



Jennifer's ~ The Upper Level Restaurant



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February 9, 2009

Attn: Laura Walbourne

RE: PROPOSAL FOR 2009 ATLANTIC SOCCER TOURNAMENT

The following is the catering proposal that you requested for the 2009 Atlantic Soccer Tournament being held from July 15th to July 18th at the SWGC Gymnasium.

We have catered a 3-day event for 1000 people for The NL Federation of Mayors and Municipalities (three years consecutively), a 3-day event for the NL Association of Municipal Administrators (three years consecutively), the Western Nursing Graduation (4 years consecutively), a 7000 meal contract for the 2006 Youth Convention (two years consecutively), a 3-day event for the NL Teacher's Association (three years consecutively), the 2006 World Triathlon, 2007 and 2008 Corner Brook Triathlons, Corner Brook Regional High School's 2007 and 2008 graduations, the PC Convention (two years consecutively), the 2007 National Aboriginal Women's Conference and the 2009 Hospitality NL Conference.

If you have any questions or require any changes to the menu, please do not hesitate to call.

Sincerely,

Maxine Anstey
Owner / Operator

Supper: Buffet Style – July 15th, 2009**400 people****Price Per Person: \$11.50**

Entrée:

Beef Lasagne

Tender lasagna noodles baked in a wholesome tomato blend, hearty with fresh vegetables and ground beef.

Caesar Salad

Crisp romaine tossed in our original dressing with bacon, croutons, and grated parmesan.

Dessert:

Chocolate Praline Fudge Cake

Rich chocolate cake crowned with a crisp confection of pecans, topped with whip cream and caramel.

Breakfast: Buffet Style – July 16th, 2009**400 people****Price Per Person: \$6.90**

Omelette

Wholesome omelette prepared with fresh whole eggs, mixed vegetables and tri-cheese blend.

Whole Wheat & White Toast and Assorted Jams

Assorted Juice

Coffee and Tea

Lunch: Buffet Style – July 16th, 2009**400 people****Price Per Person: \$10.35**

Assorted Soups:

Chicken Noodle

Beef Barley

Assorted Sandwiches & Wraps:

Turkey & Cranberry

Ham & Swiss

Chicken Salad

Chicken Caesar

Cucumber Feta

Turkey & Dressing

BBQ Chicken

Crab Salad

Assorted Cold Cut

Dessert:

Assorted carrot cake, triple fudge brownie, Nanaimo, raspberry coconut, lemon chiffon, triple berry and maple fudge bars.

Supper: Buffet Style – July 16th, 2009**400 people****Price Per Person: \$14.00**

Entrée:

Grilled Stuffed Chicken Breast

Boneless, skinless chicken breast grilled to a golden brown, stuffed with savoury dressing, and coated with gravy. Served with side salad or fries and coleslaw (single selection to be made).

Dessert:

Strawberry Shortcake

Breakfast: Buffet Style – July 17th, 2009**400 people****Price Per Person: \$10.35**

Crisp Bacon	Toupie Ham	Belgian Waffles
Scrambled Eggs	Hash Browns	Whole Wheat and White Toast
Fresh Fruit	Coffee/Tea	Assorted Juice
Assorted Cereal	Fresh Milk	Assorted Muffins & Pastries

Lunch: Buffet Style – July 17th, 2009**400 people****Price Per Person: \$10.35**

Chilli Con Carne

Spicy beef chili, hearty with fresh vegetables, served atop steamed long-grain rice.

Dessert:

Assorted tuxedo, macaroon madness, maple crunch and very berry bars.

Supper: Buffet Style – July 17th, 2009**400 people****Price Per Person: \$15.00**

Prime Roast Beef Dinner

Tender cuts of roast beef served with traditional dressing, mashed potato, fresh vegetables and gravy.

Turtle Cheesecake

Whipped vanilla cheesecake topped with caramelized almonds, semi sweet chocolate chips, fresh cream and chocolate and caramel coulis.

Breakfast: Buffet Style – July 18th, 2009**400 people****Price Per Person: \$5.75**

Assorted Whole Grain and Flaked Cereal

Assorted Muffins

Assorted Pastries

Assorted Yogurt

Assorted Juice

Assorted Fresh Fruit

Whole, 2% and Skim Milk

Coffee/Tea

Alternate Daily Options:

Breakfast: Buffet Style**Price Per Person: \$6.90**

Homemade French Toast served with maple syrup.
Whole Wheat & White Toast and Assorted Jams
Assorted Juice
Coffee and Tea

Lunch: Buffet Style**Price Per Person: \$10.35**

Deluxe Cold Plate
Golden oven-roasted turkey and ham served with traditional dressing and cranberry sauce, white potato, beet potato, bread roll and pasta salad.

Dessert:

Assorted Nanaimo, triple fudge brownie, creamsicle and caramel swirl bars.

Supper: Buffet Style**Price Per Person: \$17.25**

Braised Hickory Back Ribs
Charcoal grilled baby backs, glazed with a sweet and spicy barbecue sauce. Served with herbed rice pilaf and coleslaw.

Dessert:

Chocolate Crêpe

Whipped vanilla ice cream wrapped in a light French chocolate crêpe, topped with fresh strawberries and homemade chocolate sauce.