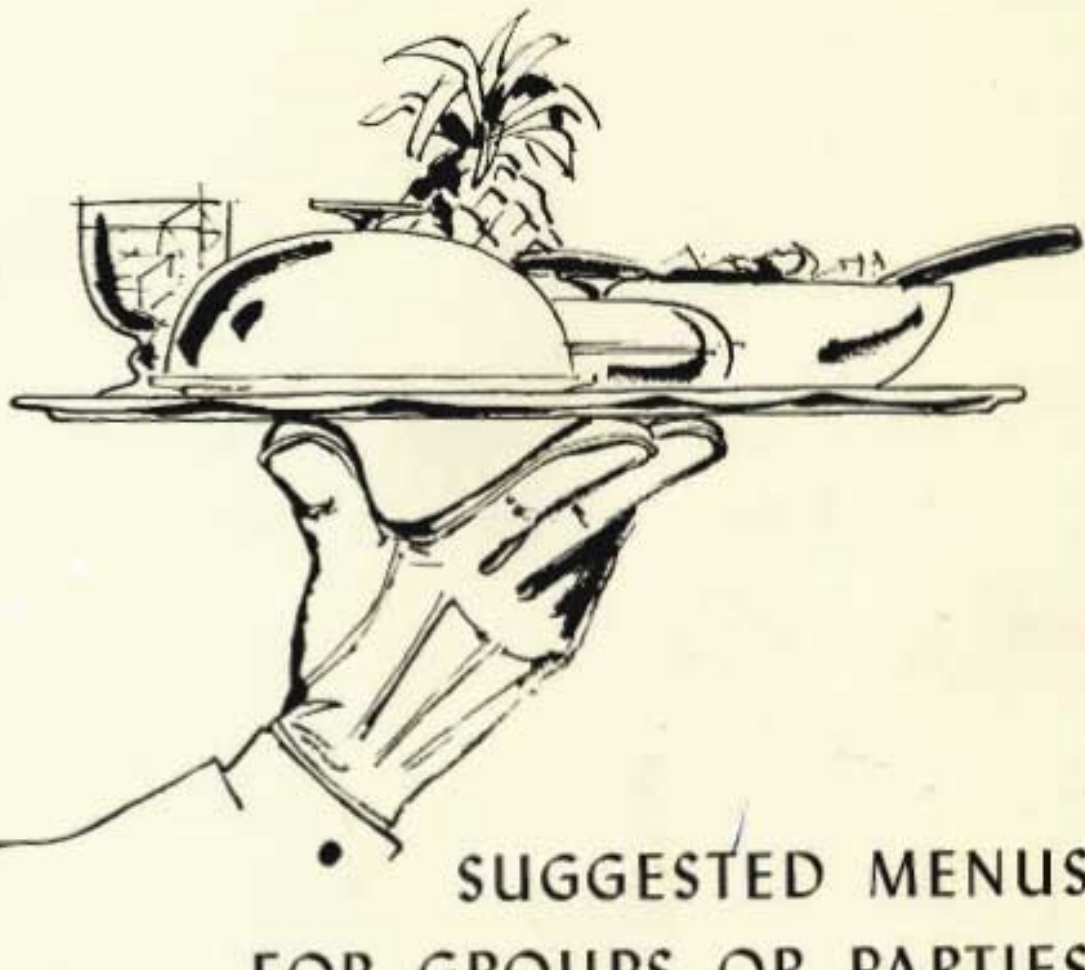


the
Powers



SUGGESTED MENUS
FOR GROUPS OR PARTIES
LARGE OR SMALL

COCKTAILS AND RECEPTION

MENU NO. 1 - \$3.25

MENU NO. 2 - \$3.50

MENU NO. 3 - \$3.75

MENU NO. 4 - \$4.25

SCOTCH

Ballantine fifth 10.50
 Haig & Haig 5 Star fifth 10.50
 Haig & Haig Pinch fifth 12.50
 J. Walker Red Label fifth 10.50
 Martin's VVO fifth 10.50
 Teachers fifth 10.50

R Y E

Calverts Reserve quart 8.00
 Canadian Club fifth 10.50
 Four Roses quart 8.50
 Paul Jones quart 7.00
 Seagrams 7 Crown quart 8.00
 Seagrams VVO fifth 10.50

