

Thank you for allowing the Prairie Canary to be a part of your special occasion. The banquet service is an extension of Prairie Canary; therefore, we take great pride in the quality and presentation of our food and service. This packet is merely a starting point, we will work with you to stay within your budget and accommodate your requests.

**Non-Alcoholic Beverage Service à la carte**

Canned Soda (Coca-Cola) $2.50 each

Fresh Brewed Regular & Decaffeinated Coffee $14.95 per gallon

Fresh Brewed Iced Tea $12.95 per gallon

Lemonade $12.95 per gallon

Fresh Juices (Orange or Cranberry) $12.95 per gallon

Prairie Canary Juice Cans $2.50 each

Bottled Water $2.00 each

Iced Tea, Coffee $1.99 per guest

Coffee, Juice $2.50 per guest

Coffee, Iced Tea, Canned Soda $3.00 per guest

**Hors d’ oeuvres**

*A minimum of 12 guests*

**Fresh Sliced Fruit Display** $4.99 per guest

**International & Domestic Cheese Display** $5.99 per guest

Fruit Garnish | Crackers

**Assorted Cocktail Sandwiches**  $21.99 per dozen

Ham | Turkey | Roast Beef | Cheese | Condiment

**Bruschetta**  $3.99 per guest

Tomatoes | Garlic | Olive Oil | Asiago | Baguettes

**Hummus** $4.99 per guest

Fried Naan |Red Peppers | Green Peppers | Carrots

**Antipasto Display**  $9.99 per guest

Cured Meats | Assorted Cheeses | Olives |

Grilled Vegetable Chef’s Selection of Dips | Dried Fruits |

Artisan Breads | Fresh Fruit

**Whole Smoked Salmon** $12.99 per guest

Diced Eggs | Red Onions | Cream Cheese |

Capers | Baguettes

**Spinach & Artichoke Dip** $4.99 per guest

Fried naan

**Guacamole**  $4.99 per guest

Fried tortilla chips

**Queso Blanco** $4.99 per guest

Fried tortilla chips

**Hors d’ oeuvres**

*A minimum order of 2 dozen each*

**Mini Crab Cakes** $24.99 per dozen

Maryland Style | Cilantro Lime Aioli

**Brochettes: (minimum order of 2 dozen per choice)** $22.99 per dozen

**Meats:** Beef | Chicken | Pork

**Sauces:** Honey Chipotle | BBQ | Teriyaki | Thai Peanut

**Meatballs**  $17.99 per dozen

**Sauces:** Honey Chipotle | BBQ | Teriyaki | Swedish

**Fried Chicken Tenders** $22.99 per dozen

**Sauces:** Honey Chipotle | BBQ | Teriyaki | Buffalo

**Stuffed Mushrooms (minimum order of 2 dozen per choice)**  $19.99 per dozen

Italian | Crab | Spinach & Gorgonzola

**Crab Rangoon** $15.99 per dozen

Sweet & Sour Sauce | Honey Chipotle

**Egg Rolls (minimum order of 2 dozen per choice)** $15.99 per dozen

**Meats:** Vegetable | Pork

**Sauces:** Sweet & Sour Sauce | Honey Chipotle

**Meatball Marinara Sliders** $9.99 per dozen

**Reuben Sliders**  $9.99 per dozen

**Crab Deviled Eggs** $18.99 per dozen

**Large Gulf Shrimp (Cocktail Sauce)** $2.99 per shrimp\*

**Assorted Crostini**  $9.99 per dozen

**Lox Salmon and Cream Cheese**

Cream Cheese | Salmon | Capers

**Brussel Sprouts and White Cheddar**

Brussel Sprouts | White Cheddar | Garlic

**Bacon and Caramelized Onion**

Bacon | Caramelized Onions | Blue Cheese | Honey

**Prosciutto - Pear**

Goat Cheese | Prosciutto | Pear | Spiced Pecans

**BLT**

Heirloom Tomato | Applewood Smoked Bacon | Heart of Romaine | Aioli

**Brie and Apples**

Brie | Gala Apple | Honey

**Carving Station**

*Served with warm rolls*

**Carved Sirloin** $9.99 per guest

Horseradish Sauce

**Carved Beef Tenderloin** $19.99 per guest

Horseradish Sauce

**Carved Turkey Breast** $6.99 per guest

Dijon & Mayonnaise

**Carved Brown Sugar Glazed Ham** $7.99 per guest

**Carved Pork Loin** $7.99 per guest

Horseradish Sauce

