

ELN

APR 28 1967

TOWN & COUNTRY CATERING - Barbara Palan and Chef John

1) Bar - ice to chill champagne and glasses

2) Hor d'Oeuvres:

Hot: 1. Baby hamburgers with blue cheese on dollar sized buns, served with mustard sauce, cooked at reception

2. Swiss ramquins - swiss cheese, bacon, onions, and white wine, baked in oven and served in pastry

Cold: 1. Guacomole served in compote with tostado shells arranged at base

2. Stuffed celery

3) \$2.00 per person, plus tax and gratuity

\$2.00 x 150 persons =	300.00	
Tax	12.00	
15% Gratuity	45.00	
	<u>357.00</u>	Total

We have guaranteed 150 people - They will provide for an additional 10% - so we could serve 165

Enough food for 1-2 servings of each Hor d'Oeuvres per person