

# Writing the Menu

The menu should be displayed on a 4x6 or larger on your choice of medium (index card, ceramic tile, chalkboard, etc.) printed or typed by the participant. You may decorated and/or prop up the menu.

- 1) List the foods in the order in which they are served. (Every menu will not include all the foods listed.)

Appetizer  
Main Dish  
Starchy Vegetable  
Other Vegetables  
Salad  
Bread  
Dessert  
Beverage

Group foods served in one course. Use single line spacing between food items and double line spacing between courses.

- 2) Use CAPITALS at the beginning of all words except articles, conjunctions, and prepositions. Correct spelling is important.

- 1) When an item on the menu has an accompaniment:

(a) place the main item to the left and the accompaniment to the right,  
Braised Pork Chops Applesauce

(b) or you may center the main item and write the accompanying item underneath,  
Braised Pork Chops  
Applesauce

(c) if more than one accompaniment appears, place one at each side on the same line,  
Sesame Seed Wafers Tomato Bouillon Saltines

(d) or place both on the same line below.

Tomato Bouillon  
Sesame Seed Wafers Saltines

- 4) When a food is commonly prepared in more than one way, avoid confusion by describing the method of cooking, such as:

Roast Turkey or French Fried Potatoes

- 5) List each food with the exception of butter, cream, sugar, or salad dressing, unless it is something special, such as Honey Butter or Poppyseed Dressing

- 6) List beverages last.

- 7) Plan the spacing and arrangement of the items on the menu so that the written menu is symmetrical.

## EXAMPLES FOR A FORMAL MEAL:

Broiled Ham
Grilled Pineapple Slices
Cole Slaw
Hot Gingerbread with Applesauce
Coffee Milk

Cream of Broccoli Soup
Curried Toast Fingers
Fresh Fruit Salad Plate with Lime Sherbet
Crescent Rolls
Glazed Chocolate Roll
Coffee Milk