

A photograph of a food truck bar named 'BONDY'S BURGERS' set up in a restaurant. The truck is white with a wooden panel on the side that reads 'BONDY'S BURGERS' in blue letters. A menu board to the right lists items like 'MINIATURE CHEESE BEEF SLIDER BURGERS', 'CHICKEN TWITTER SLIDER', and 'MINIATURE GARDEN'. In the foreground, there is a dark wooden bar counter with two small glasses on it. The background shows a brick wall and a large window with a metal frame.

# FOOD TRUCK BAR MITZVAH



## SYNOPSIS

It is always a pleasure when our clients love to be as creative as we do, making this 300 person bar mitzvah one of our favorite events from 2017! Parker's parents wanted to take their son's favorite American pastime – baseball – and bring to life a fun, relaxed yet over the top sports extravaganza. We ended up creating three life-size food truck facades with three different themes – American, Asian and Mexican, amidst an explosion of baseball themed décor, in order to bring the client's vision to life.





The first impression at any event, even before any of the food, is the décor. Our clients really wanted to incorporate the baseball theme into as much of the design as possible. This began with a green ivy seating chart, followed by two separate photo backgrounds – one for the adults and one for the kids. Once the guests stepped into the main area of the venue they were met with a large open area wonderland with baseball bat chandeliers, a “grass” dance floor, and table centerpieces complete with wheatgrass, cracker jacks, and customized baseball hats and sports bags with a “P” for Parker. Photos of the guest of honor in various staged baseball outfits and poses covered all of the windows and doors. The exposed brick venue complimented this theme perfectly, evoking the feel of Wrigley Field. Along the edge of the main room was the main attraction – three custom life-sized food truck facades, each with a different theme and a name relating to the guest of honor: Parker Bondy.



PARKER

WOW'S BUCCHU

BOON'S  
BURGERS

MINIATUR  
BEEF SLID  
CHICKEN F...  
MINIATUR  
BURGER  
TRUFFEL  
TATER T...  
FRENCH...  
ROASTED G...  
WHIT  
MACARO...  
APPLE C...



The first food truck was “Bondy’s Burgers” – an American theme featuring hamburgers, chicken sliders, veggie sliders, tater tots, French fries, and mac & cheese. The client didn’t want to limit guests to just typical ballpark fare, so they also chose to add two more trucks with different and distinct ethnic cuisine. The second truck, “Bondy’s Bocado,” had Mexican food, including four varieties of tacos, rice, quinoa salad and chips, salsa and guacamole. The “Parker’s Potstickers” food truck was Asian-themed and, besides potstickers, included items such as shu mai, summer rolls, japchae, sesame chicken, and fried rice. Each of these food trucks also had a selection of food displayed in front so that guests could help themselves to things that did not need to be heated or cooked. In front of Parker’s Potstickers were Chinese to-go containers full of Chinese Chopped Salad, and a display of summer rolls. Bondy’s Bocado had a chips and dip display in front. This allowed for faster service and a larger variety of food. We wanted to make sure that there was something for everyone at each truck.



While the food trucks were up and running serving the adult guests, the kids were served vanilla and chocolate milkshakes from hawker boxes as their first course, followed by Lou Malnati's pizza, chicken fingers and French fries.

We wanted to keep the theme strong and the food fun, exciting and over-the-top all the way through to dessert so the evening ended with Old-Fashioned Ice Cream Carts serving three kinds of Dairy Queen Blizzards, a "Create Your Own" Designer Doughnut Station, a Glow Cotton Candy station, served on illuminated glow sticks, and an extensive buffet of sweet treats and candies served from custom dessert carts branded with "Bondy's Sweet Bites" and covered with fake grass.





PARKER

PONDY'S  
BURGERS

PARKER

WORLDWIDE CURE  
BEST SELLER WORLDWIDE

- CHICKEN
- BEER
- TRUFFLE FRIES
- TRUFFLE TATER TOTS
- FRENCH FRIES
- ROASTED GARLIC
- WHITE CHOCOLATE MACARONS
- APPLE CIDER

WORLDWIDE CURE  
BEST SELLER WORLDWIDE


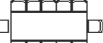




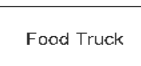
- CHICKEN
- BEER
- TRUFFLE FRIES
- TRUFFLE TATER TOTS
- FRENCH FRIES
- ROASTED GARLIC
- WHITE CHOCOLATE MACARONS
- APPLE CIDER

