



## DELIVERY PROPOSAL FOR

### CLIENT

The Linksman  
2008 Yale Street Suite E  
Santa Ana, CA 92704  
(949) 285-3211

### DELIVERY LOCATION

The Linksman  
2008 Yale Street Suite E  
Santa Ana, CA 92704

### EVENT NUMBER

E297460

### THEME

Birthday  
Delivery

### PREPARED BY

Hannah Cluck

### BOOKING CONTACT

Reed, Steven

### SITE CONTACT

Reed, Steven

### EVENT DATE

Thursday January 8, 2026

### GUESTS

30

### DELIVERY WINDOW

3:00 pm to 3:45 pm

## EXPERTS IN CORPORATE CATERING

Providing lunch for employees fosters a wide range of benefits for a business, including higher productivity. Plain and simple, fed employees are happy employees. At Jay's Catering, we offer a wide range of menu options to feed your personnel—from pick-up to full service catering. Whether it's a small office lunch or a large corporate event with a plated meal for 500 guests, we're prepared to meet any of your organization's food and bar service needs.

## DELIVERY TO YOUR LOCATION

Jay's has experience making deliveries to all types of locations including: office buildings, construction sites, parks, airports, venues, and more. Every order is delivered and setup on time by Jay's trained and uniformed delivery drivers. Jay's proprietary Chef Caddies are used to keep food hot for up to 4 hours. Insulated Keep It Kool bags are used to keep food cold.

### STANDARD DELIVERY

Food is delivered in disposable serveware for easy cleanup.

### EXECUTIVE SETUP

Our executive delivery team will setup your food using upgraded supplies such as linens, chafing dishes, risers, and serving platters.

## EXCEPTIONAL STAFF & CUSTOMER SERVICE

### DESIGNATED EVENT SPECIALIST

Our team of experienced Event Specialists are ready to assist clients with menu selection and event details. Each client is paired with a designated Event Specialist to simplify and streamline the ordering process, ensuring every event is handled with care. Event Specialists build relationships with clients, learn their specific needs, and keep record of all order details so they can be easily replicated.

### PROFESSIONAL DRIVERS, SERVERS, & BARTENDERS

Jay's trains and hires all employees in-house, ensuring all our clients receive the same level of service every time. Servers and bartenders are proficient, polite, and make certain every staffed event runs smoothly.

## WIDE VARIETY OF FOOD FOR EVERY CORPORATE OCCASION

### BREAKFAST & BAKED GOODS

Hot and cold breakfast favorites include: Jay's Famous Brunch Breads; Blueberry French Toast Casserole; Fruit Skewers with Sweet Vanilla Dip; Western Egg Scramble, and more. Delicious pastries & desserts baked fresh from our in house bakery, Ellie's Table. Visit Ellie's Table Egan House in San Juan Capistrano or Ellie's Table Boardwalk in Irvine!

### LUNCH OPTIONS

Hot and cold lunch favorites include: Cold Buffet featuring Jay's Signature Palm Sandwich; Baked Potato and Chili Bar; Deluxe Pasta Buffet, Pollo Asado Tacos, Tostada Bar and more. Boxed sandwiches, wraps, & salads are perfect for meals on the go, guests with dietary restrictions or allergies, or when each guest would like to order their own meal.

### SEASONAL & ETHNIC MENUS

Jay's creates festive menus to celebrate holidays such as Easter, Saint Patrick's Day, Thanksgiving, & Christmas. Our creative team of chefs have developed ethnic & regional menus such as: Asian, Latin, American, Southern, Italian & Polynesian.

### EXECUTIVE LEVEL MENUS

Whether you are planning a casual lunch meeting or a special meal for high end executives, we have a menu for every occasion. Ask about our Chambre Menu - elevated cuisine served at room temperature, the perfect solution for a mid day meeting.

## CELEBRATING 50 YEARS IN BUSINESS

Jay's Catering is proud to celebrate 50 years in business. From humble beginnings as a one-stop-shop for catering truck companies, to becoming one of Southern California's largest caterers, the goals and values of Jay's founders have remained the same. As a family owned and operated company, we believe that our delicate mix of tradition and innovation has allowed us to withstand the test of time. We look forward to serving our clients for another 50 years!

## DELIVERY DETAILS

**Date** 1/8/2026 **Delivery Window** **Start** 3:00 pm **End** 3:45 pm **Event Location** 2008 Yale Street Suite E, Santa Ana, CA

## DELIVERY PROPOSAL

Delivery: 1/8/2026 (3:00 pm - 3:45 pm)

### **Kalua Roasted Pork Hoagies (30+)**

Slow Roasted Pork served with a Tangy BBQ Sauce and Fresh Hoagies Rolls

### **Ellie's Traditional Potato Salad**

Potatoes, hard-boiled eggs, sweet relish, mayo, & mustard

### **Agave Fruit Salad**

Diced cantaloupe, honeydew, pineapple, grapes, tangerines and blueberries. Tossed with agave nectar

Eco 10" Supply Package

10" Eco Plate

Fork - Eco

Knife - Eco

Napkin - 15 x 17 White Paper

Spoon - Serving Acrylic

Tongs - 9" Scalloped Acrylic

Delivery Charge by Zip Code

| Price | Qty | Total  |
|-------|-----|--------|
| 20.00 | 30  | 600.00 |
| 0.80  | 35  | 28.00  |
| 0.75  | 2   | 1.50   |
| 2.00  | 2   | 4.00   |
| 50.00 | 1   | 50.00  |

