



# The Pritzlaff *Catering Menu*

TuscanHallWI.com | 262-292-1322  
info@tuscanhallwi.com

Tuscan Hall Venue & Catering  
409 Delafield Street  
Waukesha, WI 53188





## *Always Delicious. Always Homemade.*

We are honored to be on Pritzlaff Event's exclusive list of Milwaukee's top caterers for their beautiful venue. To simplify your event planning, we've developed special all-inclusive catering packages that include the amenities necessary at The Pritzlaff.

Our chefs use only the finest and freshest ingredients combined with years of culinary experience to produce our delicious, sought-after cuisine. We pride ourselves on using locally sourced products and support small businesses whenever possible.

Whether you select formal plated or premium buffet service, #TeamTuscan is here to make your event extraordinary. With years of experience catering for all types of events in southeastern Wisconsin, our team will provide exceptional service for you and your guests. From our delicious cuisine to our unparalleled hospitality, we will make your event unforgettable.

*Tuscan*  *Hall*  
VENUE & CATERING

409 Delafield Street, Waukesha, WI 53188  
262-292-1322 • [TuscanHallWI.com](http://TuscanHallWI.com)



# Full-Service Buffet Dinner Package

STARTING AT \$64.95

*Premium buffet service featuring china dinnerware, charger plates, linens, staff, and water service.*

Minimum 100 Guests

3 Appetizers

2 Entree Buffet

*Add Third Entree \$4/PP*

3 Sides/Vegetables

1 Salad

*Upgrade to Plated Salad \$4.95/PP*

Bread Rolls & Butter

China Dinnerware

Water Goblets & Carafes at Tables

Gold or Silver Charger Plates on Tables

Cake Cutting

Coffee Service (Self Serve/Disposable)

*Upgrade to a Coffee Station \$4.95/PP*

Table Linens & Napkins

*(Including Set Up and Take Down)*

Linens for Buffet Tables & Beverage Service

Serving Staff & Catering Manager

Food Delivery, Set Up and Clean Up

Private Tasting for Two to Sample Our  
Food & Services

Children 3-12 years - \$33.95

*All prices subject to a 19% service charge and 5% sales tax.*







# Full-Service Plated Dinner Package

STARTING AT \$74.95

*Formal plated service featuring china dinnerware, charger plates, linens, staff, and water service.*

Minimum 100 Guests

3 Appetizers

Choice of 2 Entree Plated Service

*Add Duet Upgrade \$6/PP*

2 Sides/Vegetables

1 Plated Salad

Bread Rolls & Butter at Table

China Dinnerware

Water Goblets & Carafes at Tables

Gold or Silver Charger Plates on Tables

Cake Cutting

Coffee Service (Self Serve/Disposable)

*Upgrade to a Coffee Station \$4.95/PP*

Table Linens & Napkins

*(Including Set Up & Take Down)*

Linens for Buffet Tables & Beverage Service

Serving Staff & Catering Manager

Food Delivery, Set Up and Clean Up

Private Tasting for Two to Sample Our  
Food & Services

Children 3-12 years - \$33.95

*All prices subject to a 19% service charge and 5% sales tax.*





# Hot Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead.

## PICK 3 APPETIZERS

### Boneless Chicken Wings

Choose from Buffalo Sauce or Barbecue

### Chicken Souvlaki

Tender Chicken Pieces Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

### Beef Teriyaki Skewers

Tender Pieces Seasoned Beef in our Homemade Teriyaki Sauce

### Sweet Chili Asian Chicken

Tender Pieces of Marinated Grilled in our Homemade Sweet Chili Sauce

### Raspberry-Brie Bites

Fresh Brie Cheese with Raspberry Preserves in a Phyllo Cup

### Vegetarian Spring Rolls

With Sweet Chili Sauce

### Crab Rangoon Phyllo Cups

Cream Cheese & Crabmeat Stuffed in Phyllo

### Spinach Pies

Stuffed Phyllo Puffs with Spinach and Feta Cheese

### Italian Meatballs

Tender Meatballs in a Marinara Sauce

### Stuffed Mushrooms

Stuffed Mushroom Caps with Sausage

### Wisconsin Brats

Bite-Sized Brat Sandwiches with Dijon Mustard

### Gyro Bites

Pita Bread with Gyro and Tzatziki Sauce

### Grilled Cheese Shooters

Grilled Cheese Quarters Served with Tomato Soup

### Chicken & Waffles



Breaded Chicken Tenders Served with Sugar Glazed Waffles, Sweet Chili Sauce & Syrup