# PRODUCTION

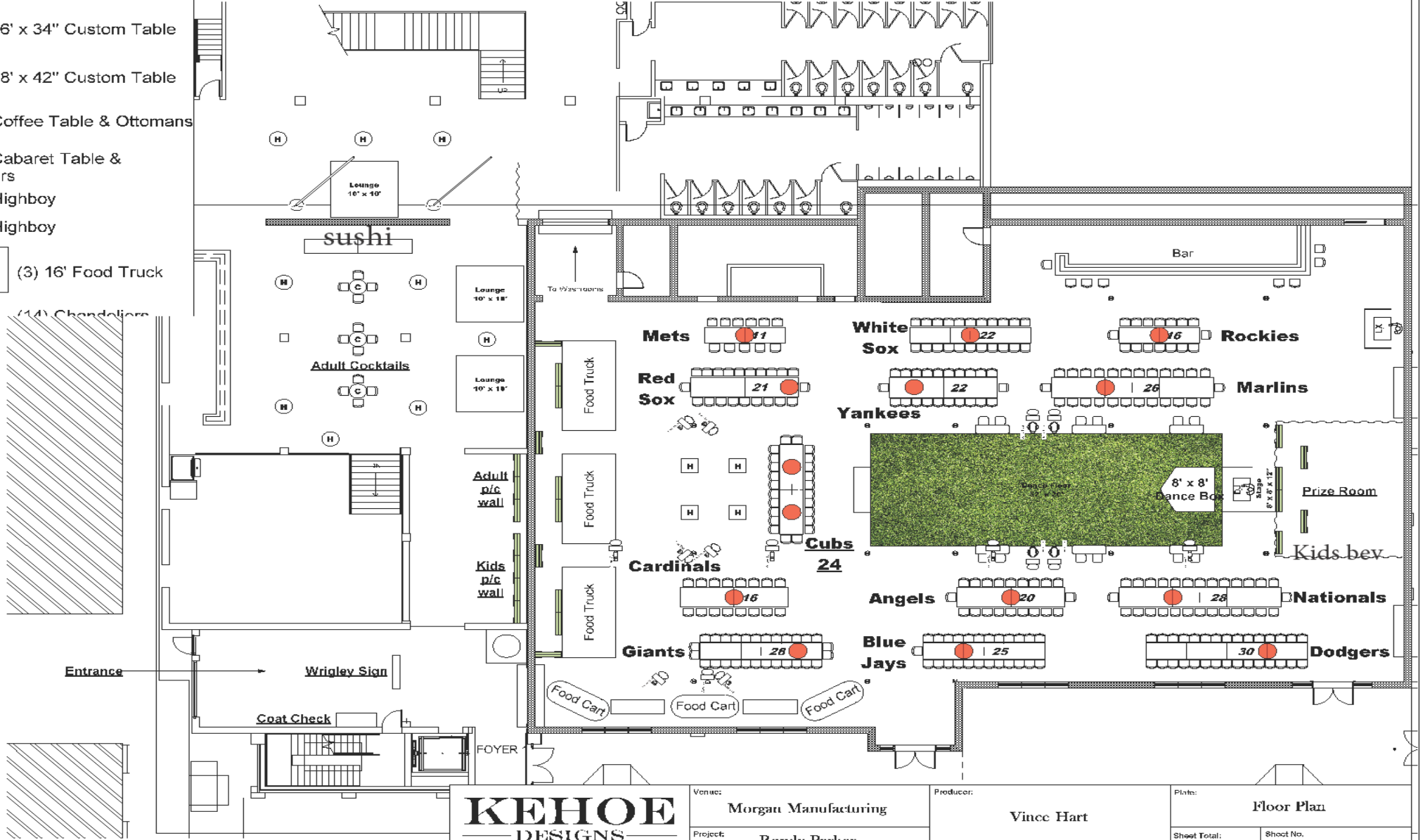


Our staff arrived onsite with 4½ hours to set up. This amount of time was necessary because of the three separate rooms and multiple floors that needed to be set up along with working with the décor company and coordinating all of the rental items that needed to be delivered and set up. Due to the size of the food truck facades, we arrange to have the proper-sized tables behind for prep and service. All of the buffets were placed on the back wall, allowing enough space for guests to line up and place their orders, while the chefs had enough space behind them to prep and store the food.

**Decor Key**

-  (17) 6' x 34" Custom Table
-  (16) 8' x 42" Custom Table
-  (6) Coffee Table & Ottomans
-  (3) Cabaret Table & Chairs
-  (9) Highboy
-  (4) Highboy
-  (3) 16' Food Truck

(14) Chandeliers



**KEHOE**  
DESIGNS

100-111-0000 | www.kehoe.com | 216-511-0151 | 216-511-0155

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Venue: **Morgan Manufacturing**

Project: **Bondy Parker Bar Mitzvah** 6176-5936

Date: **4/28/17**

Producer: **Vince Hart**

Drafted By: **MCJ/ STS**

Initiated: **12/8/16**

Plan: **Floor Plan**

Sheet Total: **1**

Rev: **4/24/17**

Sheet No. **FP1** V10

# CHALLENGES & OBSTACLES

## CUSTOM DISPOSABLES:

One of our favorite ways to easily customize an event is to offer custom disposables. All of the items used at the food trucks were disposable items ordered specifically for this event. Before sending the disposables to the event, they were divided by adult vs. kid, type of buffet, and specific food item. For example, the Chinese to-go containers were for the Parker's Potstickers truck and were to only be used for the Chinese chopped salad. By separating and labeling beforehand, it was easy to unload the truck and place the disposables at their appropriate stations.