**Carved Prime Rib** $18.99 per guest

Horseradish sauce & Au Jus

**Plated Dinners**

*Comes with choice of soup or salad and dinner rolls*

**Grilled Salmon** $22.99

Shrimp and Asparagus Risotto | Red Onion Vinaigrette  
  
**Skillet-Roasted Halibut Steak** $23.99  
Artichokes | Wild Mushrooms | Tomato Confit | Sauvignon Blanc Essence  
  
**Lemon Pepper Salmon** $21.99  
Jonah Crab Meat | Chardonnay Chive Butter Sauce | Saffron Rice  
  
**Bacon Wrapped Scallops** $22.99  
Cauliflower Purée | Braised Romaine | Cabernet Reduction  
  
**Almond Encrusted Salmon** $22.99  
Superfoods Salad (Quinoa, Beets, Kale, Pomegranate, Avocado)

**Grilled Filet Mignon**  $24.99

**Sauces:** Roquefort Butter | Béarnaise Sauce | Artichoke Tomato Ragout |

Wild Mushroom Demi-Glace

**Prime Rib of Beef Au Jus** $23.99

**Starch Side Choices (1):** Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

**Vegetable Side Choices (1):** Wild Rice & Vegetable Medley | Buttered Baby Carrots | Steamed Asparagus  
  
**Grilled Sirloin** $21.99

**Starch Side Choices (1):** Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

**Vegetable Side Choices (1):** Wild Rice & Vegetable Medley | Buttered Baby Carrots | Steamed Asparagus

**Steak au Poivre** $22.99  
Five-Pepper Blend | Cognac Cream Sauce

**Plated Dinners Continued**

*Comes with choice of soup or salad and dinner rolls*

**Lamb Chops** $27.99  
Dijon Rosemary Crust | Minted Demi-Glace  
**Starch Side Choices (1):** Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

**Vegetable Side Choices (1):** Wild Rice & Vegetable Medley | Buttered Baby Carrots | Steamed Asparagus

**Roast Boneless Duck** $22.99  
Braised Brussel Sprouts | Red Wine Balsamic Reduction  
  
**Roast Tenderloin** $27.99  
Sliced & Served with a Bordelaise Sauce

**Starch Side Choices (1):** Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

**Vegetable Side Choices (1):** Wild Rice & Vegetable Medley | Buttered Baby Carrots | Steamed Asparagus  
  
**Lemon Herb Chicken** $20.99

**Starch Side Choices (1):** Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

**Vegetable Side Choices (1):** Wild Rice & Vegetable Medley | Buttered Baby Carrots | Steamed Asparagus  
  
**Chicken Roulade** $22.99  
Spinach, Fontina Cheese | Lemon Thyme Jus

**Starch Side Choices (1):** Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

**Vegetable Side Choices (1):** Wild Rice & Vegetable Medley | Buttered Baby Carrots | Steamed Asparagus

**Vegetarian Selections**

*Comes with choice of soup or salad and dinner rolls*

**Vodka Pasta** $16.99

Red & Green peppers | Crushed Red Pepper | Ziti

**Fettuccini Alfredo** $15.99

**Spinach Lasagna** $16.99

Spinach | Mushrooms | Ricotta Cheese | Provolone | Mozzarella

**Eggplant Parmesan** $16.99

Breaded eggplant | Mozzarella | Angel Hair | Marinara

**Pasta Primavera** $16.99

Zucchini | Yellow squash | Red & Green peppers | Red onion | Ziti

**Soup Choices:**

Choice 1

Tomato Feta | French Onion | Clam Chowder

Chicken and Wild Rice | Bayou Chowder | Beer Cheese

**OR**

**Salad Choices**

Choose 1

**Canary**

Greens | Apricot Dill Dressing | Cherry Tomatoes | Sunflower Seeds | Grated Parmesan

**Kale**

Kale | Orange-Ginger Vinaigrette | Feta | Roasted Corn | Roasted Beets | Black Quinoa

**Apple**

Greens | Champagne Vinaigrette | Apples | Blue Cheese | Dried Cherries | Spiced Almonds

