

questions to ask
yourself when
planning a party

THE BIGGEST QUESTIONWHAT AM I TRYING TO ACCOMPLISH
BY HAVING THE PARTY?

THEN THE 8 BASIC QUESTIONS THAT WILL HELP YOU FIGURE OUT
WHAT TO DO AT YOUR PARTY:

- 1) WHAT DO I DO WITH MY GUESTS WHEN THEY FIRST ARRIVE ?
- 2) WHAT SHOULD I OFFER AS THE MEAL
- 3) WHAT SHOULD I OFFER AS A BEVERAGE WITH THE MEAL?
- 4) WHO WILL PROVIDE SIMPLE CENTERPIECES OR FLOWERS FOR
THE TABLE?
- 5) HOW MUCH IS SALES TAX ?
- 6) HOW MUCH IS THE TIP ?
- 7) WHAT WOULD I LIKE TO DO WITH MY GUESTS AFTER THE MEAL
HAS ENDED?
- 8) DO I NEED MY OWN MUSIC OR ANYTHING ELSE SO THAT I MAY
ACCOMPLISH THE OBJECTIVE THAT I SET FOR THE PARTY?

COST ESTIMATE PER PERSON

1) BEVERAGE PRIOR TO THE MEAL

1B) HORS D'OEUVRES

2) THE LUNCH

3) BEVERAGE WITH THE MEAL

4) FLOWERS ON THE TABLE (IF APPLICABLE)

5) SALES TAX (6% OF FOOD AND FLOWERS)

6) TIP (22%) OF FOOD AND BEVERAGE)

5) WHAT TO DO AFTER THE MEAL

6) TOTAL ESTIMATE PER PERSON

Lunch Party Menu Options

Appetizers (choose one from the attached list entitled “appetizer ideas for parties)

Entrees (choose 3 or 4)

Roasted Seven Ounce Hangar Steak with red wine sauce

Hazelnut Crusted Breast of Chicken
with white wine cream and kenet square mushrooms

Organic Salmon Fillet
with roasted chili beurre blanc

Chesapeake Crab Cake
with herb remoulade

Fresh Fish of the Day

Linguini Pomodoro
with torn basil and local mozzarella

Or.....any other entree idea that you have that you think will work well for your guests

Dessert

Pick 3 or 4 from the enclosed dessert menu or
we can help you come with other dessert ideas

Lunch is \$55 per person including 6% tax and 22% gratuity. In
December it is \$65.00 per person including 6% tax and 22% gratuity.
With some party sizes, minimum gratuities may apply. Please ask us
about this.

Appetizer Ideas For Parties

“Probably The Best Salad You Will Ever Have”

red leaf lettuce, baby spinach, tart apples, aged gouda cheese, toasted sunflower seeds with a sweet sesame walnut dressing

Caesar Salad

Penne with a sauce of wild mushrooms,
parmesan cheese and cream

Penne with a Traditional Bolognese Sauce

Penne with Spinach, Roasted Tomatoes, and Three Cheeses
(Parmesan, Chevre, and Mozzarella)

Tortellini with Sun-dried Tomatoes, Fresh Herbs, Parmesan Cheese
and Cream

Leek and Potato Soup

Tomato Bisque

Sun-dried Tomato, Spinach and Three Cheese Strudel with Roasted Pepper and Tomato Coulis

Wild Mushroom Strudel with Swiss Cheese and Roasted Garlic Cream

Spanikopita Style with Feta Cheese and Spinach and a Fresh Tomato Coulis

Wild Mushroom with Prosciutto Ham, Tomato and Cream Bruschetta or over Polenta

Vine Ripe Tomato and Basil Bruschetta
or over Polenta

Smoked Salmon Bruschetta with Pickled Red Onion, Capers and Sour Cream Bruschetta

Grilled Mediterranean Vegetables with Balsamic Syrup Bruschetta or over Polenta

Fresh Fruit Cocktail with Raspberry Sorbet

Desserts

Pecan Pie
caramel sauce

Hot Fudge Sundae GF
homemade hot fudge, roasted peanuts, whipped cream

Key Lime Pie

Vanilla Creme Brûlée
caramelized turbinado sugar

Belgian Chocolate Ice Cream

Dark Chocolate Layered Cake
chocolate buttercream, dark chocolate ganache, whipped cream

Tres Leches Cake
“three milk” cake, fresh berry compote, whipped cream
Red Raspberry Sorbet