## CHEAT SHEETS:

All of the food trucks were server-assisted and had multiple kitchen assistants. Like a normal food truck, there was a menu posted and the "customer" told the server which items they wanted to order. To ensure that the servers and kitchen assistants were using the correct disposables, portioning the correct amounts of food, and giving the guests correct allergen information we created a cheat sheet for each station.

## REFILLING BUFFET STATIONS:

The set-up of the buffets were on the opposite side of the room from the kitchen with a dance floor and guest tables in-between. We did not want to refill each station by carrying food pans across the room in front of guests. Behind each food truck, we set up a mini prep station with caves keeping the refill food warm. This allowed us to refill the food quickly and seamlessly without disrupting the party.

# BONDY BOCADO

“MR. ORANGE” TACOS / YIELD: 20 TACOS

20 ea 4½” white corn tortillas

1¼ lb blackened salmon

10 oz black bean & corn relish

5 oz queso fresco

1¾ floz cilantro, chopped

5 floz avocado salsa

20 ea lime wedges, cut 6/1

Heat the blackened salmon and warm each tortilla right before serving. To assemble each taco, place 1 tortilla on a flat surface and fill with 1oz of blackened salmon, ½oz black bean & corn relish, ¼oz queso fresco, 1/5tsp chopped cilantro and ¼floz avocado salsa. Serve with 1 lime wedge.

## BLACKENED SALMON

YIELD: 1¼lb

1¼ lb salmon, fileted

1¼ tsp black pepper

2½ tsp kosher salt

1¼ oz blackening spice

1¼floz vegetable oil

Season the salmon filets with pepper, salt and blackening spice. Heat vegetable oil on a flat top or saute pan. Add the salmon and cook on both sides as desired.

## CORN & BLACK BEAN RELISH

YIELD: 10 oz

3¾ oz roasted corn kernels

1¼ oz red bell pepper, small diced

1¼ oz green bell pepper, small diced

1¼ oz red onion, small diced

1¼ oz black beans

1¼ oz tomato, small diced

Pinch Kosher salt

Pinch ground white pepper

Combine all ingredients in a bowl and toss to mix.

# BONDY BOCADO

“MR. ORANGE” TACOS / YIELD: 20 TACOS

## AVOCADO SALSA

YIELD: 5 floz

2 oz avocado, 1/4" dice

1 oz Spanish onion, 1/8" dice

1 oz tomato, 1/8" dice

0.15 oz jalapeno pepper, minced

0.03 oz cilantro, chopped

1 1/4 floz lime juice

1/2 tsp Kosher salt

1/4 tsp ground white pepper

In a bowl, carefully combine the avocado, onion, tomato, jalapeno, cilantro and lime juice. Do not break up the avocado pieces. Season with salt and pepper.

# PARKER'S POTSTICKERS

JAPCHAE/ YIELD: 5 LB

2 tbl sesame oil  
2 tbl olive oil  
4½ oz Spanish onion, julienned  
4 oz carrots, julienned  
2 oz shiitake mushrooms, julienned  
2 oz cremini mushrooms, julienned  
5¼ oz red bell peppers, julienned  
3¼ oz green beans, cut in half  
2 tbl sesame oil  
2 tbl olive oil  
3 oz asparagus, halved & sliced on bias  
4½ oz snow peas, halved lengthwise  
4 oz baby spinach  
4 oz bean sprouts  
6½ floz soy sesame sauce  
½ oz garlic, chopped  
2 lb glass noodles, cooked

In a large wok or non-stick skillet, heat the sesame oil and olive oil over high heat. Add the onions, carrots, shiitake mushrooms, cremini mushrooms, red peppers, yellow peppers, and green beans and saute for 1 minute. Transfer the vegetable mixture into a bowl and set aside. Add more sesame oil and olive oil to the wok or skillet. Add the asparagus and snow peas and saute for 20 seconds. Add the spinach and bean sprouts and saute. Add the soy sesame sauce, garlic, glass noodles and the reserved vegetables and saute until all of the flavors have come together. *To reheat: heat covered in a 350F oven for about 15-20 minutes, or until hot.*

## SOY SESAME SAUCE

YIELD: 6½ floz

5¼ floz soy sauce  
2/3 oz honey  
½ oz sesame seeds  
½ oz garlic, chopped

In a bowl, whisk together the soy sauce, honey, sesame seeds and minced garlic.

# BONDY'S BURGERS

## CHICKEN FRITTER SLIDERS/ YIELD: 20 EACH

20 ea yellow pan slider buns  
20 slices roma tomatoes  
5 oz romaine lettuce, shredded  
10 floz garden herb ranch dressing  
20-2 oz chicken fritters

Heat the chicken fritters until warm.  
To assemble each slider: add a 2-oz piece of chicken fritter on the slider bun. Top with 1 slice of tomato, 1/4 oz shredded lettuce and 1/2 floz ranch dressing. Serve immediately.

