

TESTA **BARRÁ**
KITCHEN & COCKTAILS

Testa Barra
48824 Romeo Plank Road
Macomb Township, MI 48044
586-434-0100 -- www.testabarra.com
catering@testabarra.com



BALDWIN
RESTAURANT GROUP

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≡ THE DISH ≡

AT TESTA BARRA, WE ARE
FOCUSING ON WHAT WE
DO BEST: FARM TO TABLE,
MODERN ITALIAN FARE.

Testa Barra is about how people want to eat today: fresh, seasonal ingredients purchased from local farmers; artisanal preparations including scratch made pasta and hand tossed pizza; inventive flavor combinations you can't get elsewhere; sexy hand crafted cocktails; and dishes made for sharing.

Testa Barra: downtown, down the street!

≡ EVENT SPACES ≡

Testa Barra is an eclectic 5,600 square foot restaurant, featuring an enclosed patio area, a large 20-seat bar, an open kitchen, as well as a private room. The patio has seating for up to 48 guests, while the private event room can seat 56 comfortably. The entire restaurant space can host up to 200 guests.

≡ PRIVATE ROOM ≡



≡ THE PATIO ≡







SILVER MENU – FOOD STATION



\$34.00 PER PERSON



Served with Testa Barra Simple Salad or Caesar Salad (add \$2) plus homemade focaccia & herb olive oil to dip

ENTREE SELECTIONS (Choice of 2)

RIGATONI ALA VODKA *Tomato cream sauce, fresh spinach, homemade rigatoni noodles, herb ricotta*

RIGATONI FONTINA FONDUTA *Fontina cheese sauce, homemade rigatoni noodles, grated percorino romano, fresh parsley*

CHICKEN PARMESAN *Italian breaded cutlets, melted parmesan, burrata, fresh herbs*

CHICKEN PUTTANESCA *Italian breaded chicken, arrabiatta sauce, parmesan cheese, sauteed mushrooms*

CHICKEN SALTIMBOCCA *Italian breaded chicken breast, spinach, mushrooms, prosciutto, sage, beurre blanc*

DAD'S PASTA BOLOGNESE – RIGATONI *Hearty red wine Bolognese sauce, ricotta, parmesan, with meatballs*

BRAISED SHORT RIB *Red wine braised short rib with mom's pan gravy (Add \$4)*

SIDES (Choice of 2)

SAUTEED BROCCOLINI

HONEY BUTTER CARROTS

GARLIC MASHED POTATOES

ADD DESSERT FOR \$4 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

BOMBOLINO *Italian beignets, with lemon curd & raspberry curd*

TIRAMISU *Layers of mascarpone, soaked ladyfingers in espresso and Grand Marnier, cocoa powder, topped with powdered sugar and fresh strawberry*

MINI CHEESECAKE

**Ask about menu items that are cooked to order or served raw. Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.*

*Soft drinks and iced tea are included in package price. Coffee is \$3 per person.
On-premise catering only. Menus and pricing subject to change. Date revised: 9/7/2025*

≡ SILVER MENU - PLATED ≡

\$35.00 PER PERSON



*Available Sunday-Thursday,
maximum 50 guests*

Served with Testa Barra Simple Salad or Caesar Salad (add \$2) plus homemade focaccia & herb olive oil to dip

ENTRÉE SELECTIONS (Choice of 2)

Counts of each entrée choice will need to be given 2 weeks prior to the event.

RIGATONI ALA VODKA *Tomato cream sauce, fresh spinach, homemade rigatoni noodles, herb ricotta*

RIGATONI FONTINA FONDUTA *White fontina cheese sauce, homemade rigatoni noodles, grated percorino romano, fresh parsley*

BARRAMUNDI TOSCA STYLE *Battered, fresh basil and parmesan, mashed potato, capers, tomatoes, asparagus and lemon butter sauce*

CHICKEN PUTTANESCA *Italian breaded chicken, arrabiatta sauce, creamy polenta, parmesan cheese, sauteed mushrooms*

CHICKEN SALTIMBOCCA *Italian breaded chicken breast, spinach, mushrooms, prosciutto, sage, beurre blanc served with garlic mashed potatoes*

CHICKEN PARMESAN *Italian breaded cutlets, rigatoni pasta in vodka sauce, melted parmesan, burrata, fresh herbs*

DADS PASTA BOLOGNESE - RIGATONI *Hearty red wine Bolognese sauce, ricotta, parmesan, with meatballs*

