

BREAKFAST

Buffets

All breakfast buffets are for a minimum of 50 guests

All Breakfast Buffets to include the following items:

Apple OR Orange Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

American Classics

Freshly Scrambled Eggs
Home Fried Potatoes
Crisp Bacon and Sausages
Biscuit or Toast w/Butter & Assorted Jelly
\$8.95 Per person

American Classics Plus

French Toast with Maple Syrup
Creamed Beef w/Biscuit or Toast w/Butter & Assorted Jelly
Freshly Scramble Eggs
Home Fried Potatoes
Crisp Bacon and Sausages
Assorted Mini Muffin or Assorted Danish
\$11.50 per person

15% gratuity not included

HOR D'OEUVRES STATIONS

All meat will be pre-carved unless customer requests a carver. The fee for a carver is \$50.00 for a two hour time period each. Due to limited personnel we can only offer two stations, requiring a chef, per party.

Steamship Round of Beef

\$675.00

(Approximately 100 guests)

Top Round of Beef

\$295.00

(Approximately 50 guests)

Whole Beef Tenderloin

\$255.00

(Approximately 15 guests)

Whole Roast Turkey

\$110.00

(Approximately 50 guests)

Smoked Baked Ham

\$165.00

(Approximately 50 guests)

Pasta Station – 50 person minimum

\$6.50 per person

Tempura Station – 50 person minimum

\$9.95 per person

Soba and Udon Station – 50 person minimum

\$4.95 per person

15% gratuity not included

HORS D'OEUVRES

BEEF

Meat balls

Sweet & Sour, Swedish, Teriyaki or BBQ
\$35.00 for 50 pieces

Sliced BBQ Beef

\$12.65 per pound

POULTRY

Boneless Chicken

\$8.25 per pound

Chicken Drumettes

Hot & Spicy, Home Style (Regular Fried), Teriyaki, Texas (BBQ)
\$60.00 per 50 pieces

Mesquite Chicken Quesadilla

\$85.00 for 50 pieces

Japanese Style Fried Chicken

\$50.00 for 50 pieces

Chicken Yakitori

\$75.00 per 50 pieces

PORK

BBQ Pork Spare Ribs

\$125.00 50 pieces

SEAFOOD

Fried Crab Balls

\$50.00 for 50 pieces

Scallop Rumaki

\$65.00 for 50 pieces

Shrimp and Scallop Skewers

1 piece Shrimp & 1 piece Scallop

Small (50 pieces) \$175.00 Large (100 pieces) \$350.00

Continued...

ORIENTAL

Fried (Deep Fried) Gyoza Boiled (Dumpling) Gyoza

\$65.00 per 50 pieces

Fried Egg Roll

\$75.00 per 50 pieces

Assorted Sushi Roll

\$65.00 per 50 pieces

Yakisoba

\$85.00 per 50 servings

Shrimp Shumai

\$40.00 per 50 pieces

DELICATESSEN

Small Assorted Meat and Cheese Tray

(50 servings)

Tray includes cold sliced Roast Beef, Turkey, Ham and assorted imported cheese

\$160.00

BREADS

Parkerhouse Rolls

\$25.00 per 50 pieces

MISCELLANEOUS

Assorted Finger Sandwiches

\$75.00 per 50 pieces

Deviled Eggs

\$45.00 per 50 pieces

Pizza

Choice of Cheese, Pepperoni, Sausage, Combo

\$40.00 per 50 pieces

Vegetable Pizza

\$50.00 per 50 pieces

Mini Quiche

\$55.00 per 50 pieces

Assorted Mini Pastry Puffs

\$70.00 per 50 pieces

Assorted Canapés

\$150.00 per 50 pieces

Stuffed Mushrooms

\$125.00 per 50 pieces

Fresh Asparagus and Bacon roll

\$65.00 per 50 pieces

PARTY DISPLAYS

Small Fresh Raw Vegetable Tray with dip

(Serve 50 servings)

\$65.00

Large Fresh Raw Vegetable Tray with dip

(Serve 100 servings)

\$120.00

Small Fresh Fruit Tray

(Serve 50 servings)

\$70.00

Large Fresh Fruit Tray

(Serve 100 servings)

\$140.00

Assorted Import Cheese with crackers

(Serve 50 servings)

\$95.00

Small Smoked Salmon Tray

(Serve 50 servings)

