

Event Project #3

Catering / Menu Planning

To create a food and beverage plan for a large scale plated event

25 Points

Event Description: _____

Target demographic / audience profile: _____

Time of year: _____ Time of day: _____

Appetizers:		Total quantity of each appetizer:	Why?:
_____	_____	<div></div>	_____
_____	_____		_____
_____	_____		_____
(3 hot)	(3 cold)		

Salad Name / Description: _____

All Ingredients in salad:

Soup: _____

Bread: _____

Dressing: _____

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Entrée

Overall Description: _____

Meat: _____

Why? _____

Meatless option: _____

Why? _____

Side Vegatable: _____

Why? _____

Side #1: _____

Why? _____

Side #2: _____

Why? _____

Dessert: _____

Signature Drink:
Creative Name /
Description:

All Ingredients in signature drink:

_____	_____
_____	_____
_____	_____

The challenge for this assignment is to find unique, interesting and CREATIVE menu choices to make your plated event DIFFERENT.

