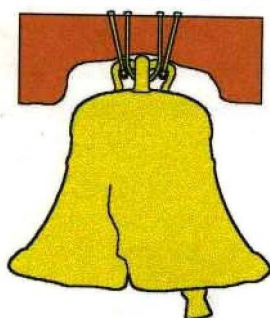


The Philadelphia Club

2800 South 20th Street, Phila., PA 19145



Club

HORS D'OEUVRES MENU

For a typical hors d'oeuvres only party, we recommend 12 hors d'oeuvres per person. If hors d'oeuvres are being offered in addition to a meal, we recommend six pieces per person. All of our hors d'oeuvres are prepared fresh, using only the highest quality ingredients.

Cold Hors D'Oeuvre Selections

- | | |
|---|--|
| <i>Smoked turkey on a toast round topped with cranberry</i> | <i>Thinly sliced tenderloin of beef on French bread rounds with horseradish butter</i> |
| <i>Cherry tomatoes filled with deviled egg</i> | <i>Skewers of melon with Prosciutto or smoked turkey breast</i> |
| <i>Cucumber coins filled with crab meat or salmon</i> | <i>Miniature crepes with sour cream and caviar</i> |
| <i>Fresh asparagus tips wrapped in Prosciutto</i> | <i>Cream cheese and chutney on date nut squares</i> |
| <i>Fried chicken strips marinated in ginger and soy</i> | <i>Lobster canapes with dill</i> |
| <i>Filet of beef pinwheels - spinach wrapped in beef, with horseradish butter</i> | <i>Shrimp canape with herb mayonnaise</i> |
| <i>Crab fingers with Chesapeake dipping sauce</i> | <i>Stuffed snowpeas with salmon mousse or cream cheese and chives</i> |
| <i>Smoked trout on pita squares with herb sauce</i> | <i>Petite orange muffins with smoked turkey and cranberry</i> |
| <i>Cucumber rounds topped with cream cheese and chive filling</i> | <i>Gulf shrimp on wheat round with mustard sauce</i> |
| <i>Cream cheese and watercress tea sandwiches</i> | <i>Skewer of pineapple and Teriyaki chicken</i> |
| <i>Curried chicken salad on French baguettes</i> | <i>Kumquat cup with cream cheese and chutney</i> |
| <i>Rare roast tenderloin of beef on bernaïse toast</i> | <i>Baby shrimp with Belgium endive</i> |
| <i>Caviar torte with stone wheat crackers</i> | <i>Curried chicken and fruit salad on French ficelles</i> |
| <i>Slivered Virginia ham canapes with Jezebel sauce</i> | |

Introduction

Special Functions

Hors D'Oeuvres

Business Functions

Hors D'Oeuvres

Business Functions

Brock Will Introduce Tiered Pricing on the Deli Station.



Economical

Deluxe

3 oz. meat
Sliced Deli Bread on Roll
Toppings and Pickle \$2.50



Sensible

Ultimate

3 oz. meat (choice of 2)
1 oz cheese
Hard Roll
Toppings and Pickle \$2.95



Adventurous

My Hero

4 oz. meat (choice of 3)
1 oz cheese
Hero Bread
Toppings, Onion,
Sweet Peppers and Pickle \$3.50



Executive

Delilicious

Brock's Premier
Signature Sandwich \$3.95



Brock News Flash

Headquarters, Malvern PA

Wednesday, September 25, 1996

EXTRA

The following article appeared in the magazine, **FoodService Director**, Sept. 15., 1996

Brock grows 6% annually

Now in its 70th year, **Brock and Company, Inc.** of Malvern, PA, remains a family-owned regional contractor focusing primarily on B&I accounts plus one school district (another is being bid at presstime). With a roster of 42 accounts, gross annual sales stand at \$20,450,000 and net sales are reportedly increasing approximately 6% annually.

This "hands-on company," under the direction of Lynmar Brock has developed a cluster of signature concepts over the past few years. Belgian-born Claudie Brock, Lynmar's wife, believes the creativity of these programs - along with honest labor and good service - will see the company well into the 21st Century.

Mini-interview: Claudie Brock, Director of Marketing

"There have been some healthy changes in our management team, including the hiring of John Boyle as VP of Operations. Prior to joining us, he was VP and Regional Manager for Canteen Corporation and Service America, and he's the immediate past president of the

Pennsylvania Automatic Merchandising Council.

