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| **Day/Meal** | **Time of Day** | **Food Item** | **Prep** | **Oven**  **Temperature** | **Cook Time** |
| **Thursday** |  |  |  |  |  |
| PREP Friday, Breakfast | 12:00pm | Breakfast Casseroles | Prep casseroles (see manual)\*\*be sure to save 1/4 cup of egg/milk mixture for each dish/Make 12 casseroles \*Make 1 or 2 casseroles without  meat\*(Adjust quantities 1 casserole/10 people) |  |  |
| Thursday, Reception | 3:00pm | Meatballs | Turn on warmer. Preheat oven | 350 degrees |  |
|  | 3:30pm | Meatballs | Prepare Meatballs (see manual for recipe) |  | 20 minutes |
| **Friday** |  |  |  |  |  |
| Friday, Breakfast | 5:30am |  | Turn on warmer. Preheat oven. Take out  casseroles | 350 degrees |  |
|  |  | Casserole | Finish prep on casseroles (see manual) |  |  |
|  | 6:00am | Casserole | Cook casseroles on sheet pans (cover with foil) |  | 40 minutes |
|  | 6:40am | Casserole | Remove foil and cook more |  | 20 minutes |
|  | 7:00am | Hash Rounds | Place on sheet pans. Cook uncovered | 450 degrees | 10-15 minutes |
|  | 7:30am |  | **Breakfast is Served** |  |  |
| Friday, Lunch | 10:00am | New Chicken Salad | Prepare Chicken Salad (see manual) |  | 1 hour |
|  | 10:30am | Soup | Place soup bags into large pots of water/bring to a boil on stove/reduce heat, simmer for 30  minutes |  | 45 minutes |
|  | 11:45pm |  | **Lunch is Served** |  |  |
| PREP Saturday,  Breakfast | 1:45 PM | French Toast  Casserole | Prep French Toast Casseroles (see manual) |  |  |
| Friday, Dinner | 3:30pm | Salad | Prepare salad |  |  |
|  |  | Pot Roast | Prepare Pot Roast (see manual) | 275 degrees | preheat oven |
|  | 4:30pm | Pot Roast | Cook Pot Roast | 275 degrees | 45 minutes |
|  |  | Potatoes | Prep potatoes (see manual) |  |  |
|  | 5:15pm | Potatoes | Cook Potatoes | 350 degrees | 35-40 minutes |
|  |  | Green Beans | Cook beans on stovetop |  | 30 minutes |
|  | 6:30pm |  | **Dinner is Served** |  |  |
| Friday Night | 8:00pm | Popcorn | **Cook Popcorn (see manual)** |  | 45 minutes |

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| **Day/Meal** | **Time of Day** | **Food Item** | **Prep** | **Oven**  **Temperature** | **Cook Time** |
| **Saturday** |  |  |  |  |  |
| Saturday, Breakfast | 5:15am | Casserole | Turn on warmer. Preheat oven. Take out  casseroles | 350 degrees |  |
|  | 6:00am | Casserole | Cook casseroles on sheet pans (cover with foil) |  | 30 minutes |
|  |  | Casserole | Remove foil and cook more |  | 10-15 minutes |
|  | 6:15am | Sausages | Place in oven until medium to dark brown | 350 degrees | 30 minutes |
|  | 7:10am |  | **Breakfast is Served** |  |  |
| Saturday, Dinner | 9:00am | Chicken, prep | Place thawed chicken into large pans of salted water, cover and place on low shelves in walk in  cooler |  |  |
| Saturday, Lunch | 11:00am | Tacos | Cook Taco Meat (see manual) |  |  |
|  |  | Rice | Cook Rice (see manual) |  |  |
|  |  | Beans | Cook beans (see manual) |  |  |
|  | 11:30am |  | Heat up tortillas/shells in oven | 275 degrees | 10 minutes |
|  | 12:00pm |  | **Lunch is Served** |  |  |
| Sunday, Breakfast | 12:45pm | Egg & Cheese  casserole | Prep Casseroles (see manual)\*\*be sure to spray  pans with Cooking spray |  |  |
| Saturday, Dinner | 3:00pm | Chicken | Prep ALL chicken (see manual)/Pilgrim chicken goes into walk-in; team chicken gets cooked (Adjust quantities 1 breast/person + a few extras) Women don’t forget guards. | 375 degrees | preheat oven |
|  | 4:00pm | Chicken (for team) | Cook until temperature reaches 165 degrees | 375 degrees | 25-35 minutes |
|  |  | Marinara Sauce  (team) | Heat up sauce on stove top |  |  |
|  | 4:15pm | Garlic Bread | Prep bread (slice and put into foil-see manual) |  |  |

