

## ***Team CASK***

(Chefs in All Saints' Kitchen)

All Saints' Christmas Feast, December 17, 2000

Las Posadas: 4:30pm

Pinata: 4:25pm

Hors d'oeuvres and wine: 5:00pm

Tuck into dinner: 5:30pm

### **Introductions:**

Our team members are: Kirk Anders, Demian Harvill, Paul Irwin, Rod McAulay, Jim McVey, Lin Miller, Cliff Moody, Michael Orr, Kirt Pruyn, Dennis Romley, Charlie Weigle, Jim Whitman, and Tom Wootton.

### **Menu and service:**

We are preparing prime rib (6 roasts) and some turkey breasts (for those who don't want red meat), roasted new potatoes with olive oil and herbs, and mixed green and yellow squash with butter and dill. Guests will bring hors d'oeuvres, salads, bread, beverages and desserts. Coffee, tea and water will be available, but we are not responsible for that. The hors d'oeuvres, salads, bread and desserts will be served buffet style - set out on tables. The meat, potatoes and vegetables will be served on platters that we will deliver to each table (12 to 14 tables).

### **Basic Assignments:**

***Meat team:*** Michael Orr, Kirt Pruyn and Dennis Romley

Responsibilities: Prep and cook prime rib roasts and turkey breasts, slice meat when done.

Time frame: The beef will be brought over to the church from Jim Viglizzo's café late Sunday morning. The crew should be on-deck to prepare meat for cooking and to put it in the ovens between 1 and 2 pm. Turkey breasts will go in later. The meat needs to come out of the ovens at 4:45pm to "rest" and then be sliced. The crew will do the slicing.

What to bring: carving knife (with you name taped on it!) and one large serving platter (with you name taped on it). Apron optional.

***Potato team:*** Charlie Weigle, Jim Whitman and Lin Miller

Responsibilities: Wash, cut and season potatoes for roasting. Roast potatoes in convection oven

(note this should be run at 10 degrees or so lower and for 25% less time). Help meat team carve meat and set up platters for service. The potatoes will be set around the slices of meat on each platter.

Time frame: Begin roasting so potatoes can come out around 4:50 pm. Crew should be on-deck by 3:30pm.

What to bring: carving knife and a serving bowl for serving vegetables (with your name taped on). The vegetable bowl should be large enough to hold 8 servings of veggies. Apron optional.

**Vegetable team**: Paul Irwin, Jim McVey and Kirk Anders

Responsibilities: Wash and slice vegetables. Cook on stove top in large pots of boiling water. Place cooked vegetables in serving bowls. Serve meat and potato platters and veggie bowls at kitchen counter (inside) to other servers with carts on the outside of the counter.

Time frame: Veggies will cook between 5 and 5:20. Crew should be on-deck by 3:30pm to prep and set up pots and bowls.

What to bring: We will need serving bowls for the vegetables, i.e. a bowl large enough to hold 8 servings of vegetables. Bring a bowl with your name taped on it. Apron optional.

**Clean-up hitters**: Demian Harvill, Cliff Moody and Tom Wootton

Responsibilities: Drive small carts around Parish Hall and deliver platters of meat and potatoes and bowls of vegetables to each table (12-14 tables). The carts will be loaded at the kitchen pass-through window. Help clear tables at end of dinner and knock down chairs and tables.

Time frame: Crew should be on-deck by 4:30 for instructions and any set-up. You may come earlier.

What to bring: We need serving bowls for vegetables, i.e. a bowl large enough to hold 8 servings. Bring a bowl with your name taped on it. Apron optional.

**Team support**: Rod McAulay

Responsibilities: Maintain morale of all other teams. Supply beverages and cheeses, etc. Fill in where needed.

Time frame: Be on-deck by 1:00pm

What to bring: Beverages and goodies for cooking team. Serving bowl. Apron optional.