Artisan cheeses, breads and dipping oils with displays of olives and pepperoni.  

**PRICE:** $3.95

**Mini Panini Bar**
A warm assortment of Chipotle & Basil, Serrano & Havarti and Prosciutto & Provolone Paninis

**PRICE:** $3.95

**Shrimp Shooter Flight**
Shrimp Cocktail, Mango Shrimp, & Shrimp Remoulade.

**PRICE:** $4.95

**Tomato & Basil, Roasted Mushroom & Garlic and Olive Tapenade** top our bruschetta’s.

**PRICE:** $3.95

**Crab Cake Mushrooms, Sausage & Mozzarella Mushrooms and Parmesan & Breadcrumb Stuffed Mushrooms.**

**PRICE:** $4.95

**Assorted Shooters of Lobster Chowder, Roasted Corn Chowder, & Creamy Prosciutto Chowder**

**PRICE:** $5.95

**Heirloom Tomatoes, Crostini Dipped in Pesto, Fresh Mozzarella, Assorted Salts & Vinegars**

**PRICE:** $5.95

We’ll bring the station to you! Add one of our vintage rolling carts to your event in addition to the station for only $100.

All Appetizers are Available Only with a Dinner Selection. NOT SOLD SEPERATELY.

Please add 20% service charge + 6% sales tax to all pricing. Prices based on 100 person minimum. Prices may vary according to event location and date.
Our friendly staff will pass these bite sized delicacies on decorative trays garnished with seasonal edible décor. Passed hors d'oeuvres are a great introduction to the beginning of dinner and you can be assured your guests are being taken care of while you take your bridal photos. We suggest that you select one from each section. If you'd like to choose more we will gladly price it especially for your event. The prices for these hors d'oeuvres are available only with a dinner selection and are based on a 100 person minimum.

**WINE BITES**

*Choose One from Each Section:*

**Choose One from the following:**
- Stuffed Mushrooms
- Serrano Wrapped Melon
- Tuscan Summer Salad
- Prosciutto Wrapped Asparagus
- Jumbo Shrimp Cocktail
- Sesame BBQ Spare Ribs
- Bacon Wrapped Scallops
- Stuffed Clams
- Asian Noodle Salad

**Choose One from the following:**
- Meatballs Sliders
- Sweet & Sour Chicken Skewers
- Teriyaki Beef Skewers
- Gazpacho Shooters
- Shrimp Salad Sliders
- Tomato, Basil & Fresh Mozzarella Crostinis
- Shrimp Scampi on Toast
- Sausage & Pepper Sliders

*Choose One from the following:*
- Spanish Sangria with Fresh Fruit
- Salt-Rimmed Margaritas on the Rocks*
- Fresh Mint Mojitos*
- California Chardonnay
- California Cabernet Sauvignon
- Absolute Peach Bellinis*

*Please Add $1.00 for These Premium Drinks*

**PICK THREE - $8.95**

**PICK FOUR - $9.95**

Please add 20% service charge + 6% sales tax to all pricing. Prices based on 100 person minimum. Prices may vary according to event location and date.
**Brick Oven Pizza**
$4.95
(Served exclusively at jester park lodge)
Hot and ready brick oven style pizza sliced and served as the perfect late night treat.

**Salsa & Guacamole Bar**
$4.95
This isn’t your average chips & dip station, this scrumptious presentation features hand-crafted salsa & guac with our chef’s secret blend of herbs and spices.

**Popcorn**
$1.00
Buttery, crunchy, salty, delicious.

**Late Night Snacks**

**Shrimp Nachos**
$4.95
The ultimate nacho experience! Your guests enjoy a build-your-own nacho station with all the fixings an incredible shrimp infused cheese sauce.

**Hawker Boxes**
$2.95
Everyone’s favorite snack classics; (popcorn, candy, peanuts and more) Served by us, stadium style in our festive hawker boxes.

**S’mores Bar**
$2.95
The station you have to see to believe: hand-roasted campfire style s’mores scorched to gooey perfection right before your eyes!

