



Crabs Claw Catering

Atlantic Beach, NC
252.726.8222

Mangé Mangé

Mediterranean & Italian Package

Choose Four App Selections and Three Entree Selections

Plus one Pasta Dish and One Dessert

\$30 per Guest

App Selections

- Bruchetta Dip
*Tomatoes, Fresh Basil, Onions
and Olive Oil with Mini
Crustinis*
- Capers Salad
*Fresh Mozzarella Slices with
Vine Ripened Tomato slices with
Fresh Basil and Extra Virgin
Olive Oil Drizzle*
- Hand Rolled Mini Meatballs
In a Traditional Sauce
- Maria's Three Olive Salad
- Greek or Garden Salad
with Assorted Dressings
- Italian Blessed Knot Rolls
- Blanched Broccoli
Wrapped in Prosciutto
- Mini Spanikopita

Main Course Selections

- Lasagna
*Your Choice
Meat, Veggie or Seafood
Manicotti Tube Shaped Pasta with
Ricotta Cheese*
- Eggplant Crepes
*Lightly Crisped Sliced Eggplant
Stuffed with a Three Cheese and
Seasoned Fillings*
- Seafood Cioppino
*Assorted Shellfish in a Spicy
Tomato Based Stew with Olives
and Capers*
- Big Joeys Stuffed Chicken
*With Greek Oregano, Kalamata
Olives and Feta Cheese*
- Chicken Picatta
*Lightly Breaded Chicken Cutlets
with White Wine Caper and Demi
Glaze (Choose Veal for a Slight
Up charge)*

Assorted Pasta Dishes

- Chicken Alfredo
- Pasta Primavera
- Penne Pesto Pasta
- Garlic and Herb Clams Linguine
- Bouillabaisse
- Ground Veal and Porcini Mushrooms
*Simmered in a Veal and Tomato Broth
over Farfalle*

Suggested Dessert Options

- Tiramisu
- Mini Canelés
- Italian Cheesecake
- Assorted Italian Cookies

(Full Dessert Menu Listed on Last Page)

From our Boat to your Table

Seafood & Catch Selections

Choose Four App Selections and Three Entree Selections

Plus one Salad and One Dessert

\$37 per Guest

App Selections

- Crudités with assorted Dips
(Spinach Roquefort and Sun dried Tomato)
- Gourmet Cheese Display
(With Assorted Crackers)
- Fresh Seasonal Fruit Display
- BBQed Baby Back Rib Fingers
- Chilled Shrimp Display*
- Bacon Wrapped Scallops
- Mama's Mild Crab Dip
(With Grilled Pita Points)
- Cole Slaw
- Smoked Assorted Seafood Display
- Mini Soft Shells Crab
(Served with a Remoulade Sauce)
- Mini Crab Balls
(Served with a Remoulade Sauce)

Main Course Selections

- Crystal Coast Clam Boil
An Old Fashioned New England Style Pot full of Snow Crab, Clams, Mussels and Corn on the Cob
- Seafood Lasagna
Homemade Pan of Scallops, Crab and Shrimp with Spinach, Ricotta Cheese and Tomato Sauce
- Seafood Cioppino
Assorted Shellfish in a Spicy Tomato Based Stew with Olives and Capers
- Seafood Scampi
Assorted Shellfish in a White Wine, Garlic Olive Oil and Butter Sauce
- Baked Salmon OR Grouper*
Salmon or Grouper Filets with Your Choice Creamy Garlic Dill Sauce, Whole Grain Honey Dijon Sauce or Provencal
- Stuffed Flounder
Very Traditional with Crab Meat Stuffing and a Lemon, Butter and Old Bay Sauce Sprinkled with Ritz Cracker

Suggested Dessert Options

- Tropical Cheesecake
- Brownies and Assorted Cookies
- Key Lime Pie
- Chocolate Covered Star fruit