\$120.00

Large Smoked Salmon Tray

(Serve 100 Servings)

\$230.00

Shrimp Bowl with Cocktail Sauce

Serve 50 pieces

\$85.00

Extra \$1.50 per shrimp

CHIPS, DIPS, SAUCES AND SNACKS

Chocolate for Fondue with Fresh Fruit

Small (50 servings) \$120.00

Large (100 servings) \$230.00

Chips & Salsa

(Serves 25 servings)

\$25.00

SPECIAL EVENT

HORS D'OEUVRES PACKAGE

Package One

(Inclusive)

One choice of Meatballs ~ 75 pieces
Assorted Finger Sandwiches ~ 50 pieces
One choice of Chicken Drumettes~ 50 pieces
\$130.00

Package Two

(Inclusive)

\$225.00

One choice of Meatballs ~ 75 pieces
Assorted Finger Sandwiches ~ 50 pieces
One choice of Chicken Drumettes~ 50 pieces
Fried Gyoza~ 50 pieces
Fried Japanese Style Chicken (kara age) ~ 50 pieces
\$225.00

Package Three

(Inclusive)

One choice of Meatballs ~ 100 pieces
Assorted Finger Sandwiches ~ 100 pieces
One choice of Chicken Drumettes~ 100 pieces
Fried Gyoza~ 100 pieces
Fried Japanese Style Chicken (kara age) ~ 50 pieces
Small Assorted Import Cheese with crackers
\$575.00

15% gratuity not included

LUNCHEON SELECTIONS

SALAD

Classic Chef Salad

Strips of ham, roast beef, turkey, American and Swiss cheese, black olives, celery, carrots, tomatoes, boiled eggs and cucumber on a bed of lettuce

\$12.95

Caesar Salad

\$11.95

Chicken Caesar Salad

\$13.95

Beef Taco Salad with Tortilla Chips

\$10.95

Chicken Taco Salad with Tortilla Chips

\$9.95

All salad includes roll & butter, iced tea and coffee

ENTREES

Baked Boneless Chicken Breast

With a variety of sauces or toppings, white wine sauce, lemon herb sauce or teriyaki sauce

\$12.95

Sliced Roast Turkey with Stuffing

\$11.95

Sliced Roast Beef

\$12.95

Baked OR Fried Fish

\$13.95

Baked Virginia Ham with Pineapple Sauce

\$11.95

All entrees includes tossed green salad, choice of vegetable, potato or rice, roll & butter, iced tea and coffee

SANDWICHES

French Dip

Roast beef in a French roll served with au jus dipping sauce

\$8.95

Club Sandwich

Triangle shaped, stacked sandwich with turkey, bacon & tomato

\$8.95

***All sandwiches includes choice of chips, French Fries, Coleslaw,
Macaroni or Potato salad, Pickles spear, iced tea and coffee***

15% gratuity not included

DINNER SELECTIONS

APPETIZERS

Shrimp Cocktail

Chilled succulent shrimp served with cocktail sauce and lemon

\$6.75

Shrimp Scampi

Sautéed garlic & Butter & white wine shrimp on a plate sauce Beurre Blanc

\$9.75

Scallop Scampi

Sautéed garlic & Butter & white wine shrimp on a plate sauce Beurre Blanc

\$10.95

Bruschetta

Grilled French bread brushed with olive oil and garlic, topped with marinated tomato, basil and sweet onion

\$4.95

SOUPS

Minestrone, Corn Chowder, Manhattan clam chowder or New England clam chowder

\$2.95 per cup

French Onion Soup

\$3.95 per cup

SALADS

Caesar Salad

*Romaine lettuce tossed with a traditional Caesar dressing, grated
Parmesan cheese and croutons*

\$3.95 w/entree

Zama House Salad

Lettuce, Julienne carrots, cucumber, chopped eggs, tomato and bacon bits

\$3.95 w/entree

*Dressing choices are House (light Italian), Ranch, Bleu Cheese, French, Thousand Island and
Chinese (soy sauce base w/sesame oil)*

15% gratuity not included

ENTREES

Roast Prime Rib of Beef

10 oz, minimum 12 people
\$24.95

Charbroiled Filet Mignon

A choice 8 oz cut of beef tenderloin wrapped in bacon and topped with maitre d' butter
\$24.95