BONELESS SHORT RIB *Braised short rib, garlic roasted potatoes, Mom's pan gravy, harissa carrots (Add \$4) served with garlic mashed potatoes*

ADD DESSERT FOR \$4 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

BOMBOLINO *Italian beignets, with lemon curd & raspberry curd*

TIRAMISU *Layers of mascarpone, soaked ladyfingers in espresso and Grand Marnier, cocoa powder, topped with powdered sugar and fresh strawberry*

MINI CHEESECAKE

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GOLD MENU – FOOD STATION



\$38.00 PER PERSON



Served with Testa Barra Simple Salad or Caesar Salad (add \$2) plus homemade focaccia & herb olive oil to dip

PASTA (Choice of 1)

FONTINA FONDUTA *White fontina cheese sauce, homemade rigatoni pasta, grated pecorino romano, fresh parsley*

RIGATONI ALA VODKA *Tomato cream sauce, rendered pancetta, spinach, homemade rigatoni pasta*

ENTRÉE SELECTIONS (Choice of 2)

GUILTY VEGAN PASTA *Kale infused brunoise pasta, zucchini, squash, peas, mushroom confit, garlic, shallot, pistachio, crispy chickpeas, basil oil*

POLLO LIMONE *Italian breaded chicken breast, fresh spinach, chicken velouté, herb ricotta*

CHICKEN SALTIMBOCCA *Italian breaded chicken breast, spinach, mushrooms, prosciutto, sage, beurre blanc*

MISO-GLAZED SALMON *Black and white toasted sesame seeds, lemon butter sauce*

SHRIMP SCAMPI *Garlic white wine sauce, fresh herbs, shaved pecorino romano*

PORK TENDERLOIN *With sautéed mushrooms and mushroom gravy*

BONELESS SHORT RIB *Braised short rib, mom's pan gravy, roasted cipollini onion, crispy shallot (Add \$4)*

SIDES (Choice of 2)

SAUTEED BROCCOLINI

HONEY BUTTER CARROTS

GARLIC MASHED POTATOES

ADD DESSERT FOR \$4 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

BOMBOLINO *Italian beignets, with lemon curd & raspberry curd*

TIRAMISU *Layers of mascarpone, soaked ladyfingers in espresso and Grand Marnier, cocoa powder, topped with powdered sugar and fresh strawberry*

MINI CHEESECAKE

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≡ GOLD MENU - PLATED ≡

\$42.00 PER PERSON

*Available Sunday-Thursdays,
maximum 50 guests*



Served with Testa Barra Simple Salad or Caesar Salad (add \$2) plus homemade focaccia & herb olive oil to dip

PASTA (Choice of 1)

FONTINA FONDUTA *White fontina cheese sauce, homemade rigatoni pasta, grated pecorino romano, fresh parsley*

RIGATONI ALA VODKA *Tomato cream sauce, spinach, homemade rigatoni pasta*

ENTRÉE SELECTIONS (Choice of 2)

Counts of each entrée choice will need to be given 2 weeks prior to the event. Ask about our combo plates.

GUILTY VEGAN PASTA *Kale infused brunoise pasta, zucchini, squash, peas, mushroom confit, garlic, shallot, pistachio, crispy chickpeas, basil oil*

POLLO LIMONE *Italian breaded chicken breast, fresh spinach, chicken velouté, herb ricotta, garlic mashed potatoes*

CHICKEN PARMESAN *Italian breaded cutlets, rigatoni pasta in vodka sauce, melted parmesan, burrata, fresh herbs*

MISO-GLAZED SALMON *Carrot-ginger puree, black and white toasted sesame seeds, garlic sautéed broccolini, lemon butter sauce*

SHRIMP SCAMPI *Garlic white wine sauce, fresh herbs, shaved pecorino romano, over angel hair pasta*

CONNIE'S LAMB SHANK *Great Grandma's fall off the bone recipe, red wine braise, stewed vegetables, polenta, asiago cheese*

BONELESS SHORT RIB *Braised short rib, garlic roasted potatoes, mom's pan gravy, roasted cipollini onion, crispy shallot, harissa carrots (Add \$4) served with garlic mashed potatoes*

LOBSTER ANGEL HAIR *Butter roasted lobster tail, Calabrian chilis, roasted red pepper, gremolata, white wine, garlic confit, brown butter bread crumbs (add \$25 pp)*

8 OZ. FILET MIGNON *Angus reserve steak, garlic mashed potatoes, roasted garlic butter, Detroit style zip sauce, served medium (add \$25 pp)*

ADD DESSERT FOR \$4 (Choice of 1)

CRÈME BRULÉE *Vanilla bean custard, fresh berries*

BOMBOLINO *Italian beignets, with lemon curd & raspberry curd*

TIRAMISU *Layers of mascarpone, soaked ladyfingers in espresso and Grand Marnier, cocoa powder, topped with powdered sugar and fresh strawberry*

MINI CHEESECAKE

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STAZIONE MENUS



SEAFOOD STATION (market price)

- Oysters
- Shrimp cocktail
- Smoked Salmon canapes
- LED display

Ask about our ice sculptures.