## DELIVERY NOTES

## DRAFT ESTIMATE

## DELIVERY SUMMARY

The financial breakdown for the event is as follows:

|              | Food & Bev    | Supplies     | Liquor      | Equipment   | Labor        | Linen       | Rentals     | Venue       | Total         |
|--------------|---------------|--------------|-------------|-------------|--------------|-------------|-------------|-------------|---------------|
| Subtotal     | 600.00        | 33.50        | 0.00        | 0.00        | 50.00        | 0.00        | 0.00        | 0.00        | 683.50        |
| Gratuity     | 30.00         | 1.68         | 0.00        | 0.00        | 0.00         | 0.00        | 0.00        | 0.00        | 31.68         |
| Taxes        | 58.28         | 3.25         | 0.00        | 0.00        | 4.63         | 0.00        | 0.00        | 0.00        | 66.16         |
| <b>Total</b> | <b>688.28</b> | <b>38.43</b> | <b>0.00</b> | <b>0.00</b> | <b>54.63</b> | <b>0.00</b> | <b>0.00</b> | <b>0.00</b> | <b>781.34</b> |

**Paid: 0.00   Balance: 781.34**



## DELIVERY CONTRACT TERMS & CONDITIONS

### DEPOSIT AND PAYMENTS

A minimum deposit of 50% of the total price is required to confirm a delivery and secure pricing if order is in excess of \$3,000 Final payment is due seven (7) days prior to event. Orders less than \$3,000 must be paid in full upon confirming the order. Personal and Corporate checks will only be accepted if received seven (7) days prior to due date. We accept Visa, Mastercard, Discover, and American Express. **A 2.75% convenience surcharge will be assessed for credit card payments. ACH / e-check payment is available to avoid a convenience surcharge.**

### CANCELLATION

If the Client needs to cancel the event, Client must provide written notice to Caterer along with any required cancellation fee described in this Catering Contract, to effect cancellation. Client understands that upon entering into this Contract, Caterer is committing time and resources to this Event and thus cancellation would result in lost income and lost business opportunities in an amount hard to precisely calculate. Therefore, the following cancellation limitations will apply.

- ☐ If Client requests cancellation of this Contract 8 days or more before the Event, Caterer shall be entitled to 50% percent of the Estimated Total Cost.
- ☐ If Client requests cancellation of this Contract 7 days or less before the Event, Caterer shall be entitled to 100% percent of the Estimated Total Cost.

The Client's deposits will be credited against the cancellation fees owed, and any balance will be payable upon the notice of cancellation.

### REVISIONS / FINAL GUEST COUNTS

Client's signed contract shall constitute a guaranteed minimum guest count. Client may not reduce final guest count by more than 15% of the guaranteed minimum guest count. Client shall specify ten (10) days prior to the event the final guest count, and any revisions (including but not limited to menu, timeline, location, etc.). To ensure our promise of service excellence, we strongly discourage any revisions after that date. We are not responsible for a greater number of people than the guaranteed minimum. If there are revisions or additions requested during the period (10) days prior to the event date, Client will be subject to a \$50.00 late processing fee if Jay's is able to accommodate the revision. No additions or revisions can be made (7) days prior to the Event date.

### MENU PRICES

While Jay's strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, either in print menus or online menus, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to current market conditions. Our menu prices should be used as a guideline; pricing guarantees will be honored based upon a personalized written Contract only.

### SUBSTITUTIONS

Jay's must reserve the right to make substitutions when market conditions dictate or for any reason beyond our control. All substitutions will be of comparable or greater value. If possible, Client will be notified in advance.

### ALLERGIES

Jay's is not responsible for any allergic reaction (or the subsequent treatment resulting from said reaction) that a guest may experience from consumption of our food. We do not guarantee any food item to be free from particular ingredients or seasonings, including but not limited to lactose, soy, wheat, gluten, fish, shellfish, nuts, fruits, vegetables, spices, synthetic and natural colors, and chemical additives to which certain guests may be allergic.

### LINEN RENTALS

Customers will be charged replacement cost of all damaged linens, this includes holes, burns, snags, tears or any permanent marks.



**CLIENT'S PROPERTY**

Jay's will not hold items or accept responsibility for client's properties such as cake tops, vases, serveware, etc. for use at their event.

**LEFTOVER FOOD**

Jay's reserves the right to remove all leftover food and products not consumed by the end of the event. If client does take any leftover food, it then becomes the client's responsibility for proper refrigeration and handling.

**MISCELLANEOUS**

Client assumes responsibility for any damage to items provided by caterer for their event. Jay's is not responsible for damage or replacement of client's items or property, used during or for, their event at client's request. Client waives any claims for damages based upon embarrassment, humiliation, or other damage to sensitivities.

**EVENT LOCATION**

The Linksman  
2008 Yale Street Suite E Santa Ana, CA 92704

Thursday , 1/8/2026

Delivery Window: 3:00 pm to 3:45 pm

Total Value: 781.34

I, the undersigned, understand and accept the Contract as described above in addition to Jay's Terms and Conditions. This Contract and all pricing herein is valid for 21 days from the date printed below.

NAME

\_\_\_\_\_

DATE

\_\_\_\_\_

SIGNATURE

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