BOURBON

Old Crow, 86 proof, Qt., 9.00 Old Forester Bonded, Qt., 11.75
 Old Grandad Bonded, Qt., 11.75

MINERALS

Ginger Ale, Qt. 50¢ Club Soda, Qt. 50¢ Coca Cola & Soft Drinks, case 4.00

COCKTAILS

Manhattans....Daiquiris....Martinis....gallon \$25.00
 (50 Cocktails per Gallon)

CHAMPAGNE AND BURGUNDY

Gold Seal....fifth 5.75 Great Western....fifth 5.75

SAUTERNE

Gold Seal....fifth 3.00 Great Western....fifth 3.00

PUNCH

Plain Fruit....gallon 4.50 Burgundy or Sauterne....gallon 7.00
 Gin and Sauterne....gallon 13.00 Champagne....gallon 15.00
 (45 Servings per Gallon)

BEER AND ALE

Genesee 30¢....Standard Ale 30¢....Schlitz 35¢....Budweiser 35¢
 Topper Beer & Ale 30¢

HORS D'OEUVRES

Canapes 50¢ per person....Hot & Cold Hors d'Oeuvres 1.00 per person

DE LUXE HORS D'OEUVRES \$1.50 PER PERSON

Consisting of:

Shrimps, Clams and Oysters Casino
 Olives Wrapped with Bacon
 Chicken Livers, Smoked Pork Sausages
 Meat Balls, Canapes
 Cheddar Cheese & Crackers, Stuffed Celery

COCKTAILS AND RECEPTION

MENU NO. 1 - \$3.25

MENU NO. 2 - \$3.50

MENU NO. 3 - \$3.75

MENU NO. 4 - \$4.25

\$3.25 DINNER

Fresh Fruit Cup Florida

Assorted Relishes

Soup du Jour

Roast Stuffed Half Spring Chicken
Spiced Fruit

Mashed Potatoes - Garden Peas

Assorted Rolls - Butter

Mixed Green Salad, French Dressing

Chocolate Mint Sundae

Coffee

Fresh Shrimp Cocktail in place of Fruit Appetizer 25¢ additional

MENU NO. 1 - \$3.25

MENU NO. 2 - \$3.50

MENU NO. 3 - \$3.75

MENU NO. 4 - \$4.25

\$3.50 DINNER

Fresh Fruit Cup Supreme
Celery Hearts - Rose Radishes - Olives
Puree of Green Split Pea Soup
Roast Native Turkey, Southern Dressing, Giblet Gravy,
Cranberry Sauce, Spiced Fruit
Whipped White Potatoes - Fordhook Lima Beans
Assorted Rolls - Butter
Tossed Chef's Salad
Strawberry Parfait
Coffee

Fresh Shrimp Cocktail in place of Fruit Appetizer 25¢ additional

MENU NO. 2 - \$3.50

MENU NO. 3 - \$3.75

MENU NO. 4 - \$4.25

\$3.75 DINNER

Fresh Pineapple and Orange Cup Supreme
Celery Hearts - Rose Radishes - Olives
French Onion Soup, Cheese Crouton
Roast Sliced Tenderloin of Beef, Mushroom Sauce
Spiced Fruit
Potatoes au Gratin - Green String Beans
Assorted Rolls - Butter
Hearts of Lettuce, Chiffonade Dressing
Frozen Ice Cream Cake Roll,
Strawberry Sauce
Coffee

Fresh Shrimp Cocktail in place of Fruit Appetizer 25¢ additional

MENU NO. 3 - \$3.75

MENU NO. 4 - \$4.25

\$4.25 DINNER

Fresh Fruit Cocktail Supreme

Celery Hearts - Rose Radishes - Olives

Fresh Mushroom Bisque

Roast Prime Ribs of Beef au Jus
Spiced Fruit

Croquette Potatoes - Broccoli Polonaise

Assorted Rolls - Butter

Hearts of Lettuce, Roquefort Cheese Dressing

Baked Alaska Flambe with
Raspberry Melba Sauce

Coffee

Fresh Shrimp Cocktail in place of Fruit Appetizer 25¢ additional