

Down the Rabbit Hole

Special Occasions Assignment

NDFS 4710

Ashley Berrett
December 3, 2013

Description of Event

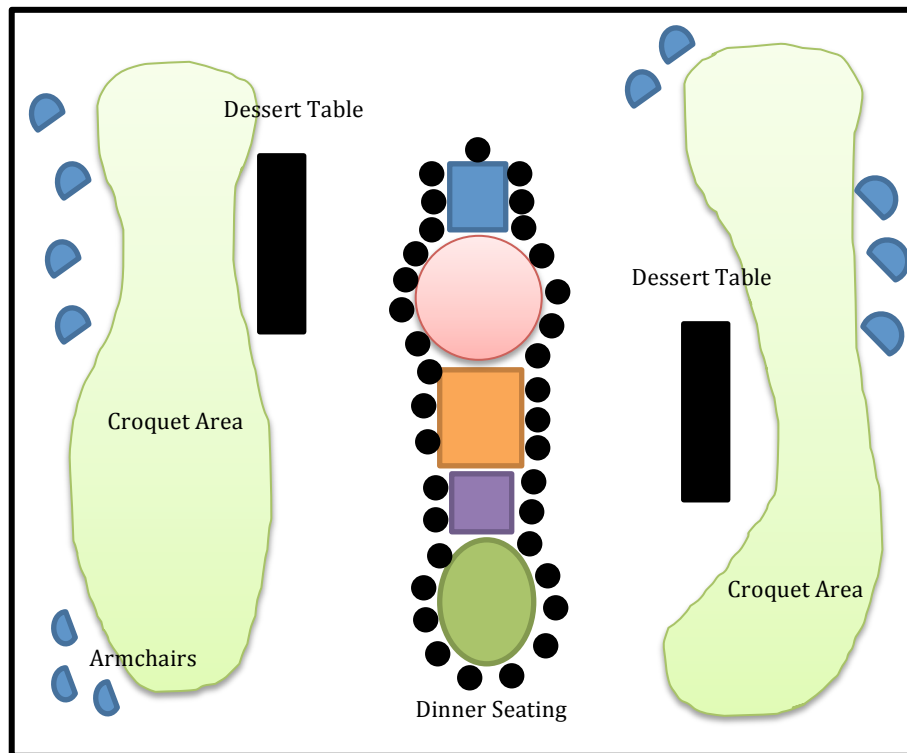
Description of Event

“Down the Rabbit Hole” is an Alice In Wonderland themed luncheon involving elaborate decorations, social activities, and a creative menu inspired by Lewis Carroll’s classic story. The event will take place in March and the meal will take place at noon. 35 adult guests of both genders will be invited. The remainder of this document will discuss the decorations, menu, budget, and plans for production.

Decorations

The room will be decorated with motifs from the book, such as checkerboard patterns to represent the Queen of Hearts and bright colors to represent the Mad Hatter. Artificial turf will be laid on the floor and trees with lights and white and red roses will be spaced throughout the room to create the feeling of being in the Queen’s court. The walls will have a black and white checkerboard pattern and will be hung with quotes from the book and mismatched items, like vintage empty picture frames, broken clocks, and funhouse mirrors. Many different sized tables will be placed end-to-end in the center of the room and covered with mismatched tablecloths. Place settings will have brightly colored mismatched dishes and silverware. The chairs will also be brightly colored and mismatched. The napkin folding will be the crown design. Armchairs will be placed throughout the room for guests to relax on while enjoying croquet and socializing.

Diagram of Room Set-Up



Entertainment

There will be two croquet greens that guests can enjoy before and after the meal. There will also be decks of cards left in the armchair areas so that guests can play card games if they wish. Between courses, the host will perform readings of famous passages of the book.

Style of Service

There will be two small Viennese dessert tables serving coconut macaroons and butler service serving drinks. Guests may patron the dessert table and the butlers during the croquet game at the beginning of the party. Once seated at the table and the meal begins, the meal will be traditional plate service.

