

CATERING MENU



1200 Tel Hai Circle, P.O. Box 190
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www.telhai.org

Tel Hai

CATERING MENU SELECTIONS

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Thank you for choosing Tel Hai for your special event!

Breakfast Selections

À LA CARTE SELECTIONS

Includes appropriate condiments and service ware.

Fresh Seasonal Fruit Salad	\$1.75
Whole Fresh Fruit	\$0.95
Fresh Fruit Platter with Dip	\$2.50
Assorted Danish, Muffins, or Scones (per dozen)	\$10.50
Bagels with Cream Cheese	\$1.75
Cinnamon Rolls (per dozen)	\$10.50

COFFEE & BEVERAGE SELECTIONS

Beverage price includes paper beverage napkins, plastic glasses or paper hot beverage cups, appropriate accompaniments and beverage table setup.

Coffee Service (regular, decaf & hot tea)	\$2.75
Fruit Punch, Iced Tea or Lemonade	\$0.95
Orange, Apple or Cranberry Juice	\$0.95
Hot Chocolate	\$0.75
Canned Soda	\$1.25
Bottled Soda and Spring Water	\$1.50

BREAKFAST BUFFETS

Includes appropriate condiments and service ware.

Additional labor charges may apply.

See pages 12-13 for details.

Continental Breakfast

Chilled fruit juices, assorted Danish and muffins
OR bagels, coffee/decaf/hot tea.
\$4.95

Healthy Alternative

Chilled fruit juices, assorted yogurt and granola,
low-fat muffins, sliced fresh seasonal fruit tray,
coffee/decaf/hot tea.
\$6.50

Light Breakfast Buffet

(15 guests minimum)

Chilled fruit juices, scrambled eggs,
hash browns, assorted muffins,
fresh seasonal fruit salad,
coffee/decaf/hot tea.
\$6.95

Deluxe Breakfast Buffet

(20 guests minimum)

Chilled fruit juices, buttermilk pancakes or
French toast, sausage patties, links, or bacon,
potatoes O'Brien or hash browns,
scrambled eggs, fresh seasonal fruit salad,
sweet rolls, coffee/decaf/hot tea.
\$7.95

Luncheon Selections

À LA CARTE & SIDE SELECTIONS

Includes appropriate condiments and service ware.

Coleslaw	\$0.95
Macaroni Salad	\$0.95
Traditional Potato Salad	\$0.95
Red Skinned Potato Salad	\$1.25
Pasta Salad	\$0.95
Potato Chips or Pretzels	\$0.95
Tortilla Chips with Salsa	\$1.50
Assorted Freshly Bake Cookies (per dozen)	\$5.75
Fudge Brownies (per dozen)	\$6.75
Assorted Bar Desserts (per dozen)	\$12.50

BASIC BOX LUNCH SELECTIONS

Includes appropriate condiments and service ware.

Additional labor charges may apply.

See pages 12-13 for details.

Choice of ham, turkey or roast beef on a Kaiser roll with American or provolone cheese, lettuce and tomato, potato chips, fresh fruit, a cookie, canned soda or bottled water.

\$7.95

GOURMET BOX LUNCHES

Includes one side salad, bar dessert, canned soda or bottled water, appropriate condiments and service ware.

Smoked Turkey

Smoked turkey, roasted red pepper, herb mayonnaise and field greens on ciabatta roll.

\$8.95

Portobello Pita Pocket

Portobello mushrooms, fresh spinach, Swiss cheese and herb mayonnaise in a pita pocket.

\$8.50

California Wrap

Smoked turkey, cheddar cheese, spinach, avocado and crisp greens in an herb wrap.

\$8.50



SIDES: Creamy coleslaw, potato salad, pasta salad, fresh seasonal fruit salad, potato chips

DESSERTS: Homestyle cookies, marble brownies

BEVERAGES: Bottled water, canned soda, iced tea, lemonade

Sandwiches & Salads

SANDWICH BOARD SELECTIONS

Includes: one side item, dessert, beverage, appropriate condiments and service ware. When ordering, please limit your selections to one sandwich for groups of 15 or smaller and two selections for groups of 16 or more.

Additional labor charges may apply.

See pages 12-13 for details.

Roast Beef Baguette

Thinly sliced roast beef, cheddar cheese, field greens, tomatoes and horseradish cream on a baguette.

