

Catering Order Request Form

Otherwise known as 'the multi-juristictional plan to feed the smartest people you know, and some of the people you like too'.

Visit us at 600 West 13th. Avenue, Denver CO 80121. E-mail This Form to Catering@eatmorejelly.com or Fax this form to 303 831-6304

Customer Name ↓ Ev			Event Day Phone S ↓		Facsimile/E-Mail ↓		
Company/Intsitution/Department ↓ DAY MONTH YEAR DELIVERY PICK-UP (1/2 Hour Window) AM PM			Delivery Address ↓			Enter From: □ FRONT □ BACK TALK TO Office Phone © ↓	
			— Cross Streets ↓				
				CONTRACT SIGNED DEPOSIT PAID CC ON FILE			
			CARD NO.	CHECK CASH CREDIT CARD VISA / MASTECARD CARD NO. EXP. DATE			
Quantity	Size	Platter Desc.			Unit Price	Total	
		Single Service Items (Plates, Napkins, Eating Utensils, and Serving Ut	ensils)	\$1		
ORDER TAKE	EN BY: ↓		Policies:	De	elivery Charge_	25,00	
NOTES: J.			unable to use 'customer provided' platters. If you would like your order delivered, submit delivery request at least a week or more in adv	e to space, time, and handling constraints we are able to use 'customer provided' platters. ou would like your order delivered, submit your ivery request at least a week or more in advance.		•	
sch cha If y you			We consider all orders final three days before to scheduled event date and are not able to make changes after this time. Substitutions are fine. If you do not receive a faxed or e-mailed confir your order is not confirmed. All cancellations will forfeit all deposits.	any · ·mation,	Total Deposit	•	



Thanks for your interest in our catering products, here are some points for clarification and ease of ordering

What is the best way to contact you or to place an order?

If you have any questions please call us at 303-831-6301. We are available by phone Monday through Friday 8am to 3pm and in person by appointment. We are frequently on the phone so please make use of our voice mail. We try our best to get back to our customers within the business day. If your call comes in later in the afternoon, we may return it the following day.

When you are ready to place your order, type or write in your order on the form, and send it to us via e-mail (catering@eatmorejelly.com) or fax (303-831-6304). If you loose the order form you can download another from our site at www.eatmorejelly.com/catering. Please let us know what time you would like to pick up the platters (from 8:00am to 3:00pm), or what half hour window you would like for delivery. Special arrangements can sometimes be made for slightly earlier or later pick-ups. As soon as we can we will acknowledge your order request, call you with any questions, and ultimately send you a formal order confirmation. We require a credit card number to guarantee your order. (Important: If you do not receive a faxed/emailed confirmation of your order from us, your order has not been placed.)

If you would like to meet in person, please call to **make an appointment**. We are very busy most days with our dine-in guests, and often can't accommodate drop-ins. We are happy to help you in any way with your order – from quantities to selections, often which can be accomplished via an e-mail or fax exchange.

What can I expect when I order from Jelly Catering?

All of our food is prepared to order and is intended to be served at room temperature or slightly chilled. Our philosophy of fresh, healthy food is antithetical to heat-maintained foods. We are somewhat unique in that you can simply order "party platters" for pick-up or delivery. Our prices are published, and are the same for everyone. There are no hidden costs, though some of our prices vary with seasonal availability. In all cases, we will make sure you understand clearly what you are getting and what it costs. Whether you are trying to figure out how much food to order for an open house, birthday party, or wedding reception, we will be attentive to your needs. Please let us know what you are looking for and we will do our best to provide helpful information.

Please not that we are not a full service catering company. We do not provide staff and rental equipment for private parties. We can, however, recommend other companies who will help you with those needs.

How are the items on your menu packaged, presented, served etc.?

All of our food is plattered on or in sturdy plastic catering trays or bowls with pop off dome lids. They are fully garnished and ready to serve. All you must do is pop off the lid. These platters are disposable and are yours to keep.

Due to space, time, and handling constraints we are unable to use your platters.

How much notice do I need to give for a catering order?

INITIALS

We usually require at least three days notice for orders. During particularly busy seasons, more notice may be required. In the case of an unanticipated event such as a memorial, we try our best to respond quickly.

If you would like your order delivered, it's best to submit your order at least a week or more in advance. Our delivery schedule tends to fill up quickly, especially for the breakfast and lunch windows. Sorry, but we are unable to reserve a delivery window without an order or a \$100 date-hold deposit.

Please keep in mind that we sometimes book up for a particular day and must stop accepting orders. We always recommend placing your order as soon as you decide to use us to cater your event.

What is your delivery policy?

INITIALS

We schedule half-hour delivery windows, so let us know what your ideal window would be (11:00 to 11:30 am or 3:45 to 4:15pm, etc.). The times of the delivery window represent the earliest to the latest times we could arrive. Our earliest delivery window is 7:30 to 8:00 am, and our latest is 5:30 to 6:00pm. Ideally the end of your delivery window should be at least 15 minutes before your guests arrive, so you have time to set up your buffet. When we deliver, we simply drop off the food. You are in charge of the set-up, since the food is essentially ready to serve. If you would like help setting up, please let us know. Charges for set up start at \$25. We must also allow for a longer "set up" window.