Appetizers and Dinner have come and gone smoothly, your guests are dancing the night away, and you blow them away one last time with the perfect late night teaser. These crowd favorites can be served as a late night snack or as an appetizer.

PLEASE ADD 20% SERVICE CHARGE + 6% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.
# Plated Dinners

All Plated Meal Options Include Your choice of Salad, Potato, and Vegetable (as listed below)

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Tenderloin with Rosemary Demi-glace</td>
<td>$22.95</td>
</tr>
<tr>
<td>Chicken Francesca (Sautéed in a Lemon Caper Sauce Topped with Herb Crusted Shrimp Scampi)</td>
<td>$23.95</td>
</tr>
<tr>
<td>6 Oz. Filet Mignon with Chianti Mushroom Sauce</td>
<td>$28.95</td>
</tr>
<tr>
<td>8 Oz. Oven Roasted Salmon Filet with Cucumber Cream Sauce</td>
<td>$21.95</td>
</tr>
<tr>
<td>Duet of Jumbo Crab Stuffed Shrimp with Drawn Butter and 6 Oz. Filet Mignon with Chianti Mushroom Sauce</td>
<td>$35.95</td>
</tr>
<tr>
<td>Drunken Steak (Sam Adams Marinated Sirloin)</td>
<td></td>
</tr>
<tr>
<td>6oz. - $21.95</td>
<td></td>
</tr>
<tr>
<td>8oz. - $24.95</td>
<td></td>
</tr>
<tr>
<td>Stuffed Pork Chops</td>
<td>$24.95</td>
</tr>
<tr>
<td>Cornbread Stuffed Breast of Chicken with Marsala Wine Sauce</td>
<td>$21.95</td>
</tr>
<tr>
<td>Duet of 6 Oz. Filet Mignon with Chianti Mushroom Sauce and Stuffed Breast of Chicken Marsala</td>
<td>$32.95</td>
</tr>
</tbody>
</table>

**SALAD**

- Preset Summer Tuscan Salad with Melon, Tomato & Prosciutto
- Preset Fresh Garden Salad with Aged Balsamic Vinaigrette
- Preset Caesar Salad with Aged Parmesan Cheese & Croutons

**POTATO**

- Garlic Mashed Potatoes
- Baked Potatoes
- Butter Parsley Red Potatoes

**VEGETABLE**

- Fresh Green Bean Almondine
- French Glazed Carrots
- Pan Sautééd Edamame
- Oven Roasted Vegetables *Add $2.00
- Fresh Asparagus *Add $1.00

*Please add 20% service charge + 6% sales tax to all pricing. Prices based on 100 person minimum. Prices may vary according to event location and date.*
Hors D’oeuvres Assortment 1
Gulf Shrimp Display on Cracked Ice with Lemons and Cocktail Sauce
Petite Rolls Stuffed with Shrimp, Turkey and Ham Salad
Cheese Stuffed Ravioli in Marinara Sauce
Bite Sized Sweet Italian Sausages
Swedish Meatballs
International Cheese Board
Relish Tray with Dip
Salted and Unsalted Crackers
PRICE: $20.95

Hors D’oeuvres Assortment 2
Asian Chicken Skewers
Bite Sized Sweet Italian Sausages
Miniature Cheese Stuffed Ravioli in Marinara Sauce
Stuffed Mushroom Trio
International Cheese Board
Relish Tray with Dip
Salted and Unsalted Crackers
Ice Water, Coffee, Cream and Sugar
PRICE: $19.95

Gourmet Assortment 1
International Cheese Board
Penne Pasta with Meat Sauce and Romano Cheese
Italian Meatballs and Sweet Garlic Sausages in Sauce
Top of the Round Roast Beef, Baked Iowa Ham and Turkey Sliced Warm from the Oven and Displayed Beautifully on Garnished Trays
Relish Trays with our Signature Dill Dip
Assorted Rolls and Condiments
Ice Water, Coffee, Cream & Sugar
PRICE: $19.95