### Barbecue Pulled Pork Sliders\*

Braised Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

*\*Counts as two appetizer selections or add \$2/PP.*



 Gluten Free  Vegetarian

# Cold Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead.

## PICK 3 APPETIZERS

### Wisconsin Charcuterie Board

Variety of Wisconsin Cheeses,  
Summer Sausage & Crackers

### Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella,  
Olive Oil & Fresh Basil

### Hummus & Pita Wedges

Fresh Pita Bread Served with a Choice of  
Classic or Roasted Red Pepper Hummus

### Tuscan Hummus Sliders

Cucumber Slices Served with Hummus and Olive Tapenade

### Vegetable Platter

Variety of Vegetables Served with Ranch Dressing

### Fruit Platter

Assorted Seasonal Fruit

### Salami Cornucopia

Thinly Sliced Salami Filled with a  
Delicious Seasoned Cream Cheese



### Cajun Shrimp Crostini

Crostini Topped with Guacamole & Cajun Shrimp

### Steak Bruschetta

Crostini Topped with Steak & Horseradish

### Roasted Vegetable Bruschetta

Roasted Vegetables with Tomatoes, Olive Oil, Fresh Basil,  
Garlic & Topped with Fresh Mozzarella on a Crostini



### Italian Bruschetta

Tomatoes, Olive Oil, Fresh Basil and Garlic,  
and Topped with Fresh Mozzarella on a Crostini



*Add extra appetizers*

+\$2/PP for each additional selection.

 Gluten Free  Vegetarian

Our kitchen prepares cuisine with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies such as peanuts, tree nuts, soy, milk, eggs, and wheat.



# Salads

*Fresh handcrafted salads are included with both our plated and buffet catering packages. Served with freshly baked bread rolls and butter.*

## Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with your choice of two dressings:  
Balsamic Vinaigrette, Ranch, Italian, or French

## Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

## Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

## Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing



## Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes and Cucumbers with our House Mediterranean Dressing

## Wedge Salad

Bacon, Blue Cheese, Tomatoes, Cucumbers, Red Onion, Drizzled with Blue Cheese Dressing

## Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella Topped with Aged Balsamic Vinaigrette

## Summer Kale Quinoa Salad

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and a Ginger Dressing

*Tuscan*  *Hall*  
VENUE & CATERING

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## Vegetarian Entrees

### Eggplant Rollatini


Fresh Eggplant Rolled in a Spinach and Feta Mixture Layered with Marinara Sauce

### Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables  
(Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce  
(Serves as a Starch Option)

Portabella Risotto with Vegetables

Black Bean Cakes 

## Chicken Entrees

### Chicken Piccata

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

### Chicken Marsala

Braised Airline Chicken Topped with Marsala Wine Sauce and Mushrooms

### Lemon Artichoke Chicken

Tender Chicken Breasts Sautéed in our Homemade Creamy Lemon Spinach Artichoke Sauce

### Chicken Fricasse

Braised Airline Chicken in a White Wine Cream Sauce

### Mediterranean Chicken

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

### Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

### Chicken Cacciatore

Braised Airline Chicken Marinated in a Wine Infused Tomato Sauce with Olives and Mushrooms

### BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our Homemade BBQ Sauce

## Seafood Entrees

### Boston Cod

Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

### Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

### Asian Salmon

Atlantic Salmon with Teriyaki Glaze

### Tuscan Shrimp

Tuscan Herb Grilled Shrimp Skewers

### Cajun Shrimp

Cajun Grilled Shrimp Skewers

### Children's Plated Entree

Breaded Chicken Tenders, Tater Tots and a Fresh Fruit Cup



## Beef Entrees®

### Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

### Beef Tips & Portabella in Burgundy Sauce

Beef Tenderloin Tips with Fresh Portabella Mushrooms and a Flavorful Burgundy Sauce

### Pepper Steak

Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Burgundy Sauce

### Beef Tenderloin Brochette

Tender Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

### Grilled Ribeye

3oz Char Grilled Ribeye Strips Drizzled with Garlic Butter and Topped with Natural Juices