The American Dream

Seafood & Catch Selections

Choose Four App Selections and Three Entree Selections
Plus one Starch & Veg and One Dessert
\$29 per Guest

App Selections

- Crudités with assorted Dips
(Spinach Roquefort and Sun dried Tomato)
- Domestic Cheese Display
(With Assorted Crackers)
- Fresh Seasonal Fruit Display
- BBQed Baby Back Rib Fingers
- Chilled Shrimp Display
- Bacon Wrapped Scallops
- Mama's Mild Crab Dip
(With Grilled Pita Points)
- Cole Slaw
- Potato Salad
- Pixy Sticks
(Bacon Wrapped Chicken Strips)
- Mini Meatballs in Stroganoff Sauce

Main Course Selections

- Stuffed Chicken Santa Fe
Stuffed with Spinach and Smoked Gouda Cheese Topped with a Zesty Roasted Red Pepper Sauce
- Stuffed Chicken Cordon Bleu
Stuffed with Ham and Blue Cheese Sauce
- Roasted Chicken on the Bone
Roasted Assorted Chicken Parts Roasted in Rosemary and Thyme
- Chef Carved Tenderloin Station
Filet of Beef Slow Roasted to Medium Rare and served with a Creamy Horseradish Sauce
- Chef Carved Prime Rib Station
A Tender Rib eye Slow Roasted to Medium Rare and Served with a Rich Au Jus Sauce
- Chef Carved Pork Tenderloin
A Tender Center Cut of Pork Tenderloin Served Just Past Medium Served with Caribbean Chutney Sauce
- Chicago Style Chile Mac
A Casserole of Filet and Noodles in a Rich Chili Sauce

Starches and Veggies

- Roasted Red Potatoes
- Wild Rice Pilaf
- Sautéed Summer Vegetables
- Sautéed Asparagus and Baby Carrots
- Cold Grilled Asparagus Display

Suggested Dessert Options

- Snickers Cheesecake
- Turtle Cheesecake
- Mini Assorted Cheesecakes
- Plain Cheesecake with Topping Bar
- Mini Petit Fours Display



On the Island Mon

Caribbean Selections

Choose Four App Selections and Two Entree Selections
Plus two Side Selections and One Dessert
\$32 per Guest

Apps Selections

- Chili Rub Shrimp Ham and Pineapple Skewers *with Melon Salsa*
- Jerk Caribbean Rubbed Chicken Kabobs
- Caribbean Chicken Kabobs with Pineapple
- Caribbean Guacamole
(Avocados, Papaya, Mangos and Turmeric served with Thin Chips)
- Blackened Shrimp Skewers
- Caribbean Beef Salad
(A Creamy Dressing with Mangos, Red Bells, Yogurt and Coconut)
- Blackened Grouper Salad
(Romaine, Pears, Mangos and Seasonal Veggies)
- Crab Callaloo Soup
(Crab, Plantains, Okra, Tomatillos with Taro Root and Habaneros; We Make It Spicy)

Main Course Selections

- Bahamian Lobster
A Casserole of Lobster, Mushrooms, Brandy and Garlic in a Cream Sauce
- Baked Flounder Barataria
Flounder Baked with Sour Cream, Cheddar Cheese and Paprika
- Barbados Jambalaya
Chicken, Pork, and Red Beans with Okra Served with a Side of Yellow Rice
- Chef Carved Black Oak Ham
A Slow Roasted Open Pit Style Black Oak Ham with Side of Grilled Pineapple and Cherries
- Chef Carved Pork Tenderloin Carving Station
A Tender Center Cut of Pork tenderloin Served Just Past Medium Served with a Caribbean Chutney Sauce
- Caribbean Chicken
Slow Roasted in Lemon, Butter and Turmeric

Side Selections

- Pineapple Mango Salsa
- Caribbean Chutney
- Yellow Rice and Beans
- Caribbean Baked Beans
- Tomatillo and Bean Salad
- Sautéed Plantains