**Pear**

Greens | Poppy Seed Dressing | Pears | Roasted Beets | Feta

**Dinner Buffet**

*1 entrée choice $21.99 / 2 entrée choices $27.99 / 3 entrée choices $35.99*

*Buffet includes choice of 2 starches / 2 vegetables / 2 salads*

**Seafood-Stuffed Haddock  
Sauces:** Lobster sauce OR Lemon Herb Butter

**Oven-roasted Chicken**  
Truffle Mushroom Sauce

**Grilled OR Pan-seared Salmon**   
Wilted Spinach | Red Onion Tomato Vinaigrette

**Grilled OR Blackened Swordfish**Lemon Herb Butter | Fresh Fruit Salsa OR  
Au Poivre with Five-Pepper Blend | Ratatouille

**Grilled Salmon Au Poivre**Five-Pepper Blend | Ratatouille

**Horseradish Haddock**   
Crusted with Horseradish and Panko | Fried Leeks | Chive Mashed Potatoes

**Pecan-Crusted Salmon**Apple Cider Brown Butter

**Chicken Schnitzel**Lemon Caper Butter

**Chicken Roulade**  
Spinach | Fontina Cheese | Lemon Thyme Jus

**Monterey Chicken**   
Jack Cheese | Avocado | Sun-Dried Tomato Coulis

**Dinner Buffet Continued**

*1 entrée choice $21.99 / 2 entrée choices $27.99 / 3 entrée choices $35.99*

*Buffet includes choice of 2 starches / 2 vegetables / 2 salads*

**Asian Barbequed Chicken**   
Fried Rice | Snow Peas | Carrots | Bean Sprouts | Mushrooms

**Chicken Marsala**   
Mushroom Marsala Demi-Glacé

**Chicken Oscar**   
Crabmeat | Asparagus | Béarnaise Sauce & Demi-Glacé

**Roast Sliced Sirloin**Mushroom Madeira Demi-Glacé OR Bordelaise Sauce

**Sirloin Tips**Shallots | Mushrooms | Tarragon Brown Sauce

**Char-Grilled Sirloin Tips**Grilled Onions | Peppers | Mushrooms | Red Wine Jus

**London Broil**Marinated & Grilled to Medium Rare | Sliced

**Roasted Pork Loin**   
Roasted Shallots | Oven-Dried Tomatoes | Red Wine Sauce

**Roasted Pork Loin**   
Cajun Oyster Cornbread Stuffing | Cabernet Pan Gravy

**Roasted Pork Loin**Apple Marmalade | Bourbon Sweet Potatoes

**Vegetarian Buffet Selections**

*1 entrée choice $21.99 / 2 entrée choices $27.99 / 3 entrée choices $35.99*

*Buffet includes choice of 2 starches / 2 vegetables / 2 salads*

**Vodka Pasta**

Red & Green peppers | Crushed Red Pepper | Ziti

**Fettuccini Alfredo**

**Spinach Lasagna**

Spinach | Mushrooms | Ricotta Cheese | Provolone | Mozzarella

**Eggplant Parmesan**

Breaded eggplant | Mozzarella | Angel Hair | Marinara

**Pasta Primavera**

Zucchini | Yellow squash | Red & Green peppers | Red onion | Ziti

**Sides**

*Circle options*

|  |  |
| --- | --- |
| **Starch (Choose 2)** | **Vegetable (Choose 2)** |
| Scalloped Potatoes  Potato Casserole  Twice Baked Potatoes  Parmesan Fingerling Potatoes  Buttered Baby Red Potatoes  Mashed Potatoes and Gravy  Rice Pilaf  Wild Rice | Asparagus with Hollandaise  Vegetable Medley  Broccoli with cheese sauce  Buttered Green Beans  Country Green Beans  Green Bean Casserole  Steamed Cauliflower with Cheese Sauce |
|  |

|  |
| --- |
| **Cold Items (Choose 2)** |
| Tossed Salad  Pasta Salad  Fruit Arrangement  Quinoa Salad  Broccoli Salad  Cucumber Salad  Greek Orzo Salad  Tomato Basil Feta Salad |

**Continental Breakfast Selections**

**Traditional Continental Breakfast (minimum of 20 guests)** $6.99 per guest

Fresh Baked Pastries | Bagels & Cream Cheese Coffee | Orange Juice | Cranberry Juice

**Deluxe Continental Breakfast (minimum of 20 guests)** $8.99 per guest

Fresh Baked Pastries | Bagels & Cream Cheese | Sliced Fruit | Coffee | Orange Juice | Cranberry Juice

