



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
Off-Premises Consumption: Class A Beer Class A Liquor

Section A – Applicant

1. This application is for the license period ending June 30, 2013.
2. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.
R & I INVESTMENT
3. Trade Name (doing business as) CRANDALL'S RESTAURANT.
4. Address to be licensed 334 STATE STREET
5. Mailing address 6401 UNIVERSITY AVE MIDDLETON, WI 53562
6. Anticipated opening date JULY 26, 2013
7. State Seller's Permit 456-1028072832-02
8. Federal Employer Identification Number 46-2300729
9. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____
10. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

11. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.
OUR BUILDING HAS TWO FLOORS AND OUTDOOR SEATING, THE ALCOHOL WILL BE STORED IN COOLERS IN THE BACK ON BOTH FLOOR ACCESSIBLE ONLY BY EMPLOYEES. WE WILL HAVE ONLY BEER AND WINE AVAILABLE FOR PURCHASE. ALCOHOL BEVERAGES WILL BE STORED & SOLD ON OUR PREMISES THROUGHOUT OUR HOURS OF OPERATION DURING THE DAY.
12. Attach a floor plan, no larger than 8 ½ by 14, showing the space described below.
13. Applicants for on-premises consumption: list estimated capacity 100

14. Describe existing parking and how parking lot is to be monitored.
PARKING SPACE WILL NOT BE AVAILABLE BEHIND OR IN FRONT OF OUR BUILDING, YET SURROUNDING PUBLIC PARKING LOTS AND CURB METER PARKING CAN BE FOUND NEARBY.

15. Was this premises licensed for the sale of liquor or beer during the past license year?
 No Yes, license issued to _____ (name of licensee)

16. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

17. Name of liquor license agent Ivan M. Pimentel

18. City and state in which agent resides Madison, WI

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?
 No, but will complete prior to ALRC meeting Yes, date completed 5/22/13

21. State and date of registration of corporation, nonprofit organization, or LLC.
Wisconsin 6/1/13

22. In the table below list the directors of your corporation or the members of your LLC.
 Attach background check forms for each director/member.

Title	Name	City and State of Residence
owner/manager	Ivan M. Pimentel	Madison, WI
corp. partner	Roberto Alarcon	Madison, WI
Manager	Patricia S. Pimentel	Madison, WI

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Ivan M Pimentel

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) _____

25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

No Yes (explain) Orange Sign permit

Section D—Business Plan

26. What type of establishment is contemplated?

- Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other _____

27. Business description An AMERICAN - PERUVIAN RESTAURANT THAT will serve BREAKFAST, LUNCH, AND DINNER. SEVEN DAYS A WEEK CATERING will be AVAILABLE AS well.

28. Hours of operation 7AM to 11:00 PM

29. Describe your management experience I, Ivan M. Pimentel, have had 20 years OF MANAGEMENT AND FOOD SERVICE experience in THE MADISON AREA.

30. List names of managers below, along with city and state of residence.

Ivan M. Pimentel (Madison, WI)

Patricia S. Pimentel (Madison, WI)

31. Describe staffing levels and staff duties at the proposed establishment OUR STAFF will include COOKS / KITCHEN ASSISTANCE, WAITERS / WAITRESSES, AND DELIVERERS / CATERING.

32. Describe your employee training BEFORE HIRING NEW STAFF MEMBERS, we will MAKE SURE THE MEMBERS HAVE AT LEAST TWO YEARS IN THE RESTAURANT BUSINESS AND SERVICE. THIS REQUIREMENT WILL ENSURE PROPER TRAINING by OUR STAFF FOR NEW MEMBERS WITH LITTLE TO NO EXPERIENCE in THE FUTURE.

33. Utilizing your market research, describe your target market.

OUR TARGET MARKET will consist of ANY CUSTOMERS INTERESTED IN OUR FOOD & SERVICE.

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

MOST OF OUR ADVERTISING WILL BE DONE ONLINE, THROUGH OUR WEBSITE, FACEBOOK, ETC.. AS A RESTAURANT, WE WILL MAINLY ADVERTISE OUR FOOD

35. Are you operating under a lease or franchise agreement? No Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? Any age

39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? 07:00 AM - 11:00 PM

42. What hours, if any, will food service not be available? _____

43. Indicate any other product/service offered. _____

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 5

During what hours do you anticipate they will be on duty? 7:00 AM - 11:00 PM

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
If yes, how many barstools do you anticipate having at your bar? _____
How many bartenders do you anticipate having work at one time on a busy night? _____

