

This year at shrove tuesday; Krista, Jessica, and Me worked together to put this together. Jessica took care of buying the food and getting the recipe. Laura Biche had the recipe for gluten free pancakes which actually turned out better than the regular ones I think and they were really good. Krista and I setup people to put up tables and to get kids to help and to get decorations. We delegated the decorations to the diva. The Diva, Laura Biche, bought confettie, necklaces and table cloths that all matched for the tables. I Got Balloons for the event.

This year we charged a flat rate to each person except families we charged a little more. The documents attached should detail all that. We sold some tickets ahead of time as well as at the door. We had about 50 to 75 people.

This year instead of having individual orders. We made family platters. We brought two big dishes with approx 12 pancakes to each table with syrup, strawberries, whip cream, apple sauce, sausage, sugar, and chocolate chips. All the tables were preset so the only thing the runners, the youth, had to do was serve drinks and bring more family platters.

We precooked all the sausage and we started cooking about ten minutes before everyone came in. It took about a half hour after everyone got in, to serve everyone even though we had 3 griddles going. Even though we premade all the mix.

Problems: We didn't have enough people who really knew what was going on or knew how to cook very well and we need one big flat pan or something so we could cook more. All the people doing this were beginners except the dickenson.

Then at the end of the night we had everyone help clean up and it only took about 1 hour or so.

I hope this helps. If you have more questions, go ahead and ask me.

Many blessings,
Alex