Meal Summary Sheet (day/date):

Meal Crew:

INCOME

Meal Fees

Number of adults:		@ $	= $
Number of kids 4-12 (50% of adult price):		@ $	= $
Number of children <4 (free):			
Number of adult Guests ($1 extra):		@ $	= $
Number of kid Guests ($.50 extra):		@ $	= $
Number of children Guests (free):			
Number of adult Walk-Ins ($1 extra):		@ $	= $
Number of kid Walk-Ins ($.50 extra):		@ $	= $
Number of children Walk-Ins (free):			

(List Walk-In fees on Meal Sign-Up Sheet by person's name)

Total # of People: [ ] (Cross check against total on Sign-Up Sheet)

Subtotal of meal fees $

Leftovers sold (list $ on Meal Sign-Up Sheet by buyer) **Subtotal of leftovers** $

TOTAL INCOME $

EXPENSES

Pantry: Attach Pantry Price List with quantities and $s, list total here $

Pantry: Add $1 for every 10 diners for basic supplies in small quantities $

Subtotal of pantry charges $

Food purchased by Shoppers (include receipts): $

Food purchased by Shoppers (include receipts): $

Food purchased by Shoppers (include receipts): $

Food purchased by Meal Crew (include receipts): $

Food purchased by Meal Crew (include receipts): $

Food purchased by Meal Crew (include receipts): $

Subtotal of food purchased $

TOTAL EXPENSES $

Meal Prices

Adult	5.00	4.50	4.00	3.50	3.00	2.50	**PROFIT/LOSS** $
Kid (4-12)	2.50	2.25	2.00	1.75	1.50	1.25	

Guest or Walk-In (Adult) - add $1, Kid - add $.50

Tips to add to CoHo Cooking Tips Notebook