

Planning a Dinner Party

- Let's plan a dinner party for a group of 8 people.
- You have a budget of \$50.
- Your menu should consist of 1 main dish, 2 side dishes, 1 dessert and drinks.
- Choose your menu items and decide on the quantities to buy so you stay on budget. If you choose meat, fish, or poultry for your main dish, plan to buy at least 0.5 pound per person.
- Use the organizer to record your choices and estimated costs.
- Find the estimated total cost and cost per person. See examples in the first two rows of the organizer.
- You can go online to stores such as Shop Rite <https://shop.shoprite.com/>, Big Y <https://www.bigy.com/> or Stop and Shop <https://stopandshop.com/coupons-weekly-circular/weekly-circular/> to find prices in their circulars or use the attached printed circular.

The budget is \$ _____ per guest. Show your thinking.

Item	Quantity needed	Advertised price	Estimated subtotal (in dollars)	Estimated cost per person (in dollars)
ex. dessert: cupcakes	8 cupcakes	\$2.99 per 6 cupcakes	$2 \cdot 3 = 6$	$6 \div 8 = 0.75$
ex. main dish: fish	4 pounds	\$6.69 per pound	$4 \cdot 7 = 28$	$28 \div 8 = 3.50$
main dish:				
side dish 1:				
side dish 2:				
dessert:				
estimated total				

1. Based on your estimate, do you have enough money to purchase the meal that you chose? If so, continue to the next question. If not, revise your menu choices until your estimated total is close to the budget.
2. How will you know if your total cost for all menu items will or will not exceed your budget? Is there a way to predict this without adding all the exact costs? Explain your reasoning.

3. Calculate the actual cost of your dinner party. Show your reasoning.