



CORPUS CHRISTI UNIVERSITY PARISH

Sunday Night Dinner Booklet

From One to Many

A group of people cooks the dinners. When you sign up to volunteer for dinner, you will be assigned a group of people to work with (your team).

If you have people you want to work with, you may indicate so.

- We like to keep the teams to around 6 people if possible

What's For Dinner?

Once your team is assembled, there are a number of things for the team leader to decide.

1. The team leader should determine the menu
 - a) The team leader may determine the menu by themselves or consult with team members
2. Here are some **suggestions** for the menu:
 - a) Main Entrée: sloppy joes, pulled pork sandwiches, wraps, chili, hot dogs, hamburgers, meatloaf & mashed potatoes, soups, pasta with meat, lasagna, chicken enchilada, macaroni & cheese
 - b) Sides: cabbage salad, cole slaw, veggies & dip, macaroni salad, corn, French fries, tater tots
 - c) Deserts: cookies, brownies, cake, ice cream
 - d) Beverages: Lemonade and Water is usually served. The concentrate for lemonade is in a jug at CCUP. You can use that and it is no cost to the team.

****Note:** You are not limited to this list! These are just suggestions to help you get your creative juices flowing!

****ALSO,** we do have a few vegetarians, so it is nice to have something for them as an entrée. If the main entrée could be made without meat, substitute beans, rice, or vegetables for a small number of students.

****When determining your menu, please keep in mind the dishwashers. The fewer dishes they have to wash the better!**

Purchasing the Food

- The Campus Ministry Associate should let you know how many students to expect
- The cost of the dinner is split amongst the team

- If you would like to use this donation to the parish as a tax write off please submit your receipts. Our Pastoral Administrator will write a letter indicating your contribution to the parish.
- Gordon's Foods, Costco, & Sam's have larger quantities of food when serving this size group.
- Gordon's Foods has CCUP listed as a participant and they will give a discount on everything purchased there. Be sure to tell them your purchase is for CCUP (they will also ask when you checkout)

Prep Time

There are a number of things that need to be setup for Sunday Night Dinners

- A few tables need set up for serving food, drinks, and deserts as well as a dirty dish station.
 - There is a diagram on the wall by the microwave in the kitchen that tells you how to set up the tables
- **Please plan to have dinner ready to serve at 6:45!**
- You may begin putting out the food that does not need to be kept warm around 6:30ish. If you put it out too early, people begin eating it before we are ready!
- Please do not put the desserts out until Mass is over and the majority of those not staying for dinner have left. Otherwise, those not staying to eat will grab dessert on their way out and the people staying to eat will not get any.

No Dish Duty!

Your team does not have to do the dishes. Another crew is assigned to come in and do that. Be sure you get any personal dishes that people bring out of the way before they are put into the cupboards.

A Few Other Things

- Food often goes farther than planned. Team members are also welcome to eat (once all the kids have taken their plates) and it does not matter that they are included in the count.
- If you have tossed salad – only get about half of what you need. Some will eat it but it is typically not a favorite. Also, please check with the ministry assistant to find out if salad dressing needs to be purchased or if some is available at the parish.
- Students will really eat whatever is there so do not be concerned that they will not eat what you fix. It is FREE food to them.

Resources

- If you are having trouble deciding how much to buy, here are some great websites that are helpful:
 - http://www.greatpartyrecipes.com/cooking_for_large_groups.html
 - <http://www.dummies.com/how-to/content/cooking-for-crowds-for-dummies-cheat-sheet.html>