ACCOMPANIMENTS

- Fresh Lemon
- Cocktail Sauce
- Remoulade Sauce
- Mignonette Sauce

CHARCUTERIE STATION (\$16.00 pp)

- Fresh Bread
- Seasonal Fruit
- Artisan Cheeses
- Cured Meats
- Mediterranean Olives
- Cipollini Jam
- Toasted and Candied Nuts
- Pickled Vegetables

DESSERT STATION (\$8.00 PP)

Choice of 3

- Bombolinos
- Cocoa Budino
- Cheesecake
- Tiramisu
- Crème Brulee

APPETIZER STATION (\$20.00 pp)

Choice of 3

- ARANCINI ALA VODKA *Spheres of Marzano tomato risotto, melted mozzarella, grated pecorino, fresh basil*
- MARZANO MEATBALLS *Marzano red sauce and herb ricotta*
- JB'S CALAMARI *Capers, scallions, lemon butter sauce*
- FREEFORM PIZZA OF YOUR CHOICE
- WARM TOMATO BRUSCHETTA
- FRUIT KABOBS
- CAPRESE SKEWERS

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BRUNCH MENU



\$29.00 PER PERSON

*Food Station
Served Daily Until 3:00pm*



Choose any 5 of the below menu items

SWEETS

BOMBOLINO *Italian beignets, with lemon curd & raspberry curd*

ENTREES

LEEK FRITTATA *Caramelized leeks and cippolini onion, ground Italian sausage, yukon gold potatoes, asiago cheese, fresh spinach (can be made vegetarian)*

CINNAMON FRENCH TOAST *Homemade cinnamon brioche, fresh strawberries, powdered sugar, served with whipped butter and warm syrup*

CARBONARA PIZZA *Fontina fonduta, peas, pancetta, parmesan*

SCRAMBLED EGGS *Served regular or cheesy*

ITALIAN FARMHOUSE SALAD *Field greens, guanciale, fresh berries, dried cherries, bleu cheese, bacon-fat poppyseed vinaigrette, crispy leeks*

GUILTY VEGAN PASTA *Kale infused brunoise pasta, zucchini, squash, peas, mushroom confit, garlic, shallot, pistachio, crispy chickpeas, basil oil*

CHICKEN SALTIMBOCCA *Italian breaded chicken breast, spinach, mushrooms, prosciutto, sage, beurre blanc*

SIDES

POTATO PANCAKE HASH BROWNS

FRESH FRUIT PLATTER

APPLEWOOD SMOKED BACON

SAUTEED BROCCOLINI

BREAKFAST SAUSAGE LINKS

GALIC MASHED POTATOES

***Ask for pricing on adding additional menu items to your brunch menu**

BUBBLES ANYONE?

MIMOSA \$6 each BLOODY MARY \$9.95 each RED OR WHITE SANGRIA \$125 (serves 35-40)

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≡ APPETIZERS & BITES ≡

PRICE PER ITEM



MEAT

ROSEMARY LEMON CHICKEN SATAYS *with fontina fonduta to dip* 4.00

BACON WRAPPED SHRIMP SKEWERS *with soy-miso sauce* 8.00 (for 2)

TRUFFLE SAUSAGE ARTISAN FLATBREAD 16.00

PULLED SHORT RIB SLIDERS 4.50

ARANCINI ALA VODKA *Marzano tomato risotto, melted mozzarella, grated pecorino, fresh basil* 4.00

GOCHUJANG CRISPY CHICKEN SLIDER 4.00

BLT BITES *garden tomato, mozzarella, basil, romaine, bacon, garlic mayo, grilled ciabatta* 3.50

MANGA MEATBALLS *with Marzano tomato sauce & fresh herbs* 4.00

SHRIMP COCKTAIL *with fresh lemon & cocktail sauce* 8.00 (for 2)

