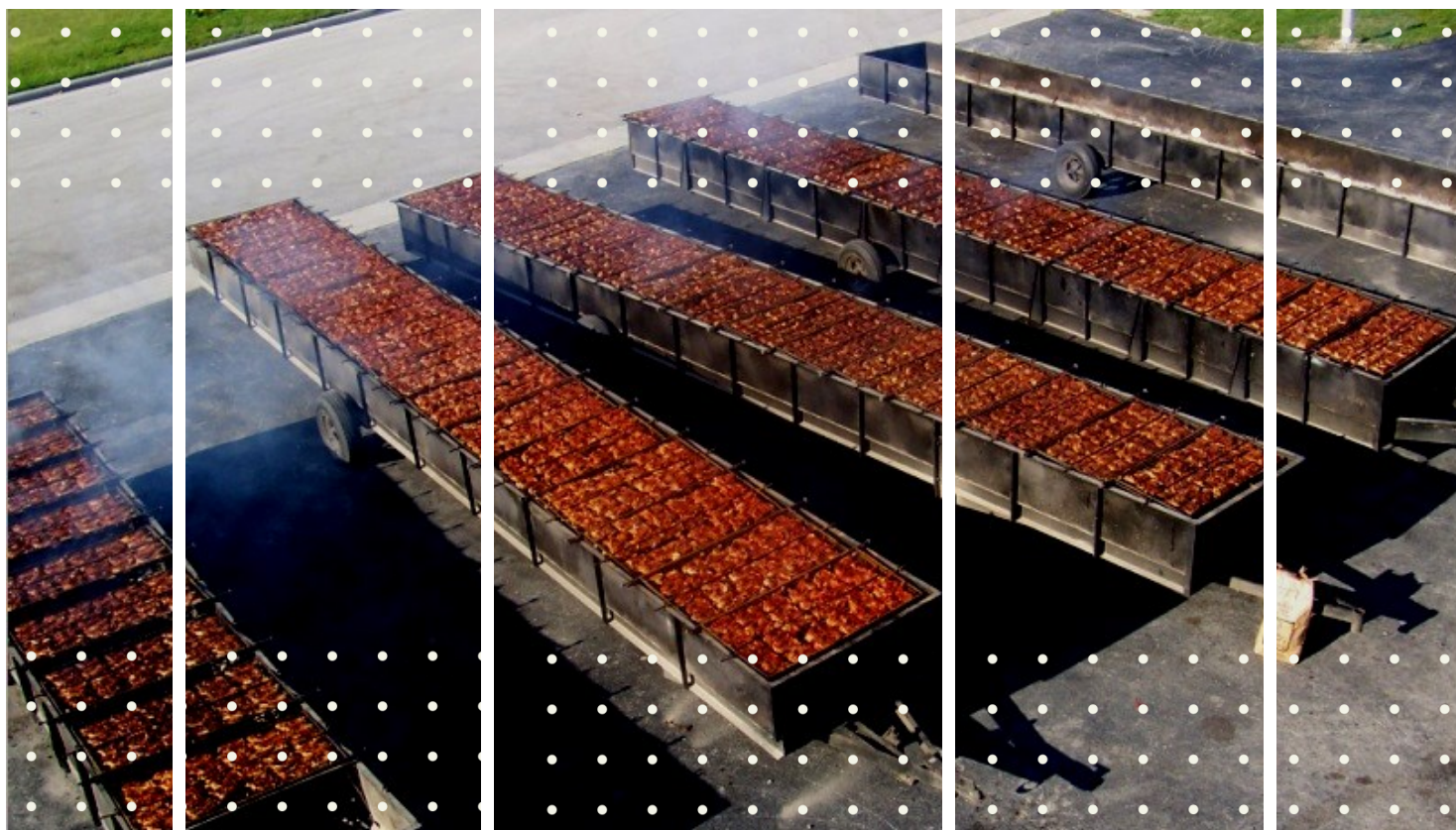


Romer's Catering

group fundraiser menu



Make it the event of a lifetime

Group Fundraiser Menu

SELECTIONS

Includes meat selection, cupped applesauce, potato chips, dinner roll w/ butter, hinged lid tray, & utensil packet

BBQ Chicken Dinner (1/2 chicken)	\$4.85
Fried Chicken Dinner (4 pieces: breast, thigh, leg, wing)	\$4.85
BBQ Pork Chop Dinner (2 - 6 oz. portions)	\$4.90
BBQ Rib Dinner (2 - 4 rib portions)	\$5.95



ITALIAN FUNDRAISER

Cavatini, Breadstick, Cupped Applesauce, Cookie	\$4.40
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SUBSTITUTIONS

can be substituted for applesauce and/or chips

Potato Salad (Romer's special recipe!)	\$0.55
Baked Beans	\$0.45
Coleslaw (Romer's special recipe!)	\$0.35
Home baked Cookies	\$0.80
Baked Potato	\$0.65

Use these easy-to-follow steps to plan your next successful fundraising event:

- ◆ Call Romer's Catering to set a date and make a dinner selection.
- ◆ Order your tickets and distribute them to organization members to sell.
- ◆ Advertise—Spread the word in your community.
- ◆ One week before the event, collect all money and unsold tickets.
- ◆ Call Romer's Catering 5 - 7 days before the event with the number of dinners you will need prepared.
- ◆ Arrange approximately 12 people for the assembly line to package and hand out your meals.
(Most BBQ fundraisers can be completed in 2 hours of distribution time)

EXAMPLE:

Tickets Sold x Ticket Price	500 x \$8.00	\$4,000.00
Tickets Sold x Meal Cost	500 x \$4.85	(\$2,425.00)
	PROFIT	\$1,575.00

**** Romer's is a fully licensed food service provider with complete liability insurance for your protection ****

- ◆ A delivery charge will be added based on location
- ◆ Prices are subject to change without notice.

(Revised 9/10/18)