



MENU OFFERING SHEET

Please list menu items to be offered at your Table.
Type or write legible as we will use this information for your signage.

Please note: In the event of duplicated menu items among restaurants, the latter submission may need to be changed to ensure variety. To avoid this submit menu form early!

COMPANY NAME (please write below, exactly as you want your signage to read):

TABLE (up to 3 menu items)

<u>MENU ITEM(S)</u>	<u>TICKET CHARGE</u> <u>\$3 minimum/\$6 maximum</u>
1) _____	_____
2) _____	_____
3) _____	_____

Helpful Information When Planning Your Menu Item(s):

Quantity:

Approximately 1,400 tasting-size portions of each item (approximately 700 per day)
This amount is a suggestion only - meant to be used as a guideline while preparing your menu.

Pricing:

You are free to price your offerings as you wish. Depending on quantity and value, we suggest most items be priced between \$3 and \$6. Guests will purchase tickets in \$1.00 increments. Please keep in mind that your restaurant will receive 85% of your sales, 15% is donated to Juvenile Diabetes Research Foundation.

You will be provided with:

- 6-foot banquet table
- 6-foot preparation table behind your work area
- Linen Tablecloth
- Standard 500-watt electrical
- Standard 5 1/2 inch plates and napkins

- Utensils – forks, knives and spoons
- Table Identification Signage
- Table Menu Signage with Pricing
- Receptacle for ticket collection

In addition:

- You will have your own prep area in the Banquet Kitchen including:
- Refrigeration and Freezer
 - Staging and preparation area
 - Stoves and Ovens
 - Separate hotbox for each restaurant

**Very Important: All menu items must be submitted no later than September 25, 2009.
Fax to Amy Walsdorf at 860-677-0410.**