**Party Dinner Plan**

Finally, the nice weather is here and you need to plan a BBQ! You and your partner need to put on a full Dinner with all of the fixings for 200 people. Your budget is $5000 so be creative but appropriate. You need to include an appetizer, entrée, dessert and drinks. Remember the small things like butter, salt, pepper, etc. For you foodies, you may even want to research some recipes!

See if you can find on the internet a template or a rough estimate in terms of food quantities per person in an effort to not waste food. Use the following websites to help you plan your meal:

<https://www.atlanticsuperstore.ca/>

<https://www.yourindependentgrocer.ca/>

<https://www.costco.ca/>

<http://www.shopbellsiga.com/flyers.aspx>

Please put your information into a table to keep it organized (example):

|  |  |
| --- | --- |
| Item | Cost |
| 10 – Turkey @ $0.99/lb x 15 lbs each | $148.50 |
| 10 – Bags of Potatoes – 10 lbs each @ $5.99 a bag | $59.90 |
|  |  |
|  |  |
|  |  |
|  |  |
| **Total** | **$208.40** |

Save your work and email it to jeff.gregor@nbed.nb.ca at the end of class as I want to see how far you made it. Thank you,