Gourmet Assortment 2
Roast Steamship Round of Beef-Carved at the Buffet with Hot Au Jus and Horseradish Cream Sauce
Alaskan King Crab Meat on Ice
Shrimp Display with Lemons and Cocktail Sauce
Breast of Turkey Sliced Warm from the Oven Cheese Stuffed Ravioli with Tomato Sauce
Italian Meatballs & Sweet Garlic Sausages
International Cheese Board
Assorted Rolls, Croissants and Condiments
Ice Water, Coffee, Cream & Sugar
PRICE: $22.95

PLEASE ADD 20% SERVICE CHARGE + 6% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.
Your reception begins and guests arrive at their beautifully decorated tables to find a fabulous arrangement of Assorted Bruschettas ready to eat. Our main course finds Christiani’s professional staff bringing platters of our most famous dishes to each guest table so your guests can enjoy a truly one-of-a-kind sit-down buffet dinner. Let Christiani’s bring this incredible Mediterranean Vineyard experience to your event!

A fabulous country-style display of Christiani’s signature entrees.

All choices come with Ice Water, Coffee, Cream & Sugar

**Mediterranean 1**

Chicken Francesca
(Boneless Marinated Breast of Chicken with Lemons, Capers & Herb Crusted Shrimp Scampi)
Penne with Tomato Sauce
Italian Meatballs & Sweet Garlic Sausage
Greek Salad with Feta, Olives & Roasted Red Peppers
PRICE: $23.95

**Mediterranean 2**

Tri-Colored Tortellini with Creamy Pesto Sauce
Ricotta Stuffed Manicotti with Basil Marinara Sauce
Penne with Italian Meatballs & Sweet Garlic Sausage
Fresh Garden Salad with House Vinaigrette
PRICE: $19.95

**Mediterranean 3**

Drunken Steak
(6oz. Sirloin Marinated in Spices and Sam Adams Lager)
Garlic Mashed Potatoes
Fresh Green Beans Almondine
Caesar Salad with Parmesan Cheese & Croutons
PRICE: $24.95

**Mediterranean 4**

Cornbread Stuffed Chicken Breast
Italian Roast Potatoes
Fresh Green Beans Almondine
Mixed Greens Salad with Aged Balsamic Vinegar
PRICE: $23.95

PLEASE ADD 20% SERVICE CHARGE + 6% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.
Iowa Chop House Buffet

Gazpacho Aperitif
Roast Stuffed Iowa Pork Chops with Pan Gravy
Whole Roasted Beef Sirloin with Au Jus
Grilled Mixed Vegetables
Garlic Mashed Potatoes
Caesar Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar
Price: $24.95

Buffet Barbeque

Barbecued Chicken
Baked Ham with Pineapple Sauce
Pasta Salad
Corn on the Cob
Boston Baked Beans
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar
Price: $20.95

Buffet Romantica

Shrimp Prima Vera
Tossed with Pasta Shells
Chicken Picata
(Chicken Breast with Lemon Sauce & Capers)
Garlic Mashed Potatoes
Green Beans Almondine
Garden Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar
Price: $21.95

Bella Pasta Buffet

Pasta Da Vinci
(Sautéed Chicken, Mushrooms & Onions in a Madeira Wine Sauce Tossed with Penne Pasta)
Cappalletti with Creamy Pesto Alfredo
Four Cheese Stuffed Ravioli with Chianti Marinara
Italian Olives & Relish Tray
Garden Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar
Price: $19.95

PLEASE ADD 20% SERVICE CHARGE + 6% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.
Hawaiian Luau Buffet

Garden Salad
Sweet and Sour Chicken
Barbecued Pork Tenderloin
Shrimp Fried Rice
Steamed Vegetables
Fortune Cookies
Fresh Baked Bread and Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $19.95

Buffet Barbecue

Barbecued Chicken
Baked Ham with Pineapple Sauce
Pasta Salad
Corn on the Cob
Boston Baked Beans
Fresh Baked Bread and Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $18.95