We're very excited working with our new signatures. In fact, 'Fresh Baked...For Goodness Sakes' is just now being rolled out. We've developed a 103-page manual including famous chefs' secrets, recipes and tips and we're having demonstrations for our managers on how to implement the program.

During the winter of 1995, immediately before the Fresh Baked program, we introduced 'Sweet Express.' It's a 1950's concept with flavored coffees, herbal teas, fresh-baked muffins, blueberry danish, raspberry shortbread danish, biscotti, etc.

We provide ingredients plus materials - such as banners, pins, barrels, burlap bags - to the field.

"Our freshly-baked pizza program - Pizza-A-Peel - is at many accounts. At AT&T (now Lucent Technologies) there is even a beautiful brick oven.

There's also a Deli-Licious signature with a super gourmet international flair. There we offer fresh focaccia, a crusty baguette spread with brie and Dijon, cornichons (that's French for pickles), etc.

We have a 'food analysis task force' including one DM and several managers, who, along with the director of operations, develop our signatures. We're working on a new one for display cooking, so right now, there are four signatures plus 'Brock's Health Yourself' will be coming out soon but it's actually being used unofficially in all locations."

*From The Desk of Mark Orio,
Director of Operations*

In January, 1996 we introduced the ARP Associate Referral Program. If you refer someone to be hired and they meet the criteria, you'll receive a \$100.00 bonus.

Rich's Tech School Training continues to do well. Various groups are attending classes in Buffalo, NY for two days.

Best of Luck to John Jones, retiring in October after 44 years of service with Brock and Company



Ben Franklin Invites Dartmouth's Fifty-Fives

To a Mini-Reunion May 15 to 18, 1997

In Philadelphia

Host Committee

Gus Aberle
John and Sue Ballard
Bill Bassett
Stan and Lillian Bergman
Dick and Ruth Blodgett
Tom and Lanie Blumberg
Pete and Betty Buhler
John and Ginny Callahan
Bob and G Edwards
Bob and Iris Fanger
John and Marina French
Bob and Judy Garver
Woody and Nancy Goss
Ace Hall and Carole Rogers
Skip and Lou Hance
Roy Hill
Joe and Mary Mathewson
Dave and Andrea Page
Brooks and Gale Parker
Tom and Ann Schoonmaker
Bernie and Pat Siskind
Peter and Joan Thompson

Treasurer

Ralph Sautter

Coordinators

Lynmar and Claudie Brock
1800 Valley Road
Newtown Square, PA 19073-2715
HOME: (610) 459-2256
OFFICE: (610) 647-5656
FAX: (610) 647-0867

"God Helps them who help themselves." So help yourself and come to Philadelphia *"For my own part I find I love company, chat, a laugh, a glass, even a song as well as ever."*

Our lodging will be at the new center city Philadelphia Marriott, at only \$125 a night for *"a pennysaved is a penny earned."*

The program will include the American Philosophical Society *"which I founded"*, the Pennsylvania State House, *"you now call it Independence Hall, where I helped adopt the Declaration of Independence and the Constitution"* and Carpenters Hall where the First Continental Congress met in 1775. *"If any form of government is capable of making a nation happy ours, I think, bids fair now for producing that effect. But after all much depends upon the people who are governed."* The Superintendent of Independence National Historical Park will speak to this.

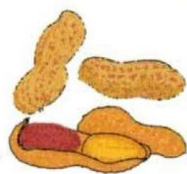
"Be mindful of the past." We'll visit the Henry Francis DuPont Winterthur Museum and Gardens located in the 'chateau' country of the Brandywine Valley, the greatest collection of American decorative arts in the world.

"An apple a day keeps the doctor away" so, we "sup" at the Union League of Philadelphia founded in 1863 in support of the Union, Old Original Bookbinders, founded in 1865 and City Tavern, originally established in 1772 and rebuilt in 1975.

"He that rises late must trot all day" so we'll visit the Pennsylvania countryside Sunday morning for brunch at Hunters Hill Farm, home of the Brocks.

"The most effectual way to get rid of a certain temptation is to comply and satisfy it." There'll be time to rest, visit, shop and relax as you desire.

