

2004 Christmas Dinner Planning

Position	Task & Activities	Responsible
Food Chairpersons	Plan and organize the dinner	Ken VanBree Dennis Romley
Buffet MC	Coordinate the set up and provide efficient food presentation	Ken VanBree
Buffet Crew	Set up buffet, keep stocked with hot food and keep clean	Ken VanBree Need 4 souls
Food MC	Prepares menu and assigns tasks to cook and serve meal by 5:30	Dennis Romley
Food Crew	Shift 1: Purchase Menu in advance Store food at Church kitchen Season meat	Dennis Romley Father John Christian Pease
1:00-3:00	Shift 2: Wash & slice veggies Put beef in oven by 1:00 Put Turkey in by 2:00	Christian Pease Mel Kelm George Vizvary Dennis Romley
3:00-4:00	Shift 3: Begin cooking veggies	Jake Ward John Tinsley Christian Pease Dennis Romley
4:00-end	Shift 4: Receive Deserts from Parishners Dish out food at meal time	Jake Ward John Tinsley Gene DeForrest Dennis Romley
	Water and Beverage Czar Insure bottles of water on each table Make coffee , Punch will be made by others	Need 1 soul

***menu :**

5 Rib Eye Roasts approximately 70#

5 Turkey breasts

2 Costco bags of red potatoes

10# green beans

6 # Brussels sprouts

4 Costco bags spinach

Salad fixens, tomatoes, parsley, cucumbers, green onions

2 Bags of Garlic

Olive Oil

Butter

Sour Cream

Horse radish

Pearl onions

Kosher salt

Bread

Butter

Plastic glasses

Bottled water

Wine and cheese for kitchen crew