(See our full desert menu on last page)

Crab's Claw Original Oyster Roast

Whole Package Included

(when in season)

\$27 per Guest

All Items Included

Oysters on the Grill by the Bushels
Cole Slaw
Potato Salad
Peel and Eat Shrimp
BBQed Baby Back Rib Fingers
Cheese Biscuits
Corn on the Cob
Big Garden Salad with Assorted Dressings ~ Jalapeño Corn Bread

Dessert Selections

Assorted Brownies and Cookies
Banana Pudding with Vanilla Wafers

Southern Nights

Whole Package Included

\$27 per Guest

All Items Included

Cole Slaw
Corn Cobbett's
Shrimp and Grits
Cheese Biscuits
Potato Salad
Peel and Eat Shrimp
BBQed Baby Back Rib Fingers
Pulled Pork Sliders
Big Garden Salad with Assorted Dressings
Seasoned Green Beans

Dessert Selections

Carrot Cake
Peach Cobbler

Elegance meets Simplicity

All Apps Selections

*Choose 6 Items Plus One Salad and One Dessert Option
\$27 per Guest*

*Choose 5 Items Plus One Salad and One Dessert Option
\$26 per Guest*

*Choose 4 Items Plus One Salad and One Dessert Option
\$25 per Guest*

All Displayed at Start of Event

Slight Up charge to Course this menu out

- Fresh Seasonal Fruit Display
- Chilled Shrimp Display
- Crudité's with assorted Dips
(Spinach Roquefort and Sun dried Tomato)
- Domestic Cheese Display
(With Assorted Crackers)
- Jalapeño Corn Bread
- BBQed Baby Back Rib Fingers
- Bacon Wrapped Scallops
- Mama's Mild Crab Dip
(With Grilled Pita Points)
- Cole Slaw
- Smoked Salmon Display
- Mini Soft Shells Crab
- Bruchetta with Mini Crustinis
- Fresh Mozzarella Slices with Vine Ripened Tomato slices with Fresh Basil and Extra Virgin Olive Oil Drizzle
- Mini Meatballs in a Traditional Sauce
- Maria's Three Olive Salad
- Jerk Caribbean Rubbed Chicken Kabobs
- Chili Rub Shrimp Ham and Pineapple Skewers with Melon Salsa
- Cold Grilled Asparagus Display
- Caribbean Chicken Kabobs with Pineapple
- Blackened Shrimp Skewers
- Pixy Sticks
(Bacon Wrapped Chicken Strips)
- Mini Meatballs in Stroganoff Sauce

(Full Dessert and Salad Menu Listed on Last Page)

Chef Action Stations

Give Your Guests a Live Food Show... Get them into the Action

*Chefs Cooks the Entrée to the guests order using
the options displayed at the Station*



~ We offer a discount when you Book More than One Action Station ~

*Take off \$12 per Guest on the total combined stations
when you Book Two or More Action Stations*

Chef Pasta Station

Assorted Pastas with Sauces Displayed

\$23 per Guest

Add a Dessert for \$5 per Guest

Pastas include

Linguine, Penne, Tri Colored Bow tie

Sauces include

Alfredo Sauce, Marinara Sauce, Lemon Butter Caper Sauce

This station also includes

*Assorted Bread Sticks, Assorted Cheeses, French Baguettes and Mini Rolls
Hawaiian Mini Meatballs and a Large Greek Salad With Assorted Dressings*

Chef Sautéed Seafood Station

Assorted Seafood Displayed

\$29 per Guest

Add a Dessert for \$5 per Guest

Seafood Included

*Bay Scallops, Shrimp, Lobster Meat, Blue Mussels
Choice of Assorted Pastas, OR Assorted Rice*

Includes Three Sauces

Alfredo, Marinara Sauce, Lemon, Butter, Caper White Wine Station

Also Includes

*Jalapeño Cornbread OR Cheese Biscuits
Creamy Cole Slaw or Garden Salad with Assorted Dressings*