**Breakfast Buffet Breakfast Buffet (minimum of 20 guests)**

(1) Entrée $10.99 per guest

(2) Entrées $12.99 per guest

**Entrée Selections:**

Fluffy Scrambled Eggs | Classic Biscuits & Gravy | French toast with Warm Syrup & Butter |

Scallions Breakfast Casserole – Choose up to (3) ingredients:

Breakfast Sausage, Bacon, Ham Spinach, Tomatoes, Onions, Mushrooms, Peppers, Cheddar Cheese, Swiss)

Choice of (2) Proteins

Bacon | Ham | Sausage Links | Sausage Patties

Choice of (2) Sides

Hash Browns | Lyonnaise Potatoes | Sliced Fruit | Brown Sugar Oatmeal Flavored

Breakfast buffet is served with assorted pastries, fresh brewed coffee and assorted juices

**Dessert**

**Blondie Sundae** $5.99

Vanilla bean ice cream & spiced pecans

**Flourless Chocolate Torte** $5.99

Fresh berries & berry compote

**Carrot Cake** $5.99

**Triple Chocolate Mousse Cake** $5.99

**Wild Berry Short Cake** $6.99

Berries foster & vanilla bean ice cream

**High Rise New York Cheese Cake** $6.99

Topped with fresh berries

**Cannoli** $5.99

Strawberry cannoli cream & fresh berries

# Prairie Canary Banquet / Catering Contract

This Catering Contract is entered into between Prairie Canary Restaurant and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and sets forth the agreement between the parties relating to catering services to be provided by the Caterer for Client for the event identified in this Contract.

**1. Event details**

Client is hiring Caterer to provide food and beverages, and related services, for the following event:

Event Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Client Name(s) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Client Number\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Client Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Today’s Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Event Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Event Time (for guests): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Event Start Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Event End Time (for guests): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Location of Event: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Facility Contact Person: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Contact Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Estimated number of guests: \_\_\_\_\_\_\_\_\_\_

**2. Menu to be served**

The Parties have agreed to the menu attached to this Catering Agreement as Exhibit A.  Caterer reserves the right to make small changes to the menu if key ingredients are unable to be sourced due to reasons beyond the control of the Parties.  The following limitations will apply to this reservation of right — [LIMITATIONS ON MENU ALTERATIONS].

No alcoholic beverages will be served without a separate agreement relating thereto.

**3. Coordination with venue**

Prairie Canary will need to have access to the Venue no later than \_\_\_\_\_\_\_\_\_\_\_\_ hours in advance of the Start Time for the Event, and \_\_\_\_\_\_\_\_\_\_\_\_\_ hours after the End Time for clean-up. Client will make all necessary arrangements, at Client’s expense, to get this access arranged.

**4. Payment terms**

In exchange for the services of Caterer as specified in this Catering Contract, Client will pay to Caterer \_\_\_\_\_\_\_\_\_\_\_\_ per person attending the event, but in no event less than the Guest Count provided by Client to Caterer 5 days in advance of the event. As of the signing of this Contract, the total amount is estimated to be $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (“Estimated Total Cost”).

Payment will be made to the Caterer as follows: $500 deposit due on the date of signing, and the balance of approximately will be due on 5 days in advance of the event. The exact amount due will be determined, and provided from Client to Caterer in writing, one week in advance of the Event along with a final guest count.

**5. Responsibilities for related costs**

Client is solely responsible for all costs and/or deposits relating to use of the Venue, and for obtaining any necessary permissions, authorizations, or other requirement of Caterer providing services at the Venue.

**6. Insurance and indemnification**

Caterer has, or will obtain, general liability insurance relating to Caterer’s services at the Event.  However, Client will indemnify and hold harmless Caterer for any damage, theft, or loss of Caterer’s property occurring at the event, causes by any of Client’s guests.

**7. Cancellation**

If the Client needs to cancel the event, Client must provide written notice to Caterer along with any required cancellation fee described in this Catering Contract, to effect cancellation.

Client understands that upon entering into this Contract, Caterer is committing time and resources to this Event and thus cancellation would result in lost income and lost business opportunities in an amount hard to precisely calculate.  Therefore, the following cancellation limitations will apply.  If Client requests cancellation of this Contract 90 days or more before the Event, Caterer shall be entitled to 20 percent of the Estimated Total Cost.  If Client requests cancellation 45-89 days before the Event, Caterer shall be entitled to 40 percent of the Estimated Total Costs.  If Client requests cancellation 31-44 days before the Event, Caterer shall be entitled to 70 percent of estimated cost of event. After 30 days in advance of the Event, Caterer shall be entitled to 100 percent of the Estimated Total Cost.