What is the charge for delivery?

INITIALS

We charge a standard delivery charge of \$25. Long distances, traffic, or difficult areas to deliver to will be an extra charge. If an order is so large it requires two people and/or two delivery vehicles, or if there are access challenges (stairs, difficult parking, etc.), additional charges will apply.

Can I change my order once it has been placed?

We are usually able to accommodate changes made at least three days before your event. Let us know when submitting your order if you anticipate making any adjustments. Please note that we consider all orders final three days before the scheduled event date and are not able to make any changes after this time.

INITIALS

What is your cancellation policy?

Catering orders cancelled less than two full days before the scheduled event date will be charged 50% of the total invoice. Orders that are cancelled less than one full day before the scheduled event date will be charged 80% of the total invoice. Orders that are cancelled the day of the scheduled event will be charged 100% of the total invoice. These charges are to cover foods that cannot be used, labor, rental goods, and jobs we may have declined in order to accommodate your event.

INITIALS

How do I pay for my order?

We require a credit card to guarantee all orders (visa and mastercard only). Please let us know if you'd like to pay by other means when you receive your platters, otherwise, we'll have your credit card receipt ready for you when you pick-up, or we'll bring with your delivery.

What are single service items and how do I get them?

These items include paper plates, eating utensils, paper napkins, and plastic serving utensils.

We have them and they are available upon request at a cost of \$1 per guest.

Do you do tastings?

Yes, with adequate advance notice we can arrange for you to taste items before you decide to order. Because we make everything to order, we cannot provide drop-in tasting. In general, we need about a week's notice to schedule a tasting. Our tastings are scheduled for between 3:00 and 5:00pm. We charge \$12 per item (enough for two to taste), maximum of five items. There are a few items on our menu that cannot be made for tastings — we'll let you know if you've chosen any of these items. If you decide to place an order with us, we will deduct 50% of the tasting charges from your balance due. Tastings are sometimes scheduled for multiple people at once, you will have personal service, and help with your order even if other customers are present.

Can't I just eat at the restaurant to find out what your food is like?

Our catering kitchen and cooking staff are separate from the restaurant kitchen and cooking staff, and our menu offerings are quite different. We hope you'll love the restaurant food and have a great dining experience, however you will not have sampled the catering food.

Is gratuity automatically added to my order?

We do not automatically add gratuities to catering orders. We are often asked if tipping is customary, to which we respond that some customers do and others don't. The matter is up to you. Gratuities are shared among all who helped prepare and execute your order.

What are we supposed to do about dessert?

We have partnered with our friends at **The Shoppe**, they make Cupcakes, Cakes and Whoopie Pies and Pies, if you need a tasting of these items please draw our attention to this. We offer the full Shoppe Menu with our offering in one order. We think we can't do better. **Their menu is also attached here.**

YOU:	Date
US: Jelly Catering	Date

Breakfast

 _	fee cups, spoons, creamer, and sugar packets \$65
 _	varieties of tea, 15 cups, spoons, creamer and sugar packets \$65
foil, a group	fast Tacos — Served individually wrapped in flour tortillas and aluminum nd sides of salsa and sour cream (Made in 10 taco groups, flavor choices in s of 5) \$30 for 10 Chorizo and eggs
	Bacon and egg
	Bacon, Potato and egg
	Potato and egg
	Mini Sliders – Served on slider buns with mini frittata's and toppings
	in groups of 10, flavor choices in groups of 5) \$30 for 10 Savory – Bacon, goat cheese and walnut basil pesto
	Rustic – Breakfast sausage, Swiss cheese and roasted red pepper pesto
	Garden – Caramelized onion, roasted red pepper, shredded zucchini, & herbed cream cheese
	Country – Bacon, caramelized onion and cheddar cheese
	Meatloaf – Smoked Mozzarella, oven dried tomato
	Northwest - Smoked Salmon, Herbed cream cheese, red onion, caper
 Mini C	Quiche — Individual bite size pieces (20 per order) \$40 for 20 Spinach, potato and goat cheese
	Ham, cheddar and chives
	Zucchini, caramelized onion, roasted red pepper
	Oven Dried Tomato, bacon and Swiss cheese
	Salmon, dill, cream cheese and chives
	Chorizo and cheddar cheese
 _	nt Potatoes – Served with caramelized onion, sour cream (on the side) and onions (small or large bowl) small \$20 large \$40
 _	Baked Biscuits, scones or muffins – Served with whipped butter and Jelly Day (served in groups of 10, flavors vary) \$30 for 10
 _	dual granola and yogurt cups with fresh berries in groups of 5) \$25 for 5