Plate Presentation

The place settings will be a classic formal style. Plates will be brought out under silver lids but the dinnerware itself will be mismatched, patterned, and brightly colored so that no guest has the exact same place setting. The presentation of the food itself will be simple and elegant and in small portions so that every course can be enjoyed.

Service Staff and Dress Standards

The servers will be dressed in black slacks and white shirts. The shirts will have hearts, spades, clubs, or diamonds on them. The host will sit at the head of the table. Guests are encouraged to dress up if they wish.

Menu

eat me.

Mad Hatter's Tea Tray

A sampling of tea sandwiches aside a teacup of tart Waldorf salad.

Sandwiches: Cucumber Mint

Ham, Brie & Apple

Cream Cheese & Blackberry

Wonderland Woodland Salad

Mixed greens tossed in raspberry vinaigrette and topped with cinnamon almonds, peach slices, and delicate edible flowers. Served with seedy brown dinner rolls and raspberry honey butter.

Cheshire's Delight Chicken and Potatoes

Parmesan crusted chicken piccata topped with capers and served with purple mashed potatoes, wild mushrooms, and asparagus spears.

White Rabbit Carrot Cake

A sweet, spiced carrot cake with smooth cream cheese frosting. Don't be late!

drink me.

Looking Glass Lemonade

Fresh-squeezed lemonade with a fresh lime wedge.

Pink Flamingo Punch

A mock pink champagne seltzer with jaunty red grapefruit.

Recipes

All recipes have a yield of 35 servings.

Appetizer

Cucumber Tea Sandwich		
Portion: 1 sandwich		
Ingredient	Amount	Method
Butter, salted	6 Tbsp	In a small bowl, combine the mint, the butter, the cream cheese and stir the mixture until combined well.
Cheese, cream	6 Tbsp	
Mint, fresh, chopped	¾ cup	
Bread, white, sliced	18 slices	Spread the bread slices with the butter mixture, top 3 slices of bread with cucumber slices distributed evenly. Season with salt to taste. Top cucumber with the remaining bread slices.
Salt to taste	1 ½ tsp	
Cucumbers, sliced thin	108 slices	
		Cut off and discard the crusts and cut each sandwich diagonally into quarters.

Ham, Brie and Apple Tea Sandwich		
Portion: 1 sandwich		
Ingredient	Amount	Method
Butter, salted	9 Tbsp	Spread softened butter and Dijon mustard inside a split baguette loaf.
Mustard, Dijon	6 Tbsp	
Ham, sliced thin	425g	Fill with deli ham, sliced brie, and sliced green apple. Cut into pieces.
Cheese, Gouda	850g	
Green apples, sliced thin	7 apples	
French baquette	3 each	

Cream Cheese and Blackberry Tea Sandwich

Portion: 1 sandwich

Ingredient	Amount	Method
Cheese, cream	24 oz	Spread softened cream cheese on slices of date-nut bread.
Date-nut bread, sliced	18 slices	
Blackberries, fresh	3 pt	Put fresh blackberries on cream cheese layer.
		Cut off crusts and cut into four diagonal triangles.

Waldorf Salad

Portion: 1/3 cup

Ingredient	Amount	Method
Whipping cream	1/3 cup	Whip cream. Combine with mayonnaise.
Mayonnaise	1 ½ cup	
Green apples, unpeeled	5 ½ lb, EP	Dice apples and stir into salad dressing.
Celery, chopped	1 ½ lb, EP	Add celery and seasonings to apples. Add nuts just before service. Mix lightly until all ingredients are coated with dressing. Serve with No. 12 dipper.
Salt	1 Tbsp	
Sugar, granulated	4 oz	
Walnuts, chopped	5 ½ oz	

Salad Course

Woodland Wonderland Salad		
Portion: 1 salad		
Ingredient	Amount	Method
Lettuce, spring mix	1500g	Wash lettuce and add to plate.
Cinnamon almonds	9 cups	Top with peaches, cinnamon almonds, and edible flowers.
Peaches, thinly sliced	9 each	
Edible flowers	9 cups	
Raspberry vinaigrette	18 oz	Serve with raspberry vinaigrette on the side.