The Client’s deposit will be credited against the cancellation fees owed.  Any balance will be payable upon the notice of cancellation.

**8. Legal compliance**

Caterer will work in compliance with all applicable local health department rules and regulations relating to food preparation and food service.

**9. Assignment**

This Contract cannot be assigned by either Party without the other’s written consent, with the exception set forth in paragraph 10, below.

**10. Limitation of remedies**

If Caterer cannot fulfill its obligations under this Contract for reasons outside of its control, Caterer may locate and retain a replacement catering company at no additional cost to Client, or refund Client’s money in full.  Caterer will not be responsible for any additional damages or compensation under these circumstances.

**11. Resolution of disputes**

The Parties agree to not post any negative information about the other arising out of this Contract or Event on any online forum or website without providing advance written notice of the intended content thereof, and providing the other party with an opportunity to resolve any issues between the parties amicably.

**12. Jurisdiction and Venue**

This Contract will be interpreted according to the laws of the State of Iowa and any legal action must be filed in the County of Poweshiek in the State of Iowa.

**13.  Entire Agreement**

This document, along with its exhibits and attachments, constitutes the entire agreement between the Parties.

Executed on: Today’s Date \_\_\_\_\_\_\_\_\_\_ Executed on: Today’s Date \_\_\_\_\_\_\_\_

Caterer                                                          Client

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Prairie Canary** **Restaurant**

924 Main Street Grinnell, Iowa 50112 641-236-0205

CLIENT\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

CLIENT ADDRESS\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City \_\_\_\_\_\_\_\_\_\_\_\_\_ State \_\_\_\_\_\_\_\_\_\_\_\_ Zip \_\_\_\_\_\_\_\_

Contact Number \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Banquet Menu Worksheet**

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| City |  |  |  |  | State |  |  |  | Zip |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | **Hors d' Oeuvres** | | |  | **Amount/ Count** |  | Cost |  | **Buffet** | | | |
| 1 |  | | |  |  |  | $ |  |  |  |  |  |
| 2 |  | | |  |  |  | $ |  | Entree 1 |  | | |
| 3 |  | | |  |  |  | $ |  | Entree 2 |  | | |
| 4 |  | | |  |  |  | $ |  | Entree 3 |  | | |
| 5 |  | | |  |  |  | $ |  |  |  |  |  |
| 6 |  | | |  |  |  | $ |  | Starch 1 |  | | |
| 8 |  | | |  |  |  | $ |  | Starch 2 |  | | |
| 9 |  | | |  |  |  | $ |  |  |  |  |  |
| 10 |  | | |  |  |  | $ |  | Vegetable 1 |  | | |
|  |  |  |  |  |  |  |  |  | Vegetable 2 |  | | |
|  | **Plated** | | |  | **Amount/ Count** |  |  |  |  |  |  |  |
|  |  | | |  |  |  | Cost |  |  |  |  |  |
| 1 |  | | |  |  |  | $ |  | Cold Item 1 |  | | |
| 2 |  | | |  |  |  | $ |  | Cold Item 2 |  | | |
| 3 |  | | |  |  |  | $ |  |  |  |  |  |
| 4 |  | | |  |  |  | $ |  | **Hors d' Oeuvres** | |  |  |
| 5 |  | | |  |  |  | $ |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 1 |  |  |  |
|  | **Salad Choice** | | |  |  |  |  |  | 2 |  | | |
| 1 |  | | |  |  |  |  |  | 3 |  | | |
| 2 |  | | |  |  |  |  |  | **Dessert** | |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | **Soup Choice** | | |  |  |  |  |  | 1 |  |  |  |
| 1 |  | | |  |  |  |  |  | 2 |  |  |  |
| 2 |  | | |  |  |  |  |  |  | Number | Cost | Extended $ |
|  |  |  |  |  |  |  |  |  | Buffet |  |  |  |
|  | **Dessert** | | |  |  |  | Cost |  | Dessert |  |  |  |
| 1 |  | | |  |  |  | $ |  | Dessert |  |  |  |
| 2 |  | | |  |  |  | $ |  | Appetizer |  |  |  |
| 3 |  | | |  |  |  | $ |  | Appetizer |  |  |  |
|  |  |  |  |  |  |  |  |  | Appetizer |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

**Notes – Special Request**