

Food Report

1994 MIDWEST MORRIS ALE MENUS

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Friday evening:

Baked Potato Bar (Sour Cream/Cheese/Broccoli/Cauliflower/etc)
Various snacks
Cookies

BREAKFAST -----

All Days:	Cold cereals / Bagels / Cream Cheese / Jelly / Peanut Butter Granola Mix / Fresh Fruit / Bread / Instant Oatmeal Coffee / Hot tea / Milk	
Saturday:	Scrambled Eggs or Tofu Sausage	O'Brien Hashbrowns
Sunday:	Breakfast Casserole Sausage	Tofu Casserole
Monday:	French Toast & leftovers	

LUNCH -----

Saturday:	Ham Salad sandwiches Pasta salad Relishes	Humus Greens salad Cookies
Sunday:	Gyros Spanakopita Cucumber/tomato salad	Pita Bread Tiropita Baklava

DINNER -----

Saturday:	Turkey Green Beans Salad Pumpkin Pie Cake	Rice & Eggplant Casserole Mashed Potatoes w/gravy Bread
Sunday:	Spaghetti (sauce options: meat, tomato, pesto) Mushrooms/Olives on the side Salad Lithuanian Torte	Garlic Bread

Snacks & Drinks Available at all times -----

Drinks:	Beer, teas, lemonade, wine, rootbeer, diet pop
Snacks:	Pretzels, tootsie pops, fruit, leftover desserts

Food Report

Purchased from - Wholesale Vendors

AMOUNT	PRODUCT	USE	# OF SERVINGS
MEATS:			
<u>3 cases</u>	Brown & Serve link sausage, 2 meals		200
<u>7 lbs</u>	Ground beef	Spaghetti sauce	75
<u>6 lbs</u>	Bulk sausage	Spaghetti sauce	75
PASTAS/RICE:			
<u>10 lbs</u>	Mostaccioli Noodles	Pasta salad	150
<u>20 lbs</u>	Spaghetti noodles	Dinner	150
<u>4 pkg</u>	Brown Rice	Dinner	60
CANNED/PACKAGED GOODS:			
<u>3 # 10 cans</u>	Instant potatoes	Dinner	150
<u>12 #10 cans</u>	Spaghetti sauce	(meatless)	150
<u>2 #10 cans</u>	Chopped black olives	side option	75
<u>2 lb jars</u>	Sweet Pickle Relish	ham salad	100
<u>1 gal</u>	Sweet Pickles (whole)	relish	100
<u>2 #10 cans</u>	Dill Pickle spears	relish	100
<u>4 gal</u>	Oil	4 salads & cooking	450
<u>2 gal</u>	Vinegar, white	4 salads	450
<u>1 gal</u>	Syrup		
<u>4 gal</u>	Picante Sauce		
<u>10, 16 oz</u>	Corn Chips		
DAIRY PRODUCTS:			
<u>2 #10 cans</u>	Cheese sauce, mild cheddar	Potato bar	80
<u>2 cs</u>	Liquid Eggs for	Scrambled eggs	100
		Stratta	100
<u>10 lbs</u>	Sour cream	Potato bar	80
<u>16 gal</u>	Milk, 2%	7 meals	
<u>3 lbs</u>	Cream Cheese	bagels	
<u>10 lbs</u>	Whipped Cream for Pumpkin dessert		

over

COOP Purchases:

<u>13 lbs</u>	Humus	Lunch
<u>20 lbs</u>	Tofu (scrambled)	Breakfast
<u>5 lbs</u>	Parmesan Cheese	side option
<u>20 lbs</u>	Granola	
<u>5 lbs</u>	Honey	

GROCERY Purchases:

<u>8 whole & 2 breasts</u>	Turkey	
<u>4 boxes</u>	Instant Oatmeal	
<u>13 lbs</u>	Bologna for Ham Salad	
<u>3 jars</u>	Banana Pepper Rings	Relish <i>- popular</i>
<u>3 jars</u>	Jelly	
<u>4 lbs</u>	Peanut Butter	
<u>10 lb</u>	Sack potatoes	Hashbrowns, suppliment
<u>4 cans</u>	Caffinated Coffee	
<u>2 cans</u>	Decaf Coffee	
<u>5 loaves</u>	Cheap sliced bread	Stratta
<u>10 lbs</u>	Margarine, tub (soft)	Cooking/table
<u>5 boxes</u>	Margarine, stick	Pumpkin pie cake dessert
<u>15 lbs</u>	Sugar	table & cooking
<u>5 lbs</u>	Flour	cooking
<u>2 boxes</u>	Salt	table & cooking
<u>1 can</u>	Pepper	table & cooking
<u>1 jar</u>	Garlic	cooking
<u>6 boxes</u>	Cold Cereals	breakfast option

Other odds and ends:

Toothpicks	Lemonade	Etc...
Tinfoil, saranwrap	Tea	
Sandwich bags	Spices relative to recipe needs	

VENDOR PREPARED FOODS:

<u>Lunch</u>	Jim's Gyros, Sunday lunch
<u>720 cookies</u>	Otis Spunkmeyer cookies (3 cs of 20 doz cookies, raw dough)
<u>5 doz</u>	Bagel Bin, assorted bagels (not enough!)
<u>5 tortes</u>	Neopolitan Lituanian Tortes
<u>10 loaves</u>	Lituanian Sourdough Bread
<u>30 loaves</u>	Rotella's Italian Twist Bread
<u>20 loaves</u>	Grain Bin Bread, Lincoln, multi grain & sunflower nut
<u>5 kegs</u>	4 kegs of Beer (1 Killian Red, 2 Bitter, 1 Porter) 1 half keg Rootbeer

Notes:

This is much more wordy than I wanted it to be, but someone asked me to write down how we did things, so here it is.

