

Willmar UMC

Community Meal

25-Jul-10

Menu

Chicken Alfredo

Rotelli pasta with Walnut Sauce

Peas/broccoli

Toasted garlic bread rounds

Cole Slaw with raisins & apples

Panna Cotta with mixed fruit

Iced Tea, Milk, Water

Groceries	Quantity	Units	Cost, each	For 250	
1/2 & 1/2 or whipping cream	5	quarts	2.79	\$ 13.95	
Apples	1	bags	6.49	\$ 6.49	
Garlic toast	15	bags	3.29	\$ 49.35	
Butter	6	ctn.	2.19	\$ 13.14	
Chicken strips	2	14 oz pkg	5.99	\$ 11.98	
Chicken strips, frozen	12	3 lb. bags	7.89	\$ 94.68	
Chicken strips, frozen	2	6 lb bags	11.88	\$ 23.76	
Cole slaw cabbage	16	bags	1.69	\$ 27.04	
Cole slaw dressing	1	inst. Sizw	11.29	\$ 11.29	
Corkscrew pasta	4	6 lb bags	4.98	\$ 19.92	
Cream cheese	24	8 oz. pkg.	1.49	\$ 35.76	
Garlic	1.28	lbs	2.99	\$ 3.83	
Honey	3	2 lb. jars	8.50	\$ 25.50	
Ice	2	bags	3.89	\$ 7.78	
Italian parsley	10	cups		\$ -	from my garden
Lids	3	pkg of 100	2.90	\$ 8.70	
Milk	7	gallons	2.98	\$ 20.86	
Napkins	2	pkg of 200	4.54	\$ 9.08	
Olive Oil	2	bottle	15.98	\$ 31.96	
Paper cups	4	pkg	2.50	\$ 10.00	
Parmesan cheese	2	lg jars	9.97	\$ 19.94	
Parmesan cheese	6	lg jars	10.88	\$ 65.28	
Mixed fruit, frozen	7	2 lb bags	8.59	\$ 60.13	
Peaches, frozen	8	bags	3.19	\$ 25.52	
Peas	4	lg bags	4.59	\$ 18.36	
Broccoli	4	lg bags	4.99	\$ 19.96	
Plastic cups (5 1/2 oz. size)	1	pkg of 250	8.17	\$ 8.17	
Raisins	1	double box	6.98	\$ 6.98	
Salt	2	pkg	0.50	\$ 1.00	
Sugar	1	bags		\$ -	on hand
Unflavored gelatin	5	pkgs	1.57	\$ 7.85	
Walnuts	1	10 cup bags	12.67	\$ 12.67	
Whipping cream	6	pints	3.19	\$ 19.14	
Whipping cream	13	pints	2.29	\$ 29.77	
Whipping cream	11	pints	2.59	\$ 28.49	
Whole milk	1	gallons	2.98	\$ 2.98	
Whole milk	1	1/2 gal	1.89	\$ 1.89	
Tea	1	lge ctn	5.24	\$ 5.24	
				\$ 758.44	
	213	served			
			cost per meal	\$ 3.56	

Panna Cotta

Makes 24-26 servings
make 10 batches

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 1/4-1/3 cup of mixture into 5 1/2 oz. plastic cups. Put a lid on it.

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

Top with fresh fruit or thawed sweetened strawberries.

Alfredo Sauce Supreme

serves 24 or more
Make 6 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.

Rotelli with Walnut Sauce

6-12 servings
Make 24 batches

1 pound rotelli (corkscrew pasta)
3/4 cups toasted walnuts
3/4 teaspoon salt
1/2 teaspoon black pepper
3/4 cup extra-virgin olive oil
1/2 cup grated Parmesan cheese
1/2 cup heavy cream
1/2 cup chopped fresh flat-leaf parsley

Cook pasta in salted water for 8 minutes. Reserve some liquid.
Meanwhile, put walnuts, salt & pepper in a food processor. Pulse.
Add olive oil while machine is running.
Transfer to a bowl & add the Parmesan cheese, then the cream.
Stir sauce into hot pasta, Sprinkle with parsley & toss.

Saturday morning, beginning at 9:00:
Make Panna Cotta

At 2:00: Boil water and make pasta
Peas in crock pots
Bake chicken in ovens
Make Alfredo sauce
Mix alfredo sauce and chicken & put into 2 roasters
Make salad
Mash thawed fruit, sweeten, & put on panna cotta

On tables: silverware
glasses
napkins
bread in baskets
Salt & pepper

plate food
bring beverages separately
bring dessert separately

10 batches of Panna Cotta made 242 desserts

Brought from home: 2 pots

2 bamboo spoons

1 Pampered Chef measuring cup for honey

Took 2 hours.

Put frozen fruit & frozen chicken in fridge to start thawing.

Had planned to make 10 batches of Alfredo sauce, but made 6-5 would have been enough.