



2022 Traditional Picnic Menu

Menu selection and serving times are required three weeks prior to picnic date along with an estimated guest count. Please turn in final guest count no later than five days before the event.

GROUP NAME: _____

NUMBER OF GUESTS: _____

PAVILION(S) #: _____

EVENT DATE: _____

1. BUFFET ITEMS **(add 18% service charge and 6% sales tax to all meals)*

Meals are served all-you-can-eat buffet style for **\$19.50*** per person. All Items and prices are subject to change without notice.

ENTREES

Charbroiled Hot Dogs
Chicken Tenders (w/ Ranch, Honey Mustard, & Buffalo Sauce)

SIDE DISHES

Macaroni & Cheese
Fresh Fruit Salad
Assorted Lays Chips

2. MEAL SERVING TIME: _____ - _____

BEVERAGE SERVING TIME: _____ - _____

Serving time is based on final guest count.

50 - 225 Guests = 1 Hour
226 - 999 Guests = 2 Hours
1000+ Guests = 3 Hours

**Additional hours for food are \$2.50 per person per hour (max of 2 hrs.).

Self-serve soft drinks one hour before until one hour after meal serving time.

**Additional hours for drinks are \$0.50 / person per hour.

3. ADD-ONS:

- Additional Hot Food** - \$2.75 per person - Selection: _____
- Additional Salad or Side** - \$1.75 per person - Selection: _____
- Veggie Burgers** - \$1.50 each – Amount: _____
- Roasted Corn on the Cob** - \$2.50 per person
- Jumbo Chocolate Chip Cookies** - \$1.75 each - Amount: _____
- Ice Cream Sundae Bar** - \$3.50 per person
- Frozen Novelties** (min. 2 dozen) - \$20.00 per dozen - Amount: _____ Serving Time: _____ - _____
- Coffee** (min. 10 gallons) - \$9.00 per gallon - Number of gallons: _____ Serving Time: _____ - _____

For Office Use Only

Notes: _____

Salesperson: _____ Date Sent: _____ Confirmed: _____