

Sample supplies for lunch

All estimates for food are based on attendance of 75 to 125

Supplies:

- Coffee pot
- Serving utensils: forks, spoons, knives, tongs
- Jugs/large beverage servers/coolers

Disposable supplies:

- Coffee cups
- Beverage cups
- Stir sticks or spoons
- Napkins
- Small plates (100) and/or medium plates
- Forks if required

Sample Menu 1	Sample Menu 2	Sample Menu 3	Sample Menu 4
<ul style="list-style-type: none"> • 2 large meat trays • 2 large fruit trays • 2 large vegetable trays • Fruit dip (2) • Vegetable dip (1) • Crackers • Coffee (1) • Sugar • Cream • Water (8 x 12) • Juice or another beverage 	<ul style="list-style-type: none"> • 1 large meat tray • 3 large fruit trays • 2 large vegetable trays • Cheese (4 blocks at 2 lb. each) • Crackers (6 boxes) • Buns (10 dozen) • Pickles • Sugar • Cream • Water • Juice (10 x 5 juice boxes) • Other beverages (iced tea, lemonade crystals) • Cake - 2 half slabs • 2 med dainty trays • Cookies 	<ul style="list-style-type: none"> • 2 large meat trays or smoked sausage • 2 large fruit trays • 2 large vegetable trays • Cheese (2 blocks at 2 lb. each) • Crackers (6 boxes) • Buns (10 dozen) • 3 Pickles • Sugar • Cream/Coffee-mate • Mustard • Margarine • Water • Juice (36 juice boxes) • Other beverage (iced tea) • Cake - 2 half slabs • 6 pkg small dainty trays 	<ul style="list-style-type: none"> • Coffee • Sugar • Cream/Coffee-mate • Water • Juice (36 juice boxes) • Other beverage (iced tea) • Cake - 2 half slabs • Cookies (6-10 dozen)