New York Strip

Center cut 10 oz striploin steak with maitre d' butter
\$22.95

Charbroiled Ribeye

A choice 10oz cut with maitre d' butter
\$22.95

Beef Wellington

6 oz beef tenderloin wrapped in a puff pastry
\$24.95

London Broil

8 oz of flank steak covered in mushroom sauce
\$20.95

Teriyaki Steak

10 oz beef ribeye marinated in teriyaki sauce
\$22.95

Chicken Cordon Bleu

6 oz chicken breast stuffed with ham and cheese, breaded and fried
\$16.95

Chicken Wellington

5 oz chicken breast stuffed with wild mushrooms and wrapped in puff pastry
\$18.95

Mediterranean Chicken

8 oz Grilled Chicken Breast for marinated garlic, oregano and lemon juice
Served with white wine sauce
\$16.95

Crab Stuffed Orange Roughy

\$24.95

Broiled Salmon

8 oz filet of salmon broiled and served with a béarnaise sauce

\$19.95

Salmon and Scallop Mousse En Croute

6 oz salmon filet topped with scallop mousse and served in a puff pastry

\$21.95

All dinner served with

*Tossed green salad, choice of potato or rice, vegetable, roll with butter,
Coffee and iced tea*

15% gratuity not included

LUNCH BUFFET

*Buffets may be arranged for 50 people or more.
Less than 50 people add an additional \$3.00*

***Buffets are limited to ONCE THROUGH THE LINE and ONE PLATE PER PERSON
ALL YOU CAN EAT add an additional \$5.00 per person***

American Buffet

(Select two entrees for \$13.95 or three entrees for \$16.95)

*Tossed Green Salad
Choice of one starch
Choice of one vegetable
Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*Southern Fried chicken
Baked Chicken w/Gravy
Sliced Roast beef w/Gravy
Sliced Roasted Turkey w/Giblet gravy and Stuffing
Shepherd's pie
Yankee pot roast w/pan gravy
Baked Meat Loaf
Baked Cod fillets w/Lemon Butter*

Chinese Buffet

(Select two entrees for \$15.95 and three entrees for \$18.95)

*Tossed Green Salad
Choice of one starch
Choice of one vegetable
Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*Chicken Cashew Nuts
Beef Broccoli
Sweet Sour Pork
Chinese Chili Chicken
Yurinchin(Fried chicken Vinegar Soy Sauce)*

Mediterranean Buffet

(Select two entrees for \$13.95 or three entrees for \$16.95)

*Tossed Green Salad
Choice of one vegetable
Choice of one starch
Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*Mediterranean Chicken w/white Wine Sauce
Spanish Chicken w/garlic
Pork Chop w/salsa Verdes
Rosemary lamb skewer
Grilled Chicken Anchovy Caper Cream sauce
Greek Moussaka*

Italian Buffet

(Select two entrees for \$13.95 and three entrees for \$16.95)

*Tossed Green Salad
Choice of one vegetable
Choice of one starch
Garlic Bread or Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*2 Kind Pasta and White Clam sauce and marinara sauce
Meat or Vegetable Lasagna
Italian Cod fillets (cod roasted w/herb topped rosemary)
Napolitana Pork Chop
Stuffed Egg Plant au gratin
Chicken Cacciatore
Grilled Italian sausage
Baked Cod balsamic sauce*

European Buffet

(Select two entrees for \$13.95 and three entrees for \$16.95)

*Tossed Green Salad
Choice of one vegetable
Choice of one starch
Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*Beef Bourguignone
Coq Au Vin
Bratwurst w/sauerkraut
Chicken Cordon Bleu
Chicken Marsara*

Mexican Buffet

\$13.95

Coffee, Iced tea and Water

Entrees

*Soft or Hard Taco Shells
Chicken or Beef Taco Meat
Mexican Rice
Mexican Corn
Refried Beans
Chicken Enchiladas
Shredded Lettuce
Tomatoes
Cheddar Cheese
Sour Cream
Salsa*

15% gratuity not included

DINNER BUFFET

*Buffets may be arranged for 50 people or more.
Less than 50 people add an additional \$3.00*

***Buffets are limited to ONCE THROUGH THE LINE and ONE PLATE PER PERSON
ALL YOU CAN EAT add an additional \$5.00 per person***