### Grilled Flank Steak

Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce

### Bistro Cut Sirloin Steak

Sirloin Filets Marinated and Grilled Topped with a Mushroom Sauce

### NY Strip

Grilled NY Strip Steaks, Cut in 4oz Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce

### Cleo's Sloppy Joe (Served Buffet Style Only.)

Ground Beef in Chef Cleo's Famous Sweet and Tangy Sauce

## Pork Entrees®

### Bone-In Pork Chops

Grilled Pork Chops Marinated Mediterranean Style with Lemon Zest or Apple Jack Daniels Sauce

### Mediterranean Pulled Pork (Served Buffet Style Only.)

Braised Pork Shoulder Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon and Served with Cucumber Sauce.

### Bourbon BBQ Pulled Pork (Served Buffet Style Only.)

Braised Pork Shoulder Marinated with our Homemade BBQ Sauce

### Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

### UPGRADES:

- Add an extra buffet entree (+\$4/pp).
- Serve plated entrees as a duet (+\$6/pp)

® Gluten Free

## Premium Items®

Add \$7/PP

### Ribeye\*

12 oz. Ribeye Drizzled with Garlic Butter

### Filet Mignon\*

6oz Filet with Demi Glaze

### Boneless Leg of Lamb

Mint & Natural Juices

## Carving Stations

Add \$7/PP + \$150 Carving Station Fee

### Prime Rib

Au Jus & Horseradish

### Chateaubriand

Beef Tenderloin in a Peppercorn Sauce

### Applewood Smoked Ham

Orange Glaze

*\*Available as Plated Only.*





# Sides & Vegetables

*Put the finishing touches on your meal with any of our premium sides and vegetables.*



## POTATOES

- Garlic Red Mashed Potatoes
- Mediterranean Lemon Potatoes
- Roasted Red Potatoes
- Roasted New Potatoes Parmesan
- Red Potato Salad
- Sweet Potato Grits





















## RICE



- Wild Rice Pilaf
- Basmati Rice
- Portabella Risotto

## PASTA

- Baked Mostaccoli 
- Wisconsin Mac & Cheese 
- Buffalo Mac & Cheese 
- Farfalle Carbonara Pasta
- Lemon Pesto Pasta 
- Tuscan Pasta Salad 

## VEGETABLES

- Steamed Broccoli  
- Green Bean Almondine  
- Green Beans with Bacon 
- Roasted Organic Rainbow Carrots  
- Sweet Corn  
- Creamed Corn  
- Roasted Brussel Sprouts  
- Fresh Roasted Asparagus  
- Tuscan Roasted Vegetables  
- Power Slaw  
- Baked Beans with Bacon 

 Gluten Free  Vegetarian



# Southern Style Menu

*The perfect compliment to a rustic themed event. Buffet-served with 2 entrees, 3 sides, 1 salad and choice of sweet Hawaiian rolls, assorted bread rolls or corn bread.*

## Salads

### Tuscan Tossed Salad (V)

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

### Summer Kale Quinoa Salad (GF, V)

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and a Ginger Dressing

## Entrees

### Bourbon BBQ Pulled Pork

Braised Pork Shoulder Marinated with our Homemade BBQ Sauce

### Mediterranean Pulled Pork

Braised Pork Shoulder Marinated Mediterranean Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

### BBQ Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in our BBQ Sauce

### BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our BBQ Sauce

### Cleo's Sloppy Joe

Ground Beef in Chef Cleo's Famous Sweet & Tangy Sauce

### Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with an Orange Honey Glaze

### Cajun Shrimp

Cajun Grilled Shrimp Skewers

## Sides & Vegetables

### Garlic Red Mashed

Potatoes (GF, V)

### Roasted Red Potatoes (GF, V)

### Red Potato Salad (GF, V)

### Sweet Potato Grits (V)

### Green Beans with Bacon (GF)

### Baked Beans with Bacon (GF)

### Power Slaw (GF, V)

### Wisconsin Mac & Cheese (V)

### Buffalo Mac & Cheese (V)

### Tuscan Pasta Salad (V)

### Sweet Corn (GF, V)

### Creamed Corn (GF, V)







# Late Night Menu

*Keep the party going with a selection of a late night snacks your guests will love*

