

## Hospitality Chairperson for Sectionals

1) A few months ahead of tournament call Hamida to work the 3 days. She can usually get there in the late afternoon on Friday, and an hour and a half early on Sat. and Sun. She is paid \$20/hr., which usually totals \$450-\$500 for the weekend. She will pack all the supplies up Sunday afternoon.

2) Ask the webmaster to publish that we need dessert donations. Preferably, find someone who can ask around for dessert donations. Lore Ross has done this in the past. Rosemary Kleis and Fran Mulkins have been very helpful by asking people at their games.

3) Find out what time set up is on Thursday. Take as much food and supplies as you can on Thursday. Set up the tables with tablecloths, flowers, and prepare the

coffeemakers so they are ready to be plugged in on Friday. Set out pop, cups, coffee cups, bowls for ice and cream, as well as tea, sweetener, sugar packets, napkins, spoons on the refreshment table. Set out small plates and napkins on the 2 main tables. Unload and organize supplies.

4) Arrive at the game site 1 1/2 hrs. ahead on each day.

### Supplies and food needed

400 large foam dinner plates

600 small foam dessert plates

600 drink glasses

400 coffee cups

700 napkins

600 plastic forks

400 plastic knives

Just a few spoons (there are always leftover ones in the storage locker).

Full size aluminum hotel pans and lids for heating food.

6 rolls Paper towels

Regular coffee.

Decaf coffee.

The above items have been purchased at Sams Club in the past.

Doilies for dessert trays.

Flowers for tables.

Saran wrap.

Foil.

There is currently plenty of Equal, sugar packets, and tea in the storage locker.

35 2L pop. Most should be diet. 8 diet pepsi, 8 diet coke, 4 pepsi, 4 coke, 4 other regular, 7 other diet.

5 large cream.

3 orange juice.

5 bags mini donuts.

Mini bagels or regular bagels to be cut in half.

4 flavored cream cheese, 1 regular whipped cream cheese, 1 jar jelly.

6-8 boxes crackers.

14 assorted bottles salad dressings.

Cheese cubes. (4) 5# packages. Cheddar, Swiss, Hot Pepper, and Colby Jack. I have only found these at Restaurant Depot.

1 case of red grapes-Restaurant Depot.

1 case of cherry tomatoes-Restaurant Depot.

#10 can sliced olives-Restaurant Depot.

Large jar mild pepper rings-Restaurant Depot.

#10 can chick peas-Restaurant Depot.

Vegetables for vegetable tray and salads.

(What is leftover from vegetable tray can be used for salads).

2 large bags baby carrots.

2 stalks celery.

6 green peppers.

4 each-red, yellow, orange peppers.

8 cucumbers.

Radishes.

1 head cauliflower.

6 bags Romaine. Sam's Club

6 bags Iceberg lettuce. Sam's Club

Chips for one or 2 days depending on menu.

Purchase food for meals Saturday and Sunday.

### Set Menu

Pop, reg. and decaf coffee, hot water for tea-throughout tournament.

Friday afternoon-Cheese cubes & crackers & grapes (put clusters of grapes on cheese tray).

Vegetable tray. Sometimes dip.

Friday evening- desserts. Hamida prepares

trays Fri. afternoon.

Saturday afternoon-Set out remaining  
cheese and crackers.

Meal between sessions. desserts are set  
out towards end of meal.

Sunday morning-Bagels, cream cheese,  
mini donuts, orange juice.  
Meal between sessions.

Menu ideas for meals on Saturday and  
Sunday

Lately we have been having turkey wraps  
on Sundays. (Costco) I think 6 trays, but  
check with Barbara Greenspan who has  
ordered these in the past.

We always have a tossed salad at each  
meal.

We always serve desserts.

Plan on 180 people for Saturday, and 140  
for Sunday.

Idea #1- Sloppy Joes. 40-45# Ground Beef.

One case (6) #10 cans Manwich from Restaurant Depot. Can add cooked, diced, green peppers. Make ahead, put in full hotel pans, and freeze. Usually makes 3-4 pans.

Hamburger Buns. (180)

Tossed Salad.

Chips.

Potato salad and/or macaroni salad have been served with this in the past.

Idea #2- BBQ chicken sandwiches- Cook 40-45# boneless chicken. Pull apart. Add BBQ sauce (Sam's Club or Restaurant Depot). Make ahead and freeze.

Rest of menu-same as above.

The last few years this has been less expensive to make than the sloppy joes.

Idea #3- Hot Dogs. Hebrew National 1/4#. BBQ sauce is spread on the hot dogs, and Hamida bakes these in the oven.

Hot dog buns.  
Rest of menu same as above.

Idea #4- Boneless Chicken Teriyaki-Sams Club. Fully Cooked. Hamida puts in full hotel pans and heats.

Scalloped or Au Gratin Potatoes- Large boxes from Restaurant Depot. (Just add water and butter).

Frozen Green Beans and butter, or frozen corn and butter.

Rolls and butter.

Tossed Salad.

Idea #5- Restaurant Depot has 2 kinds of seasoned boneless chicken breasts, fully cooked.

Menu same as above.

Idea #6- Spaghetti Sauce and Meatballs over pasta. Meatballs (fully cooked, all beef) from Sams Club. Hamida heats these



seperately in hotel pans, and drains any grease from them, then adds spaghetti sauce and continues heating. Prego spaghetti sauce from Sams Club. Penne pasta works the best. Cook ahead of time a dente, and refrigerate.  
Italian bread and butter.  
Tossed salad.

Notes: Plug coffee pots in as soon as you arrive each day, as it takes close to an hour for them to heat. 2 1/2 Cups of coffee grounds/full coffeepot. Get all coffeepots ready to go the day/night before. Hamida will do this once she gets there. Do not brew more then one coffeepot/outlet or you will trip the circuit breaker. Once the pots are done brewing, they can be plugged in to the same outlet.

Kathy Sulgrove 02/2015