American Buffet

(Select two entrees for \$15.95 or three entrees for \$18.95)

Caesar Salad or Wild Mixed Green Salad

Choice of one starch

Choice of one vegetable

Roll & Butter

Coffee, Iced Tea and Water

Entrees

Southern Fried chicken

Baked Chicken w/Gravy

Sliced Roast beef w/Gravy

Sliced Roasted Turkey w/Giblet gravy and Stuffing

Shepherd's pie

Yankee pot roast w/pan gravy

Baked Meat Loaf

Chinese Buffet

(Select two entrees for \$17.95 and three entrees for \$20.95)

Caesar Salad or Wild Mixed Green Salad

Choice of one vegetable

Choice of one starch

Roll & Butter

Mashed Potatoes or Fried Rice or white Rice

Choice of vegetables

Coffee, Iced Tea and Water

Entrees

Chicken Cashew Nuts

Beef Broccoli

Sweet Sour Pork

Chinese Chili Chicken

Yurinchin (Fried chicken Vinegar Soy Sauce)

Mediterranean Buffet

(Select two entrees for \$15.95 or three entrees for \$18.95)

Caesar Salad or Wild Mixed Green Salad

Choice of one vegetable

Choice of one starch

Roll & Butter

Coffee, Iced Tea and Water

Entrees

Mediterranean Chicken w/white Wine Sauce

Spanish Chicken w/garlic

Pork Chop w/salsa Verdes

Rosemary lamb skewer

Grilled Chicken Anchovy Caper Cream sauce

Greek Moussaka

Italian Buffet

(Select two entrees for \$15.95 and three entrees for \$18.95)

*Caesar Salad or Wild Mixed Green Salad
Choice of one vegetable
Choice of one starch
Garlic Bread or Focaccia or Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*2 Kind Pasta and White Clam sauce and marinara sauce
Meat or Vegetable Lasagna
Italian Cod fillets (cod roasted w/herbed topped rosemary)
Neapolitan Pork Chop
Stuffed Egg Plant au gratin
Chicken Cacciatore
Grilled Italian sausage
Baked Cod balsamic sauce*

European Buffet

(Select two entrees for \$15.95 and three entrees for \$18.95)

*Caesar Salad or Wild Mixed Green Salad
Choice of one vegetable
Choice of one starch
Roll & Butter
Coffee, Iced Tea and Water*

Entrees

*Beef Bourguignone
Coq Au Vin
Bratwurst w/sauerkraut
Chicken Cordon Bleu
Chicken Marsara*

Mexican Buffet

\$18.95

Coffee, Iced tea and Water

Entrees

*Flour Tortilla
Mexican Rice
Mexican Corn
Refried Beans
Chicken or Beef Fajita Meat
Chicken or Beef Taco filling
Chicken Enchiladas
Shredded Lettuce
Tomatoes
Cheddar Cheese
Sour Cream
Salsa
Sliced Jalapenos*

15% gratuity not included

STARCH AND VEGETABLE SELECTIONS

STARCHES

Mashed Potatoes with gravy
Oven Browned Potatoes (\$1.50 extra charge per person)
Au Gratin Potatoes
Scallop Potatoes
Lyonnaise Potatoes
Twice Baked Potatoes (\$2.00 extra charge per person)
Baked Potatoes (\$1.50 extra charge per person)
Rice Pilaf
Steamed White Rice
Fried Rice
Apple Walnut Dressing
Corn Bread Dressing
Candied Yams
Red Bean Sausage & Rice

MEXICAN BUFFET ONLY

Refried Beans

VEGETABLES

California Mix Vegetable (Broccoli, Cauliflower and Carrot)
Green Bean Almondine
Glazed Carrots
Corn
Italian Mix Vegetable
Japanese Mix Vegetable
Corn on the cob
Cauliflower
Broccoli Spears
Green Peas & Pearl Onion
Green Bean Casserole

DESSERTS

Peach Melba

Scoop of vanilla ice cream covered with a peach half, topped with raspberry sauce and whipped cream

\$3.50

Sorbet

Strawberry, Kiwi, Raspberry, Lemon & Mango

\$2.25

Pie

*Cherry, Apple, Lemon meringue, Pecan, Pumpkin, Peach, Boston crème, Chocolate crème
Coconut crème, and Banana crème*

