



Menu Wizard

Italian Pasta Buffet

Store: Marketplace Headquarters

Number Of Guests: 50

Appetite Size: Average

Customer Name:

Customer Phone:

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Item #	Description	Serving Size	Total Servings	Case Qty	Case Price	Each Qty	Each Price	Ext. Price
5983051	Mostaccioli W/meat Sauce 5 lb GFS	1 cup	55	1	43.49	1	10.99	54.48
1954561	Lasagna w/ Meat Sauce & Cheese 6lb GFS	4 Cups	26	1	65.94	2	10.99	87.92
4133701	Spaghetti 10" 5# GFS	4 Ounces	40	0	23.96	2	5.99	11.98
7404201	Meatball Ckd Italian	3 eaches	84	0	35.97	2	11.99	23.98
2191901	Marinara Sauce 51 oz GFS	2 Ounces	46	0	46.99	2	3.99	7.98
6005041	Lettuce Iceberg/romaine 50/50 Bld 1-5 lb	4 oz	60	0	23.96	3	5.99	17.97
7484901	GFS Herb Seasoned Croutons 2#	.5 oz	64	0	40.49	1	4.29	4.29
1642591	Grated Parmesan Cheese 1 lb Primo Gusto	1 Ounce	64	0	69.99	4	5.99	23.96
2578851	Golden Italian Dressing 1 gal GFS	1 Ounce	128	0	31.96	1	7.99	7.99
4868411	Pre-Baked Garlic Bread 16 oz. loaf			0	31.84	1	1.99	1.99

Total Menu Price: \$ 242.54
Number Of Guests: 50
Price Per Guest: \$ 4.85

Quantities may vary per event
 Prices effective on the date printed only
 Prices reflect case savings where available
 Prices do not reflect any discounts, coupons or sales tax

Italian Pasta Buffet

Menu Hints:

Add Vegetable Lasagna for a nice addition to your menu.

The lasagna can be baked from thawed or frozen state. If thawing, allow 24 hours in refrigerator. If cooking from frozen, allow plenty of cooking time (2/12 to 3 hours). The garlic bread bakes 5 to 7 minutes under the broiler if thawed or 20 to 25 minutes in the bag if frozen. Sparkling Red Grape Juice can be added as a specialty beverage.

4 ounce portions of food groups equals 1 pound per person.

4 Ounces of Meat

Examples: Ham, Turkey, Roast Beef, Meatballs, Chicken or fish

* For a sit-down meal, 6-8 oz. of an entre'e is recommended

4 Ounces of a Potato or Salad

Examples: Potato Salad, Cole slaw, Macaroni Salad, or Scalloped or Au Gratin Potatoes

4 Ounces of Another Vegetable

Examples: Green Beans, Carrots, Mixed Vegetables, or Corn

4 Ounces of Dessert

Examples: Pies, Cakes, Mixed Fruit, Puddings, Gelatin, or Ice Cream

Number of people To be Served	Pounds of Each Food Group
20 People	5 lb.
40 People	10 lb.
60 People	15 lb.
80 People	20 lb.
100 People	25 lb.
120 People	30 lb.
160 People	40 lb.
200 People	50 lb.

The above numbers are based on average consumption.