

Community Crossroads



Ron Skinner has put together a list of suggested menus, including ingredients and quantities.

Serving at the Shelter

- Once at the shelter, set up the assembly line in the kitchen.
- Transport meat to the shelter's serving tins. Slice as needed so meat doesn't dry out or get cold.
- Start with 2 slices of meat, vegetable, and potatoes. Rolls and dessert if available.
- Plan on serving around 6:30 or slightly before. They will probably ask you to make up 10 extra plates to put in their cooler for other clients.
- Put the fruit in a couple of big serving bowls (they have them at the shelter) and set out as self-serve.
- Set out milk the same way. If you run short on milk, look in the large walk-in cooler at the shelter. You can also use what they have in the cooler in case someone wants a vegetarian option. You can make PB&J, cheese sandwiches and use other other items they have on hand.
- The meal should cost around \$200.



Homeless Shelter Meal: June 2016, 2017, 2018, 2019, 2021, 2022, 2023

Menu:

Roast Pork

Mac & cheese

Rolls

String beans

Tea, milk, chocolate milk

Fruit

Dessert

Assume 60(+/-) head.

Ingredient List:

Pork loin: About 30lbs – You can get at Sam's for a reasonable price

Mac & Cheese: Sam's has a bulk pack of Kraft M&C with 15 individual boxes in 1 pack

Canned string beans: 26lbs - Sam's has 106oz cans for a reasonable price (4 cans will do)

Seasoning for the string beans (optional) – I used the large package of bacon bits from Sam's

Rolls – About 8 – 9 dozen

Cookies or brownies: Sam's has the large brownie trays. 3 should work

Tea mix concentrate: 1 gal. – This is at Sam's (there may be some at Church)

Montreal steak-rub seasoning (large bottle – Sam's) or any dry rub you like

Fruit: A couple of mixed bags. + BANANAS

Ice – The shelter has ice

You can get a couple bags of fruit to put out in the dining room

Paper Products:

Plastic silverware – You really only need forks or you can get the pre-packed plastic flatware from Sam's

Napkins -

Plates – Get the heavy, 3 section paper plates

Cups – 12oz cups are fine

Roasting Pans – Sam's has a package of 15 but there may be some left at Church

Other Stuff:

2 large pots for beans and M&C plus lid

Cooler for tea – use the yellow one at church

Several large serving spoons (1 slotted for the beans)

Roll of heavy duty aluminum foil

Roll of paper towels

2 gallons of milk for the kids – they also love chocolate milk You can buy some extra milk to use in the Mac & Cheese to keep it creamy

Server's gloves

Bring an extra large garbage bag or 2 just in case

Bring whatever serving spoons / knives you think you will need. They have stuff at the shelter but you can't depend on having what you'll need. Remember to bring the utensils back to the church

Preparation hints:

I started around 11am (which was too early) at the church and had everything done by around 4. The meat will take about 2.5 hours in the oven Give yourself plenty of time if possible

Pork Loin

- Cut the loins in half. One loin cut this way fits nicely in the serving tin
- Drizzle w/ olive oil (or any oil) and rub in seasoning
- Bake until done – I covered while in the oven. We waited to slice until we got to shelter

String beans

- Open all 4 cans and place in pot. There will be a lot of liquid. You can drain some if you choose. I have a pot that works well. There may be one at church also. Let me know if you need one. Mix in your seasonings
- Heat thoroughly

Mac and Cheese

- Follow the directions on the box. This is a lot of M&C so it can be a bit difficult to stir it all together. You will have to add some milk to the pot as the longer it sits, the more the macaroni absorbs the liquid. Adding milk helps keep it “loose”

Tea

- Use the 5 gallon cooler at church
- Mix according to the directions on the bottle
- I usually fill w/ $\frac{3}{4}$ water and $\frac{1}{4}$ ice

Dessert

- We cut the brownies at the shelter. Three large brownie trays from Sam’s works

Serving

- Once at the shelter, set up the assembly line in the kitchen
- I transported the meat to the shelter in their serving tins. I sliced the pork as needed while there and that tends to keep it from drying out and getting cold. I started the plate with 2 slices of meat, then string beans, mac & cheese on last. The roll can go on top of the plate with a brownie
- Plan on serving around 6:30 or slightly before. They will probably ask you to make up 10 or so extra plates to put in their cooler for other clients
- I usually put the fruit in a couple of big serving bowls (they have them at the shelter) and set it out, self-service
- I set the milk out in the same way. If you run short on milk, look in the large walk-in cooler at the shelter. I also use what they have in the cooler in case someone want a vegetarian option. I have made up PB&J’s, cheese sandwiches and used other items they had on hand

Cost

- This meal will run around \$200 (plus or minus)