Chef Pizza Action Station

\$22 per Guest

Add a Dessert for \$5 per Guest

Fresh Dough Made into Mini Pies (6") covered with Marinara Sauce Guests' choice toppings and Baked to order in our mini Pizza Oven displayed at station

Pizza Toppings include

Mozzarella Cheese, Pepperoni, Red Bells, Onions, Sausage, Olives, Feta Cheese and Spinach

Station also includes

*Creamy Cole Slaw OR Garden Salad with Assorted Dressings
Chicken Wings with Blue Cheese Dressings and Celery*

Chef Mexican and Taco Bar

\$21 per Guest

Add a Dessert for \$5 per Guest

*Fresh Ground Beef and Juliánne Chicken
Displayed With Hard and Soft Shells.*

Chef Stuffs the taco

Guests top it with

Blended Cheese (Cheddar and Monterey), Diced Onions, Diced Red Bells, Shredded Lettuce, Diced Tomatoes, Diced Jalapeños, Diced Black Olives, Sour Cream and Salsa

Station Also Includes

*Warm Yellow Rice and Black beans
Homemade Guacamole
Mexican Melting Cheese with Assorted Chips*

Ala Carte Options

Customize your package with your favorites
(Platters ala carte will feed 25-35 Guests)

- Hawaiian Mini Meatballs with BBQ Sauce, Peppers and Onions ~ \$55
- Mini Filo Cups Stuffed with Crab Dip ~ \$70
- Mini Cheese Biscuits stuffed with Country Ham ~ \$53
- Chicken Wings with Blue Cheese and Ranch dipping sauce ~ \$48
- Grilled Shrimp Kabobs with Veggies and Sweet Thai Sauce for dipping~ \$90
- Veggie Spring Rolls and Sweet Thai Sauce for dipping ~\$55
- Cheese Puffs ~ \$36
- Fresh Mozzarella and Vine Ripened Tomato Display with Assorted Olives, Pickled Peppers, Balsamic and Olive Oils ~ \$45
- Crab Fondue with Mini Crustinis ~ \$30
- Antipasto Display with assorted Cheeses, Meats and Olives ~ \$55
- Homemade Red & Green Tortilla Chips with Homemade Salsa, Guacamole and Cheese Dips ~ \$32
- Pimento Stuffed Eggs with Chipotle ~ \$42

Dinner Selections ala Carte

Filet of Beef Tenderloin Carving Station

Served of Creamy Horsy Sauce, French Dinner Rolls, Raw Onions, Pickles, Olives and Peppercinis ~ \$85

Baby Back Riblets with BBQ Sauce,

Cheese Biscuits and Corn Cobettes included ~ \$60

Baked Manicotti with Traditional Red Sauce

Served with Garden or Greek Salad includes Italian Garlic Bread ~ \$65

Shrimp and Grits

Homemade Cheesy Grits with Sautéed Shrimp Topped with a Red onion and Red Bell Pepper Mira Poux ~ \$75

You can customize any Platter or Dinner entree listed in the Package Price list.

Please call or email for a price Any Entrée may be a Sit Down Dinner.

Please call us for consultation and pricing.

252.726.8222

Soups, Salads and Sides Options

Ala Carte Platters

Salads

Price for any Salad Platter

Feeds 25-30 Guests

\$45 per platter

- | | |
|---|---|
| <input type="checkbox"/> Big Garden Salad with Assorted Dressings | <input type="checkbox"/> Hummus Platter |
| <input type="checkbox"/> Greek Salad | <input type="checkbox"/> Asian Slaw |
| <input type="checkbox"/> Potato Salad | <input type="checkbox"/> Antipasto Salad |
| <input type="checkbox"/> Cole Slaw | <input type="checkbox"/> Creamy Pasta Salad |

