

Thank you for your interest in booking the bright and talented students of the Orange County School of the Arts Culinary Arts and Hospitality Conservatory to cater your upcoming event. We appreciate your consideration in featuring our students as part of your special occasion!

Please note that we request an honorarium for catering services. All catering honorariums represent the school's actual expenses associated with the catering services outlined in the enclosed documents, including on-site staff chaperone(s), staff time for event coordination and meal preparation, menu creation and food costs, transportation, and other necessary costs.

All additional tax-deductible donations are greatly appreciated and are designated to the Culinary Arts and Hospitality Conservatory for future enrichment opportunities and/or needed supplies.

To secure catering services of the Culinary Arts and Hospitality Conservatory, please complete the enclosed Catering Request Form and return it to me via e-mail at <a href="mailto:peter.striffolino@ocsarts.net">peter.striffolino@ocsarts.net</a>. For additional information, please contact me directly at 714.560.0900 Ext. 6652.

Thank you, once again, for your support of the next generation of world-class artists. It is community members like you who make it possible for the Orange County School of the Arts to continue to offer bright and talented students unparalleled opportunities in the arts!

Regards,

Peter Striffolino
Chef Director Culinary Operations
Orange County School of the Arts
<a href="mailto:peter.striffolino@ocsarts.net">peter.striffolino@ocsarts.net</a>
714.560.0900 Ext. 66502



## REQUEST FOR CATERING SERVICES

Please fill in or circle your answers below.

TODAY'S DATE:	
Name of Organization Or	
PRIVATE PARTY:	
CONTACT:	
MAILING ADDRESS:	
PHONE NUMBER:	
E-MAIL ADDRESS:	
DATE OF EVENT:	
(30 DAYS' NOTICE PREFERRED)	
TIME OF EVENT (START/END):	
TIME OF MEAL:	
NUMBER OF GUESTS:	
VENUE LOCATION:	
VENUE ADDRESS:	
Indoors/Outdoors:	
SERVICE NEEDED:	a.) Completely catered (set-up event location, prepare food to pre-determined custom order, service, break-down and clean-up)
	b.) Food and beverage (F&B) only (pre-determined hot and/or cold F&B delivered to desired location)
RENTALS NEEDED:	Flatware, linens, tables, chairs, chaffing dishes/service equipment, disposable flatware
STYLE OF MENU:	<ul><li>a.) Plated (each course plated and served to guests)</li><li>b.) Buffet</li><li>c.) Boxed/plattered</li></ul>
DIETARY RESTRICTIONS:	
WILL ALCOHOL BE SERVED?	
REQUESTED HONORARIUM	
AMOUNT:	
ADDITIONAL DONATION AVAILABLE?	Yes / No
Additional Donation Amount:	
ADDITIONAL COMMENTS/REQUESTS	