Seedy Brown Dinner Rolls		
Portion: 1 roll		
Ingredient	Amount	Method
Flour, whole wheat	6 cups	Combine 6 cups flour with oats, cornmeal, bran, brown sugar, yeast, and salt in bowl of a heavy-duty stand mixer fitted with paddle attachment.
Oats	2/3 cup	
Yellow cornmeal	2/3 cup	
Bran, wheat	2/3 cup	
Sugar, brown	5 Tbsp	
Yeast, dry active	4 tsp	
Salt	3 tsp	
Water	2 cup	Warm 2 cups water and buttermilk in small saucepan over low heat just until instant-read thermometer inserted into mixture registers 95 degrees Fahrenheit.
Buttermilk	1 cup	
Oil, vegetable	2 Tbsp	Add buttermilk mixture, oil, and honey to flour mixture; mix on low speed until dough forms coarse ball, about 2 minutes.
Honey	2 Tbsp	
		Let dough rest in bowl 5 minutes. Dough will be sticky.
		Replace paddle attachment on mixer

		with dough hook. Mix on medium speed until dough is smooth, elastic, and slightly tacky but not sticky, adding more flour by Tablespoons as needed, about 4 minutes.
		Lightly oil large bowl. Shape dough into ball; place in bowl, turning to coat with oil. Cover with plastic; chill overnight (dough will rise slowly; do not punch down). Let dough rise, covered, in draft-free area at room temperature 1 1/2 to 2 hours before shaping (dough may not double).
Cooking spray	As needed	Line 4 rimmed baking sheets with parchment paper. Transfer dough to floured surface; divide into 35 equal pieces. Roll each piece into a smooth ball. Place on prepared baking sheets, spacing apart. Spray dough balls with nonstick spray. Cover loosely with plastic wrap and let rise in warm draft-free area until puffed (rolls may not double in volume), about 1 hour.
		Position 1 rack in top third and 1 rack in bottom third of oven; preheat oven to 400 degrees Fahrenheit.
Eggs, large Poppy Seeds	2 each 3 Tbsp	Brush rolls with egg glaze. Sprinkle with poppy seeds.
		Bake 10 minutes. Reverse sheets and

continue to bake until rolls are lightly browned and firm to touch, 10-12 minutes longer. Cool rolls completely on rack.

Main Course

Chicken Piccata		
Portion: 1 chicken breast		
Ingredient	Amount	Method
Flour, all purpose	9 cups	Place flour on a plate or pie tin. Place grated cheese on another plate.
Parmesan cheese, grated	9 cups	
Large eggs	35 each	Beat eggs with the milk in a shallow bowl.
2% Milk	9 cups	
Chicken breast, 4 oz	35 each	Working with 1 chicken breast at a time, coat the chicken with the flour, then the egg mixture, then cheese, pressing to adhere. Repeat until all breasts are coated. Discard leftover breading.
Oil, olive	18 Tbsp	In a large nonstick skillet, heat 18 Tbsp olive oil over medium heat. Add chicken and cook, turning once, until golden. Allow about 10 minutes. Transfer to a platter and keep warm.
Oil, olive	9 Tbsp	Add remaining olive oil to skillet. Add sliced lemon, garlic and capers and cook for 2 minutes. Stir in the wine and parsley and cook until reduced, 1 minute. Lower the heat and bring to a simmer.
Lemons, sliced	9 each	
Garlic, minced	18 cloves	
Capers	32oz	
Cooking wine	4 ½ cup	
Parsley, chopped	2 ¼ cup	
Lemon	9 each	Stir the chicken broth into the sauce for 1 minute. Stir in the butter until melted, then stir in the lemon juice.
Chicken broth	9 each	
Butter, salted	18 Tbsp	
Salt	1 tsp	Spoon a little sauce over the chicken. Season with salt and pepper. Toss
Black pepper, ground	1 tsp	

parmesan cheese tt over chicken before serving.