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| **Day/Meal** | **Time of Day** | **Food Item** | **Prep** | **Oven**  **Temperature** | **Cook Time** |
| **Saturday (cont.)** |  |  |  |  |  |
|  |  | Salad | Prepare tossed salad (individual or family style) |  |  |
|  | 4:30pm | Garlic Bread (team) | Put 6 loaves of bread into oven | 375 degrees | 10 minutes |
|  |  | Veggies | Prepare veggies (thawed veggies into pan with water, butter, salt, pepper and garlic power.  Cover with foil | 375 degrees | 15-20 minutes |
|  | 5:00pm | Chicken (Pilgrims) | Cook until temperature reaches 165 degrees | 375 degrees | 25-35 minutes |
|  |  |  | **Kitchen/Agape/Housing/Chapel Teams Eat Early** |  |  |
|  | 5:40pm | Garlic Bread (pilgrim) | Put loaves of bread into oven | 375 degrees | 10 minutes |
|  |  | Veggies (pilgrim) | Prepare veggies (thawed veggies into pan with water, butter, salt, pepper and garlic power.  Cover with foil | 375 degrees | 15-20 minutes |
|  |  | Marinara Sauce | Heat up on stove (spoon over chicken or place in  bowls for table) |  |  |
|  | 6:15pm |  | **Dinner is Served** |  |  |
|  | 6:30pm |  | **Kitchen Skit** |  |  |
|  | 7:05am | Dessert | Place apple pies onto sheet pans. Cook. | 350 degrees | 45 minutes |
|  | 7:15pm | Dessert | Take ice cream out of freezer to soften (or prepan portions onto sheet pans – keep frozen) |  |  |
|  | 8:00pm | Dessert | Slice pies and place onto plates (5 mins. Before pilgrims arrive, scoop ice cream onto plate) |  |  |
|  | 8:20pm |  | **Dessert is served** |  |  |
|  | 8:30pm |  | Community arrives in dining room for Candlelight |  |  |
| Sunday, Breakfast | 9:30pm | Bacon | Set bacon onto sheet pans. Cover. Place in  cooler. |  |  |
|  |  | Cinnamon Buns | Tray cinnamon buns. Cover. Place in cooler |  |  |

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| **Day/Meal** | **Time of Day** | **Food Item** | **Prep** | **Oven**  **Temperature** | **Cook Time** |
| **Sunday** |  |  |  |  |  |
| Sunday, Breakfast | 5:00am | Prep | Turn on warmer. Preheat oven. Take out  Casseroles from cooler | 350 degrees |  |
|  |  | Cinnamon Buns | Place cinnamon buns into warmer to proof |  |  |
|  | 5:30am | Bacon | Cook Bacon | 375 degrees | 12-15 minutes each  pan |
|  | 5:45am | Egg & Cheese  casserole | Put casserole into oven, uncovered | 350 degrees | 25-30 minutes |
|  |  | Grits | Boil Water (15 quarts) |  |  |
|  | 6:30am | Cinnamon Buns | Cook cinnamon buns (see instructions) | 350 degrees | see instructions on  package |
|  | 6:20am | Grits | Prepare Grits (see instructions) |  | 30 minutes |
|  | 7:10am | \*\*Place all hot food into warmers after cooking\*\***Nothing is served until after**  **communion** | | |  |
|  | 7:20am |  | **Pilgrims arrive into dining hall** |  |  |
|  | 8:00am |  | **Breakfast is Served (after communion)** |  |  |
| Sunday, Lunch (Opt#1) | 10:00am | BBQ Pork | Leave BBQ pork in boil bags. Place in boiling  water on stove. 160° internal temp. |  | 1 hour/15 minutes |
| Sunday, Lunch (Opt#2) | 10:30am | Asian Chicken Salad | Make salad (see manual). Prepare dressing |  |  |
|  | 12:00pm |  | **Lunch is Served** |  |  |
| Final Clean Up | 12:30pm | \*\*Kitchen inventory is conducted. Final kitchen clean up begins according to the  instructions given by King's Retreat Superintendent.\*\* | | |  |
| Closing | 3:45pm |  | Be in kitchen ready for closing |  |  |
| AFTER CLOSING |  | Bring tables in from outside, stack chairs and wait for KR Representative to do final inspection. | | |  |
|  |  | PLEASE DO NOT LEAVE AFTER CLOSING UNTIL KR REPRESENTATIVE HAS DONE FINAL INSPECTION. | | |  |
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