Gourmet Assortment 1

International Cheese Board
Penne Pasta with Meat Sauce and Romano Cheese
Italian Meatballs and Sweet Garlic Sausages in Sauce
Top of the Round Roast Beef, Baked Iowa Ham and Oven Roasted Breast of Turkey
Sliced warm from the oven and presented on beautifully Garnished trays
Relish Trays with Dip
Salted and Unsalted Crackers
Assorted Rolls and Condiments
Ice Water, Coffee, Cream and Sugar

PRICE: $19.95

Gourmet Assortment 2

Roast Steamship Round of Beef - carved at buffet with Hot Au Jus and Horseradish Sauce
Alaskan King Crab Meat on Ice
Panamanian Shrimp Display with Lemons and Cocktail Sauce
Breast of Turkey sliced warm from the oven
Cheese Stuffed Ravioli with Tomato Sauce
Italian Meatballs and Sweet Garlic Sausages
International Cheese Board
Salted and Unsalted Crackers
Assorted Rolls, Croissants and Condiments
Ice Water, Coffee, Cream and Sugar

PRICE: $22.25

Buffet Special

Garden Salad
Roast Chicken “Simmered in Wine”
Sliced USDA Choice Roast Beef
Penne with Meatballs and Sausages
Italian Roast Potatoes
Fresh Green Beans Almondine
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $20.95

Verona Buffet

Garden Salad
Boneless Breast of Chicken Prima Vera
Roast Beef with Horseradish Cream Sauce
Cheese Stuffed Ravioli with Basil Marinara
Penne with Meatballs & Sausage
Green Beans Almondine
Rolls & Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $23.95

European Buffet

Roast Prime Ribs of Beef with Au Jus and Horseradish Cream Sauce
Swedish Meatballs
Italian Roast Chicken
Cheese Stuffed Ravioli with Basil Marinara
Fresh Green Beans Almondine
Glazed Belgian Carrots
Rice Pilaf
Fresh Garden Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar

PRICE: $25.95

Grand Buffet

Baked Ham with Pineapple Sauce
Roast Chicken “Simmered in Wine”
Sliced USDA Choice Roast Beef
Cheese Stuffed Ravioli
Italian Roast Potatoes
Fresh Green Bean Almondine
Garden Salad
Fresh Baked Rolls & Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $22.95

PLEASE ADD 20% SERVICE CHARGE + 6% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.
Station Events are an entertaining way to keep your guests interacting with each other – a true conversation piece! Most of our stations are attended by a chef, so they also interact with your guests.

We suggest you choose three stations – one from each of the three colored sections. Our decadent dessert stations are sold separately but make a perfect fourth station.

The prices for these menus are based on your choosing three stations and a minimum of 100 guests. The prices include a chef when applicable, but do not include the service charge or sales tax.

*House Favorites*

**Grazing Station**
- Baby Carrots
- Jicama Batons
- Celery Sticks
- Broccoli Florets
- Grape Tomatoes
- Sweet Pickles
- Bell Pepper Strips
- Olives
- French Dill Dip

**The Prima Donna**
- Parmigiano Reggiano Wheel
- Spanish Manchego
- Prima Donna Aged Gouda
- Double Cream French Brie
- Maytag Blue
- Salted & Unsalted Crackers

**Pasta Bar**
- Stuffed Manicotti with Marinara Sauce
- Penne with Meatballs & Sausages
- Cappalletti with Creamy Basil Pesto
- Grated Romano Cheese
- Red Pepper Flakes
- Italian Bread & Butter

**Lettuce Wraps**
- Crisp Lettuce Cups
- Cucumbers, Carrots, Scallions & Limes
- Dipping Sauce/Thai Peanut Sauce
  * One of the following
- Asian Flank Steak
- Thai Style Chicken
- Vietnamese Shrimp

**Seafood Station**
- Bacon Wrapped Scallops
- Crab Spoon with Cajun Remoulade
- Shrimp Cocktail Shooters with Lemon
- Our SIGNATURE Lobster Chowder Shooters

