

Event: Family-style Dinner & Children's Menu  
 Guests: 250  
 Per Person Price: \$52.94

**Hors d'oeuvres for adults:**

150	Brie cheese w/ preserves in phyllo dough	\$187.50
150	Jerk chicken Satay w/ honey soy marinade	\$127.50
150	Spring rolls, vegetarian w/ dipping sauces	\$165.00
150	Spanokopita	\$187.50
150	Crab Rangoon in phyllo dough cup	\$187.50

**Family-style dinner served in courses w/ bowls passed at tables:**

**Course 1**

2 gallons	Gazpacho soup w/ sour cream & hot sauce	\$96.00
2 gallons	Vichyssoise w/ diced green onion	\$96.00
2 gallons	Smoked red pepper bisque, served hot	\$96.00
450	Assorted breads (Jalapeno sour cream corn bread, yeast Rolls & herb French bread) for each table	\$202.50

**Course 2**

For 50	Caesar salad	\$225.00
For 50	Mixed green salad w/ strawberry-mint vinaigrette w/ roasted pecans, caramelized onion, croutons & Feta cheese	\$225.00
For 50	Raw Mozzarella & tomato salad w/ fresh basil & balsamic Vinaigrette	\$250.00

**Course 3**

For 50	Fettuccini Alfredo w/ grilled chicken	\$300.00
For 50	Spinach & mixed grilled vegetable lasagna made w/	\$300.00
For 50	Beef tenderloin, sliced w/ sauces cooked medium-rare on "Green Egg Grill" (5 whole loins)	\$700.00

**South-of-the-Border menu for children:**

For 50	Nacho bar to include:	\$325.00
	Beef taco meat	Grilled chicken, shredded
	Rotel cheese sauce	Cheddar cheese
	Sour cream	Salsa
	Guacamole	Tortilla chips
	Olives	Shredded lettuce
	Refried beans	Jalapenos
200	Chicken quesadilla bites (use garnish from nacho bar)	\$167.00
200	Chicken wings, assorted flavors	\$175.00

**Dessert bar to be set up as individual display:**

100	Cup cakes, individually decorated	\$125.00
1	Carrot cake, rectangular w/ lemon cream cheese frosting	\$85.00
1	Chocolate Roulage w/ Snicker bar pieces & Chantilly cream	\$55.00
1	Italian cream cake rectangular w/ strawberry coulis & cream cheese frosting	\$85.00
100	Truffles, chocolate assorted	\$150.00
100	Toffee bars w/ chocolate	\$150.00
200	Cookies, mini assorted	\$110.00
100	Mini orange blossom muffins	\$55.00
1	Chocolate fountain w/ chocolate sauce for all 3 fountains	\$165.00
	Rice Krispy treats	Angel food cake
	Pretzels, small	Bananas
	Strawberries	Pineapple
	Marshmallow, lg.	
	Fuel charge	\$40.00
	Scott's additional time, meeting @ museum	\$30/ hour
	Silver tray condiment bowls & chaffing dish rental <b>(includes 162 bowls &amp; trays needed for food @ tables</b>	\$3,249.00
	Portable grill & propane charge	\$100.00
10 gal	Oil, fryer	\$98.00
600	Plates, 8" black disposable heavy duty	\$120.00
300	Bowls, 8 oz. for soups	\$60.00
500	Forks, black disposable heavy duty	\$100.00
200	Spoons, black soup disposable heavy duty	\$40.00
200	Knives, black disposable heavy duty	\$40.00
300	Napkin, dinner paper white	n/c
100	Napkin, cocktail paper white	n/c
10	To Go boxes	n/c
	Sub-total	\$8839.50
	Tax	\$795.56
	16 servers @ 9 hours, estimated	\$3600.00
	Total	\$13,235.06
	Per person cost based on 250	\$52.94