Purpled Mashed Potatoes		
Portion: ½ cup		
Ingredient	Amount	Method
		Preheat oven to 400 degrees Fahrenheit.
Garlic cloves Thyme, dried	3 ½ heads 1 oz	Rub off excess papery skin from garlic head without separating the cloves. Slice the tip off the head, exposing the cloves. Place the garlic in a small baking dish, such as a bread pan. Drizzle with oil and lay thyme springs around it. Cover with foil. Roast until very soft, 30 to 45 minutes. Uncover and let cool.
Purple sweet potatoes	7 lb	About 15 mintues before the garlic is done, cook potatoes in a pot of boiling water until tender, 8 to 12 minutes. Drain well.
Oil, olive	1 cup	Return the potatoes to the pot. Squeeze the garlic cloves out of their skins into the potatoes. Strain the oil through a fine sieve over the potatoes, pressing on the solids (discard the thyme).
Sour cream 1% milk Salt Black pepper, ground	1 ¾ cup 1 ¾ cup 1 ¾ tsp 1 tsp	Add the sour cream, milk, salt and pepper; mash to desired consistency.

Rustic Veggies**Portion: ½ cup**

Ingredient	Amount	Method
Mushrooms	35 oz	Rinse the mushrooms in cold water; drain. Remove and discard the stems. Cut the caps into 1-inch strips.
Asparagus	8 ¾ lb	Wash the asparagus thoroughly. Break off the tough ends of the asparagus as far down as the stalk snaps easily.
Cornstarch	5 Tbsp 2 ½ tsp	In a small bowl, mix the cornstarch with cold water to form a paste.
Oil, vegetable Garlic cloves Salt	1 cup 2 Tbsp 1 Tbsp 1 tsp	Heat a wok over high heat. Add the vegetable oil and rotate the wok to coat the sides. Add the garlic, asparagus, and salt and stir-fry for 1 minutes. Add the mushrooms and continue to stir-fry until mixed.
Sauce, oyster	½ cup	Stir in the oyster sauce.
Chicken broth	4 cups	Stir in the chicken broth and heat to boiling.
		Stir in the cornstarch mixture; cook and stir until thickened, about 30 seconds. Turn off the heat and remove the asparagus with tongs. Arrange asparagus on plate and top with the mushrooms.

Dessert

White Rabbit Carrot Cake		
Portion: 1 slice		
Ingredient	Amount	Method
Butter, salted	3 Tbsp	Butter and flour 3 9-inch round and 3-inch deep cake pans. Line the bottom with parchment paper. Set aside.
Carrots, grated	2lb 4oz	
Flour, all purpose	2lb 4oz	Put the flour, baking powder, baking soda, spices, and salt in the bowl of a food processor and process for 5 seconds. Add this mixture to the carrots and toss until they are well-coated with flour.
Baking powder	3 tsp	
Baking soda	3 tsp	
Allspice, ground	¾ tsp	
Cinnamon, ground	¾ tsp	
Nutmeg, ground	¾ tsp	
Salt	½ tsp	
Sugar, brown	6 oz	In the bowl of the food processor combine the sugar, brown sugar, eggs, and yogurt.
Sugar, granulated	1lb 12oz	
Eggs, large	9 egg	
Yogurt, plain, lowfat	1lb 2oz	
Oil, vegetable	18oz	With the processor still running drizzle in the vegetable oil. Pour this mixture into the carrot mixture and stir until just combined. Pour into the prepared cake pan and bake on the middle rack of the oven for 45 minutes. Reduce the heat to 325 degrees Fahrenheit for another 20 minutes or until the cake reaches 205 to 210 degrees Fahrenheit in the center.
		Remove the pan from the oven and allow cake to

cool 15 minutes in the pan. After 15 minutes, turn the cake out onto a rack and allow cake to cool completely. Frost with cream cheese frosting after the cake has cooled completely.

Cream Cheese Frosting		
Portion: ¼ cup		
Ingredient	Amount	Method
Cheese, cream Butter, salted	1lb 8oz 6 oz	In the bowl of a stand mixer with paddle attachment, combine the cream cheese with butter on medium just until blended.
Vanilla extract	3 tsp	Add the vanilla and beat until combined.
Sugar, powdered	1lb 11oz	With speed on low, add the powdered sugar in 4 batches and beat until smooth between each addition.
		Place the frosting in the refrigerator for 5 to 10 minutes before using.

