

LA PETIT MENU

Number of Guests:	Minimum of 35
Per person Price:	\$14.00 per person. Includes China, Flatware and Standard Linens
Labor:	Supervisor at \$135.00 plus \$95.00 per Chef or Server
Requirements:	One Supervisor per 300 Guests and one Server per 25 Guests
Tax:	7% unless tax exempt
Gratuity:	Minimum of 10%

DINNER

House Salad with Two Homemade Dressings
Braised Beef with Madeira Wine Sauce (4oz)
(or replaced with Herb Roasted Carved Sirloin,
Beef Rouladen or Beef Burgundy)
Client's choice of any Chicken Entrée (4oz.)
Client's choice of any starch selection
Chef's choice of colorful fresh steamed vegetable Medley
Assorted Rolls with Creamy Butter
Freshly brewed Coffee with Cream and Sugar

OPTIONS

- ◆ Add \$5.00 per person to add 4 butler passed hors' d'oeuvres or your choice, deduct \$.65 to remove coffee from menu, deduct \$2.00 per person to use disposables instead of china.
- ◆ Add Pasta Bar (Chef to prepare) at an additional \$3.95 per person, plus a Chef at \$95.00
- ◆ Add Cake or Viennese Desert at \$3.50, Cake Delivery is \$25.00 - \$125.00

This menu is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.

Typical Price for La Petit Menu for 100 people

<i>Food.....</i>	<i>\$1400.00</i>
<i>Labor.....</i>	<i>515.00</i>
<i>Facility/Kitchen Fee.....</i>	<i>TBD</i>
<i>Gratuity (10%).....</i>	<i>191.50</i>
<i>Tax (7%).....</i>	<i>134.05</i>
<i>Total:.....</i>	<i>\$2240.55</i>