

Notes from All Saints Christmas Party 2004

Notes from Ken VanBree:

- Fed 120 in 17.5min. The serving table setup worked well for the main meal
- Supplying the salad was a good idea. We can reduce the length of the buffet table with only one salad. Perhaps shorten the L extending into the parish hall giving room for more tables.
- Re-using the buffet table as a desert table worked well.
- Hors' oeuvre table location was better, but people congregated around it and blocked access
- Coffee table worked OK. We need to announce that coffee urns can be taken to your table.
- Three big water bottles per table was too many, should have 2/table with a spare supply
- Had salt and pepper on tables
- Had glasses for water on tables
- Had punch glasses at punch bowl
- Needed knives for cutting smaller pieces of Roast Beef
- Label the turkey, people were asking if it was pork
- Needed fork to break apart the garlic
- Needed separate forks for beef and turkey
- Don't forget to tell the Sr. Warden who the dinner co-chairs are.

Logistics:

- MC to keep the buffet offerings robust a must... Three of us seemed the right number
- Split drink responsibilities:
 - Water – set on tables during setup
 - Punch – make it before dinner
 - Coffee – make it and put it in carafes
 - Wine etc. – Two people seemed necessary to keep drinks flowing.

Logistics from 2003

- Hire a clean up crew for pots and pans
- Ask Kevin to put extra towels and trash bags in bathrooms.
- Cleanup bottlenecks (from John Tinsley)
 - Need more dryers – 2 would be good
 - 1 person to load, 1 to carry dishes back to closet
- Cooked meat in separate roasting pans which accelerated cooking time considerably
Put meat in oven at 10:40. It was done at 1:30. Adjust entry time to 11:30/12:00 which should be med rare by 2/3:00
- 1:00 to 3:00 shift needs 4 people
- 3:00 shift needs 1 or 2 people
- 5:00 shift needs 4 people to help scoop, carve and serve