

9/19/09

INFORMATION FOR COFFEE HOUR VOLUNTEERS

It is fine if the food provided for coffee hour is simple. It is the fellowship that makes the feast, not the other way around.

Below are some suggestions for simple menus and quantities.

You do not need to bring coffee, tea, sugar, rice cakes or the paper goods and plastic ware.

To avoid any undue financial burdens, there is a budget available for coffee hour (simply give your receipts to Eileen McGuckin and she will reimburse you). Thanks for volunteering.

If you have any questions please contact Adrienne Atkinson, 212 728 8253 (work), 917-609-1316 (cell) or aatkinson@willkie.com.

1. Bagel Menu

18 bagels
2 -8 oz cream cheese (tub is best)
Butter (one tub)
1 jar strawberry jam
1 quart milk
1 pint half and half
½ gallon orange juice, cider or similar beverage

2. Bread and Cheese Menu

4 or 5 Baguettes or loaves of Italian bread or 3 loaves of sliced bread
Cheeses: ½ lb each of brie, cheddar, gouda, goat (or your choice --2 lbs total should be fine)
Butter (one tub)
Jam
2 bunches of grapes
1 quart milk
1 pint half and half
½ gallon orange juice, cider or similar beverage

3 Bagels with Cold Cuts/Deli Cheese

18 bagels
1- 8 oz cream cheese (tub is best)
Butter (one tub)
Jam
1 quart milk
1 pint half and half
½ gallon orange juice, cider or similar beverage
½ lb sliced ham
½ lb sliced turkey
½ lb sliced Swiss cheese
½ lb sliced provolone or muenster

4. Menu for Fast Days

18 bagels
3 tubs assorted hummus spreads
1 jar peanut or almond butter
margarine (one tub)
1 jar strawberry jam
1 quart soy milk
½ gallon orange juice, cider or similar beverage
2 bunches grapes
Additional suggestions: fruit salad, nuts, such as almonds, dried fruits, such as apricots