**EACH SELECTION - \$9.95/PP**

## Gyro Bar

Tender Slices of Gyro Meat Served with Pita Bread and Homemade Cucumber Sauce

## Nacho Bar <sup>®</sup>

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

## Slider Bar

Beef Sliders Served with Cheddar Cheese on a Pretzel Bun

## Hot Dog & Brat Bar

Hot Dogs and Brats with Buns and Fixings to Dress it Your Way

## Mashed Potato Bar <sup>®</sup>

Mashed Potatoes and Toppings to Make it Your Way:  
Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

## Barbecue Pulled Pork Sliders

Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

# Mini Dessert Bar <sup>®</sup>

*Add on a selection of homemade desserts to leave an impression with your guests.*

**PICK 4 - \$6.95/PP**

**ADDITIONAL DESSERTS ARE \$1.50/PP**

Chocolate Cake Bites

Mini Cheesecakes

Chocolate Chip Brownies

Mint Brownies

Chocolate Chip Cookies

Peanut Butter Mousse  
Brownie Cups

Coconut Bars

Pumpkin Pie Bars

Key Lime Pie Bars

Salted Caramel Apple Bars

Lemon Squares

Turtle Brownies

Mini Carrot Cakes

*Upgrade to a Coffee Station - \$4.95 per person*

Flavored Creamers, Tea, Hot Cocoa, Whipped Cream  
and Homemade Chocolate Chip Cookies





*Extraordinary events  
don't just happen,  
they are planned*

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Waukesha, WI 53188

*Thank you for considering  
Tuscan Hall Venue & Catering for  
your event. Whether you are planning  
your wedding, a corporate event or a  
backyard party, our professional team is  
here to make your event extraordinary.*

### *Next Steps*

Contact us with your event details to see if we have your date available, discuss options, and get a customized proposal. We then invite you to have you come in for a tasting. We are confident that after trying our delicious cuisine and sampling our service, you will agree that our catering is exceptional.

### *Our Catering Timeline*

- **2 Months Before** - Our team will reach out to gather all the important details of your event, including your meal selections.
- **1 Month Before** - We will ask for the finalized event layout.
- **2 Weeks Before** - Our team will finalize all the details to your event, including guest counts and meal counts. We will meet as a team and discuss every detail of your event.
- **10 Days Before** - Final payment is due.

To reserve your date with Tuscan Hall Venue & Catering we must have a signed Catering Agreement and a deposit. Clients can pay by check or ACH payment without a fee, or by credit card with a 3.5% transaction fee. All prices subject to a 19% service charge and 5% sales tax.

