

Willmar United Methodist Church
Community Meal
1/24/2010

Menu

Turkey Alfredo over pasta

Peas

Garlic Bread

Lettuce Salad

Panna Cotta with mashed strawberries

Coffee, Milk, Water

Groceries	Quantity	Units	Cost, each	For 200	
1/2 & 1/2 or whipping cream	9	pints	1.13	10.17	
Breadsticks	18	pkg of 8		32.14	re-imburse to Janet Parker
Breadsticks	6	pkg of 8	2.99	17.94	these were given to the Shelter House
Butter	6	ctn.	2.18	13.08	
Butter	7	ctn.	1.99	13.93	4 left over-in freezer
Cream cheese	24	8 oz. pkg.	1.04	24.96	
Cream cheese	12	8 oz. pkg.	1.89	22.68	
Fettucini noodles	6	pkg	1.39	8.34	had 3 left-to Shelter
Fettucini noodles	19	pkg	0.99	18.81	used 1 left from last year, also
Garlic	3	pkg of 3	1.68	5.04	used 2 pkg
Garlic salt	1	jar		0.00	Damon has
Honey	2	48 oz jars	5.97	11.94	
Ice	2	bags	1.39	2.78	used 1 bag
Milk	3	2 gal pks	6.14	18.42	used 4 gallons
Napkins	5	pkg/50	0.99	4.95	used 3 packages
Olive Oil	2	bottle	6.49	12.98	used what was on hand, instead
Parmesan cheese	4	lg jars	10.88	43.52	
Parmesan cheese	12	sm jars	3.99	47.88	
Peas	5	lg bags	4.59	22.95	
Peas	6	sm bags	2.29	13.74	4 left over-in freezer
Plastic cups with lids	200	each		14.82	re-imburse to Janet Parker
Lettuce	8	heads	1.49	11.92	used 6
Salt	8	pinches		0.00	on hand
Strawberries, frozen	29	10 oz. ctns	1.49	43.21	
Sugar	16	Tbsp		0.00	on hand
Turkey-frozen breast, ready to bake	90	lbs	0.58	52.00	paid to Damon-Jenni-o
Unflavored gelatin	4	pkgs	1.57	6.28	
Whipping cream	5	pints	2.48	12.40	
Whipping cream	19	pints	2.59	49.21	
Whole milk	1	gallons	1.98	1.98	
Shredded carrots	4	bags	1.28	5.12	used 3
				0.00	
				0.00	
				543.19	
	140	served			
			cost per meal	3.88	
Lots of leftovers were brought to the Women's Shelter House.					
			If 200 served:	2.72	

Panna Cotta

Makes 26 servings
8 batches made 172

2 cups whole milk
2 Tablespoons unflavored powdered gelatin
6 cups whipping cream
2/3 cup honey
2 Tablespoons sugar
Pinch of salt

Place the milk in a heavy saucepan. Sprinkle gelatin over and let stand for 5 minutes to soften the gelatin.

Stir over medium heat just until the gelatin dissolves but the milk does not boil, about 5 minutes.

Add the cream, honey, sugar, and salt and stir until the sugar dissolves, about 2 minutes.

Remove from heat and cool slightly. Pour 1/3 cup mixture into plastic cups.

Refrigerate until set, at least 6 hours and up to 2 days.

Serve with fresh berries or thawed sweetened strawberries.

Alfredo Sauce Supreme

serves 24 or more
Make 9 batches

4 Tablespoons olive oil
8-10 cloves garlic, pressed
4 (8 oz) pkg cream cheese, cut up
18 oz fresh parmesan cheese, grated
2 cups butter
2 cups whipping cream or 1/2 & 1/2
4-6 oz milk (more to thin if needed)

In a large sauce pan lightly cook the garlic with olive oil (do not brown).
Add the cheeses, butter, cream and milk, whisking constantly until smooth.

Saturday morning, beginning at 9:30:
Make Panna Cotta

Sunday morning:
Have Sunday School youth set up add'l tables and chairs
Start baking the turkey breasts

At 2:00: Boil water and make pasta
Peas in crock pots
Cut up turkey
Make Alfredo sauce
Bake garlic bread
Make salad
Mash thawed strawberries & put on panna cotta

On tables: silverware
cups/glasses
salt/pepper
sugar/creamer
napkins

plate food
bring beverages separately
bring dessert separately

Saturday:

4 people made the dessert, starting at 9:30. Two left at 10:30. Finished before 11:30.

8 batches made 172.

Put cream cheese & butter in fridge to thaw. Same with strawberries.

Put Panna Cotta in upstairs fridge.

Panna Cotta went in 5 1/2 oz. cups, with lids.

Brought 2 pots & 2 spoons from home.

Sunday:

Started cooking 29 boneless turkey breasts in 5 roasters and one pan in the oven, right after church.

Tables and chairs were set up right after church also.

I bought the rest of the groceries before church.

Took the cream cheese and butter out of the refrigerator to warm up.

Starting at 2:30:

From home-2 cookie sheets, 1 fry pan, 2 pots, garlic press, sharp knife, holder for slicing.

Started water for pasta.

Made Alfredo sauce.

Started cooking peas in crock pots-6, saving 4 small packages in case we need more later.

Strawberries on Panna Cotta and back into fridge.

Melted butter and put breadsticks in pans. Sprinkled with garlic salt.

Tore lettuce.

Used half of turkey and Alfredo sauce.

Lots of breadsticks left.

Noodles became unusable-threw out lots.

It was wise to start earlier and also do the dessert on Saturday.