\$2.50

Cake

*Carrot, German chocolate, Strawberry cloud, White chocolate mousse, Lemon mist,
Key lime mousse and Rocky road*

\$2.75

Baker's Choice Cake

One slice of cake with icing

\$1.50

New York Cheese Cake

Plain or Strawberry or Blueberry topping

\$3.25 plain, \$3.95 w/topping

Vanilla Ice Cream

One scoop of ice cream

\$1.95

Sherbet

Strawberry, Kiwi, Raspberry, Lemon & Mango

\$2.25

Cookies

Chocolate chip, Sugar, Oatmeal raisin, White chocolate macadamia

\$.75 each

Brownie a la mode

Scrumptious brownie topped with vanilla ice cream

\$2.95

Fruitful Fantasy

Pound cake surrounded with a variety of fresh fruit and topped with vanilla ice cream and whipped cream

\$4.25

15% gratuity not included

PASTRIES

Assorted Muffins

\$24.50 per dozen

Assorted Mini Danish

\$13.95 per dozen

Assorted Doughnuts

\$11.75 per dozen

Mini Eclairs

\$12.95 per dozen

Mini Chou Cream

\$14.50 per dozen

Mini Cheese Cakes

\$15.50 per dozen

Mini Fruit Tarts

\$15.50 per dozen

Assorted Cookies

\$12.50 per dozen

Brownies

\$10.50 per dozen

Assorted Bagels

\$15.75 per dozen

15% gratuity not included

SPECIAL CAKES

*Choice of yellow, marble or chocolate cake
Choice of white or chocolate icing or whip cream icing*

Full Sheet Cake

(Approximately 75 pieces)

\$60.00

Half Sheet Cake

(Approximately 35 pieces)

\$40.00

Quarter Sheet Cake

(Approximately 15 pieces)

\$20.00

12" Round Cake

(Approximately 25 pieces)

\$35.00

18" Round Cake

(Approximately 50 pieces)

\$55.00

Decoration Fee

Picture/Photo/Drawing

\$15.00

Letters/Numbers Only

No Charge

15% gratuity not included



Wedding Reception Package One

Formal Sit-Down Dinner Menu

\$50.00 per person

(For parties of 75 or more)

Soup

(Choice of one)

French Onion Soup OR Clam chowder

Salads

(Choice of one)

Caesar Salad OR Wild Mixed Green Salad

Starch

(Choice of one)

Roasted Red Potatoes with Parsley, Potatoes Au Gratin,
Rice Pilaf, Twiced Baked potatoes

Vegetables

(Choice of one)

Glazed Carrots, Green Beans Almandine,
Broccoli hollandaise sauce,

Entrees

(Choice of one)

Prime Rib of Beef

*English Cut of Tantalizing Prime, Served with Chef Specialty Au Jus
And Horseradish*

8 oz Filet mignon steak

Served with Chef Special Madera sauce and Béarnaise sauce

Scallop Mousse Stuffed Orange Roughy

*Scallop mousse stuffed Baked 6 oz Orange Roughy. Served with on top Crab meat
Sauce beurre Blanc and Sauce Americaine*

Beverages

Non-Alcoholic Zama Fruit Punch
Coffee, Hot Tea and Iced Tea

Champagne Toast

Champagne or Sparkling Wine
Toast butlered to all your guests

Also included are

Head Table with Skirting

Gift Table with Skirting

Cake Table with Skirting

Color Coordinated Linens with Matching Cloth Napkins

Guest Book Table with Podium

All Dishware and Glassware

Cake Cutting

15% gratuity not included



Wedding Reception Package Two

*Formal Buffet Menu
\$80.00 per person
(For parties of 75 or more)*

Appetizers

(Choice of one)

*Shrimp Cocktail,
Sliced Smoked Salmon Plate*

Soup

(Choice of one)

Wild Mushroom Consommé en croute
OR
Clam chowder

Salads

(Choice of one)

Caesar Salad OR House Salad(wild Mixed Green Salad)

Starch

(Choice of one second Entree)

Roasted Red Potatoes with Parsley, Potatoes Au Gratin,
Rice Pilaf, Twiced Baked potatoes

Vegetables

(Choice of one second Entree)

Glazed Carrots, Green Beans Almandine,
Fresh Asparagus hollandaise sauce

Entrée Seafood

(Carve on site)