### GARDEN HERB RANCH DRESSING

YIELD: 10 floz

1/3 tsp mustard powder  
1/2 tsp water  
2 1/4 floz buttermilk  
1 1/4 floz sour cream  
2 1/2 tsp apple cider vinegar  
0.125 oz garlic, chopped  
1/4 tsp parsley, chopped  
1/4 tsp dill, chopped  
0.04 oz oregano, chopped  
1/6 tsp basil, chopped  
6 1/4 floz mayo  
1/3 oz green onion, chopped  
1/6 tsp kosher salt  
Pinch black pepper, ground

Stir together the mustard powder and water to form a paste and let it sit for about 10 minutes. Using a hand blender, mix together the mustard paste, buttermilk, sour cream, cider vinegar, garlic, parsley, Worcestershire, dill, oregano, basil, mayo, green onions, salt and pepper.





# Custom Designed Bar Mitzvah Celebration Honoring Parker Bondy

## FUNCTION INFORMATION

**VENUE**

Morgan Manufacturing  
401 N Morgan St.  
Chicago, IL 60642

**T** (312) 763-3317

**TIME**

7:00 pm - 11:30 pm

**ESTIMATED GUEST COUNT**

115

**FINAL GUEST COUNT DUE DATE**

4/21/2017

**EVENT COLORS**

Navy, White and Matte Silver

# Bar Mitzvah Celebration Honoring Parker Bondy

## AS GUESTS ARRIVE

### **SERVER TO ASSIST GUESTS WITH COATS**

*To be hung in coat check area.*

## BACK RECEPTION/BAR AREA

## BUTLERED HORS D'OEUVRE

*On eclectic and silver passing trays with fresh floral blooms and greenery. 6pp*

### **ASIAN STYLE BLACK COD**

Served resting on a bed of coconut forbidden rice, drizzled with a sweet mirin sauce, garnished with a tuile of pea shoots and glazed carrots.

*Served on a chrome tasting spoon.*



### **PULLED BRISKET BARBACOA**

Set atop a mini jalapeño corn muffin, garnished with chopped parsley.



### **CHICKEN & MUSHROOM MEATBALLS**

In a mushroom marsala sauce, served with atami ball picks.

### **CLASSIC TOMATO BISQUE**

Served with a grilled cheese triangle.

*Served in a white demitasse cup.*

# Bar Mitzvah Celebration Honoring Parker Bondy

## **PETITE PUPS EN CROUTE**

Served with yellow mustard for dipping.

## **ARTICHOKE SPINACH PARMESAN PUFFS**

## **FIRECRACKER SHRIMP**

Served with sweet & spicy dipping sauce.

*Served in a mini silver pail*



## **HOISIN BRAISED SHORT RIB QUESADILLAS**

With Gruyere cheese.

Drizzled with avocado crema.

# SUSHI STATION

*Provided by Host. Chef Assisted. Sushi Dokku. Served with bamboo plates.*

## **DRAGON MAKI**

## **SPICY TUNA MAKI**

## **ECUADOR MAKI**

## **CALIFORNIA MAKI**

## **SHRIMP TEMPURA MAKI**

## **CHEF'S SELECTION**

## **ZUKE SAKE MAKI**

## **TUNA TRUFFLE MAKI**

## **NIGIRI**


## **1 SHRIMP TEMPURA ROLL WITH SOY PAPER**

## **1 SPICY TUNA ROLL WITH SOY PAPER**

# Bar Mitzvah Celebration Honoring Parker Bondy

## MAIN ROOM

### SET AT FRONT OF ROOM

**FIVE POUND CHALLAH**  to cut and pass challah once blessed.  
Silver cake knife and glass of wine.

### SET AT EACH GUEST TABLE

Glass Charger with Gold Rim (remove after amuse bouche)

Pilsner with Ice Water and a Slice of Lemon (tall tables)

Napa Old Fashion with Ice Water and a Slice of Lemon (low tables)

Rose Gold Fork and Knife

Square Folded Linen Napkin

### AMUSE BOUCHE

*Set on charger.*

#### **FRIED CHICKEN 'N WAFFLES**

With southern coleslaw and a pipette of maple syrup, served in a miniature cast iron skillet with mini bamboo fork.





# Bar Mitzvah Celebration Honoring Parker Bondy

## DINNER STATIONS

### BONDY BOCADO

#### SERVED IN COLORED FOOD BOATS

##### TACOS FRESCOS

*Made to order by uniformed chefs.*

##### CARNE ASADA TACO GF

Marinated skirt steak, lettuce, Chihuahua cheese, chile de arbol and pico de gallo in a white corn tortilla.

##### TINGA DE POLLO TACO GF

Shredded chicken, tomato, garlic, chipotle salsa, crema, lettuce, queso fresco.