Soups

Price for any Soup

Feeds 25-30 Guests

\$45

- | | |
|---|---|
| <input type="checkbox"/> Tomato Basil Soup | <input type="checkbox"/> Lobster Bisque |
| <input type="checkbox"/> Broccoli and Cheese | <input type="checkbox"/> Sweet Acorn Squash |
| <input type="checkbox"/> Italian Wedding Soup | <input type="checkbox"/> Vegetarian Vegetable |
| <input type="checkbox"/> Crab and Asparagus Chowder | <input type="checkbox"/> Crystal Coast Clam Chowder |

Sides

Price for any Side Platter

Feeds 25-30 Guests

\$75

- | | |
|---|--|
| <input type="checkbox"/> Wild Rice Pilaf | <input type="checkbox"/> Horseradish Mashed |
| <input type="checkbox"/> Roasted Red Potatoes | <input type="checkbox"/> Corn on the Cob |
| <input type="checkbox"/> Sautéed Summer Veg | <input type="checkbox"/> Rum and Coconut Infused Sweet Potato Mash |
| <input type="checkbox"/> Garlic Crumb Coated Broccoli | <input type="checkbox"/> Caribbean Baked Beans |
| <input type="checkbox"/> Sautéed Baby Carrots and Asparagus | |
| <input type="checkbox"/> Garlic Mashed | |

Office Lunches

Meetings and Office Lunch Menu
\$12 per attendee

Assorted Sandwiches

- Chicken Salad Wraps*
- Tuna Salad Wraps*
- Pimento Cheese Wraps*
- Turkey and Cheese Wraps*
- Ham and Cheese Wraps*

Pick one Salad

- Garden Salad*
 - Greek Salad*
- With assorted dressings*

Assorted Soups

Choose two
(For more than 15 Attendees)

- Lobster Bisque*
- Tomato Basil Bisque*
- Chicken Noodle*
- Clam Chowder*
- Broccoli and Cheese*
- Black bean and Lime*

Assorted Sides

Choose two
(For more than 15 attendees)

- Cole Slaw*
- Fruit Salad*
- Potato Salad*
- Pasta Salad with Olives, Oil, Feta*
- Creamy Pasta Salad*

Desserts

(Choose one)

Chocolate Chip Cookies
Brownies
Banana or Chocolate Pudding with Vanilla Wafers

Box Lunch Options

Adult Choices

*\$10.00 per Box plus Tax (6.75%)

Choice of Bread

Spinach Wrap, Sun dried Tomato Wrap,
Hoagie Bun or Whole Wheat Honey Bun

Includes

Pickle, Sun Chips or Granola Bar
Dole Fruit Cup
Mini Water Napkin and Spoon

Choice of

Tuna Salad
Chicken Salad
Turkey and Cheese
Ham and Cheese
Pimento

Box Lunches for Kids

*\$9.50 per Box plus Tax (6.75%)

Choice of Bread

Whole Wheat or Enriched White
Small Hoagie or Small Wheat Bun

Includes

Pickle, Sun Chips or Granola Bar
Dole Fruit Cup
Mini Water Napkin and Spoon

Choice of

Turkey and American Cheese
Ham and American Cheese
American Cheese Only
Peanut Butter & Jelly

****Must Have a tax Id number***
Free Delivery to AB & MHC

Hot Breakfast

Chef Prepared Omelet Station

Chef Onsite

\$16.00 per Guest

Omelets prepared with your guests choice of
Onions, Bell Peppers, Blended Cheeses, Chopped Ham, Chopped Tomatoes,
Spinach and Feta Cheese

Includes

Assorted Muffins

Blueberry, Cranberry Orange, Banana Nut
Whole Wheat Toast Assorted Butters and Jams

