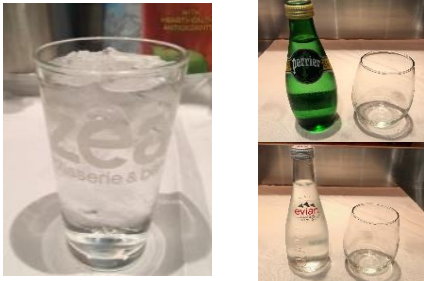









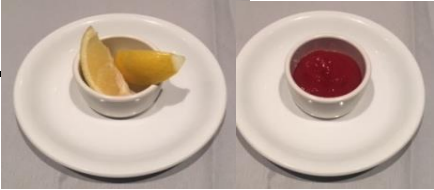



<p>Water</p>	<p>Lemons are given upon request. Do not ask the guest. Evian is served with a wine glass and 1 lemon wedge Perrier is served with a wine glass and 1 lime wedge</p>	
<p>Iced Tea (Regular, Strawberry Kiwi, & Mango Green)</p>	<p>Fill with ice to the top Fill with tea to within 1/2" of rim Serve with 1 lemon & iced tea spoon NOTE: Sweetened tea is not served with a spoon</p>	
<p>Iced Tea Refill</p>	<p>Bring a pitcher with ice to the table Pick the guest's glass off of the table before refilling Do NOT put the pitcher on a table, ledge, or floor</p>	
<p>Soda</p>	<p>Fill with ice to the top Fill with soda to within 1/2" of rim Trays MUST be used when serving 3 or more drinks Refill = Always bring a fresh glass</p>	
<p>Q Grapefruit Soda (Seasonal)</p>	<p>Fill with ice to the top Fill with soda to within 1/2" of rim Trays MUST be used when serving 3 or more drinks Refill = Always bring a fresh glass</p>	
<p>Lemonade, Strawberry Lemonade, & Arnold Palmer</p>	<p>Lemonade: Squeeze 1/2 lemon in the glass, and place the squeezed lemon in the glass. Pack the glass with ice & fill Strawberry Lemonade: Squeeze 1/2 lemon in glass, place squeezed lemon in the glass, measure in 2 vz. strawberry puree, fill with lemonade, shake once. Arnold Palmer: Squeeze 1/2 lemon in the glass, place the squeezed lemon in the glass & pack with ice. Fill 2/3 tea & 1/3 lemonade</p>	
<p>Coffee</p>	<p>Place cup on a saucer with handle at 3:00 Place spoon at 12:00 with the handle pointing at 3:00 Place 1 creamer at 9:00</p>	
<p>Hot Tea</p>	<p>Place cup on a saucer with handle at 3:00 Place spoon at 12:00 with the handle pointing at 3:00 Place 1 lemon wedge under the handle at at 3:00 Place 1 unopened tea bag at 9:00</p>	
<p>Beer & Wine Service</p>	<p>When ordering a bottle, the person ordering the wine is the host. Offer the host a sample, and then pour clockwise from the host, beginning with the ladies. With beer, always offer a chilled glass</p>	
<p>Appetizer Plates & Dessert Spoons</p>	<p>1 appetizer plate per guest must be brought before the appetizer arrives Dessert spoons must be delivered before the dessert arrives, on an appetizer plate with a black beverage napkin as a liner. There should be 1 spoon AND 1 plate per guest</p>	
<p>Lemon Wedges, Ketchup & Other Sauces</p>	<p>Lemons are only given upon request except for teas Extra lemons = 1-2 wedges in a ramekin, on a saucer When ordering fries always ask the guest if they would like ketchup. Ketchup must be served in a ramekin, on a saucer before food arrives Extra sauces must also be served in a ramekin, on a saucer</p>	
<p>Rib Naps</p>	<p>Rib naps are an automatic accessory for ribs, chicken, & Asian shrimp Each guest ordering one of the above items should receive 1 rib nap Dampen the rib naps with hot water Place no more than 5 rib naps on an appetizer plate Rib naps should be staged at the table before the food arrives</p>	
<p>Doggie Bag</p>	<p>Always offer to box the food for the guest Never touch a guest's food Write Zea/Semolina & the Date on the box If the guest prefers to box their own food, bring out an appropriate sized box, with restaurant name & the date written on it</p>	