Drinks

Looking Glass Lemonade		
Portion: 8 fluid ounces		
Ingredient	Amount	Method
Lemons, juiced	22 each	Mix lemon juice and sugar.
Sugar, granulated	1 lb 12oz	
Water, cold	1 gal 3 pt	Add water. Stil until sugar is dissolved. Chill and serve over ice. Garnish with lime slice.
Limes, sliced	4 each	

Pink Flamingo Punch		
Portion: 8 fluid ounces		
Ingredient	Amount	Method
Water	1 ½ qt	Heat water and sugar until sugar dissolves. Remove from heat and cool.
Sugar, granulated	15 oz	
Red grapefruit juice	1 ½ qt	Mix juices and granadine syrup with water-sugar mixture. Refrigerate until ready to serve.
Fresh lemon juice	1/3 cup	
Grenadine syrup	1 cup	
Ginger ale	3 qt	Just before service, combined chilled juice mixture with chilled ginger ale. Ladle the punch into champagne glasses. Garnish with a strip of lemon peel.

Viennese Dessert Table

Coconut Macaroons		
Portion: 4 ½ dozen		
Ingredient	Amount	Method
Egg whites	4 oz	Beat egg whites and salt on high speed until frothy, using the whip attachment.
Salt	1/16 tsp	
Sugar, granulated	6 oz	Combine sugars and add gradually to egg whites.
Sugar, powdered	6 oz	
Vanilla extract	1 tsp	Add vanilla. Continue beating on high speed until stiff.
Coconut, shredded	9 oz	Carefully fold in coconut on low speed. Portion with No. 60 dipper 4x6 onto lightly greased or parchment-paper-lined 18x26-inch baking sheets. Bake at 325 degrees Fahrenheit for 15 minutes.

Food Specifications

Name of Product: Whole Carrots

Federal Grade: US No. 3

Size of container: 2 lbs

Count: 6 carrots/lb

Unit price: \$0.65 per cake

Product use: Finely shred for carrot cake.

Name of Product: 1% Milk

Federal Grade: Grade A

Size of container: 1 gallon

Count: 1 gallon

Unit price: \$0.03 per ounce

Name of Product: Boneless, skinless chicken breast

Federal Grade: Grade A

Size of container: 40 lbs

Count: 80 chicken breasts

Unit price: \$0.71 per chicken breast

Name of Product: Whole Wheat Flour

Federal Grade:

Size of container: 50 lb bag

Count: 50 lbs/bag

Unit price: \$0.17/cup

Production Schedule

SALADS/SANDWICHES

Pre-Preparation

Employee	Food Item	Preparation Details
Allie	Peaches	Blanche to remove skins and slice into slim wedges. Cover and refrigerate.
Laurie	Mint Spread	Combine mint, butter, cream cheese. Cover and refrigerate.
	Cucumbers	Thinly slice cucumber sandwiches. Cover and refrigerate.
Kathryn	Mushrooms	Rinse mushrooms. Discard stems and slice caps into 1-inch strips. Cover and refrigerate.
	Asparagus	Wash and trim ends of asparagus stalks. Cover and refrigerate.

Day of Event

Employee	Food Item	Preparation Details
Laurie & Kathryn	Blackberry & Cream Cheese Tea Sandwich	Prepare according to recipe directions.
	Cucumber Tea Sandwich	
	Ham, Brie & Apple Tea Sandwich	
Shayna	Looking Glass Lemonade	Prepare according to recipe directions. Chill.
	Pink Flamingo Punch	
Allie	Woodland Salad	Prepare according to recipe directions.

HOT FOODS

All pre-preparation for Hot Food items will be done by the salad department.

Day of Event

Employee	Food Item	Preparation Details
Alyssa & Rashel	Chicken Piccata	Prepare according to recipe directions. Reserve sauce and cheese to add just before service.
Amy	Purple Mashed Potatoes	Prepare according to recipe directions.
Hayley	Rustic Veggies	Prepare according to recipe directions.