Return the enclosed card for
*"never leave that till tomorrow
which you can do today."*



AFRICAN PEANUT CHICKEN SOUP



1 cup diced Spanish onions	1 cup raw brown rice
1 cup diced green peppers	2 cups diced tomato in juice
1 Tbsp. peanut or sesame oil	1 cup peanut butter
1/4 tsp. cayenne pepper	2 cups diced chicken meat (cooked)
1/2 tsp. chopped garlic	Salt & pepper to taste
1/2 tsp. fresh grated ginger root	1/2 cup fresh chives or scallions, chopped
5 cups chicken stock	

Sauté green peppers and onions in peanut oil until onions are translucent. Stir in cayenne pepper, ginger root and diced tomatoes and simmer for 15-20 minutes. Add chicken stock & raw brown rice. Bring to a boil and then simmer for 30 minutes. Remove soup from the stove and fold in peanut butter while soup is still hot. Garnish soup with a dollop of sour cream (optional) and plenty of fresh chopped chives or scallions.

Mark Orio



January 1997

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***Just think
what happens
after this,***


***98% of your time
raising money and
2% making movies!***

Certificatation


of Cheapness
Society of Caupos

Linda Wynne
for High Levels of
Pecuniary Achievment In
Food Service and Office
Management




Joan of Arc, Board of Directors




Queen Elizabeth, President

JOIN
US!



International Day

SEPT. 20TH

11:00 AM-6:00 PM

Brock Food Service
Presents

AMERICAN FARE
WITH ALL THE TRIMMINGS



MEXICAN FIESTA



POLISH
SPECIALTIES



ICE CREAM FAVORITES
FROM JACK AND JILL



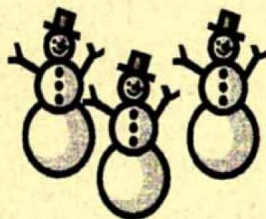
*Season's
Greetings*

from all of us at



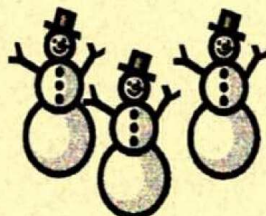
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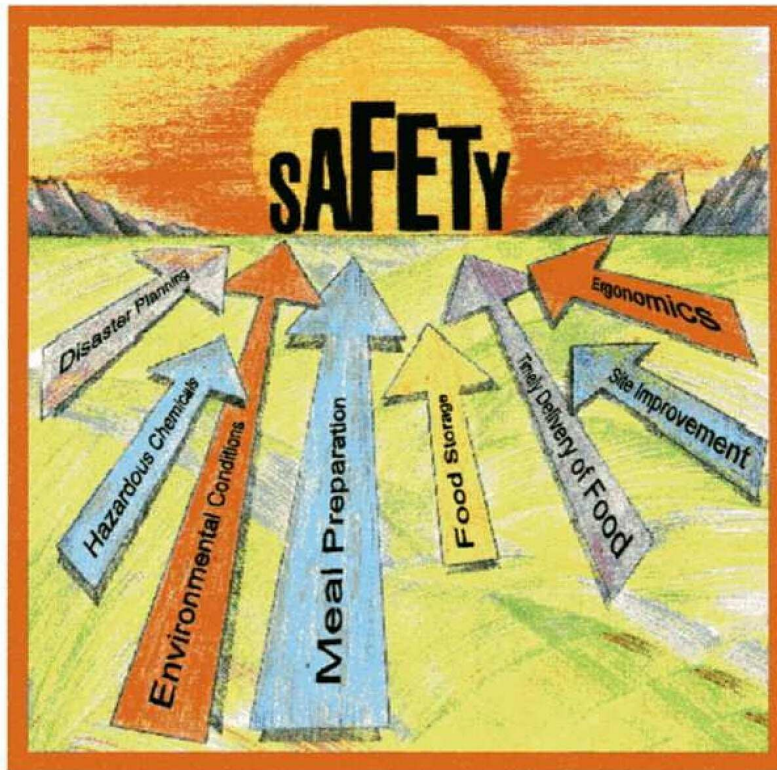


*Season's
Greetings*

from all of us at



Welcome To The "Safe-Zone" At Brock and Company



Food safety is as important to Brock and Company as it is to our customers. That is why Brock and Company was the first regional size company to certify its entire management team in "Serv Safe". "Serv Safe" is a 16 hour course on safe food handling and sanitation designed by the Education Foundation of the National Restaurant Association. This course is the industry's most recognized program on food safety and is accepted by most state and local health departments requiring food safety certification.

Our commitment to food quality doesn't end here. On an ongoing basis, all of our hourly employees have or will view the 5 sets of video tapes covering the same information as conducted in the classroom.

Your daily guarantee of food safety is our "It's Showtime" quality assurance check list which is a 10 point check list executed each day by our manager prior to the meal period.

Without training and awareness, there is no prevention. Brock and Company is committed to the highest standards of food safety in the industry.