#TeamTuscan #TuscanHallCatering

# Preferred Vendors



## WEDDING APPAREL & ACCESSORIES

Dubois Formal Wear  
www.duboisfw.com

GetNoticed Jewelry, LLC  
262.510.6428  
www.GetNoticedJewelry.com

## INVITATIONS

CMYKnot  
www.cmyknot.com

Paper Envy  
262.780.0850  
www.paperenvy.com

## FLORISTS

Snapdragon Flowers of Elm Grove  
262.782.8380  
www.snapdragroneg.com

Jess Fleur Fun  
262.468.6899  
www.jessfleurfun.com

Reflections of You  
414.758.1154  
www.ReflectionsOfYouOnline.com

## HAIR, MAKEUP & NAILS

Color Street Dry Nail Polish  
262.510.6428  
www.NataliesNailStrips.com

The Hive Salon  
262.784.2597  
www.hivesalonbrookfield.com

Spa of Brookfield  
262.794.3456  
www.spaofbrookfield.square.site

## MUSIC

Brett Gaertner  
www.brettgaertner.com

## HONEYMOONS

Island Getaways  
262.781.1748  
www.myislandgetaways.com

## PHOTOGRAPHY

Heather Richter Photography  
www.heatherrichterphotography.com

Tia Lee Photography  
262.305.8025  
tialeephotography1@gmail.com

R & R Photographic Imaging  
www.rrphotographicimaging.com

SB Photography and Design  
414.220.0022  
www.sbphotoanddesign.com

## PHOTO BOOTH

Milwaukee Photo Booth  
414.902.3041  
www.milwaukeephotobooth.net

## VIDEOGRAPHY

Chris Siegel Multimedia  
www.chrissiegelmm.com

Dolister Films  
414.459.1469  
www.dolisterfilms.com

## DJ SERVICES

Double Platinum DJ  
414.732.1979  
www.doubleplatinumdj.com

Van Rixel Productions  
414.640.7222  
www.vanrixelproductions.com

Xcite Entertainment  
262.391.5774  
www.xciteentertainment.com

## CAKES & SWEETS

Aggie's Bakery & Cake Shop  
414.482-1288  
www.aggiesbakery.com

AlyRae's Scratch Bakery  
262.290.3288  
www.facebook.com/alyraeweddings

Sweet Perfections Bake Shoppe  
262.446.2253  
www.sweetperfections.com

Simmas Bakery  
414.257.0998  
www.simmasbakery.com

Frosted Memories LLC  
262.442.0115  
www.frostedmemoriesllc.com

## DECOR

Ambrosia Events  
414-546-2854  
www.ambrosiaeventsmke.com

Vintage Rental  
262.370.7340  
www.vintiquerental.com

## TRANSPORT

Blackline Limo  
414.481.2599  
www.blacklinelimos.com

## LODGING

Avid Hotel Milwaukee West  
262.367.5750  
www.ihg.com/avidhotels

Embassy Suites  
262.782.2900

Hampton Inn Milwaukee/Brookfield  
262.796.1500  
www.hilton.com/en/hampton



# Catering Agreement



THIS CATERING AGREEMENT is entered into on DATE: \_\_\_\_\_ by and between: \_\_\_\_\_  
herein after referred to as the "CLIENT" and TH Catering herein after referred to as the "CATERER."

WHEREAS The CLIENT will have an event/function described as follows:

Event/Function: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Location: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_

WHEREAS the CATERER agrees to provide catering service for CLIENT'S above stated event/function. NOW THEREFORE both parties bind themselves and agree as follows:

1. DEPOSIT - Twenty-Five percent (25%) of the estimated proposal cost is due and demandable at the time of booking, to be deducted from the Total Final Payment, unless other prior arrangements have been made. This payment and all payments made prior to the final payment are Non-Refundable.
2. FINAL PAYMENT - Final Payment will be due and demandable ten (10) days prior to the event date.
3. COST - Due to the fluctuating cost of food items, menu prices are subject to change within sixty (60) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options. (3.1.) CLIENT will pay the additional cost based on the current adjusted price, or (3.2.) Substitute other menu items to maintain the agreed upon per person/platter menu.
4. PAYMENT METHOD - All prices quoted are based on cash payments. The Caterer may dictate what form of payment to be received. Preferred forms will be certified check or cashiers check made payable to: Tuscan Hall Venue & Catering (4.1.) Any payment by Credit Card will be subject to a service charge of 3.5% per the amount of transaction.
5. SERVICE CHARGE - There will be a nineteen percent (19%) service charge for all event/function, unless otherwise specified.
6. GUEST COUNT - Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.
7. GUEST COUNT OVERAGE - CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.
8. LEFTOVERS - In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.
9. TIME - CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.
10. CHANGE OF EVENT DATE or VENUE - CATERER will apply the entire balance of CLIENT's deposits and prepayments towards another event, subject to CATERER's availability. All costs are subject to change.
11. DAMAGE - (11.1.) CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage. (11.2.) When providing the location for the event/function, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.
12. INSURANCE - CATERER maintains Liability Insurance from Midwest Insurance.
13. TAXES - CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.
14. UNLAWFUL ACTIVITIES - The CLIENT will comply with all the laws of the United States of America and the State of Wisconsin, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the event/function premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is canceled, there will be no refund of any kind from CATERER to CLIENT.
15. AMENDMENT AND SUPPLEMENT - Any amendment and supplement to this Agreement shall come into force only after both parties sign a written agreement. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.
16. GOVERNING LAW - This Agreement shall be governed by and construed in accordance with the laws of the USA.

IN WITNESS THEREOF the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date first set forth above.

Client \_\_\_\_\_

Date \_\_\_\_\_

Caterer – TH Catering \_\_\_\_\_

Date \_\_\_\_\_