BAKERY

Pre-Preparation

Employee	Food Item	Preparation Details
Jen	Carrot Cake	Prepare according to recipe directions. Let cool. Cover and refrigerate.
Julie	Cream Cheese Frosting	Prepare according to recipe directions. Cover and refrigerate.
SaRene	Seedy Brown Dinner Rolls	Prepare according to recipe directions. Let cool and cover.

Day of Event

Employee	Food Item	Preparation Details
Jen	Carrot Cake/Cream Cheese Frosting	Pull from refrigerator. Frost and decorate. Slice each cake into 12 slices and plate for service.
Julie	Coconut Macaroons	Prepare according to recipe directions. Plate to be placed on dessert tables.
SaRene	Seedy Brown Dinner Rolls	Place on sheet tray and heat in warmer.

DECORATIONS

Pre-Preparation

Employee	Responsibility
Sarah, Tracey & Rachel	Lay out artificial turf. Set up tables and chairs.
Jake	Put tablecloths on tables. Set up croquet games.
Lena & Heidi	Hang wall hangings.
Kimmy & Laurel	Set up trees and lights.
Maddy & Chelsey	Set up side tables and chairs.

Day of Event

Employee	Responsibility
Jake & Sarah	Set tables.
Maddy	Set up croquet. Plug in tree lights. Stock Viennese dessert table.

CLEAN-UP

Day of Event

Employee	Responsibility
Sarah, Tracey & Rachel	Clear dishes to kitchen. Wash dishes.
Jake	Put tablecloths in washing machine. Wipe off tables. Clean up croquet.
Lena & Heidi	Unplug lights and put away trees.
Chelsey	Take down wall hangings.
Kimmy, Laurel & Maddy	Put away tables and chairs. Vacuum turf and roll up for storage.

KITCHEN CLEAN-UP DUTIES

Employee	Responsibility
Ashley	Act as head chef to oversee all production and clean-up of event. Put away dishes.
Alyssa	Gather dirty dishes. Sweep floors.
Amy	Gather dirty dishes. Mop floors.
Hayley	Clean all surfaces.
Rashel	Clean any equipment and make sure all equipment is unplugged.
Shayna	After preparing drinks, act as dishwasher during and after production.

Budget

Food Costs

Food Item	Unit of Measure	Unit Price	Amount Needed	Price
Salted butter	25 kg	\$148.64	0.54kg	\$3.21
Cream cheese	4/3lb	\$37.96	2lb 10oz	\$8.30
Mint	8oz	\$11.99	3oz	\$4.50
White bread	8/24oz	\$41.66	24oz	\$5.21
Salt	24/26oz	\$14.14	2oz	\$0.05
Cucumbers	6 each	\$10.58	5 each	\$8.82
Dijon mustard	12/8oz	\$37.07	4.5oz	\$1.74
Ham	4/3lb	\$54.20	1 lb	\$4.52
Gouda	2/6lb	\$78.60	2 lb	\$13.10
Green apples	88 each	\$48.80	24 apples	\$13.31
Baguette	20/12.6oz	\$42.89	3 each	\$6.43
Cinnamon raisin bread	12/16oz	\$67.42	16oz	\$5.62
Blackberries	12/.5pt	\$38.74	3pt	\$19.37
Whipping cream	2/1gal	\$28.63	1/3 cup	\$0.30
Mayonnaise	2/1gal	\$41.63	1 ½ cup	\$1.95
Celery	4/5lb	\$35.11	1 ½ lb	\$2.63
Sugar, granulated	50lb	\$44.20	5lb 1oz	\$4.48
Walnuts	3/2lb	\$94.99	5 ½ oz	\$2.04
Lettuce, spring mix	3 lb	\$13.93	3 ½ lb	\$16.25
Cinnamon almonds	3/2lb	\$77.54	2 lb	\$25.85
Edible flowers	50 each	\$21.20	105 each	\$44.52
Raspberry vinaigrette	4/1gal	\$70.59	18 oz	\$2.48
Flour, whole wheat	50lb	\$19.64	2 lb	\$0.79
Oats	10lb	\$31.60	0.25lb	\$0.79
Cornmeal	25lb	\$21.93	0.25lb	\$0.22
Wheat bran	12/2lb	\$73.79	0.25lb	\$0.77
Sugar, brown	24/1lb	\$41.02	2lb 9oz	\$4.38
Yeast	20/1lb	\$75.46	0.075lb	\$5.67
Buttermilk	6/.5gal	\$18.20	1 cup	\$0.38
Vegetable oil	2/17.5lb	\$47.72	1 ½ lb	\$2.05

