

# Menu (50 pts)

DUE WK 11, **Friday, 4/12**

**Design a 1-page menu in InDesign for “YourName’s Grill” using the provided text.**

**Menu will only be one-sided. Must use ALL text and prices, formatting up to you.** (See p3)

- **Size:** 8.5 x 14in (legal)
- **Colors:** 3 colors only (*can use tints for each*); black counts as a color
- **Type:** 2 Typefaces only (includes all built-in typestyles: bold, italic, light, condensed, etc.)
- **Create a basic logo** to use; can just be stylized text. (*Don’t spend too much time here.*)
- **No imagery.** You may use graphic elements (lines, shapes, etc.) but nothing representational.
- **Use an underlying column, guide, and/or grid structure** to align text and elements. Must be apparent that you rely on structure to organize your layout.
- **Be mindful of readability and clarity!** Remember you want to present the information as clearly as possible to your customers. A highly stylized typeface may seem cool in theory, but not if it makes text difficult to read.
- **Don’t be afraid of space.** While your text and other possible design elements should “fill” the page, this doesn’t mean unnecessarily enlarging type or adding decorative elements.

**Avoid:** Hyphenation, cramped text too close to edges, crowded design or not giving elements breathing room, and choosing style over function

**Do:** Create consistent alignments and spacing of type and/or other elements; use readable type; utilize consistent treatment/styles (bold for certain items, or italic for pricing, etc.)

**Save time with paragraph styles!** Highly recommended you use paragraph styles for your text to save time formatting the entire document.

**Remember the overall purpose and function and your work—Design by finding the balance between style and function.**

**Grading will be based on successful:**

- consistent organization, styling, placement of text
- implementation of grid structure
- readability/legibility
- adherence to color/typeface limitations and other guidelines listed above
- following directions, including exporting/submission and file naming

## Document setup and exporting

**To get started in InDesign, create an 8.5 x 14 in document.**

1 page, (no facing pages)

**Copy/paste menu text** into your document. Might be best to copy/paste each section at a time.

**When you done, export to PDF:** File > Export... select PDF as Format; Lastname\_Menu

**(!) Double check your PDF to ensure everything looks correct before submitting.**

**What to turn in by end of day Friday, 4/12**

(1) PDF: File Name: LastName\_Menu

## Timeline

<b>Wk 9</b>	<b>3/26 - Tues</b> <ul style="list-style-type: none"> <li>• Work day (no meeting; I'm off campus)</li> <li>• Required draft</li> </ul>	<b>3/28 - Thurs</b> <ul style="list-style-type: none"> <li>• Check-in</li> <li>• Assign Menu</li> </ul>	<b>3/29 - Fri</b> <ul style="list-style-type: none"> <li>• Newspaper DUE</li> </ul>
<b>Wk 10</b>	<b>4/2 - Tues</b> <ul style="list-style-type: none"> <li>• Review Newspages</li> <li>• Check in as needed for Menu</li> </ul>	<b>4/4 - Thurs</b> <ul style="list-style-type: none"> <li>• WORK DAY (no meeting, I'm off campus)</li> <li>• Logo, type strategy, and layout indicated</li> <li>&gt; REQUIRED DRAFT submission: Lastname_Menu1 by end of day</li> </ul>	<b>4/5 - Fri</b>
<b>Wk 11</b>	<b>4/9 - Tues</b> <ul style="list-style-type: none"> <li>• Check in; have files and visual progress ready to show in class</li> <li>• Assign next</li> </ul>	<b>4/11 - Thurs</b> <ul style="list-style-type: none"> <li>• WORK DAY (no meeting, I'm off campus)</li> </ul>	<b>4/12 - Fri</b> <ul style="list-style-type: none"> <li>• Menu DUE</li> <li>• TBA for Next</li> </ul>
<b>Wk 12</b>	<b>4/16 - Tues</b> <ul style="list-style-type: none"> <li>• Review Menus</li> <li>• TBA for Next</li> </ul>	<b>4/18 - Thurs</b> <ul style="list-style-type: none"> <li>• TBA for Next</li> </ul>	

**Columbus, IN trip (departs Thursday, 4/11)**

## Paragraph Styles

Using paragraph styles allows you to save all the formatting decisions for a particular kind of text, like a name or description, and easily and QUICKLY apply them to other instances with just a couple clicks.

- Paragraph styles palette can be found under Window > Styles > paragraph styles.
- Name each style appropriately with a descriptive title.
- Although there a lot of options in the dialog box, the main ones you'll be likely to use are Basic Character Formats, Indents and Spacing, Drop Caps and Nested Styles, and Character Color.
- [Link to tutorials on formatting text and setting Styles \(from Adobe Help\)](#)

### Appetizers

**7 PROVOLONE WEDGES**  
Lightly breaded provolone cheeses to a golden brown and served with sauce.

**7 ONION PETALS**  
Battered, thick cut onion petals served with tangy dipping sauce.

**8 STUFFED MUSHROOMS**  
Mushrooms stuffed with a unique Italian sausage and cheese.

**6 GRILLE CHIPS**  
Fresh, hand cut, seasoned potato melted blue cheese.  
Ask for it loaded - topped with bits of bacon, chives and ranch dressing.