For budgeting purposes we estimated \$2.50 per person per meal, and that figure was more than generous. This figure did not include the fees paid to our cooks and kitchen help. Be sure to supply your cooking staff with daily menus, recipes, and time schedule.

Approximately 1/3 of our attendees preferred vegetarian meals. Dairy restricted or other food allergies need to be considered.

Many things used are not listed here, such as tahini, olive oil, etc which were used in making some of the vegetarian dishes. Contact your cook several times to verify amounts needed of product used in your recipes. I contacted several food service people to make sure my amounts were sufficient. The cafeteria manager in my building was very helpful. If your cook is familiar with quantity cooking, he or she is a good resource.

Purchasing large quantities from food distributors saves lots of money, however, grocery store sales are sometimes a better buy than distributorships can offer. My basement and freezer stored many goods until ale time. We saved a lot of money by knowing our menu early and being able to take advantage of sale prices.

We purchased what was in our opinion some of the best bread available in Omaha and Lincoln. Bread is relatively cheap even at \$1.50 a loaf when you feed a lot of people. Get the good stuff - go for the bread that chews back. Bagels were also more popular than we imagined. We bought 5 dozen bagels which disappeared Saturday morning. Lemonade was popular due to the heat - we did not have enough and had to go buy more (still not enough).

My biggest surprise was the amount of time it took to serve the meals. I expected lunch to go longer than 1 hr, but within 1/2 hr the line was minimal. This could be due to the fact that only 130 people were in attendance, but we'd like to think that the menu choices made it move quickly too. Having beverages and snacks at separate stations helped. Serving from both sides of the table and letting individuals choose their own portions also helped.

We had to supplement the kitchen with cookware. We provided our own 9 X 13 pans for the pumpkin cake, and I brought my stand up mixer and a food grinder. We borrowed tables and chairs, plates, bowls, coffee cups, and silverware, roasters etc from the volunteer fire department and from our cook's church. Donations were made in appreciation. It sure saved rental fees.

We had two paid cooks and they earned every penny of their fee. We also hired two dishwashers. We were lucky that the facility was equipped with an automatic dishwasher, but the pots and pans still had to be done by hand. Our friendly native guides served as clean up crew for the hall after meals.

(These are things that happen that you can't control too much). The cooks observed people licking the peanut butter knife and putting it back into the can; sipping from a serving spoon and returning it to the pot. Good thing we're all friends, eh? Perhaps the squires should relay a few etiquette rules when they address their teams at the beginning of the Ale.

Concerns: Things we tried to keep in mind while planning meals included

- simple, basic menus with popular foods
- no processed or premade foods - everything was made from scratch or by hand (ie Lituianian torte from a local bakery). We could guarantee to individuals with food allergies what was or wasn't in the food (ie msg, mustard, etc).
- plenty to eat, and on time

See the menus for what was served, here are notes on what worked and what didn't:

Friday dinner: Potato bar was a big hit. Needed more mushrooms and stuffing stuff.

Saturday breakfast: The leftover potatoes mixed with green peppers and onions made the hashbrowns (very popular). Lots of scrambled tofu leftover.

...lunch: I was worried that this would be an unpopular meal, but not so. People requested pita bread for the humus which we did not have until Sunday for the Greek lunch.

...dinner: I was told to buy 12, 20 lb turkeys for 150 people. I bought 8 and 2 breasts (got them on sale during thanksgiving at \$.39 per pound). We had lots of leftover turkey - 1 1/2 birds, and didn't even cook the breasts. Leftovers were put out for people to make sandwiches etc for trips home on Monday morning.

Sunday breakfast: I gave the cooks a recipe which they didn't follow, but the casserole was good anyways. Still working on the tofu.

...lunch: Our greek catered lunch - gave the cooks a break. Great lunch.

...dinner: Always popular spaghetti. Alice made the pesto, stretched it with spinach. We chose spaghetti over lasagne because lasagne is so difficult to clean up after. We put olives and mushrooms (still needed more mushrooms) on the side so people who don't like these things didn't have to deal with them.

Monday breakfast: Leftover bread and liquid eggs made french toast very easy to do (it helped that the stove had a grill). All the leftovers were put out and everyone was invited to take what they wanted.

ESTIMATE OF COST FOR GREEK LUNCH for the MIDWEST MORRIS ALE

From: Jim & Angie @ Jim's Center Gyros
2-16-94

Estimate needed by 2-26-94

We know that this is your best estimate at this time, actual cost will depend on current pricing at the time of production. Please be as accurate as possible. Our food budget is tight. Also, about 1/3 of our attendees are vegetarians (dairy okay). The tiropita and spanakopita should be made with no meat products. Thanks!

PITA BREAD	300 pieces	\$ _____
GYRO MEAT	enough for 150 sandwiches	\$ _____
GYRO SAUCE		\$ _____
TIROPITA	150 pieces	\$ _____
SPANAKOPITA	150 pieces	\$ _____
BAKLAVA	150 pieces	\$ _____
ESTIMATED TOTAL		\$ _____

We are expecting about 150 people - are we estimating enough food for everyone? In addition to the items listed we will have a cucumber/tomato salad.

If the Morris team decides to contract with you for the above food items, please list your needs for providing this service (ie - help in the kitchen, etc)

What's your time line for preparing the food (ie, do some ahead and freeze it, etc. We can probably store some prepared items in our home freezers) All food needed on or before Friday, May 27, 1994.

Please list all of your concerns and expert advice that will help us to have a successful event at the Ale. Food has sometimes been a source of irritation to attendees. We want the food to be the thing they most remember as being top quality. Use the space provided to list your concerns and advice. *These fine folks not only made the food but served it too. We didn't expect that. Great people!*

Thanks for your help Jim and Angie!