



SIT DOWN DINNER PACKAGE

Number of Guests: Minimum of 35

Per Person Price:	<i>For 150+ Guests</i>	<i>For 76-149 Guests</i>	<i>For 35-75 Guests</i>
Standard Chicken Entrée	\$24.40	\$25.40	\$26.40
Standard Combination Plate	\$26.40	\$27.40	\$28.40
Standard Prime Rib	\$27.95	\$28.95	\$29.95
Standard Fresh Salmon	\$27.40	\$28.40	\$29.40
Standard Tenderloin	\$30.70	\$31.70	\$32.70
Fresh Swordfish, Grouper or Snapper	\$32.40	\$33.40	\$34.40

All prices per person. *Price includes all China, Flatware and Linens.*

Labor: Supervisor at \$150.00 plus \$100.00 for a Chef. Add \$100.00 per Server.

Requirements: One Supervisor per 300 guests and One Server per 20 Guests

Tax: 7% unless tax exempt

Service Charge: 15%

HORS D' OEUVRE

Client's choice of any Four Butler-Passed *or* Stationary Hors d' Oeuvre

or

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

and

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

DINNER

Delectables International House *or* Fresh Tossed Caesar Salad served with Homemade Dressing

Client's choice of Entrée (8 oz.)-based on per person prices shown above

Combination Plate includes choice of Chicken Entrée (4oz.) and Choice of Tenderloin Entrée (4oz.)

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Assorted Dinner Rolls served with Creamy Butter Rosettes

Freshly Brewed Coffee served with Cream and Sugar

Iced Water with Lemon Wheel

Viennese Dessert Table, Choice of Plated Dessert *or* Standard Wedding Cake

OPTIONS

- ◆ Delivery fee for Wedding Cakes to be paid directly to Bakery by Client
- ◆ Add or Deduct \$1.35 per Hors d' Oeuvre omitted or added
- ◆ Add Gold or Silver Chargers at \$1.00 Each.

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