MINI CRAB CAKES *with remoulade* 10.00 (for 2)

NOT MEAT

WARM CAPRESE BRUSCHETTA 3.50

WATERMELON CUBES *with blackberry and goat cheese* 4.00

GNOCCHI SKEWER *Kale, spinach infused gnocchi, fontina fonduta, fresh herb* 4.00

BRUSSELS SPROUTS 13.00 (for 3)

FIGA BIGA ARTISAN FLATBREAD 16.00

MARGHERITA FLATBREAD 16.00

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≡ SHOWERS, SPRINKLES & SMALL EVENTS ≡

*Smaller events of up to 25 guests can be held in our
"Naughty Corner", a semi-private space!*



A custom menu will be created for you and your guests.

Choose 3 entrees from our Dinner menu, or Brunch menu (before 3:00pm). Appetizers, soups, salads, and desserts can be added on.

There is a \$150 area rental fee, with a \$1,000 minimum for food and beverages.

Friday & Saturday events after 3pm have a \$1,500 minimum for food and beverages

Rentals available to make your event extra special!

CHARGERS

CREAM/WHITE 2.50

MOCHA 2.25

GOLD 2.25

BLUE 2.25

TABLECLOTHS

Black or White available
\$7.50 each

COLORED LINEN

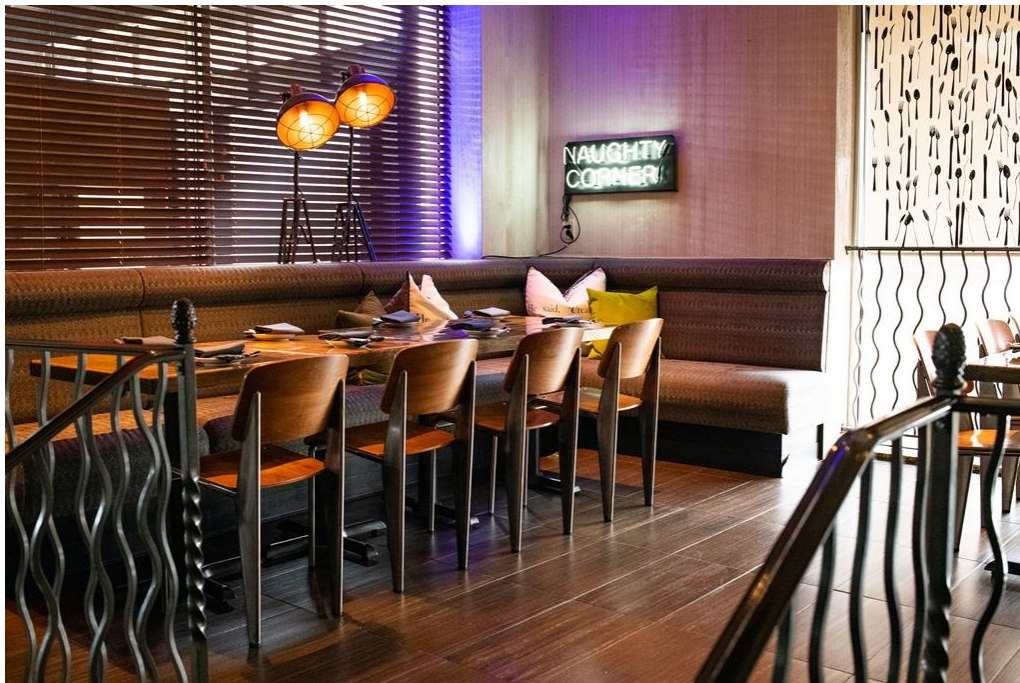
NAPKINS
\$1.00 each

FLOATING CANDLES

\$3.00 each

FLORAL ARRANGEMENTS

Starting at \$55 each



Menus and pricing subject to change. Date revised: 9/7/2025



KID'S MENU



\$12 PER CHILD

Ages 12 & under



All kids entrees come with bombolinos and chocolate sauce

ENTRÉE SELECTIONS

SPAGHETTI *With tomato sauce or fontina*

KIDS PIZZA *Cheese or pepperoni*

BAKED MAC N CHEESE *Homemade rigatoni pasta with creamy cheese sauce*

CHICKEN TENDERS *Crispy chicken tenders served with chips*

POTATO GNOCCHI *Delicious pillows of gnocchi served with choice of tomato, fontina, or vodka sauce*
(Add \$2)

