

## FOOD PRICES AND ADDITIONAL COSTS

1. You must have the guaranteed number of dinners required 10 days prior to the date of the even. You will pay for the number of guaranteed plates you are committed to (Minimum of 75 – Maximum of 200)
2. No Outside food is to be brought into the Post. Exceptions are cake, chips dip, meat and cheese trays with cracker or buns, or vegetable or fruit trays. No hot food is allowed. No beverages. No food preparation os allowed in the kitchen or your kitchen. Commercial only.
3. The food invoice must be paid on the day of the even separately from the bar invoices. Gratuity is not included on the invoices. **Separate checks for the food invoice and the gratuity for the kitchen sta are appreciated.** A suggested gratuity of 15% to 20%
4. There is an additional charge of \$35.00 if you request punch. You furnish the supplies, and the kitchen staff will prepare it.
5. White plastic will be used to cover tables.
6. There will be a \$35.00 charge for cutting and serving cake. Plates will be provided.

## DINNER PRICES

The following dinners include potatoes, gravy, dressing, vegetable, coleslaw, cranberries, pickles, roll and coffee. If you want milk with the dinner, there is a \$5.00 charge per gallon. Any additions or substitutions must be negotiated with the Kitchen Manager. These Prices do not include sales tax.

Chicken	\$14.00
Beef	\$15.00
*with ham, add \$1.50 per plate	
Chicken & Beef	\$17.00

The following dinners include mashed or baked potatoes, vegetable, rolls cranberries, pickles, and coffee. Any additions or substitutions must be negotiated with the Kitchen Manager. Prices do not include sales tax.

Stuffed Pork Chops	\$13.00
Crusted Chicken (Parmesan or Cordon Bleu)	\$13.00

All food and beverage prices are subject to change at any time.

For any food or decorating questions, please call Kitchen Manager: Dean Erickson (320) 267-1825

Food Orders must be confirmed 2 weeks in advance.  
Communication is key.