**Barbeque Station**
- Beef Brisket
- Hickory Smoked
- Barbeque Chicken
- Boston Baked Beans

**TAPAS** - [Tah-pahs] pl n. (especially in Spain) a snack or appetizer, typically served with wine or beer.
### Action Stations

#### Chowder Bar*
- New England Lobster Chowder
- Rhode Island Red Chowder
- Roast Corn Chowder
- Classic Oyster Crackers

#### Salad Bar
- Fresh Tuscan Salad with Summer Melon
- Sesame Asian Noodle Salad
- Classic Caesar Salad
- Spring Garden Salad
  - With House Vinaigrette

#### Risotto Action Station
- Imported Italian Arborio Rice
- Toppings
  - Italian Sweet Sausage & Peppers
  - Wild Mushrooms
  - Shrimp Francesca

#### Pasta Station
- Shrimp Prima Vera with Penne
- Ravioli with Basil Marinara
- Farfalle with Roasted Garlic Chicken
  - with Garlic Cream Sauce
  - Grated Romano Cheese
  - Red Pepper Flakes
- Italian Bread & Butter

#### Carving Station 1
- Garlic Mashed Potatoes
- **Choose Two of the Following:**
  - Eye of the Round Roast Beef with Au Jus & Horseradish Cream Sauce
  - Garlic & Rosemary Pork Tenderloin
    - with Chianti Demi glaze
  - Warm Turkey Breast

#### Carving Station 2 – Add $3.00
- Whole Roasted Rib Eye with Chimichurri Sauce
- Chile Rubbed Pork Loin with Ancho Chile-Molasses Glaze
- Roast Turkey Breast with Mango Lime Chutney
- Garlic Mashed Potatoes

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By Definition, Tapas is listed as a snack or appetizer typically served with wine or beer, but here at Christiani’s we know that Tapas are so much more than that. For us, it's an art form in the purest sense. It's a way for us to focus on the theme of a dish and turn it into something spectacular. Our Chefs create intricate stations that allow your guests to graze from one station to the next and experience several different types of food. This may seem very different from your standard buffet, but that’s because it is. Tapas gives you the option to step back from the traditional buffet display, and encourages your guests to mingle! This less formal style of dining is set for some guests eating but with many open cocktail tables (again, to encourage a light and easy flow).

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PLEASE ADD 20% SERVICE CHARGE + 6% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.
Will it be a reservation for 50 or 1500? Christiani’s Catering & Events offers full service solutions to ensure that your event is managed to perfection. We remove the stress so that you can relax and enjoy your event. To reserve your date please call us to check for availability and for more information.

**CUISINE & SERVICE**

Christiani’s provides a five star solution to your next event. We offer gourmet catering, full bar service and event planning services. We take great pride in offering Central Iowa the highest quality of food and service.

**DECORATIONS**

We also provide any and all rentals including Tables and Chairs. We can handle all aspects of your wedding, social or business meeting. We have the expertise and resources to plan your event with stellar results. Along with the beautiful décor already included in most of our packages, Christiani’s also offers many additional enhancements to take your event over the top. Email design@christianiscatering.com for details.

**LOCATION**

Our unique venues allow you to create an experience that matches the unique needs of your events. In addition to our leading venues in Central Iowa like Jester Park Lodge, Sticks and Zart you may also choose other venues where we are the preferred caterer; the ISU Alumni Center, the Pinnacle Club, Scottish Rite Consistory, the Capitol Room, Copper Creek Golf Course, the Salisbury House and the many fine wineries surrounding Des Moines. We also cater to well over one hundred other fine facilities as well as tent parties. Call us today!
FULL SERVICE CATERING

We are pleased to present the following sample menus. Prices may vary according to event date and location. We have created different menus, ranging in style and pricing, to give you a wide selection to choose from for your dinner. All fully catered events will include white table linens and select centerpieces for your guest tables, your choice of color linen napkins and skirting along with real china, silverware and glassware.

