

McAulay Notes on Christmas Dinner
(12/17/00)

Allocation of responsibilities:

Men's group: Buy, prepare and serve the meat, potatoes and vegetables, including seasoning, herbs and condiments.

Hospitality chairperson and team: Set up and decorate tables, do publicity and parish sign-ups, arrange for pot-luck on hors d'oeuvres, wine, bread and salads, desserts, set up coffee, tea, punch etc., arrange for clean-up.

Plan for serving:

14 tables with 8 at a table. Hors d'oeuvres, bread and butter, salads and later desserts are all done buffet style. The meat, potatoes and veggies are served on platters and in bowls to each of the 14 tables. One table set up with wine, one with punch and non-alcoholic beverages and a cart with coffee, decaf and tea urns. Hors d'oeuvres and beverages at 5, at 5:30 we take seats at table and say grace. Then table by table go to the salad and bread buffet. At this point, the kitchen crew begins serving meat, veggies and potatoes to each table. The desserts are put out and dessert service is buffet style.

Men's team: We had a total of 12, plus Rod. Could do with fewer, but all 12 were employed at various stages of the production.

Special talents:

Jim Viglizzo, operates Jimmy V's Sports Café on the Stanford Campus by Maples Pavilion. He can purchase beef at wholesale. In '00 he prepared the meat for cooking, rolling, tying and seasoning 5 roasts (total of 76 lbs.). His phone numbers are: (home) 326-5646; (sports café) 724-6465; (cell) 796-2275)

Michael Orr, parishioner, is chef at the Palo Alto Club.

Dennis Bromely, parishioner, knowledgeable – from a restaurant family.

Charlie Weigle, parishioner, has good roast potato recipe.

Quantities: (fed approximately 120)

Beef: 5 prime rib roasts totaling 76 lbs. were cooked with about 2/3 of one roast left over. Might of done with 60 lbs.

Turkey: 6 tenderloin filets of breast meat prepared. Marinated in seasoning and white wine. Seared in olive oil in fry pan and then baked for 35 minutes. Could have cooked 8.

Potatoes: Approx. 30 lbs. of size B, red, new potatoes. Cut up in quarters or sixths.

Veggies: 50 yellow neck squash and 50 zucchini.

Time-line: based on estimated serving time at 5:30/5:45pm.

Noon: pick up meat; (2 persons)

1:00pm: Prep meat (2 persons)

2:00pm: Beef into oven (the beef is cooked at various temperatures over the course of 2.5 hours and on several occasions is taken out of the oven and rests); (1 or 2 persons)

Begin to slice up veggies and potatoes; (2-4 persons)

2:30pm: Begin to prep Turkey – marinate; (1 person)

3:30pm: Sear Turkey and then begin to bake; (1-2 persons)

4:00pm: Begin to roast potatoes; (2 persons)

4:30pm: Beef out to rest: (2 persons)

Quick boil veggies; (2 persons)

5:00pm: Carve beef and turkey; (4 persons)

5:30pm: begin service – 4 carvers put meat on platters, 2 potato servers put tates in bowls, 2 veggie servers put veggies in bowls at pass-through window, NOTE: potatoes and veggies can be held in steam table warmers. 3 servers work outside window with carts delivering platters and bowls to each table.