49. Will there be a kitchen facility separate from the bar? No Yes

50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area _____
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 20%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 90%
 What percentage of your advertising budget do you anticipate will be drink related? 10%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
10 % Alcohol 90 % Food — % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes
65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
66. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] No Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
 No Yes

Section G—Contact Information for Clerk's Office

68. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Juan M. Pimentel

E-mail address CRANDALLSCATERING@TDS.NET

Phone (608) 231-2000

Preferred language for correspondence Spanish

Read carefully before signing in front of a notary: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

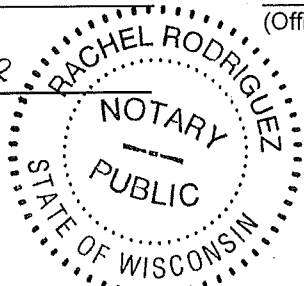
Subscribed and Sworn to before me:

this 24th day of MAY, 2013

[Signature]
(Clerk/Notary Public)

[Signature]
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 6/26/16



Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input checked="" type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input checked="" type="checkbox"/> FEIN <input checked="" type="checkbox"/> Notarized application <input checked="" type="checkbox"/> Written description of premises	<input type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu
Date complete application filed with Clerk's Office <u>5/24/13</u> Date of ALRC meeting _____ Date license granted by Common Council _____ Date provisional issued _____ Date license issued _____ License number <u>LIC11B-2013-0040</u>		

A-4
P-403

- Creamy Cole Slaw
- Tossed Garden
- Marinated Vegetables
- Waldorf
- Fresh Fruit
- Potato Chips
- Italian Pasta
- Cheese **.35 extra**

Desserts

Select one per person.

- Dessert Bar
- Homebaked Cookie

Homemade Soup of The Day
\$2.75 extra

Assorted Beverages Available

Each Box Lunch includes napkins, utensils, mayo and mustard packets.

Build Your Own Sandwich

(Ten sandwiches min. order. Meat and cheese trays include: fresh baked bread, refreshing salad, and delicious dessert \$9.95/pp)

Meat

Choice of Three

- Turkey Breast
- Smoked Ham
- Roast Beef
- Corned Beef
- Chicken Salad
- Tuna Salad

Cheese Includes

- Colby/jack

- Swiss

Salads

Select two

- Creamy Cole Slaw
- Tossed Garden
- Marinated Vegetables
- Waldorf
- Fresh Fruit
- Italian Pasta Salad
- Potato Chips

Desserts

Select one

- Assorted Homemade Cookies
- Assorted Bars

Homemade Soup of the Day

\$2.00 extra

Assorted Beverages Available

With Assorted bread and buns, pickles, lettuce, tomato, mayo and mustard.

Cold Hors D'oeuvres

Trays and Platters (two day notice required.)

Cheese Trays Served with crackers and select cheese from Wisconsin.

- (Small--Serves 10-15) \$35.00
- (Medium--Serves 20-25) \$45.00
- (Large--Serves 45-50) \$69.00

Cheese & Sausage Tray Served with Summer Sausage, crackers and select cheese from Wisconsin

- (Small--Serves 10-15) \$37.00

(Medium--Serves 20-25) \$47.00
(Large--Serves 45-50) \$72.00

Walnut & Three Cheese Ball
(Serves 20-25) \$39.00

Blue cheese, port wine and cream cheese
whipped together and coated with crushed
walnuts. Served with assorted crackers.

**Fresh Fruit Tray Fresh seasonal
fruit**

(Small--Serves 10-15) \$36.00
(Medium--Serves 20-25) \$49.00
(Large--Serves 45-50) \$75.00

Mexican Pizza
Cream cheese, lettuce, tomatoes, green
peppers, cheddar cheese, olive and onions.
Served with crispy tortilla chips.

Vegetable Platter
We select a fresh and colorful variety of
vegetables to accompany an assortment of
dips.

(Regular--Serves 30-35) \$49.00
(Large--Serves 45-50) \$72.00

(Small--Serves 10-15) \$29.00
(Medium--Serves 20-25) \$45.00
(Large--Serves 45-50) \$72.00

Cold Meat Tray (Serves 20-25) . . \$75.00
Sliced smoked turkey, smoked ham and roast
beef. Served with cocktail buns.
Smoked Salmon Display \$115.00

A beautifully decorated smoked salmon on a bed of shaved lemons, served with assorted crackers.

Jumbo Shrimp (100 Shrimp) . . . \$145.00

An architecture display of succulent shrimp, served with a zesty cocktail sauce and lemon wedges.

