

40 people

Point Reyes Menu -1999

This is a rewrite of previous menus, cut in half, since only one class is going..
For 1999, we will have 30 kids and about 10-11 adults.

Monday Dinner

Pre-heat grill ten to fifteen minutes before you need to use it.
Pre-heat the Dishwasher ten to fifteen minutes before you start serving)

Brown the Hamburger on the Grill for about a half hour. Heat the Beans. Put the pears in plastic bowls.

Items	Units	Quantity	Actually used
Haystacks:			
Tortilla Chips	Large Bag	1½	
Refried Beans	7-lb can	2	
Ground Meat	1 lb	10	
Taco Seasoning	plastic container	4½ oz.	
Shredded Cheese	5 lb. bag	½	
Lettuce	head	2½	
Tomatoes	each	12	
Picante Sauce (mild)	64 oz	1	
Milk	gallon	2	
Cold Water	gallon	1	
Any Donated Dessert	packages	2 apiece cookies	
Pear Halves	6¾ lb. can	1½	

Make the brownies tonight for tomorrow's dinner.

Tuesday Breakfast

Preheat the grill 15 minutes prior to the time you need to start using it.

Items	Units	Quantity	Actually Used
French Toast eggs french bread cinnamon, nutmeg	dozen loaf (20 slices/loaf) to taste	2½ 4	
Sausage links Syrup Margarine	each half gallon 3-lb. Tub	80 1 1	
Fruit Cup - (fruit cocktail)	#10 can	1	
Cereal sugar Milk	costco box box gallon	2 1 1½	
Drinks Fruit Juice Cold Water	gallon gallon	1 1	
Cocoa Hot Water Paper cups	pack gallon each	25 2½ 25	

Tuesday Dinner

Pre-heat the oven to 350° — time?

Pre-heat the Dishwasher about ten to fifteen minutes as you start serving

Items	Units	Quantity	Actually used
Baked Potatoes	bag (of 20)	2 (40 potatoes)	
Chili	#10 can	2	
Grated Cheese	5-pound bag	½	
Sour Cream	2-pound package	1	
Margarine	2½-lb. Tub	1	
Garlic Bread	loaf	4	
Corn on the Cob	each, frozen	50	
Salad			
Lettuce	large bag	1	
Tomatoes	each	3	
Cucumbers	each	1½	
Croutons	32-oz. size	½	
Salad Dressing - Ranch	large bottle	1	
Salad Dressing - 1000 island	large bottle	1	
Milk	1 gal	2	
Cold Water	1 gal	1	
Brownies	box	3	

Bake the tater tots tonight for tomorrow's dinner. Wrap in foil and reheat on the Barbeque grills tomorrow night. The Tater Tots may take two racks in the ovens.

Wednesday Breakfast

Pre-heat the grill for about 10 - 15 minutes before you need to use it.

For the eggs, use the large square pan that's found over the burners. Spray Pam. Add any leftover sausage from yesterday with the chopped ham.

Hash browns: divide in thirds and cook. keep adding oil (Crisco or Saffola) as needed. One year, they were frozen to begin with and took 45 minutes to cook. Keep them warm in the oven.

Items	Units	Quantity	Actually Used
Eggs, scrambled	Dozen	5	
Ham, chopped	pound	2	
Sweet Rolls	each	40	
Hash brown patties	each	50	
Cereal	costco box	2	
Milk	gallon	1½	
Applesauce	#10 can	1	
Drinks			
Fruit Juice	gallon	1	
Milk	gallon	1	
Cocoa	pack	25	
Hot Water	gallon	2½	
Paper cups	each	25	

Wednesday Dinner

Start the Barbecues as soon as you arrive at the beach so you're ready.

Items	Units	Quantity	Actually used
Hot Dogs	each`	60	
Buns	each	60	
Ketchup	can	1	
Mustard	can	1	
Relish	can	1	
Tater tots (Prepared last night)	2\lib. bags	7	
Baked Beans	#10 cans	2	
Milk	1 gal	2	
Cold Water	1 gal	1	
Apple Sauce	#10 can	1	
Any donated dessert	packages	2 apiece (cookies?)	

Make the Jell-O for tomorrow night's dinner tonight! - put it into 5 oz dixie cups so it will be ready for serving.