##### MR. ORANGE TACO GF

Blackened salmon topped with grilled corn and black bean relish, queso fresco, cilantro, drizzled with avocado salsa, served with a wedge of lime on a corn tortilla.

##### GRILLED CORN, ROASTED POBLANO PEPPER AND BLACK BEAN TACO V

Drizzled with creamy poblano sauce.

##### CHILE DE ARBOL SALSA GF

Grilled tomatillo, chile de arbol, garlic and onions.

##### HUGO'S SALSA VERDE GF

Tomatillo, serrano chile, caramelized red onion and cilantro.

##### TRADITIONAL HOMEMADE GUACAMOLE V | GF

##### HOMEMADE TORTILLA CHIPS V | GF

With sea salt and lime.

##### ARROZ VERDE GF

With red pepper and black beans.

##### GRILLED VEGETABLE QUINOA SALAD V | GF

Grilled red and yellow pepper, zucchini and asparagus tossed in chipotle vinaigrette, garnished with crumbled feta, toasted pumpkin seeds and cilantro.



# Bar Mitzvah Celebration Honoring Parker Bondy

## PARKER'S POTSTICKERS

### SERVED IN BENTO BOXES WITH CHOPSTICKS:

#### **CHICKEN POTSTICKER**

Served with garlic soy dipping sauce.

#### **CURRIED VEGETABLE SHU MAI N**

Served with garlic soy dipping sauce.

#### **SHRIMP SHU MAI**

Served with garlic soy dipping sauce.

#### **SHRIMP SUMMER ROLLS**

Shrimp, cellophane noodles, cucumber, bean sprouts, romaine and fresh basil wrapped in rice paper, accompanied by nuoc cham sauce.

#### **VIETNAMESE VEGETABLE SUMMER ROLLS VGN**

With cellophane noodles, shiitake mushroom, carrots, green bell peppers, bean sprouts, scallions and fresh herbs, wrapped in rice paper and accompanied by nuoc cham sauce.

#### **RED CURRY HONEY DIPPING SAUCE V**

### SERVED IN CHINESE TO GO BOXES WITH CHOPSTICKS:

#### **JAPCHAE VGN**

Korean stir-fried asparagus, snow peas, shiitake and cremini mushrooms, red and yellow bell peppers, green beans, carrots, onions, spinach and bean sprouts with glass noodles in a sweet garlic soy sauce.

#### **SESAME CHICKEN**

Tempura battered chicken strips tossed with sesame glaze, and garnished with toasted sesame seeds.

#### **VEGETABLE FRIED RICE V**

Carrot, mushroom, onion, celery, bamboo shoots, bean sprouts and scallions.

#### **CHINESE CHOPPED SALAD V**

Romaine and iceberg lettuce, red pepper, celery, scallions, cilantro, mandarin oranges, toasted sesame seeds and rice stick noodles, tossed in our homemade ginger soy vinaigrette.



# Bar Mitzvah Celebration Honoring Parker Bondy

## BONDY'S BURGERS

### SERVED IN TISSUE LINED BASKETS:

#### **MINIATURE BEEF SLIDER BURGERS**

With dehydrated onion and flat pickle served on a pan bun.

#### **MINIATURE CHEESE BEEF SLIDER BURGERS**

With ketchup, mustard, dehydrated onion and flat pickle served on a pan bun.

#### **CHICKEN FRITTER SLIDER**

With shredded lettuce, plum tomato and herbed ranch served on a slider bun.

#### **MINIATURE GARDEN BURGER SLIDER **V****

Topped with caramelized onions, roasted red pepper aioli served on a pan bun.

#### **TRUFFLE PARMESAN TATER TOTS **V | N | GF****

Served with ketchup and pesto aioli in fry bags.

#### **FRENCH FRIES **V | GF****

Served in a fry bag with ketchup.

#### **ROASTED GARLIC AIOLI **V | GF****

### SERVER ASSISTED:

#### **WHITE CHEDDAR MACARONI & CHEESE **V****

Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs & Parmesan cheese and baked until golden brown.

#### **APPLE COLESLAW **V | GF****

Green cabbage, red onion, Granny Smith apple, jalapeño peppers and golden raisins tossed in creamy honey dressing.



# Bar Mitzvah Celebration Honoring Parker Bondy

## DESSERT STATION

### **GLOW COTTON CANDY**

Assorted cotton candy flavors.

*Served on illuminated glow sticks.*

### **"CREATE YOUR OWN" DESIGNER DOUGHNUT STATION**

Warm, fresh doughnuts prepared on-site with the following flavor options:

- \* **Cinnabon:** Cinnamon sugar donut, cream cheese frosting.
- \* **Cookie Dough Filled:** Cookie Dough filling with miniature cookie dough pieces and chocolate ganache.

