

# Notes from All Saints Christmas Party 2003

Safeway 1	\$500.74
Safeway 2	12.88
Costco	91.09

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\$ 604.11

## Notes from Dennis Romley:

- Approximately 100 fed
- 5 Prime Rib roasts 78# beef yielded one extra roast which was sold in foil pkgs.
- 2 Costco bags of red potatoes
- 4 Turkey (.5) Breasts were consumed, buy 5 next year
- 10-12# of green beans
- 4+# brussel sprouts
- Bag of garlic

## Notes from Ken VanBree:

- Fed 120 in 17min. The serving table setup worked well for the main meal, but hors' doeuvre table was in the way, and desert table had long line.
- Coffee table needs to be located near a plug for the coffee pot.
- Next page is modified planning document from prior year's dinners. We should review this document before every event to make sure we have people assigned to all tasks.
- Need to supply water and punch
- Need salt and pepper on tables
- Need glasses for water on tables
- Need punch glasses at punch bowl

## Logistics:

- MC to keep the buffet offerings robust a must... need two additional helpers
- Assign a drink Czar for water, punch, coffee, wine etc.
- Hire a clean up crew for pots and pans
- 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

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