\$8.95

Rosemary Grilled Chicken Ciabatta

Marinated chicken breast served with light rosemary mayonnaise, lettuce and tomatoes on a ciabatta bread.

\$8.95

Smoked Turkey Club Wrap

Shaved smoked turkey, bacon, American cheese, lettuce and tomatoes in an herb wrap.

\$8.95

Grilled Vegetable Focaccia

Portobello mushrooms, red onions, zucchini, yellow squash and roasted red peppers brushed with balsamic vinaigrette, grilled and served on focaccia bread.

\$7.95



SIDES: Creamy coleslaw, potato salad, pasta salad, Fresh seasonal fruit salad, potato chips

DESSERTS: Homestyle cookies or brownies

BEVERAGES: Bottled water, canned soda, iced tea, Lemonade

ENTRÉE SALAD SELECTIONS

Includes: freshly baked rolls, butter, salad dressing, dessert, beverage and service ware. These salads can be plated individually or offered buffet-style for a minimum of 10 guests. If you would like these salads to be served, please add \$1.25 per person.

Additional labor charges may apply.

Caesar Salad

Crisp romaine, Parmesan cheese and croutons served plain or with anchovies.

\$5.95

Add sliced grilled chicken breast or beef for \$3.50

Add shrimp for \$4.50

Greek Salad

Artichoke hearts, kalamata, black and green olives, red onions and feta cheese in olive oil/lemon vinaigrette atop fresh salad greens.

\$7.95

Grilled Chicken Salad

Marinated grilled chicken breasts on mixed greens served with dried cranberries, feta cheese and sweet Vidalia onion dressing.

\$8.95

Dinner Entrée Selections

Includes: freshly baked rolls, butter, salad, starch, vegetable, dessert, and beverage (ice water, iced tea and coffee service). The chef will choose the salad, starch and vegetable to complement your entrée choice. Additional labor charges may apply. See pages 12-13 for details.

BEEF AND VEAL ENTRÉES

Prime Rib of Beef with Au Jus

USDA choice prime rib of beef slow roasted with herbs and spices, and served with a rich au jus.

10 oz \$24.95

14 oz \$26.95

Herb Roasted Beef Tenderloin

Tenderloin of beef rolled in fresh herbs, roasted to perfection, and finished with demi-glaze.

\$24.95

Roast Beef

USDA choice top round of beef roasted to perfection, and accompanied by chef's choice of sauce.

\$11.50

Veal Piccata or Marsala

\$12.50

PORK ENTRÉES

Pork Chop

Center cut bone-in loin chop, slow roasted with herbs and spices, and accompanied with a rich espagnole sauce.

\$10.25

Baked Ham

Smoked pit ham, baked until tender, and served with chef's choice of glaze.

\$9.25

Roast Pork and Sauerkraut

Tender pork loin slow roasted with sauerkraut and served in its own juices.

\$9.95

Sautéed Medallions of Pork

Pork loin medallions sautéed and finished with chef's choice of sauce.

\$10.25

If more than one entrée is selected for a served meal, please add \$1.95 to the most expensive entrée price. We ask that served meal selections be limited to a maximum of three entrée choices.

Dinner Entrée Selections

Includes: freshly baked rolls, butter, salad, starch, vegetable, dessert, and beverage (ice water, iced tea and coffee service). The chef will choose the salad, starch and vegetable to complement your entrée choice. Additional labor charges may apply. See pages 12-13 for details.

POULTRY ENTRÉES

Chicken Piccata or Marsala

Tender chicken breast sautéed with fresh shallots and capers finished with lemon infused beurre blanc OR sautéed with mushrooms in a Marsala wine sauce.

\$9.95

Chicken Cordon Bleu with Supreme Sauce

Tender chicken breast stuffed with aged Swiss cheese and Parma® prosciutto served with a rich creamy supreme sauce.

\$9.95

Chicken Parmesan

Boneless chicken breast, lightly breaded and pan-fried, baked with marinara sauce and mozzarella cheese.

\$9.95

Stuffed Chicken Breast

Boneless chicken breast stuffed with bread filling, baked to perfection and served with pan gravy.

\$9.95

Rotisserie-style or Southern Fried Chicken

(bone-in or boneless)

Rotisserie-style chicken lightly seasoned and slow roasted to maintain tenderness OR tender chicken marinated in buttermilk, dredged in seasoned flour and fried to a golden brown.