### **OLD FASHIONED ICE CREAM CART SERVING:**

#### **MINIATURE OREO BLIZZARDS**

#### **MINIATURE COOKIE DOUGH BLIZZARDS**

#### **MINIATURE M&M BLIZZARDS**

#### **HOMEMADE HO HOS V**

#### **HOMEMADE TWINKIES V**

#### **HOMEMADE THREE AMIGOS CANDY BARS V**

Chocolate marshmallow nougat filling on a bed of Rice Krispies, covered in milk chocolate.

#### **MINIATURE KEY LIME TARTLETS V**

#### **PETITE CHOCOLATE WHOOPIE PIES V**

Marshmallow filling.

#### **PETITE RED VELVET WHOOPIE PIES V**

Cream cheese filling.

#### **PETITE SALTED CARAMEL BROWNIE WHOOPIE PIES V**

#### **BROOKSTERS V**

Chocolate chip cookies baked atop chocolate brownie cups.



# Bar Mitzvah Celebration Honoring Parker Bondy

## **BROOKIES V**

Chocolate brownies with chocolate chunk cookies baked into the center.

## **CHOCOLATE DIPPED TUXEDOED STRAWBERRIES V | GF**

## **BERRY BOWL VGN | GF**

Blackberries, strawberries, blueberries and raspberries.

*Served in a mini martini glass. Accompanied by fresh whipped cream and creme anglaise.*



## **SWEET MANDY B'S**

*Provided by host*

## **NEW YORK COOKIE DOUGH**

*Provided by host*

## **CANDY BAR**

*Provided by host*

## BUTLERED DESSERTS

*On eclectic and silver passing trays with fresh floral blooms and greenery. 3pp*

## **CHURRITOS V**

Petite homemade churros, rolled in sugar, served warm and offered with chocolate ganache.

## **S'MORES IN A MASON JAR**

Layers of graham cracker, Hersheys® chocolate bar and toasted marshmallow.

*Served in a mason jar.*

## **DECONSTRUCTED WARM APPLE PIE V**

Topped with brown sugar and cinnamon streusel.

*Served in a mason jar.*



# Bar Mitzvah Celebration Honoring Parker Bondy

## DEPARTING GIFT

### SERVER ASSISTED

#### **RAW "EGGLESS" CHOCOLATE CHIP COOKIE DOUGH V**

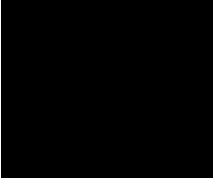
Garnished with crushed Oreos. *Served in cup.*

#### **RAW "EGGLESS" M&M COOKIE DOUGH V**

Garnished with crushed M&Ms. *Served in cup.*

#### **RAW "EGGLESS" RAINBOW SPRINKLE COOKIE DOUGH V**

Garnished with sprinkles and crushed sugar cookies. *Served in cup.*



# Bar Mitzvah Celebration Honoring Parker Bondy

## ADDENDUM

### BEVERAGES

#### **MORGAN MANUFACTURING WILL PROVIDE**

All Alcoholic beverages, speciality cocktail mixers and bartenders.

#### **COFFEE STATION**

Includes Seattle's Best® Decaffeinated Coffee, cream, sugar, Splenda, and Sweet n' Low.

### EVENT TIMELINE

12:30 pm	Staff Arrives
7:00 pm	Guests Arrive
7:00 pm	Adult Cocktail Bar Open
7:00 pm	Kids Cocktail Beverage Open
7:00 pm	Begin Passing Adult Hors D'oeuvre
7:00 pm	Begin Passing Kid Hors D'oeuvre
8:00 pm	Adult Cocktail Bar Closes
8:00 pm	Kids Cocktail Beverage Closes
8:00 pm	End Passing Adult Hors D'oeuvre
8:00 pm	End Passing Kid Hors D'oeuvre
8:10 pm	Open Adult Dinner Bar
8:10 pm	Open Kids Dinner Bar
8:30 pm	Dance Set
8:30 pm	Serve Kids Salad/First Course
9:15 pm	Open Dinner Buffet
9:30 pm	Serve Kids Entree
10:00 pm	Close Dinner Buffet
10:15 pm	Begin Passing Desserts
10:30 pm	Open Dessert Buffet
11:30 pm	Stop Passing Desserts
11:30 pm	Close Dessert Buffet
11:30 pm	Bar Closes
11:30 pm	Guests Depart
12:30 pm	Staff Departs

# Bar Mitzvah Celebration Honoring Parker Bondy

## PERSONNEL

**ON-SITE EVENT LABOR** Based on an Event Time of 7:00 pm-11:30 pm and a Guest Count of 115.

1)	Function Director	(2:30 pm - 12:30 am)
1)	Captain	(2:30 pm - 12:30 am)
10)	Waiter	(2:30 pm - 11:30 pm)
5)	Waiter	(4:00 pm - 12:30 am)
5)	Waiter	(6:00 pm - 12:30 am)
1)	Chef	(2:30 pm - 12:30 am)
8)	Kitchen Assistant	(2:30 pm - 12:30 am)
6)	Kitchen Assistant	(5:00 pm - 12:00 am)
1)	Coat Check	(6:00 pm - 12:00 am)

The above personnel have been engaged for the above specified hours at a cost of \$10,157.50. Overtime will be charged at the rate of \$40 per hour for each employee retained beyond the hours specified.