Assorted Mini Quiche

Ham and Cheese, Spinach and Onion

Fresh Fruit Display

Homemade Granola with Pure Maple Syrup

Waffles

Sausage Links

Beverages

Assorted Juice

Coffee, Assorted Teas

Bottled Water

~ Or ~

Breakfast Continental Style

\$10.00 per Guest

Includes

Fresh Fruit Display

Assorted Mini Bagels and Cream Cheese

Sweet rolls with Jams & Jellies

Assorted Danish

Assorted Turnovers

Assorted Cereal with Milk

Assorted Mini Quiches

(Ham & Cheese and Spinach & Onion)

Oatmeal with Fresh Bananas

Assorted Juices

Assorted Coffees, Teas

Bottled Water

Add a Smoke Salmon Display for \$7.00

Layers of Smoked Salmon piped Cream Cheese, Capers, Onions,
Chopped Eggs and Mini Blinins

Dessert Menu

Dessert Options ~ ala Carte

Price for 25-30 Guests

\$8 per Guest

- Mini Cheese cakes and Petit Fours
- Homemade Cookies and Brownie Display
- Cheese cake Topping Bar
- Ice Cream Topping Bar
- Key Lime Pie
- Turtle Cheesecake
- Tropical Cheesecake
- Key Lime Cheesecake
- Snickers Cheesecake
- Brownies
- Assorted Cookies
- Four Inch Carrot Cake with Cranberry Icing
- Mini Pastry Display
- Mini Petit Fours
- Mini Canolies
- Chocolate Covered Strawberries
- Chocolate Covered Star fruit (Seasonal)
- Seasonal Pies

Bar Packages:

\$120.00 Set-up Fee may apply
We carry all ABC permits. On Off Premises
Cash Bars are not available for offsite events.
\$40.00 per person

Include

Spirits

Smirnoff Vodka, Bacardi Rum, Beefeaters Gin,
J&B Scotch, Jim Beam Bourbon,
Triple Sec and Jose Quervo Tequila.

Beer

Bud, Miller Lite, Corona and Heineken.

Wine

House Chardonnay & House MerLot.

Other Bar Package Options

Consumption Bar

We add up what you consumed...
You choose your Brands of Liquor to be poured.
A \$120.00 bar set-up Fee Does Apply with this Option

Beer Package Only

Beer is \$65.00 per case
Choices include
Bud Light, Bud Select, and Corona
Mich Light, Mich Ultra, and Miller Lite
Coors Light and Heineken.
Special Requests for name brands accepted

Wine Package

Wine is \$100.00 per Case
Choices include
Pinot Grigio, Chardonnay, MerLot and Cabernet
Special Requests for name brands accepted

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We allocate the Beer and Wine. Whatever you don't drink you take.  
We Rent Bartenders for all Events with Beer, Wine and/or Alcohol.  
Bartender Rentals are \$200.00 per Event.  
3 Hours Service Time includes one hour Set-Up.  
We Recommend 1 Bartender per One Hundred Guests.  
Cash Bars are not available off site.

## Most Common Questions about the Catering Process...

### **Catering Packages:**

- 🌴 You May Substitute any Item On Any Package for Another.  
If you did not see a Menu Selection you want, please ask our Chefs to make it for you.
- 🌴 Dates Available are on a First Call Basis.
- 🌴 Any Buffet Entree may be Used as Sit down Options
- 🌴 All Buffet Packages Include Fresh Brewed Tea Station
- 🌴 All Functions are subject to 20% Gratuities and 7.75% Sales Tax
- 🌴 Drop off Options available. We deliver, set-up and Pick up that day or night. This is Free Delivery anywhere in Carteret County and No Gratuity Charges Apply.
- 🌴 The Crabs Claw Dining Room is not available for private events on Major Holiday's, Holiday Weekends and certain Festival or Tournament Weekends in Carteret County although our Catering Services Are Available throughout the year off-site.
- 🌴 Events on Premises are Subject to a Room Rental Fee.  
Event block consideration is subject to approval as the Crab's Claw maintains the right to refuse any event proposed at its discretion .