The image shows a 'Paragraph Style Options' dialog box with the 'General' tab selected. The 'Style Name' field is set to 'Name'. The 'Based On' dropdown is set to '[No Paragraph Style]' and the 'Next Style' dropdown is set to '[Same style]'. The 'Style Settings' section shows a complex description: '[No Paragraph Style] + next: [Same style] + Helvetica Neue + Condensed Bold + size: 11 pt + color: C=100 M=0 Y=0 K=0 + all caps - hyphenation + space before: 0.0625 in + nested styles(1): [price through 1 Words]'. There is a 'Reset To Base' button and a checked 'Apply Style to Selection' checkbox. At the bottom, there are 'Preview', 'Cancel', and 'OK' buttons.

Below the dialog box is a 'Paragraph Styles' palette showing a list of styles. The 'Name' style is selected and highlighted in blue. The palette also shows fields for 'Name', 'Category', 'Description', and 'add on'.

## Appetizers

### Provolone Wedges

Lightly breaded provolone cheese deep fried to a golden brown and served with marinara sauce. 7

### Onion Petals

Battered, thick cut onion petals served with a tangy dipping sauce. 7

### Stuffed Mushrooms

Mushrooms stuffed with a unique blend of Italian sausage and cheese. 8

### Grille Chips

Fresh, hand cut, seasoned potato chips with melted blue cheese. 6

Ask for it loaded - topped with diced tomatoes, bits of bacon, chives and ranch dressing. Add 3

## Soups & Salads

### Soup of the Day

Ask about daily special. Cup 5 Bowl 7

### Cup 4 Bowl 6:

#### Classic Italian Soup

Hearty vegetables, chicken, beef and pasta in a simmered in a flavorful Italian herbed broth.

#### Creamy Tomato Soup

Vine-ripened pear tomatoes pureed with fresh cream, red pepper, and oregano, and topped with our homemade focaccia croutons.

#### New England Clam Chowder

Chopped sea clams, diced potato, celery, onions and traditional seasonings simmered in a rich, creamy broth. Served Friday.

### Mandarin Orange Salad

A festive mix of baby field greens, mandarin oranges, shaved egg, and toasted almonds tossed with honey orange vinaigrette dressing. 7

Add grilled chicken for 4 or grilled salmon 7

### House Salad

Fresh mixed greens, red onion, tomatoes and carrots tossed with a house lemon balsamic vinaigrette dressing. 5

### Grilled Steak Salad

Thinly sliced sirloin steak, fries and Italian cheeses in a medley of fresh mixed greens, red onions, tomatoes and carrots. Served with your choice of dressing. 11

### Classic Antipasto Salad

Packed with the flavors of Italy, this salad is prepared on a bed of mixed greens and is loaded with roasted vegetables, Italian meats, olives and a blend of Italian cheeses. Served with your choice of dressing. 10

Dressings: Ranch, Fat Free Ranch, Bleu Cheese, Golden Italian, Honey Mustard, Oil & Vinegar, Lemon Balsamic

## Mains

### Grilled Chicken Sandwich

Perfectly seasoned chicken breast on a corn dusted Kaiser roll with your choice toppings. 9

Make it Cajun 1.00 Add cheese 1.00

Add bacon 1.50

### Big Benny M

Italian salami, capicola, pepperoni and an Italian cheese blend stuffed into an 8 inch hoagie bun, baked and topped with lettuce, tomato, our pepper relish and house dressing. 10

### The Grille Burger

Mountaineer Grille's signature fresh 8 oz angus burger grilled the way you like it served on a corn dusted Kaiser roll. 9

Toppings include grilled onions, mushrooms, tomatoes, lettuce, mayo, mustard, ketchup and pickles, add cheese 1.00

Add bacon for 1.50

### Black & Bleu Burger

8 oz Angus burger rubbed with Cajun seasoning and grilled to your liking, topped with warm bleu cheese crumbles. 10

### Chicken Marsala

Medallions of chicken breast sauteed with mushrooms and marsala wine in a rich demi glace sauce. 15

### Grilled Salmon

Salmon grilled to perfection and served with your choice of honey habanero or citrus butter glaze. 17

### Pasta Primavera

Pasta and fresh vegetables tossed in herb garlic and olive oil sauce. 15

Add grilled chicken for 4 or grilled shrimp for 7

## Sides

Basket of House Chips 3

French Fries 3

Baked Potato 3

Steamed Vegetable Medley 3

Fruit Cup 3

## Desserts

### Cheesecake

This silky cheesecake with a walnut graham cracker crust speaks for itself. Excellent as is or drizzled with chocolate syrup, caramel sauce, or fresh fruit. 6

### Blackberry Cobbler

A Mountain tradition with a down home taste. Served warm with a scoop of ice cream. 5

Ice Cream Sundae

Vanilla ice cream, topped with chocolate or caramel syrup, whipped cream, chopped nuts, and a cherry.....\$4

Drinks

Coke, Diet Coke, Mr. Pibb, Sprite, Ginger Ale 2

Lemonade or Fresh Brewed Iced Tea 2.50

Hot Tea, Coffee or Hot Cocoa 1.50

Sparkling Water 2.50

Bottled Water 2