Gratuity is not included in this price.

**All personnel will be attired in [REDACTED] hats, black polo shirts and black shorts or slacks, dependent upon weather.**

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

## EQUIPMENT & LINEN RENTAL

	LABEL PREP	
119	Dance Floor: Parquet Sections (3'x3'x1')	51x21
2	Water Pitcher: Lucite (60 oz)	
85	Gunmetal Steel Stool	
15	Oblong Wood Top Table: 30 Inch Wide x 8 Foot Long (Seats 8)	
5	Oblong Wood Top Table: 30 Inch Wide x 6 Foot Long (Seats 6)	
3	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)	
1	Strainer for Lucite/White Ice Tubs	
1	Shadow Box Cone Holder Top	meatballs
1	Black Shadow Box (No Top)	meatballs
90	White Bavarian: Demi Cup	soup
2	Garbage Can: 32 Gallon Grey	
6	Chrome Tray: Round, Gallery, 15"	
6	Chrome Tray: Round, 15"	
4	Tray Stand, Chrome	
4	Waiter Tray 26" Oval, Plastic	
6	Water Pitcher: Glass (60 oz)	

# Bar Mitzvah Celebration Honoring Parker Bondy

1	Electric Oven: Jet Oven	
90	Tasting Spoon, Chrome	cod
8	Hammered Handle: Spoon, Demitasse	HD sauces
8	Glass Bowl, Cylinder, Mini (9oz)	HD sauces
1	Chrome Tray: Oval, Mirror Finish, 18"	challah
1	Cafe Knife, Chrome	challah
4	Chrome Garment Racks on Wheels (6 Ft. Long)	
300	Metal Hangers	
3	Coat Checks, Triplicate (100)	
1	Chrome Coat Rack (4 Ft. Long) with Hat Attachment	staff
20	Metal Hangers	staff
	<b>LABEL SUSHI</b>	
4	Oblong Wood Top Table: 24 Inch Wide x 6 Foot Long	
5	Tongs, Hors d'Oeuvres, Silver, 7"	
	<b>LABEL GUEST TABLES</b>	
125	Glass (Clear) w/Gold Rim, Service Plate, 11"	charger
60	Beer, Pilsner, Footed (12 oz)	tall tables
75	Double Old Fashioned, Napa (13 oz)	low tables
160	Rose Gold: Knife	
160	Rose Gold: Fork	
	<b>LABEL TACOS</b>	
2	Oblong Wood Top Table: 30 Inch Wide x 6 Foot Long (Seats 6)	
1	Oblong Wood Top Table: 24 Inch Wide x 6 Foot Long	
2	Oblong Chafer w/2 Large Sterno, (2 or 3) Comp, w/Tall Lid, Stainless (8 qt)	tacos
4	12"x10" Insert (4")	
14	Glass Bowl, Cylinder, Small (20 oz)	taco topping
1	Cream Pitcher, Glass (16 oz)	
6	Hammered Handle: Spoon, Iced Tea	
2	Glass Cube, 6"x6"x6" (72 oz)	guac
2	Glass Cube, 4"x4"x4" (20 oz)	salsa
1	Hammered Handle: Spoon, Dessert	arroz verde
1	Serving Spoon, Chrome, 12"	quinoa
5	Tongs, Hors d'Oeuvres, Silver, 7"	
1	Griddle, Black w/Stand, 27.5"x16.5"x4"	
1	Rust Wrought Iron Round Chafer w/larger Sterno (8 qt)	arroz verde
1	Garbage Can: 20 Gallon Grey	
	<b>LABEL POTSTICKERS</b>	
2	Oblong Wood Top Table: 30 Inch Wide x 6 Foot Long (Seats 6)	
1	Oblong Chafer w/2 Large Sterno, (1) Comp, w/Tall Lid, Stainless (8 qt)	potstickers
1	Oblong Chafer w/2 Large Sterno, (2 or 3) Comp, w/Tall Lid, Stainless (8 qt)	shu mai