Broiled Red snapper or Sea bass sauce Bourre Blanc

Sorbet

(Choice of one)

Mango, Lemon, Strawberry

Second Entrée Meat

(Choice of one)

6 oz Prime Rib of Beef

Slow Roasted 6 oz Prime rib of Beef Served with Chef Specialty Au Jus
And Horseradish

Beef wellington with green pepper corn sauce

6 oz Fillet mignon steak

Served with Chef Special Madera sauce and béarnaise sauce

Scallop Mousse stuffed Orange Roughy

Scallop mousse stuffed Baked 6 oz Orange Roughy. Served with on top Crab meat
Sauce beurre Blanc and Sauce Americaine

Beverages

Non-Alcoholic Zama Fruit Punch

Coffee, Hot Tea and Iced Tea

Champagne Toast

Champagne or Sparkling Cider

Toast butlered to all your guests

Also included are

Head Table with Skirting

Guest Table Skirting with

Cake Table with Skirting

Color Coordinated Linens with Matching Cloth Napkins

Guest Book Table with Podium

All Dishware and Glassware

Cake Cutting

15% gratuity not included

PICNIC PACKAGE

(For Take Out Only)

Picnic Package One

2 pieces Fried Chicken
Choice of coleslaw, potato salad or macaroni salad
Baked Beans
Corn Cobbette
Corn Bread
\$9.95 per person

Picnic Package Two

4 pieces B,B,Q Spare Ribs
Choice of coleslaw, potato salad or macaroni salad
Baked Beans
Corn Cobbette
Corn Bread
\$10.95 per person

Additional

2 pieces Chicken
\$5.00 per serving

4 pieces Spare Ribs
\$7.75 per serving

Coleslaw
Potato Salad
Macaroni Salad
\$1.50 per serving

Add a whole dessert

\$20.00

Your choice of apple pie, peach pie, cherry pie lemon meringue pie,
Carrot cake or German chocolate cake

PICNIC A LA CARTE MENU

(For Take Out Only)

There is no service charge if host picks up food.

There is a 15% service charge if Camp Zama Community Club delivers

NUMBER OF SERVINGS	25	50	75	100
POTATO SALAD	\$39.95	\$56.95	\$77.95	\$96.95
MACARONI SALAD	\$39.95	\$56.95	\$77.95	\$96.95
COLE SLAW SALAD	\$39.95	\$56.95	\$77.95	\$96.95
BAKED BEANS	\$34.95	\$52.95	\$70.95	\$88.95

The above guidelines are based on 4ounce servings

NUMBER OF SERVINGS	25	50	75	100
CHICKEN: FRIED, BAKED OR BARBECUED <i>(2 pieces per person)</i>	\$115.00	\$225.00	\$340.00	\$450.00
BARBECUE SPARE RIBS <i>(2 pieces per person)</i>	\$125.00	\$250.00	\$375.00	\$500.00

Starch and Vegetable

\$1.65 per servings

Please see page 24

EQUIPMENT AND SUPPLIES

EQUIPMENT RENTAL FOR HOME/OFFICE USE

The following equipment can be rented for use at home or office. Host is responsible for pick up and returned equipment to CZCC. If equipment is damaged or not returned, Host is responsible for full replacement value.

***Equipment rental will be limited during the holiday season,
Club events and any other private function in CZCC***

GLASSWARE	\$.50 each
COFFEE CUP with saucer	\$.50 each
DINNER PLATES	\$.55 each
SALAD PLATES	\$.50 each
SMALL PLATES	\$.50 each
SOUP BOWL	\$.35 each
BUTTER PLATE with butter knife	\$.35 each
FLAT WARE, per setting <i>(Soup Spoon, Salad Fork, Dinner Fork and Knife, Dessert Fork or Spoon and Tea Spoon)</i>	\$ 3.00 each
FLAT WARE	\$.50 each
PUNCH BOWL with ladle	\$15.00 each
CHAFFING DISH with fuel	\$15.00 each
FUEL CAN	\$2.50 each
GLASS CANDLEHOLDERS <i>(For 12" taper candle)</i>	\$.50 ea
TABLECLOTH (54x54 or 54x120)	\$5.00 each
CLOTH NAPKINS	\$ 2.00 each
LONG TABLES (6 or 8 places)	\$15.00 each
ROUND TABLES (6 or 8 places)	\$15.00 each