### **Room Rental Fees:**

Upstairs Dining Room and Deck up to 60 guests:

- 🌴 \$5,000.00 June, July & August
- 🌴 \$3,000.00 April, May & September.

Call for rates from October through February. There is usually no Charge for off season ~ Downstairs Dining Room and Deck up to 40 guests - \$1,200.00 April - October ~We do not allow outside food and beverages other than your specialty cake.

### **Equipment Package:**

- 🌴 China, Silver and Stemware are available for rent at the cost of \$8.00 per guest. Delivery charges may apply for off Premise only.
- 🌴 Elegant Disposable Ware is available for \$6.00 per guests. This includes dessert, appetizer and dinner plates, eating utensils and drinkware.

### **Deposits and Booking:**

- 🌴 A 20% Non-Refundable Deposit of the Estimated Cost of the Event based on your estimated guests count is required for all events.
- 🌴 No event will be considered booked without a credit card on file.
- 🌴 Final Headcount must be given **no less than 20 days before** the date of the event. If no final head count is given the total estimated guest count that you quoted during our planning session will be used as your actual guests count.
- 🌴 We require payment in full at the time of giving final guest count.
- 🌴 If you cancel within 20 days of your event, your credit card will be charged 20% of the cost of the total guest count.
- 🌴 No Refunds will be given for any no show guests. For example, if your final guest count given is 100 guest and 95 attend, you are obligated to pay for 100 guests.

Please Call Toni at 252.726.8222 for any other questions you may have, alternatively you may email [toni@crabsclaw.com](mailto:toni@crabsclaw.com)

# Credit Card Authorization Form

Crabs Claw Catering  
201 W Atlantic Blvd  
Atlantic Beach, NC 28512

**Please Note:** Any payment made by Credit Card, Debit Card or Check by mail requires a completed Authorization Form with the signature of the credit card holder.

I \_\_\_\_\_ am a client of Crabs Claw in Atlantic Beach and I hereby appoint the owner of Crabs Claw to be my attorney-in-fact for the purpose of providing catering service and ordering products and/or services needed for the event date of \_\_\_\_\_ and to charge event related purchases to my credit card as a telephone transaction. I agree that I will pay for all such purchases and will not hold

Toni Oberci or the Crabs Claw Restaurant responsible for any of its actions taken pursuant to this power of attorney. I understand that the retainer fee paid to block the date and time of my event(s) is non-refundable, I have read and approve of the cancellation policies and the terms and agreements of Crabs Claw in Atlantic Beach

Toni Oberci owner of Crabs Claw is authorized to charge payments on my behalf for event related services and/or products that I have ordered and are listed for my event:

(Signature) \_\_\_\_\_.

(Today's Date) \_\_\_\_\_

## PAYMENT INFORMATION

Non-Refundable Retainer Fee in the amount of: \_\_\_\_\_

Final Payment in the amount of: \_\_\_\_\_ for final guest count of \_\_\_\_\_

To: CARD NUMBER: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

EXP: \_\_\_\_ / \_\_\_\_

**CCV2 (3 Digit Security Code):** \_\_\_\_\_ The 3-digit code is located on the back of your card, inside the signature area. Typically the signature panel will have a series of numbers, but only the last three digits make up the CVV2 code. If you are using a debit card we will need your PIN #, if you prefer you may fill out this form and sign it. Then call all numbers in to us. We do not keep credit card numbers on file.

**CARDHOLDER NAME** (As Imprinted on the card): \_\_\_\_\_

**BILLING ADDRESS** (Where the statement is sent): \_\_\_\_\_

**CITY/STATE/ZIP:** \_\_\_\_\_

**CARDHOLDER SIGNATURE:** \_\_\_\_\_

Driver License Number: \_\_\_\_\_

State of Issue: \_\_\_\_\_

PRIMARY PHONE: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

## \*\* FOR OFFICE USE ONLY \*\*

PIN #:

RES CARD #:

SUPPLIER:

**Please fax completed and signed form to 252-726-4296**