Please note that our menu prices are based on a 100 person minimum and include the proper amount of staff to successfully execute your event. Prices do not include the 20% Service Charge, 6% Sales Tax or any rentals. Along with the beautiful décor already included in most of our packages, Christiani's also offers many additional enhancements to take your event over the top.

WORDS FROM OUR CLIENTS:

“Our wedding ceremony and reception were perfect!! It was SO beautiful and everything I imagined it would be! I will remember Christiani's and that beautiful, magical day for the rest of my life.” Carrie Cummings

“Everything is always First Class. I especially appreciate your staff and how professionally they take care of our Guests.” Dee Zee Manufacturing

“The food was great, decorations exquisite and service superb.” Mercy Medical Center

“You seem to never fail us. Once again I heard nothing but wonderful compliments in regard to the food the service and the decorations.” CDS (1500 people)

“Your display was terrifically attractive, the food deliciously prepared, your servers attentive and professional helping us make a wonderful impression on our Guests.” The Des Moines Register

“Thank you for taking the time to make sure everything we wanted was done! You all went above and beyond!” Louise Price

“It’s been a month and when I talk to my guests the first thing they mention is the quality and taste of the food.” Steve & Amy Lamberti

“Another daughter will be getting married someday and we will be having you once again!!” Fran Hamilton

“Our holiday luncheon was DELICIOUS!!” Heska Corporation

“Your staff orchestrated the evening so well that we were able to visit with our guests and simply enjoy our very special day.” Erik & Jennifer Kolstad

“Your staff did an excellent job and made our event such a memorable one for all who attended! The positive comments from our guests about how beautiful and delicious the food displays were are still coming in.” Catholic Charities

“It’s been a month and when I talk to my guests the first thing they mention is the quality and taste of the food.”

Find us on Facebook

Christiani’s Catering and Event Decorators

For additional info Email: design@christianiscatering.com
CATERING RESERVATION REQUEST- BOOKING SHEET

Complete this form and return with $750.00 deposit (Deposits are non-refundable)
Deposit may be via Visa, MasterCard or Personal Check

Name ___________________________ E-Mail ___________________________

Address __________________________________________________________
Street City State Zip

Telephone Home __________ Work __________ Cell Phone __________

Event Location __________________________________________________

Requested Date __________ Type of Event ______________________________

Times:
Hall Rental from ___________ To ___________
Guest Arrive ___________ Serving Time ___________
Approximate Number of Guests ___________

Menu Selection and Price:

20% SERVICE CHARGE AND 6% STATE TAX ADDED TO ALL MENU PRICES
ALL PRICES SUBJECT TO CHANGE

This Contract is for the above Date, Time and Location. Any changes must be approved by the Office and new contract will be required.

How did you hear about us: __________________________________________

Briefly describe affair and any special requests or needs you may have:
_________________________________________________________________
_________________________________________________________________
_________________________________________________________________

SIGNATURE ___________________________ Date __________________________

PLEASE NO TIPPING

Remember to call our office at least seven days prior to your event with the final number of guests to attend. This is called a “Guarantee” or minimum number of guests you agree to pay for.

FINAL PAYMENT MUST BE MADE IN FULL 5 DAYS PRIOR TO YOUR EVENT. FINAL PAYMENT MUST BE IN THE FORM OF CERTIFIED OR CASHIER’S CHECK, VISA OR MASTERCARD. NO PERSONAL CHECKS.

When you call in your Guarantee you will be given the total amount due. You can increase your number after this time but you cannot decrease the number.

All prices are per person starting with 100 people. Pricing for under 100 guests:
80 to 100 - Add $2.00 per person to menu price
70 to 79 - Add $3.50 per person to menu price
60 to 69 - Add $5.50 per person to menu price
50 to 59 - Add $8.25 per person to menu price

DEPOSITS ARE NON-REFUNDABLE. Deposit amount will be deducted from your total amount due.

DO NOT WRITE BELOW THIS LINE
FOR OFFICE USE ONLY

Reserved by ___________________________
Deposits _____________________________ Rec’d