\$9.95

Chicken Oscar

Sautéed chicken breast topped with lump crabmeat and steamed asparagus accompanied by hollandaise sauce.

\$14.25

Pan-Seared Breast of Duck

Tender and juicy marinated duck breast, pan-seared and served with a Mandarin orange and honey sauce.

\$17.95

Roast Turkey Dinner

Fresh turkey slow roasted with herbs, served sliced and smothered in rich turkey gravy with bread filling and cranberry sauce.

\$9.95

If more than one entrée is selected for a served meal, please add \$1.95 to the most expensive entrée price. We ask that served meal selections be limited to a maximum of three entrée choices.

Dinner Entrée Selections

Includes: freshly baked rolls, butter, salad, starch, vegetable, dessert, and beverage (ice water, iced tea and coffee service). The chef will choose the salad, starch and vegetable to complement your entrée choice. Additional labor charges may apply. See pages 12-13 for details.

SEAFOOD ENTRÉES

Shrimp Scampi

Succulent sautéed shrimp deglazed with white wine, and finished with fresh lemon and butter.
\$16.95

Salmon (Grilled, Steamed, Broiled or Poached)

Fresh filet of salmon prepared to your liking and accompanied by your choice of sauce: béarnaise, maple balsamic glaze, whiskey barbecue, court bouillon or dill tomato cream.
\$16.95

Tilapia (Grilled, Sautéed or Broiled)

Fresh filet or tilapia prepared to your liking and drizzled with lemon butter.
\$15.95

Baked Stuffed Flounder

Florentine \$13.50/Crab \$16.95

Jumbo Lump Crab Cakes

\$19.95

PASTA ENTRÉES

Choice of Pasta and Sauce

Pastas: Spaghetti, Penne, Linguine, or Fettuccine
(all pastas cooked al dente)

Sauces: Marinara, Alfredo, Meat or Oil and Garlic
\$8.95

Meatballs \$2.50

Baked Stuffed Shells

Pasta shells filled with ricotta cheese, topped with fresh-made marinara sauce, mozzarella cheese and baked to perfection.
\$11.95

Lasagna

Cheese, Meat or Vegetable
\$9.95

Penne Primavera

Penne pasta cooked al dente tossed with fresh vegetables and choice of tomato basil sauce or Alfredo sauce.
\$11.95

Add chicken for \$3.50 or shrimp for \$4.50

VEGETARIAN ENTRÉES

Eggplant Parmesan

Lightly breaded and pan-fried slices of eggplant topped with marinara sauce.
\$9.95

Stuffed Portobello Mushroom

Fresh Portobello mushroom stuffed with artichokes and spinach and served with a roasted red pepper coulis.
\$9.50

Vegetable Napoleon

Stack of grilled eggplant, zucchini, yellow squash, red onion, and red bell pepper with a zesty marinara sauce.
\$9.50

If more than one entrée is selected for a served meal, please add \$1.95 to the most expensive entrée price. We ask that served meal selections be limited to a maximum of three entrée choices.

Luncheon Buffets

*Prices include all service ware, appropriate condiments, chafers and table linens for the buffet.
Additional labor charges may apply. See pages 12-13 for details.*

COLD BUFFETS

Traditional Deli Buffet

(10 guests minimum)

Turkey, roast beef, baked ham, American and Swiss cheese, assorted breads, rolls, condiments, relish tray, potato salad or coleslaw, potato chips, assorted cookies, and assorted canned soda.

\$7.95

Gourmet Deli Buffet

(15 guests minimum)

Roast beef, ham, turkey, American, Swiss and pepper Jack cheese, marinated grilled seasonal vegetables, assorted breads, croissants, wraps or pitas, condiments, relish tray, fresh seasonal fruit salad, red skin potato salad or pasta salad, potato chips or pretzels, assorted cookies, iced brownies, assorted canned soda or bottled spring water.

\$10.50

Gourmet Salad Buffet

(15 guests minimum)

Sliced marinated grilled chicken breast, sliced marinated grilled flank steak, marinated grilled seasonal vegetables, seasonal greens, tomatoes, cucumbers, olives, red onions, shredded Cheddar cheese, crumbled feta or bleu cheese, assorted rolls, butter, fresh seasonal fruit salad or fruit pie, assorted canned soda or bottled spring water (choice of two dressings: ranch, Caesar or fat-free raspberry vinaigrette)

\$11.50

HOT BUFFETS

Picnic Package #1

(15 guests minimum)

Hamburgers, hot dogs, veggie burgers, buns, vegetarian baked beans, lettuce, tomatoes, cheese, pickles, choice of one side salad, choice of one dessert, and choice of one beverage.