Salaa ana Frait Irays	
Fresh Fruit and Honey Yogurt Tray — The freshest fruit availation our house prepared honey yogurt sauce (small or large tray) \$35 large platter \$60	
Basic Mixed Greens Salad – Julienne red onion, grape tomat carrot with your choice of dressing on the side (small or large dressing on the side) Small bowl \$15 large bowl \$35	•
Beet Salad – Mixed greens, marinated beets, shaved fennel, of goat cheese (small or large bowl) Small bowl \$20 large bow	
Roasted Pear Salad — Candied walnuts, spinach and gorgon: or large bowl) Small bowl \$20 large bowl \$45	zola cheese (small
Roasted Fingerling Potato Salad – Mustard dressing, bacon, (small or large bowl) Small bowl \$20 large bowl \$45	, green onions
Roasted Fall Vegetable – Various seasonal Fall vegetables su Turnip, Carrot, Butternut Squash, Parsnips and onions Small bowl \$45	, , ,
Hummus and Vegetable Tray – The freshest available vegetator dipping in our house prepared hummus, toasted pita avail charge (small or large tray) Small bowl \$15 Large bowl \$40	lable for extra
Vegetable Quinoa Salad — Red quinoa mixed with grape tom onion, caper, herbs and olive oil small bowl \$15 large bowl \$	
Sandwiches	
Lavosh Wrapped Sandwiches – with lettuce, tomato and Picksmall tray \$30, choice of 3 types large tray \$55 choice of 5 types. House roasted turkey, basil mayonnaise	
Sliced Ham, basil mayonnaise	
Walnut basil pesto and House Roasted Chicken, whipped cream ch	eese
Roasted Eggplant, spicy sriracha mayonnaise	
Marinated Portobello mushroom and spinach	
BLT, basil mayonnaise	
Mini Meatloaf Sandwiches — with smoked mozzarella cheese tomato and thick white bread served in groups of 10, \$35 for	•
Mini Curried Chicken Salad – Toasted cashews and Major Gr served in groups of 10, \$35 for 10	ey's chutney
Mini Egg Salad – Deviled the way you like it! Served in group	s of 10, \$35 for 10

	rs – served on sweet slider rolls in groups of 10 xing flavors, \$35 for 10
	BBQ Pork with our own Honey-chipotle bbq sauce and coriander colesl
	_ BLT (Yes, Bacon, Lettuce, and Tomato)
	Salmon (smoked or regular), marinated tomato, shaved red onion and herbed cream cheese
	Portobello, oven dried tomato and spinach
	Southwest Seared Tuna with Jalapeno Lime Aioli
Dips	and salsas
All ser	ved in small bowls with chips or crostini on the side
	Spinach and Artichoke – Crostini or chips small bowl \$30, large \$55
	_ White Bean and Basil – Crostini small bowl \$30, large \$55
	Salsa Fresca – tortilla chips small bowl \$20, large \$35
	Mango Jalapeno salsa – tortilla chips small bowl \$30, large \$55
	_ Traditional Tomato Bruschetta – crostini small bowl \$25, large \$45
Fing	er Foods
Served	in groups of 20 pieces, \$55
	_ Chorizo and sweet potato filo cups
	Spanikopita filo cups
	_ Swedish Meatballs – sweet and tangy style
	Marinated Olives – various black and green olives (small bowl)
	_ Curried chicken skewers
	Steak skewers with chimichurri sauce

	Crostini			
	Served in groups of 20 pieces, \$55			
	Grilled Steak, Onion Jam and Blue Cheese Smoked Salmon, Shaved Red onion, herbed Wild mixed mushroom and herbed goat chee Classic tomato Basil		e, caper	
	Dessert Desserts are made for us by The Shoppe.			
	Review their menu (attached) and use the remaind of this space to order Cupcakes, Pies and Sweets.	der		
Flavor		Quantity	Price	Total

Total



CUPCAKES

MINI \$1.50 | REGULAR \$3.00 | JUMBO \$4.00

CUPCAKE FLAVOURS

Seasonal selections are listed on our website

Carrot	Death by Chocolate	Salted Caramel
Cherry Cheesecake	Lemon	Samoa
Chocolate/Cream Cheese	Mocha	S'mores Please
Chocolate/Chocolate	Nutella	Snickerdoodle
Chocolate Mint	Oreo	Strawberry
Chocolate Peanut Butter	Raspberry Chocolate	Vanilla/Chocolate
Chocolate/Vanilla	Raspberry Vanilla	Vanilla/Vanilla
Coconut Cream	Red Velvet	

MINI \$16/DOZ. | REGULAR \$32/DOZ. | JUMBO \$42/DOZ.

SPECIALTY CUPCAKES

JUMBO ZIPPER PULL \$8.00 (toy inside)

SUGAR FREE \$1.75 | \$3.25

VEGAN OR GLUTEN FREE \$1.75 | \$3.25

OTHER GOODIES

COOKIES \$1.50 ASSORTED BARS \$2.00 SCONES \$2.00

ICE CREAM SANDWICHES

\$4.00

We proudly serve Sweet Action ice cream. Please ask for flavors.



Strawberry Rhubarb
Apple
Blackberry
Pumpkin Creams Cheese
Pumpkin
Pecan
Cherry
Peach Rhubarb
Peach
Jumbleberry (strawberry +blackberry
+raspberry +blueberry)

CUSTOM CAKES AND PIES
ALSO AVAILABLE FOR LARGE ORDERS

CALL US WITH QUESTIONS OR PRAISE

303 • 322 • 3969