ADD ONS

Meatballs \$4

Chicken \$8

***** If the main menu is a Food Station, kids may be added at half price.***

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BAR MENU



TESTA BARRA

Add to any event menu



SILVER BAR

(\$20.00 pp for 3 hours. Each additional hour \$4.00 pp)

SIGNATURE HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

DOMESTIC BEER

REGULAR & DIET SODAS

GOLD BAR

(\$27.00 pp for 3 hours. Each additional hour \$8.00 pp)

SIGNATURE SPIRITS

Pearl Vodka Flavors, Damrak Gin, Bacardi Rum, Altos Tequila, Dewar's White Label, Jim Beam, Captain Morgan, Seagrams 7

SIGNATURE HOUSE WINES

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

DOMESTIC BEER

REGULAR & DIET SODAS

PLATINUM BAR

(\$33.00 pp for 3 hours. Each additional hour \$10.00 pp)

PREMIUM SPIRITS

Ketel One, Titos Vodka, Pearl Vodka Flavors, Bombay Sapphire Gin, Chivas Regal, Crown Royal, Courvoisier Cognac (Gold package brands included)

PREMIUM WINE SELECTIONS*

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot and Sparkling Wine

DOMESTIC AND IMPORTED BEER

REGULAR & DIET SODAS

ADD ON BEVERAGES

Mimosas - \$6 each

Bloody Mary Bar - \$9.95 pp

Bellini Bar - \$12.95 pp

Red or White Sangria - \$125 per batch, serves 35-40

Non-Alcoholic Fruit Punch - \$50

Champagne Punch - \$175 Serves 35-40

DIAMOND BAR

(\$39.00 pp for 3 hours. Each additional hour \$11.00 pp)

PREMIUM SPIRITS

Includes all spirits in Gold and Platinum packages.

CLASSIC COCKTAILS

Margarita, Negroni, The Last Word, Paloma, Boulevardier

MULES

Kentucky, Testa, Cabo, Italian, Botanical

BRG CLASSICS

BRG Ol' Fashion, Luminous, Catch Me Acai, Cherry Spiced Bourbon

PREMIUM WINE SELECTIONS*

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot and Sparkling Wine

DOMESTIC AND IMPORTED BEER

REGULAR & DIET SODAS

*A wine list is available for your dining pleasure. We will be happy to assist you in selecting the appropriate wines for your menu. A wine tasting table can be provided at your special event upon request.

CONTACT OUR SOMMELIER TO DISCUSS CUSTOM WINE PACKAGES FOR YOUR SPECIAL EVENT!

On-premise catering only. Menus and pricing subject to change. Date revised: 9/7/2025

≡ EVENT RENTALS ≡





OPTIONAL RENTALS & PRICING



ADD TO ANY PACKAGE



PACKAGES

CHINA PLACE SETTING

9.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer

SILVER PACKAGE

11.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer
- Jelly Jar Water Glass
- 5 Piece Flatware

GOLD PACKAGE

14.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer
- Jelly Jar Water Glass
- 5 Piece Flatware
- Wine Glass
- Charger

CHINA

DINNER PLATE 3.75

SALAD PLATE 2.25

BREAD & BUTTER PLATE 1.25

TEA CUP 2.00

SAUCER 1.25

SOUP BOWL 2.25

FRUIT BOWL 1.25

GLASSES

CLEAR JELLY JAR WATER
GLASS 1.25

CLEAR STEMMED WINE
GLASS 1.75

BLUE OR PINK STEMMED WINE
GLASS 2.50

CHARGERS

MOCHA 2.25

GOLD 2.25

BLUE 2.25

CREAM/WHITE 2.50

FLATWARE

5 PIECE SET 3.00

Dinner Fork, Salad Fork, Knife, Teaspoon, Soup Spoon

COLORLED LINEN NAPKINS

1.00 each

LINENS, HIGH TOP TABLES, BARS & CHAFERS ALSO AVAILABLE!

Pricing and availability subject to change. Date revised: 9/7/2025



EVENT CONTRACT



Event: _____

Contact: _____ **Phone:** _____

Email Address: _____

Address: _____

Date & Time of Event: _____ **# of Guests:** _____

Event Location: _____ **Estimated Total \$:** _____

Event Space: We reserve the right to revise the floor plan of your event if the guaranteed attendance is less than the number provided when you originally booked. Testa Barra Kitchen & Cocktails Event Management designs all floor plans to Testa Barra's specifications and discretions. During the months of December thru March, parties of 40 guests or less may not be guaranteed a private space due to the weather. We reserve the right to utilize The Barra Room for general restaurant business if needed. If the situation occurs, the room fee will then be waived.