\$9.95

Add grilled chicken breast for \$3.50

Picnic Package #2

(25 guests minimum)

Country-style BBQ ribs and chicken, corn on the cob, rolls, butter, choice of two side salads, choice of two desserts and choice of two beverages.

\$13.95

Add veggie burgers for \$1.25

Hot Pasta Buffet

(25 guests minimum)

Includes: One Garden Salad Table, freshly baked rolls with butter, two desserts and one beverage.

Choose two pastas (rainbow rotini, linguini, farfalle, penne, cheese tortellini, cheese ravioli) and two sauces (marinara, meat, Alfredo, pesto)

\$9.95

Add meatballs, julienne chicken breast or Italian sausage for \$3.50



Garden Salad Table (select one)

Traditional Caesar Salad

Greek Salad with Lemon Oregano Vinaigrette

Traditional Spinach Salad with Poppyseed Dressing

Mixed Greens with Seasonal Vegetables and
Choice of Two Dressings

Luncheon Buffets

*Prices include all service ware, chafers and table linens for the buffet.
Additional labor charges may apply. See pages 12-13 for details.*

HOT ENTRÉE BUFFET

Includes: One Garden Salad Table, two side dishes, one dessert, freshly baked rolls and butter, coffee, decaf, tea, ice water, service ware, and buffet linens.

1 entrée selection: \$10.95 per guest – (15 guests minimum)

2 entrée selections: \$13.95 per guest – (20 guests minimum)

3 entrée selections: \$16.95 per guest – (50 guests minimum)



Grilled Chicken with Fresh Tomato Salsa

Boneless breast of chicken topped with our own homemade salsa.

Classic Lasagna

Multi-layered pasta with Italian cheese and marinara sauce, baked to perfection.

Sliced Roast Beef

Tender sliced beef in natural juices with a side of horseradish cream sauce.

Chicken Marsala

Boneless chicken breast served in a Marsala wine and a hearty mushroom sauce.

Chicken Cordon Bleu

Boneless breast of chicken stuffed with Swiss cheese and baked ham.

Spinach Stuffed Portobello Caps (Vegan)

Portobello mushroom caps stuffed with spinach, garlic, tomatoes and bread crumbs.

Baked Ziti Marinara (Vegetarian)

Al dente ziti tossed with Italian cheeses and marinara sauce.



SIDES (2): Roasted red skin potatoes, fresh seasonal vegetable medley, rice pilaf, scalloped potatoes, green beans amandine, broccoli with cauliflower and red peppers

DESSERTS (1): Fruit pie (apple/cherry/peach), cream pie (lemon meringue/coconut/chocolate), carrot cake, angel food cake with seasonal fruit topping, chocolate or vanilla mousse, chocolate or vanilla layer cake

Hors D'Oeuvres

*Each item is priced per guest with reception portions. Prices include appropriate service ware.
Additional labor charges may apply. See pages 12-13 for details.*

Mini Quiche	\$1.95
Meatballs – Swedish or BBQ	\$1.60
Stuffed Mushrooms (<i>with Crabmeat</i>)	\$4.25
Stuffed Mushrooms (<i>with Sausage</i>)	\$1.60
Mini Vegetarian Egg Rolls	\$1.50
Spanakopita	\$2.95
Chicken Satay with Spicy Peanut Dipping Sauce	\$2.60
Mini Crab Cakes with Rémooulade Sauce	\$5.95
Cheese Quesadillas	\$1.50
Shrimp Cocktail	Market Price
Fresh Mozzarella & Cherry Tomato Skewers	\$1.95
Fresh Fruit Kebabs	\$1.95
Finger Sandwiches (<i>tuna, egg and chicken salad</i>)	\$1.60
Gourmet Finger Sandwiches (<i>roast beef and Boursin, smoked salmon, roasted turkey</i>)	\$3.25
Fresh Sliced Fruit Display with Yogurt Dip	\$2.95
Assorted Cheese Tray	\$3.95
Vegetable Tray with Herb Dip	\$2.50
Gourmet Charcuterie Board	\$7.50

Buffet Packages

A minimum of guests required. Additional labor charges may apply. See pages 12-13 details.

