

**questions to ask
yourself when
planning a party**

THE BIGGEST QUESTIONWHAT AM I TRYING TO ACCOMPLISH BY HAVING THE PARTY?

THEN THE 8 BASIC QUESTIONS THAT WILL HELP YOU FIGURE OUT WHAT TO DO AT YOUR PARTY:

- 1) WHAT DO I DO WITH MY GUESTS WHEN THEY FIRST ARRIVE ?
- 2) WHAT SHOULD I OFFER AS THE MEAL
- 3) WHAT SHOULD I OFFER AS A BEVERAGE WITH THE MEAL?
- 4) WHO WILL PROVIDE SIMPLE CENTERPIECES OR FLOWERS FOR THE TABLE?
- 5) HOW MUCH IS SALES TAX ?
- 6) HOW MUCH IS THE TIP ?
- 7) WHAT WOULD I LIKE TO DO WITH MY GUESTS AFTER THE MEAL HAS ENDED?
- 8) DO I NEED MY OWN MUSIC OR ANYTHING ELSE SO THAT I MAY ACCOMPLISH THE OBJECTIVE THAT I SET FOR THE PARTY?

Cost Estimate Per Person

1) Beverage Prior to the Meal _____

1b) Hors D'oeuvres _____

2) The Brunch _____

3) Beverage With The Meal _____

4) Flowers On The Table (if applicable) _____

5) Sales Tax (6% of Food and Flowers) _____

6) Tip (22% of Food and Beverage) _____

5) What To Do After The Meal _____

6) Total Estimate Per Person _____

Sunday Brunch Party Menu Options

Appetizers (choose one)

Fresh Seasonal Fruits served with Raspberry Sorbet

Yogurt and Homemade Granola with Fresh Berries

Smoked Salmon Bruschetta

Carrot Bisque, Cream of Potato & Leek Soup or Lobster Bisque

“Probably The Best Salad You’ll Ever Have”

red leaf lettuce and baby spinach tossed with a sweet sesame-walnut dressing, topped with tart apples, toasted sunflower seeds and aged gouda cheese

Entrees (choose three or four)

Vanilla French Toast with sausage, ham or bacon (you choose one)

Eggs Benedict

Steak and Eggs

served with home fried potatoes

Hazelnut Crusted Breast of Chicken

with white wine cream and kennebec square mushrooms

Organic Salmon Fillet

with lemon thyme beurre blanc

Chesapeake Crab Cake

with curry lime remoulade

Fresh Fish of the Day

Linguini Pomodoro

with torn basil and local mozzarella

Dessert
(choose 3 or 4)

Pecan Pie
caramel sauce

Hot Fudge Sundae GF
homemade hot fudge, roasted peanuts, whipped cream

Key Lime Pie

Vanilla Creme Brûlée
caramelized turbinado sugar

Belgian Chocolate Ice Cream

Dark Chocolate Layered Cake
chocolate buttercream, dark chocolate ganache, whipped cream

Tres Leches Cake
“three milk” cake, fresh berry compote, whipped cream

Freshly squeezed orange juice, homemade sticky buns & biscuits, and freshly
roasted coffee or tea are included with the meal

**THE PRICE PER PERSON IS \$60.00. THIS INCLUDES TAX AND
TIP. ROOM MINIMUMS VARY AND THERE ARE MINIMUM
TIPS FOR PARTIES. PLEASE ASK US ABOUT THESE TWO
THINGS IF WE DO NOT MENTION THEM. THANKS**