(Price per dozen-two dozen min. order)

Finger Sandwiches \$23.00

Your choice of meats or salads on fresh baked rolls.

Deviled Eggs \$12.00

Our own recipe!

Assorted Canapés \$14.00

Beautifully decorated and prepared by our Chef.

Shrimp Puffs \$15.00

Bay shrimp and cream cheese on freshly baked pastries.

Ham and Cheese Roll-Up \$12.75

Smoked ham with cream cheese and pickles.

Fresh Fruit Kabobs \$12.00

Seasonal fruit on skewers.

Mexican Roll-Up \$14.00

Cream cheese with olives, cheddar cheese, jalapenos and seasonings, rolled in a tortilla shell.

Stuffed Celery \$14.00

Cream cheese, Ricotta cheese and chives.

Mini Créma Puffs \$12.50

Mini Éclairs \$12.50

Mini Cheesecakes \$14.50

Petit Four \$16.50

Hot Hors D'oeuvres

(price per dozen- two dozen min. order. Two day notice required.)

Mini Shrimp Eggs Rolls \$13.00

With honey mustard or sweet and sour sauce.

Sesame Chicken \$14.00

Our own marinated grilled chicken served with sesame sauce.

Cocktail Wieners \$5.99

In BBQ sauce.

Stuffed Mushrooms \$12.50

Italian sausage or spinach.

Rumaki \$12.50

Your choice of bacon wrapped with water chestnuts or bacon wrapped with chicken livers.

Mini Kabobs \$17.00

Onion, green pepper, and mushroom.

Meatballs \$12.99

Cocktail sized meatballs in your choice of Swedish, zesty Italian, sweet and sour, barbecue, or brown sauce.

Chicken Tender Strips \$15.99

Served with barbeque or ranch sauce.

Buffalo Wings \$12.99

Served with celery and blue cheese dip.

Chicken Drumsticks \$12.99

Served with honey mustard sauce.

Minimum of five pounds

Chef Cared Roast Turkey-\$13.50/pound

Served with cocktail buns.

Chef Carved Beef Tenderloin-
\$25.00/pound

Served with cocktail buns.

Chef Carved Roast Ham-\$13.50/pound

Served with cocktail buns.

Hot Entrees

(Min. Ten orders per entree. Two day notice required. All of our entrees are served with fresh baked mini loaves.)

MEAT

Pre Serving

Italian Lasagna \$9.99

Italian sausage layered with tender lasagna noodles, ricotta, mozzarella and parmesan cheese and our homemade Italian tomato sauce.

Roast Pork \$10.50

Tender slices or roasted pork loin with real mashed potatoes.

Pot Roast \$12.50

Succulent beef roast slowly cooked and served with potatoes and carrots.

Spaghetti with Meatballs \$9.99

Delicious meatballs in Crandall's homemade spaghetti sauce over tender noodles topped with parmesan cheese.

BBQ Ribs \$13.99

Baby back ribs slow cooked with Crandall's own barbecue sauce and baked beans.

London Broil \$13.99

Tender slices of char-grilled flank steak rubbed with cracked peppercorns and seasoned to perfection. Served with oven roasted red potatoes.

Beef Stew and Biscuits \$11.99

Tender chunks of beef sirloin and garden vegetables. Served with fresh buttermilk biscuits.

Tenderloin Tips \$11.99

Tender beef tips and mushrooms in a savory wine sauce. Served over home style noodles.

Stuffed Meatloaf \$10.25

Meatloaf stuffed with spinach and Swiss cheese. Served with mashed potatoes and gravy.

Home style Meatloaf \$10.25

Delicious old fashioned recipe meatloaf. Served with real mashed potatoes and gravy.

Stuffed Pork Chop \$10.50

Juicy pork chops stuffed with apple-raisin stuffing served over wild rice.

Pepper Steak \$11.50

Slices of tenderloin steak marinated and stir fried with red and green peppers. Served over white rice.

Ham and Scalloped Potatoes \$9.75

Thinly sliced potatoes in a delicate cream sauce with ham.

Roast Beef \$11.75

Our old fashioned recipe, slow cooked until very tender. Served with mashed potatoes and gravy.

Creamy Mushroom Steak \$11.75

Tenderloin steak simmered in mushroom sauce, and garnished with pepper strips. Served over egg noodles.

Beef Stroganoff \$10.99

Sautéed tenderloin tips with fresh mushrooms and onions in a rich wine and sour cream sauce. Served over egg noodles.

Beef Taco Salad \$9.50

Seasoned ground beef, shredded cheddar cheese, black olives, onion, diced tomatoes, sour cream, guacamole and salsa in a crispy tortilla shell.