Buffet Package #1

Choice of One:

Soup du Jour

Fresh Fruit Cup

Tossed Salad with Assorted Dressings

Spinach Salad with Mushrooms & Hot Bacon Dressing

Caesar Salad

Mixed Greens Salad with Mandarin Oranges

Toasted Almonds, Cucumber and Sesame Ginger

Vinaigrette

Choice of Two:

Baked Ham

Roast Pork and Sauerkraut

Roast Beef

Slow-Roasted Beef Brisket

Grilled, Sautéed or Broiled Tilapia

Stuffed Chicken Breast

Rotisserie-style Chicken

Southern Fried Chicken

Roast Turkey

Stuffed Shells

Eggplant Parmesan

Choose your own Pasta and Sauce

Warm Rolls and Butter

Chef's Choice of Starch

Chef's Choice of Two Seasonal Vegetables

Choice of Two Desserts (see page 11)

Coffee, Decaf Coffee, Iced and Hot Specialty Teas

\$16.95 per guest

Buffet Package #2

Choice of One:

Soup du Jour

Fresh Fruit Cup

Tossed Salad with Assorted Dressings

Spinach Salad with Mushrooms & Hot Bacon Dressing

Caesar Salad

Mixed Greens Salad with Mandarin Oranges

Toasted Almonds, Cucumber and Sesame Ginger

Vinaigrette

Choice of Two:

Sautéed Medallions of Pork

Veal Piccata

Veal Marsala

Spinach Stuffed Flounder

Grilled, Steamed, Broiled or Poached Salmon

with your choice of sauce

Chicken Piccata

Chicken Marsala

Chicken Parmesan

Lasagna (meat, cheese or vegetable)

Penne Primavera

Stuffed Portobello Mushroom

Prime Rib of Beef Au Jus (add carver fee of \$21/hour)

Warm Rolls and Butter

Chef's Choice of Starch

Chef's Choice of Two Seasonal Vegetables

Choice of Two Desserts (see page 11)

Coffee, Decaf Coffee, Iced and Hot Specialty Teas

\$25.95 per guest

These selections are just a sampling of what we offer. We would be glad to customize a menu to satisfy your palate.

Dessert & Bakery Selections

To accompany buffet packages on previous page.

Assorted Cookies

(by the dozen)

Chocolate chip, oatmeal raisin, peanut butter, sugar or white chocolate macadamia nut

Assorted Brownies

Brownies, blonde brownies, peanut butter brownies or turtle brownies

Gelatin

Lemon lime, orange, raspberry or strawberry

Pudding

Butterscotch, chocolate, vanilla, rice pudding,
tapioca pudding, or bread pudding

Mousse

Chocolate, white chocolate, strawberry, lemon or cappuccino

Pies

Apple, blueberry, cherry, peach, coconut custard, lemon meringue,
chocolate cream, pumpkin or Boston Cream

**Ask about sugar-free varieties*

Tarts

Chocolate, fruit or pecan

Cakes

Angel food cake, pound cake, carrot cake, triple chocolate layer cake
or pineapple upside-down cake

Catering Guidelines

A successful event requires proper planning. You must consider many different facets to make your event a success. Please keep the following guidelines and strategies in mind and you'll be on your way to a successful event!

LOCATION & TIMING

It is true... timing is everything, especially when coupled with the location of your event. Please take time to visit the location where your function will be held. We prefer that a minimum of four weeks notice be given for scheduling an event. This allows us to design your menu and staff appropriately to ensure that you receive a quality dining experience. A three-course or five-course meal generally requires up to two hours to serve, and most buffets require one hour of service. These times may vary depending on the size of your group. Please allow adequate time for setup, proper service, room changes or entertainment.

Our Guidelines: To plan your special event at our facility, please call the Manager from the area you would like to have your function...

Garrett Community Center at 610-273-4616 OR StoneCroft 610-273-9333 extension 2440.

THE MENU

When choosing a menu selection, always take in to consideration your guest list. Consider the age, gender, and social awareness of your guests as well as the season of the year. Use our catering menu to make your selections and contact us directly with any special requests regarding your dining experience. A children's menu will be furnished upon request.

