

2011 CONTRACT INFORMATION

Deposits & Payment Schedule

Deposits are required to hold your scheduled date and time of event.

Deposit amount is based on the number of invited guests:

Less than 100 people	\$150.00
100-199 people	\$350.00
over 200 people	\$500.00

Payments: 50% of the balance is due two weeks prior to the event.

Payment in full is due on or before day of event.

Cash, Check, Master Card, Visa, Discover & American Express accepted.

Guest Count & Menu Deadlines

When you book the date with us, let us know how many guests you are planning.

- Two weeks before, please call with your best estimate.
- Final head count is required five days prior to your event. The head count that we have five days prior to your event will be considered the final head count

and will be the minimum number for which you will be billed. If more than the final count attends, you will be charged for the greater number of guests.

Gratuity & Sales Tax:

Gratuity includes set-up, serving and clean-up of food. Normal gratuity is 20% but may vary for smaller parties when gratuity does not cover server/staff time.

Should you require assistance with room/facility set up, additional servers for items not ordered from Franconia Heritage, or extended clean-up after your event, please make this known to Franconia Heritage. An additional charge of \$35. per server per hour will be added.

Tipping is at the customer's discretion, but is not required.

Leftover Food Policy

If you have arranged in advance that Franconia Heritage is to leave extra food, the general rule is as follows:

There must be containers provided to put food in.

Only food from buffet itself can be left and someone must be assigned to handle storage.

On-Site Service

Travel to catering jobs will be charged at a rate of \$2.10 per mile based on round trip mileage with a minimum charge of \$15.00.

If you would like our staff to set up your buffet, there will be an additional charge of \$15.00 per buffet line.

Wire Chafing Dishes with Sterno can be rented for \$4 each. Wire Chafing Dishes must be returned to Franconia Heritage within 3 business days.

We do not provide trash removal service. Please arrange accordingly.

A credit card is required for security purposes for any equipment (chafing dishes, utensils, etc.) that we are leaving. These items must be returned clean to Franconia Heritage between 6 am and 8 pm Monday through Saturday and within 3 business days unless alternate arrangements have been made.

Children's Pricing

Children ages 4-10 are half price. Children 3 and under are FREE.

Tablecloths and Napkins

White plastic tablecloths can be purchased for a cost of
\$3.50 for a long banquet cloth or
\$4.00 for a round cloth

Linen Cloths and Napkins are available at an additional charge.

Tables Chairs

We do not rent tables and chairs for guests as it requires a storage facility that we do not have. We can provide buffet tables for most parties. Please advise us in advance if you will need buffet tables.

Dinnerware & Flatware

Paper products including plastic flatware and everything you will need for your menu is \$1.35 per person.

This includes plate, bowl, cups, flatware and napkin.

Additional Costs

Any catered event scheduled less than 24 hours in advance will incur at 20% premium.

DINNER SELECTIONS

Favorites:

Beef Brisket	Herb Chicken Marsala	Chicken Cordon Bleu
Beef Roast	Chicken Stir Fry	Savory Chicken Tenderloin
Texas Tenderloin	Oven Roasted Chicken Breast	Roast Turkey
Honey Pit Ham	Chicken Parmesan	Broiled Fish of the day
Mesquite Pork Tenderloin	Stuffed Chicken Breast	*Beef & Cheese Lasagna
Montreal Pork Loin	Coconut Chicken	*Vegetable Lasagna
	Broccoli & White Cheddar Stuffed Chicken	*Buffet Style Dinners Only

Extra Special Entrees (add \$3.00 per person for first entrée, \$1.50 for each additional entrée)

Broiled Salmon	Fried Shrimp	Chicken Oscar
Saute Dill Salmon	Crab topped Whitefish	New York Strip Steak (10 oz.)
Broiled Shrimp	Broiled Sea Scallops	Roast Prime Rib
Shrimp Scampi	Flounder stuffed with Crabmeat	Roast Tenderloin of Beef
Garlic Shrimp & Pasta	Flounder Florentine	

Salads:

Caesar Salad – romaine lettuce tossed with red onions, sliced mushrooms, shredded Romano Cheese and croutons

Crunchy Caesar Mix – romaine & iceberg lettuce, grape tomatoes, cucumbers, mushrooms, shredded Romano cheese and croutons