# Bar Mitzvah Celebration Honoring Parker Bondy

1	Oblong Chafer w/2 Large Sterno, (1) Comp, w/Tall Lid, Stainless (8 qt)	sesame chicken
1	Oblong Chafer w/2 Large Sterno, (2 or 3) Comp, w/Tall Lid, Stainless (8 qt)	japchae, fried rice
10	Tongs, Hors d'Oeuvres, Silver, 7"	
2	Serving Spoon, Chrome, 12"	rice, chicken
1	Tongs, Scissors, Chrome, 11.5"	salad
6	Bowl, Black Matte, Square 7" (24oz)	saucers
6	Onyx: Bouillon/Dessert Spoon	saucers
1	Black Square Stand, 12" x 5"	display saucers
1	Black Square Stand, 12" x 7"	display saucers
2	Black Tile Only for Buffet Stand	
1	Garbage Can: 20 Gallon Grey	
	<b>LABEL BURGERS</b>	
3	Oblong Wood Top Table: 30 Inch Wide x 6 Foot Long (Seats 6)	
4	Oblong Chafer w/2 Large Sterno, (1) Comp, w/Tall Lid, Stainless (8 qt)	sliders
1	Oblong Chafer w/2 Large Sterno, (2 or 3) Comp, w/Tall Lid, Stainless (8 qt)	tater tots, fries
1	Round Chafer Lid w/Small Sterno, Chrome (6 qt)	mac n cheese
1	Insert for 6qt Round Chrome Chafer	
8	Tongs, Hors d'Oeuvres, Silver, 7"	burgers, fries, tater tots, coleslaw
1	Serving Spoon, Chrome, 12"	mac n chesse
6	Glass Bowl, Cylinder, Small (20 oz)	ketchup, aioli
6	Hammered Handle: Spoon, Iced Tea	ketchup, aioli
1	Garbage Can: 20 Gallon Grey	
	<b>LABEL DESSERT</b>	
2	Oblong Wood Top Table: 30 Inch Wide x 8 Foot Long (Seats 8)	wonka
16	Frosted Lucite Block Display (9" X 18" X 9")	
10	Tongs, Hors d'Oeuvres, Silver, 7"	
290	Glass Straight Cylinder (3.5 oz)	berries
4	Glass Bowl, Cylinder, Small (20 oz)	whipped cream, anglaise
4	Hammered Handle: Spoon, Iced Tea	whipped cream, anglaise
1	Cup Cake Stand, 5 Tier, Metallic	berry display
1	Martini Bowl, Clear Glass, 10" Tall (48 oz)	churros
1	Fluted Glass Bowl, 5" (10.5 oz)	
1	Hammered Handle: Spoon, Demitasse	
1	Oblong Wood Top Table: 30 Inch Wide x 5 Foot Long (Seats 4)	
1	Chrome Coffee Urn, 50 Cup Contemporary	
1	Silver Stands for Coffee Urns	
1	* Decaf	

# Bar Mitzvah Celebration Honoring Parker Bondy

1	Drip Tray, Black, 4" x 4"	
75	Clear Glass Pedestal Mug (8.5 oz)	
60	Hammered Handle: Spoon, Tea	
4	Clear Glass Bowl, 6.5" (35 oz)	
1	Wine Carafe, Half Liter (17 oz)	
<b>LABEL RECEPTION BAR</b>		
3	10 Gal Igloo Plastic Water Cooler w/Spout	
6	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)	
65	Martini (10 oz)	
87	Cobalt Blue: Water Goblet (11.5 oz)	wine
140	Napa Footed Bar Glass (14oz)	
20	Excalibur: Champagne Flute (6 oz)	
<b>LABEL DINNER BAR</b>		
3	10 Gal Igloo Plastic Water Cooler w/Spout	
6	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)	
30	Martini (10 oz)	
30	Cobalt Blue: Water Goblet (11.5 oz)	wine
115	Napa Footed Bar Glass (14oz)	
20	Excalibur: Champagne Flute (6 oz)	
<b>LABEL KIDS</b>		
180	Glass Milk Bottle (8oz)	
54	French Industrial Metal Bar Stool w/Back	
125	Mini Cast Iron Skillet (4.5", 8oz)	chicken and waffles
16	Clear Lucite Box (12" X 12" X 5") 2.5 gal	risers for dessert cart
325	Octagonal Glass Salad Plate (7.75")	

**VENUE TO PROVIDE** 25 wood top highboys, 10-8' wood buffet tables, assorted lounge furniture.

**KEHOE TO PROVIDE** tables for guests, 3 dessert tables, decor, kids beverage table, side tables for food truck stations

**TO PROVIDE** kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

**SHARI RODEN TO PROVIDE** all linen.



# Bar Mitzvah Celebration Honoring Parker Bondy

## DISPOSABLES

Miniature Mason Jars  
Miniature Mason Jars  
Silver Reflections Demi Spoons  
Silver Reflections Demi Spoons  
Silver Pails  
2oz Souffle Cups With Lids  
Black Plastic Baskets & Tissue Paper  
8oz Chinese To-Go Containers  
Silver Reflections Demi Forks  
Custom Chinese Take Out Boxes  
Custom Pearly Silver Chopsticks  
Blue, #2.5 Food Trays  
Custom Straws  
Custom Tissue Paper  
6" Bamboo Plate  
Bamboo Forks  
Pizza Boxes  
8oz Insulated Cups  
Pick On Us Order  
-Baseball Picks  
-To Go Trays (5x7x1 and 2x3x.05)  
-Verterra Wooden Forks  
Misc, Stickers

**HOST WILL PROVIDE** beverage napkins