Our Guidelines: Prices included in the Catering Guide are subject to change due to market conditions. Prices in the Catering Guide include the cost of china service ware. We strive to provide an eco-friendly event. Should you request the use of paper products, an additional charge will be incurred. Due to liability and safety, all food and beverage items that are not consumed at the event must remain on the site of your event.

TABLE COVERINGS & CENTERPIECES

Table size and seating arrangements should be considered when choosing centerpieces and floral needs for your event. We will be happy to recommend a florist or order on your behalf. You may provide your own centerpieces as well. If necessary, we can also place them on the tables before service begins, but we ask that you provide the centerpieces at least two hours in advance of the beginning of your event. If you would like to add a personal touch by using table decorations, we request that these also be attended to two hours in advance of the start of your event.

Our Guidelines: Your meal cost includes standard linen use at your event. Events will incur a fee for non-standard linens. Should you desire a different color or style of tablecloth or napkin, we will be happy to arrange the rental of these items at an additional cost. To arrange for table coverings and centerpieces, consult the Manager for a list of options.

CONTRACT

Event details will be written in the contract, signed and dated by the party reserving the room and the Manager.

NUMBER OF ATTENDEES

An estimated final count is required at least one week in advance of the date of the event. Billing for services is based on the final count that was provided. Should the attendance exceed the guaranteed count or the event run longer than planned, the bill will be adjusted accordingly to reflect the actual number of meals served and/or the time change.

CANCELLATION

In the event of a cancellation, notification is required by calling the Manager a minimum of 72 hours prior to the event. Failure to inform the Manager of cancellation will result in billing for the entire function.

PAYMENT

Payment is expected at the conclusion of the special event. If adjustments must be made, they will be presented at this time with a new total. Payment should be made by check made payable to Tel Hai. Tips/gratuities are not accepted. Prices in the Catering Guide do not include Sales Tax. The State Sales Tax will be applied to the total of the even unless a State Sales Tax Exemption Form is supplied.

CATERING LABOR COSTS	
Continental Breakfast (standard: 3 hours)	\$3.50 per guest
Breakfast Buffet (standard: 3 hours)	\$3.50 per guest
Lunch/Dinner Buffet (standard: 4 hours)	\$5.75 per guest
Breakfast, Served (standard: 4 hours)	\$5.75 per guest
Lunch/Dinner, Served (standard: 4 hours)	\$7.50 per guest
Hors D'Oeuvres, Buffet or Served (standard: 3 hours)	\$5.50 per guest
Event Delivery	\$6.95 per event
Menu consisting of à La Carte Items Only	20% upcharge per item

ROOM OPTIONS

Meadows and Lakeview

Chapel
Friendship Corner

Garrett Community Center

Azalea Square
Magnolia Room
The Gathering Room

StoneCroft

Scalies Private Dining Room
Center for Worship & Performing Arts
The Terrace (*available seasonally*)

Centerpiece Ordering

Blue Moon Florist
1107 Horseshoe Pike
Downingtown, PA 19335
Phone: 866-466-1390

Catering Event Worksheet	
Event:	Today's Date:
Contact Name:	Date of Event:
Phone Number:	Time of Event:
Billing Address:	Set-Up Time: Breakdown:
Event Location:	Maintenance Work Order Submitted: Yes or No
Skirts Needed: Yes or No Number:	Number of Trash Cans Needed:
Type of Service:	Guest Count: Children:
Beverages: <input type="checkbox"/> Coffee/Decaf/Hot Tea <input type="checkbox"/> Bottled Water <input type="checkbox"/> Bottled Ice Tea/Lemonade <input type="checkbox"/> Bottled Juices <input type="checkbox"/> Bottled Sodas <input type="checkbox"/> Canned Sodas <input type="checkbox"/> Other _____	Tableware: <input type="checkbox"/> China/Silverware <input type="checkbox"/> Paper/Plasticware <input type="checkbox"/> Linen Napkins <input type="checkbox"/> Paper Napkins <input type="checkbox"/> Linen Table Cloths <input type="checkbox"/> Cocktail Napkins <input type="checkbox"/> Other Utensils _____
<u>Menu, please be specific:</u> 	

Sign: _____ Date: _____

To Be Completed by Dining Nutrition Services Staff:		<u>Special Instructions:</u>
Food Cost:		
Labor Cost:		
Supply Cost:		
Taxes if applicable:		
Total Cost:		