POULTRY

Chicken Cordon Bleu \$10.50

A boneless breast of chicken stuffed with ham and Swiss cheese and baked till perfection. Topped with a golden mushroom sauce over wild rice or egg noodles.

Chicken and Biscuits \$10.25

Tender chunks of chicken and vegetables in a savory cream sauce. Served with fresh buttermilk biscuits.

Roast Turkey \$10.50

Over roasted turkey served with real mashed potatoes and gravy. A traditional favorite.

Chicken Marsala \$10.50

Tender baked chicken breast with a savory Marsala wine sauce with mushrooms and scallions. Served over egg noodles.

Chicken Burrito \$9.50

A flour tortilla shelled stuffed with chicken, onion and cheese. Topped with tomato, ripe olives, and sour cream. Served with Spanish rice and refried beans.

1/4 Baked Chicken \$9.99

Baked to tender perfection. Served with white rice.

Chicken Florentine \$10.25

Chicken breast stuffed with spinach and Ricotta cheese. Served over fettuccini noodles.

Chicken and Dumplings \$10.25

Tender chunks of chicken breast in a savory cream sauce with fluffy dumplings.

Chicken Stir Fry \$10.25

Strips of chicken stir fried with cauliflower, broccoli, carrots, celery, and mushrooms. Served with white rice.

Turkey Divan \$10.50

Broccoli spears wrapped with Swiss cheese in slices of smoked turkey, topped with a Béchamel sauce. Served over white rice.

Chicken Parmesan \$10.25

A boneless breast of chicken, coated with Parmesan cheese breading, baked, topped with marinara sauce and served over Fettuccini noodles.

Champagne Chicken \$10.95

A delicate chicken breast stuffed with shrimp, broccoli and mushroom over wild rice with a champagne cream sauce.

Sweet and Sour Chicken \$10.25

Tender chunks of chicken breast with vegetables in a sweet and sour sauce. Served over white rice.

Broccoli Stuffed Chicken \$10.75

A boneless chicken breast stuffed with broccoli and cheese. Served over Fettuccini with a delicate cream sauce.

Stuffed Chicken Breast I \$10.75

A tender chicken breast stuffed with apple-raisin dressing, served over wild rice, with white sauce.

Stuffed Chicken Breast II \$10.75

Tender chicken breast stuffed with wild rice, mushrooms and almonds, served over wild rice, with white sauce.

Turkey Tetrazzini \$9.99

Roast turkey breast in a sherried cream sauce with mushrooms. Served over Fettuccini noodles.

Chicken Anglais \$10.25

A boneless breast of chicken with a light Dijon breading, then baked and served over wild rice, with sherried cream sauce.

Sesame Chicken \$10.25

Boneless chicken breast marinated in sesame oil and soy sauce, char grilled and served over rice.

Chicken Taco Salad \$9.99

Seasoned chicken, shredded cheddar cheese, black olives, onions, diced tomatoes, sour cream, guacamole and salsa in a crispy tortilla shell.

Chicken Pot Pie \$10.25

Tender chunks of chicken with veggies in a cream sauce, topped with a flaky pastry puff.

FISH AND SEAFOOD

A delicious cod fillet with crab and shrimp stuffing. Served over wild rice with a Béchamel sauce.

Pasta Primavera with Shrimp . . . \$13.99

A delicious blend of stir fried garden vegetables, tender bay shrimp and pasta in a light Alfredo sauce. Served over Fettuccini noodles.

Shrimp Alfredo \$13.99

Tender shrimp in a cream sauce with Parmesan and Romano cheeses. Served over Fettuccini noodles.

Crandall's Famous Fish Fry \$12.99

We proudly serve our buttermilk breaded cod fillets, deep fried till golden brown and served with roasted red potatoes gently coated with cheese.

Baked Haddock \$12.99

Stuffed Cod \$12.99

A generous haddock fillet topped with our butter, cheese and crouton topping, and then baked to perfection. Served with roasted red potatoes with cheese.

Grilled Salmon \$13.99

A marinated salmon fillet grilled and topped with a creamy dill sauce. Served with rice pilaf.

VEGETARIAN

Tortellini in Tomato Sauce \$9.50

Tender Tortellini pasta stuffed with ricotta cheese and topped with Crandall's homemade tomato sauce.

Pasta Primavera \$9.99

A delicious blend of stir fried garden vegetables in a light Alfredo sauce, serve over buttered Fettuccini.

Manicotti \$7.25

Manicotti shells stuffed with Parmesan and Ricotta cheese and covered in our own marinara sauce.

