

Triple M Catering

QUESTIONNAIRE

Please complete this form to provide us with the information we need for your upcoming event. Please provide as many details as possible so we may create an honest customized proposal for you. If you have any questions please contact us tri3mcatering@gmail.com. We look forward to hearing from you!

*Answer All Questions

Name

Phone

Email Address

Event Title

Event Date

Event Start Time

Budget

Menu Ideas

Venue Name and Address

Expected Number of Guests (not including children under 12)

Allergies and Restrictions

Meal Type

- Breakfast
- Brunch
- Lunch
- Appetizers/Hor d'Oeuvres
- Dinner

Food Service Type

- Drop-off
- Buffer- Style (Self or Served)
- Cocktail-Style (Stationary)
- Family-Style
- Plated

On-site Kitchen

- No kitchen
- Limited kitchen (little table/counter space and running water)
- Standard home kitchen (sink, refrigerator, freezer, limited table/counter space, microwave, oven, stove)
- Gourmet kitchen (generous table/counter space, sink, refrigerator, freezer, standard appliances, oven, stove, dishwasher)
- Commercial kitchen

Equipment and Rentals (extra charge)

- None, the hosts will provide all of the equipment
- China (including plates, flatware, glassware, linen, napkins, etc.)
- Table linens

Bar and Beverage

- None, the hosts will provide
- Non-alcoholic beverages
- Specialty/signature cocktails (alcohol or non-alcoholic)

Notes:**How did you hear about us?**

[**SUBMIT**](#)