The following is the proposed graduation menu:

- Sliced Sirloin Roast Beef
- Sliced Fleur de lis Ham
- Rainbow Seafood Salad
- Spanakipito (Vegetarian entree)
- Strawberry Jello Mousse
- Honey Waldorf Salad
- Spring Salad (Tossed Lettuce, Tomato, Cucumbers)
- Broccoli Cauliflower Summer Salad
- Homemade Vegetable Biscuits
- Chocolate Marshmellow Brownies

I estimate the cost to be $5 per person with the above proposed menu. My estimation for the people we will feed is 1,000.

The changes that we incorporated to achieve this cost reduction were a combination of food cost and labor saving devices.

1. Brownies instead of eclairs
2. Imitation Seafood Salad
3. No ice sculptures

It is also important to note that the Foodservice cannot provide any personnel for cash or ticket taking.

The above quote does not include costs for the Senior Breakfast or Saturday morning punch reception.

A. Senior Breakfast  $2.75 per person
   Board Credit     1.25
   Net             $1.50

B. Commencement Reception 65¢ per person: Self-service Punch and Cookies

cc/Bill Morgan