

# Bennington College

To Rebecca Stickney

Date May 24, 1989

From Paul Renzi

Re: Graduation Menu

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 Marshmallow Brownies

*- No dressings*

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