House Tossed – romaine & iceberg lettuce, shredded carrots, red cabbage, tomatoes and cucumbers

Spinach Salad – fresh spinach & red leaf lettuce, julienne red peppers, mandarin orange slices, pecan halves and sunflower seeds

Salad Dressings (choose two):

Balsamic Vinaigrette, Creamy Italian, Italian, Sundried Tomato Basil, Sweet Celery Seed, Raspberry Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Ranch or Thousand Island

Vegetables:

Duchess Potatoes – mashed potatoes seasoned with sour cream & chives, piped & baked until lightly browned

Potato Filling – diced potatoes, onions, parsley, seasonings, whole milk & eggs

Traditional Bread Stuffing

Creamy Scalloped Potatoes

Rice Pilaf

Red Potatoes with Parsley Butter

Pineapple Filling

Normandy Corn – broccoli florets, red pepper & buttered corn

Deluxe AuGratin – broccoli & cauliflower florets covered in our cheddar cheese sauce and baked with a parmesan crumb topping

Hawaiian Casserole – carrot strips, pineapple chunks and yams topped with honey, brown sugar, marshmallows and coconut, baked to a golden brown

Broccoli Florets & Red Peppers - sauteed in butter

Vegetables continued from previous page...

Petite Green Beans & Carrots

Steamed House Mix – fresh broccoli, cauliflower and carrots

Glazed Carrots

Green Beans Plus – petite whole green beans, red pepper strips & onions in butter

Green Beans Almondine

Roll Selections:

Assorted Dinner Rolls

Petite Bouli Bread

Assorted French Dinner Rolls – onion dill, sourdough and multi-grain

Desserts:

Homemade Deep Dish Apple Pie – filled with fresh sliced apples, cinnamon & sugar

Pecan Pie

Fruit Crumb Pies – your choice of cherry, blueberry, apple, peach or strawberry rhubarb

Berry Berry Crumb Pie – raspberries, strawberries & blueberries blended together

Cheese Pies – fruit on the bottom, cheese custard on top – your choice of cherry, raspberry, blueberry or strawberry

Banana Cream Pie – topped with whipped cream

Chocolate Cream Pie - topped with whipped cream

Coconut Custard Pie - topped with whipped cream

Cheesecake – New York Style with cream cheese, heavy cream & sour cream

Raspberry Swirl Cheesecake – our cheesecake swirled with homemade raspberry sauce

Double Chocolate Cake – rich chocolate cake with rich fudge icing

Fresh Strawberry Shortcake – fresh baked sponge cake, fresh strawberries & whipped cream

Red Velvet Cake – moist red chocolate cake with butter cream frosting

Carrot Cake – with pecans & cream cheese icing

Chocolate Mousse – homemade with freshly whipped heavy cream & semisweet chocolate

Strawberry Charlotte – angel food cake cubes covered with vanilla pudding topped with fresh strawberries in syrup and whipped cream

Assorted Bar Dessert Tray – powdered walnut bars, fudge nut brownies, chocolate chip bars, butter pecan squares (Buffet Only)

Assorted Cookie Tray – chocolate chip, butter pecan, sugar, oatmeal, double chocolate chip, peanut butter, oatmeal raisin (Buffet Only)

***DESSERT BUFFET AVAILABLE FOR PARTIES OF 20 OR MORE
CHOICE OF 4 OF THE ABOVE - \$3.50 PER PERSON***

DINNER BUFFET PACKAGES

If less than 20 people, add \$1.00 per person

If less than 10 people, add \$2.00 per person

Includes paper supplies_

Buffet Package A: \$21.99 Per Person

Choice of Two Entrees
Choice of Four Vegetables
Choice of One Salad
Choice of Two Salad Dressings
Choice of One Bread Selection
Choice of up to two Desserts
Assorted Beverages

Buffet Package B: \$23.99 Per Person

Choice of Three Entrees
Choice of Five Vegetables
Choice of One Salad
Choice of Two Salad Dressings
Choice of One Bread Selection
Choice of up to two Desserts
Assorted Beverages

Buffet Package C: \$25.99 Per Person

Choice of Four Entrees
Choice of Six Vegetables
Choice of One Salad
Choice of Two Salad Dressings
Choice of One Bread Selection
Choice of up to two Desserts
Assorted Beverages