Honey	6/5lb	115.70	4oz	\$0.96
Cooking spray	6/14oz	\$29.50	1oz	\$0.35
Eggs, large	15 dozen	\$38.50	4.16 dozen	\$0.89
Poppyseeds	20oz	\$11.07	0.9oz	\$0.50
Flour, all purpose	50lb	\$24.88	5lb	\$2.49
Parmesan cheese	4/5lb	\$117.30	2lb 4oz	\$13.20
2% milk	2/1gal	\$9.35	9 cups	\$2.63
4oz chicken breasts	40/4oz	\$50.44	35 each	\$44.14
Olive oil	4/1gal	\$91.55	2 ½ cup 3Tbsp	\$3.84
Lemons	165 each	\$52.52	43 each	\$13.69
Garlic	5lb	\$20.78	1 lb	\$4.16
Capers	6/32oz	\$51.93	32oz	\$8.66
Cooking wine	4/1gal	\$48.06	4 ½ cup	\$3.38
Parsley	1 lb	\$17.58	0.45 lb	\$7.91
Chicken bouillon	6/50each	\$46.29	13 each	\$2.01
Black pepper	18oz	\$20.26	0.5oz	\$0.56
Thyme, dried	7oz	\$11.83	1oz	\$1.69
Purple potatoes	50 lb	\$63.70	7 lb	\$8.92
Sour cream	4/5 lb	\$29.00	1 ¾ cup	\$0.39
1% milk	2/1 gal	\$9.09	1 ¾ cup	\$0.50
Mushrooms	5lb	\$24.58	35 oz	\$1.13
Asparagus	11lb	\$51.77	8.75lb	\$38.83
Cornstarch	18oz	\$18.44	2.2oz	\$2.25
Oyster sauce	6/5lb	\$36.26	½ cup	\$0.04
Carrots	5lb	\$13.16	2lb 4oz	\$5.92
Baking powder	32oz	\$11.06	0.375oz	\$0.13
Baking soda	36oz	\$8.85	1.5oz	\$0.37
Allspice	16oz	\$17.57	0.054oz	\$0.06
Cinnamon	18oz	\$12.20	0.054oz	\$0.04
Nutmeg	16oz	\$21.42	0.054oz	\$0.07
Yogurt (plain, nonfat)	6/32oz	\$19.76	1lb 2oz	\$1.85
Vanilla extract	32oz	\$8.33	0.8oz	\$0.21
Sugar, powdered	25lb	\$26.37	2lb 1oz	\$2.18

Limes	12each	\$12.29	4each	\$4.10
Shredded coconut	5lb	\$30.34	9oz	\$3.41
Grapefruit juice	12/46oz	\$50.28	1 ½ qt	\$0.65
Grenadine syrup	12/1liter	\$36.85	0.236 liter	\$0.73
Ginger ale	24/10oz	\$24.20	3qt	\$19.36

Total food costs	\$454.43
------------------	----------

Labor Costs

Number of Employees	Hourly Wage	Total Hours	Total Labor Costs
22 employees	\$12.00	80 hours	\$960.00

Other Costs

Decorations:	\$400
Artificial turf, miscellaneous wall hangings, trees, lights, tablecloths, mirrors, etc.	
Entertainment:	\$85
2 croquet kits, 5 decks of cards	
Energy:	\$50
Gas, electric, etc.	
Other supplies:	\$105
Dishes (purchased from thrift stores)	
Total "other" costs	\$640

Cost Analysis

Total labor costs	\$960.00
Total food costs	\$454.43
Total "other" costs	\$640.00
Total cost	\$2054.43
Cost per person	\$58.70
Percent cost for labor	47%
Percent cost for food	22%
Percent cost for "other"	31%