

Penne Pasta (Lenten or Non-Lenten):

MEAL: Penne Pasta, Bread, Salad, PB&J Sandwiches, Coffee, Juice, Water

Shopping List

Penne Pasta (Lenten)

7 packs of 1lb small Penne Pasta
2 packs of 1lb Gluten Free Penne Pasta
3 large spaghetti sauce (Prego or similar)
Optional: Ground Beef
Optional: Green Peppers, Zucchini, Onions, Mushrooms
Parmesan Cheese (optional)
Shredded Cheese (optional)
Garbanzo Beans (optional)
2 loaves of Italian Bread
1 Loaf bread for PB&J
Half-n-half/creamers (for coffee)

Salad:

Lettuce: 3 - 1lb 8oz bags pre-cut, or Costco Romaine lettuce 2 pkgs (can be cut during prep)
Cucumber (optional)
Tomatoes (optional)
Sunflower Seeds (optional)

Bring from Home (optional)

Olive Oil
Italian Seasoning
Garlic Salt
Large Sauce Pot

Arrive no later than 8:45 am. Most of the following can be done between 9-10am.

Pasta:

- 1)** As soon as you arrive at 8:45am: Boil 2 large pots 60% full water.
- 2)** Once water is boiling boil pasta for 10 minutes then drain using colanders and put into 2 Roasters (food warmer) and mix some olive oil in to keep from sticking. Sprinkle with Italian Seasoning if desired. Don't forget to put a very small amount of water UNDER the tray that the food sits in (between that tray and the bottom of the roaster). Do this for both roasters. Keep Roasters OFF for now.
- 3)** After Communion turn the roasters ON to warm the pasta. Stir occasionally to keep from sticking.
- 4)** Just before the people come in the both roasters can be placed on the table but make sure the food is warm, temperature may need to be increased for a few minutes just before the people come in. Don't forget to stir.

Sauce:

- 1)** During pasta prep, dump all sauce bottles into a large pot and heat slowly on low. Turn off during Liturgy. After Communion turn heat on medium-high. Don't forget to stir.

NOTE: You can add seasoned ground beef (on non-fasting days), roasted vegetables, or your other favorite sauce add-ins to improve the sauce as needed.

NOTE: Two of them can fit in the large glass bowl and be microwaved for 10min to seep up process if necessary.

Coffee:

- 1) Fill coffee pot to 95 cups and put on serving table.
- 2) Add 7 cups of coffee (using a measuring cup) then make sure the pot is plugged in and turn it on right away (any time before 10am)
- 3) Tea kettle should be filled with water and plugged in.

Salad Preparation:

- 1) Salad components will be in the fridge. Lettuce will be in fridge in a large metal bowl. If it's in bags then put in largest metal bowl found under the counter in cabinet.
- 2) Cut salad add-ons (cucumbers, onions, etc) and put into the small plastic containers along with jalapenos, cheese in a bowl, and raisins found in "pantry" area. Keep what needs to be kept in fridge till after communion.

Peanut Butter and Jelly Sandwiches:

- 1) Loaf of bread will be in pantry area along with Peanut butter and Jelly (use Jelly in fridge first).
- 2) Roll out about 6ft of paper towels on counter and lay bread slices out in twos then spread the PB&J and cut into halves.
- 3) Place on platter and then cover air-tight with plastic wrap so the bread doesn't go stale, then place on table.

Table:

- 1) Before Liturgy put paper plates and eating utensils on the table. Also put tongs and/or other serving utensils.
- 2) After Communion but before the people come in finish setting the table by brining the salad and dressings out (backup supply of dressings are on shelf in "pantry" area), and putting cold water and juice on beverage table.

Butter
Garlic Salt
Parmesan Cheese
Cheese

- 3) Place sugar & creamer on Coffee table. Juice, water.

Remember to place all food in a logical order considering how people progress down the line.