Stuffed Shells \$9.50

Large shells stuffed with Parmesan and Ricotta cheese, topped with marinara sauce.

Spinach Lasagna \$9.75

Flavorful spinach layered with tender lasagna noodles, ricotta, mozzarella and parmesan cheeses and our homemade Italian tomato sauce.

Vegetable Stir Fry \$9.75

Stir fried garden vegetables, served over white rice.

Fettuccini Alfredo \$9.75

Fettuccini in our homemade Alfredo sauce.

Optional Side Dishes

COLD	<i>10 people or more-- Per Serving</i>
Fresh Fruit Salad	\$3.75
Italian Pasta Salad	\$3.49
Tomato Basil Salad	\$3.50
Greek Pasta Salad	\$3.50
Marinated Vegetable Salad	\$3.50
Creamy Cucumber Salad	\$3.25
Coleslaw	\$3.00
Pecan Broccoli Marine	\$3.45
Potato Salad	\$3.45
Waldorf Salad	\$3.45
Tossed Garden Salad	\$3.45
Caesar Salad	\$3.75
Seven Layer Salad	\$3.75

HOT

Roasted Red Potatoes	\$3.25
with cheese	\$3.45
Baked Beans With Bacon	\$3.45
Augratin Potatoes	\$3.45
Wild Rice with Mushrooms and Almonds	\$3.45
.....	\$3.45
Vegetables	\$3.00
(Green bean almandine, broccoli almandine, whole kernel corn, honey glazed baby carrots, and California blend)	

Homemade Soups

(minimum of 15 orders. Two day notice required for your choice. Single serving \$2.95)

- Cream of Potato with Bacon or Ham

- Cheeseburger
- New England Clam Chowder
- Navy Bean and Bacon
- Chicken Florentine
- Chicken Noodle
- Vegetable Beef
- Beef Vegetable Barley
- Chili
- Corn Chowder
- Split Pea with Ham
- Chicken Wild Rice
- Chicken Gumbo
- Vegetarian Vegetable
- Cream of Wisconsin Cheese with Bacon
- Cream of Broccoli
- Cream of Cauliflower
- Cream of Spinach
- Cream of Tomato
- Cream of Mushroom
- Cream of Vegetable
- Turkey Noodle
- Turkey Wild Rice

- Minestone
- Chicken and Dumpling
- Pot Chowder

Beverages

Soda \$1.75

Coca Cola Products

Juices \$2.25

Orange, Grape, Cranberry, Apple

Milk 2% \$1.75

Coffee (30 cups min. order) \$1.50
(per cup)

*(Regular or Decaffeinated) with cream and
sugar packets*

Lemonade (Serves 20 glasses per gallon)
..\$18.00 (per gallon)

(Min. of two gallons)

Fruit Punch (Serves 20 glasses per gallon) . . . \$18.00 (per gallon)

(Min. of two gallons)

Ice Tea (Serves 20 glasses per gallon) . . .
.. \$18.00 (per gallon)

(Min. of two gallons)

Picnic Menu

ON-SITE GRILL ONLY OVER 50 PEOPLE

We own several types of grills for all occasions.

MINIMUM GROUP OF 50 PEOPLE

Choice of three side dishes, one or two deserts and one or two beverages.

MINIMUM GROUP OF 25 PEOPLE

Choice of two salads, one desert and one beverage.

We deliver to your picnic site, and set-up a buffet table with all the fixings.

Per Person

Picnic A \$10.50

Brats, Hamburgers, Hot Dogs, or
Cheeseburgers

Picnic B \$12.50

Ribeye Steak or Chicken Breast Sandwiches

Picnic C \$12.75

BBQ Ribs or BBQ Chicken pieces

Picnic D \$12.95

Roast Pork Tenderloin or Tenderloin Steak
Sandwiches

Sides Dishes

- Potato Chips
- Potato Salad
- Creamy Cole Slaw
- Pasta Salad
- Seven Layer Salad
- Assorted Vegetables and Dip
- Fresh Fruit Salad
- Corn On The Cob (in season)
(HOT)
- Roasted Red Potatoes (HOT)
- Baked Beans with Bacon and
Pineapple (HOT)

Beverages

- Fresh Brewed Iced Tea
- Lemonade
- Fruit Punch
- Milk
- Coffee

Dessert

- Cookies
- Watermelon Slices
- Root Beer Floats
- Ice Cream Sandwiches
- Ice Cream
- Brownies/Assorted Bars
- Sherbet

FLOOR PLAN