DEPOSIT & PAYMENT SCHEDULE: Total is required the day of signing the Event Contract, with a minimum of \$300.00. The remainder will be due the day of the event. All Parties will have 20% Gratuity, \$350.00 Room Fee and we require a credit card on file. All credit card transactions will have a 3% credit card fee added.

GUARANTEE POLICY: Final guest counts, menu selections and beverage/ bar selections are due no later than **14 days** before the date of the event. If no final guest count is received, the client will be charged the applicable fee for the number of guests originally contracted, or for the number of guests in attendance, whichever is greater. We will make every effort to accommodate any last-minute increases in the guest count. Corporate events will be charged on the final count 1-2 days prior to event. No exceptions.

CANCELLATION POLICY: Should the client cancel this event, the refund will be handled as follows: 14 days prior to your event, if you should cancel, the \$300.00 deposit is non-refundable. Any applicable refunds will be given in a gift card.

DECORATIONS: We allow one hour prior to your start time of the event for decorating. Balloons, centerpieces, and banners are welcome. Under NO circumstances will we allow confetti or any type of wall/hanging decorations that need to be hung with a nail or heavy tape. If confetti is used, there will be a \$50 cleanup fee. _____

PLATED MENUS: All plated menu choices need to be counted 14 days prior to event.

ALCOHOL BEVERAGE POLICY: All alcoholic beverages must be put on host tab. No separate tabs.

PROTEINS: The Baldwin Restaurant Group allocates a 6oz portion of protein per guest We are happy to add a larger protein portion per person. Price will depend on the protein selection.

DESSERTS: All desserts need to be purchased though Testa Barra or from a licensed Bakery. If you are purchasing a cake from a bakery, there will be a cake cutting fee \$1 per person.

CATERING HOURS: Testa Barra allocates one hour prior to your party for set-up, all parties are allocated 3 Hours for the actual event and 30 minutes for Clean-up. If your party exceeds the time allocation, Testa Barra reserves the right to charge the host for the loss of sales due to the loss of tables for seating regular dining business.

MINIMUMS: . Friday and Saturday after 3:00pm, \$2000 minimum expenditure for food and drink is required. Sunday through Thursday, a \$1500 minimum is required. If minimum is not met, the difference can be made up in gift card purchases. Prices are subject to change due to price increase.

STAFFING: BRG holds the right to reserve team member selections.

Upon review and acceptance of the proposal, please sign below and return this document with your deposit.

Rhonda Agbay — Event Director

Testa Barra _____ Date _____ Client _____ Date _____

Credit Card Type: _____ Credit Card #: _____ Exp. Date: _____

Security Code: _____ Signature: _____ Date: _____



OPTIONAL RENTALS & PRICING



ADD TO ANY PACKAGE

PACKAGES

CHINA PLACE SETTING

9.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer

SILVER PACKAGE

11.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer
- Jelly Jar Water Glass
- 5 Piece Flatware

GOLD PACKAGE

14.00 per person

- Dinner Plate
- Salad Plate
- Bread & Butter Plate
- Tea Cup
- Saucer
- Jelly Jar Water Glass
- 5 Piece Flatware
- Wine Glass
- Charger

CHINA

Dinner Plate 3.75 each
Salad Plate 2.25 each
Bread & Butter Plate 1.25 each
Tea Cup 2.00 each

CHINA

Saucer 1.25 each
Soup Bowl 2.25 each
Fruit Bowl 1.25 each

GLASSES

Clear Jelly Jar Glass 1.25 each
Clear Stemmed Wine Glass 1.75 each
Blue Stemmed Wine Glass 2.50 each
Pink Stemmed Wine Glass 2.50 each

TABLECLOHTS

Black or White
\$7.50 each

COLORED RUNNERS

\$5.00 each

COLORED LINEN NAPKINS

1.00 each

FLATWARE

5 Piece Set 3.00 each
Dinner Fork, Salad Fork, Knife,
Teaspoon, Soup Spoon

CHARGERS

Mocha 2.25 each
Gold 2.25 each
Blue 2.25 each
Cream/White 2.50 each

FLOATING CANDLES

\$3.00 each

3D FLORAL WALL

\$150.00

HIGH TOP TABLES, BARS & CHAFERS AVAILABLE UPON REQUEST

Pricing and availability subject to change. Date revised 06/19/26