



## Food Team

### Event Timeline

- 3:30-4:30- Prepare 300 salads.
- 4:00- Unload food from Carters.
- 4:30- Place butter and salads on the table. Prepare drink containers and pre-mix several gallons of lemonade.
- 6:00- Doors open.
- 6:10- Begin plating food..
- 6:25- Opening prayer.
- 6:30- Buddies to begin picking up plates.
- 7:45- Place desserts and dessert plates on trays.
- 8:00- Deliver desserts. Begin condensing food into trays for volunteers to eat later.
- 8:30- Begin cleanup

### Job Description

Food service is responsible for the feeding of all 275 guests with hot food. Buddies will come through the left side of the curtain, pass by the tables and come reenter the dance on the right. Plates will be available for them to take and continue moving through the food prep area. Special requests will be handled on a labeled table closest to the curatin. It is the Buddies responsibility to know their Buddy's needs.

### **Event Numbers**

- 275- Guests
- 3- Plates need food cut prior to serving to Guest
- 1- Soft foods
- 2- Dairy free

### Team Lead

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