Make the Muffins for tomorrow's breakfast tonight!! The people in charge of tomorrow's breakfast should do this. Mix the mix with water and put them in paper muffin cups (in the muffin tins) They take about 25 minutes to cook for the whole thing in an oven preheated to 350 degrees.

Hard Boil Eggs for tomorrow, too.

Thursday Breakfast

- note - make this all as portable as possible so that some people can finish eating it in cars on the way to the tide pools. Have the cleanup crew put away the cereal and fruit cups fairly early.

Items	Units	Quantity	Actually Used
Muffins			
Blueberry	5-pound box	2	
Bran Muffin	5-pound box	1	
Sweet rolls	each	20	
Hard-boiled eggs	dozen	3	
Fruit Cup - (fruit cocktail)	#10 can	1	
Cereal	costco box	2	
sugar	box	1	
Milk	gallon	1½	
Drinks			
Fruit Juice	gallon	1	
Cold Water	gallon	1	
Cocoa	pack	25	
Hot Water	gallon	2½	
Paper cups	each	25	

Thursday Dinner

Hamburgers take about an hour to cook on the grill.

You need to add oil to the grill so they won't stick.

One year, we cooked and tossed hamburgers for 45 minutes.

Items	Units	Quantity	Actually Used
Hamburgers			
Patties	each	60	
Buns	each	60	
Cheese; Cheddar	2½-lb.	sliced	
Lettuce	head	2	
Tomatoes (sliced)	each	6	
Pickles	half-gal	1	
Mustard/Mayonnaise/catsup	bottles	as needed	
Macaroni and Cheese	box	12	
Potato Chips	big bag	1	
Jell-O (red)			
Jell-O	6-oz. boxes	6	
Fruit (Bananas)		10	
(served in dixie cups)			
Drinks; Cookies			
Milk	gallon	2	
Water	gallon	1	

Campfire Snack - ready hot water for afters (?)

S'mores-			
Marshmallows	1½ -pound bag	1	
Graham Crackers	2-pound box	1	
Hershey Bars	box of 36	1	

Friday Breakfast

- note - this is prime time for leftovers

Items	Units	Quantity	Actually Used
Muffins Blueberry Bran Sweetrolls Hard-boiled eggs	5-pound box 5-pound box each dozen	(any left over)	
Fruit Cup - (fruit cocktail)	#10 can	(Any left)	
Jell-O from last night	any left over		
Cereal sugar Milk	costco box box gallon	2 (any left over) 1 1 ½	
Drinks Fruit Juice Cold Water	gallon gallon	1 1	
Cocoa Hot Water Paper cups	pack gallon each	25 2½ 25	

Snacks Ideas

There are basically two snack times, mid-morning, mid-afternoon, and before bedtime.

mid morning - around 10 a.m. to 11 a.m.

mid afternoon- around 3pm to 4 p.m.

We have served these things for snacks:

popcorn

trail mix (with m&m's, peanuts, and butterscotch chips added in)

apple slices with peanut butter

orange slices

celery

celery with peanut butter

carrot sticks

other fruit (grapes, bananas)

cookies

pretzels

note that some of these snacks tend to dehydrate people, particularly popcorn, trail mix, peanut butter and pretzels, because of the salt. The kids should not be eating only those things for snacks.

Drinks:

Lemonade

Grape Juice

Gator Ade

Sunny Delight (probably for breakfast)

Punch

Water

Orange Juice (probably for breakfast)

mixes of different juices

have plenty of paper cups available.

usually about 5 gallons of drinks are needed for each snack time.

Late night snack on Monday through Thursday:

Do not serve hot chocolate - it has caffeine in it.

Do serve:

Hot cider packages

cups

hot water

maybe cookies

juice and cold water.

Generally about 8 gallons of juice are used each time.

The Lunch Menu

It's basically the same from Tuesday through Friday

Here are the things to set out:

Items	Units	Quantity	Actually Used
For sandwiches:			
Bread	Loaves	4	
Peanut Butter	2½-lb. jar	1	
Jam	med. jar	2	
Tuna Salad	large can	1 - mix as needed	
Turkey slices	pound	1 to 2	
Ham slices	pound	1 to 2	
Salami slices	pound	1 to 2	
Bologna slices	pound	1 to 2	
Sliced white cheese	2½ lb. block	1	
Sliced cheddar cheese	2½ lb. block	1	
Mayonnaise	½-gal	1	
Relish/pickles	2½ lb.	1	
Lettuce	head	1	
Mustard	bottle	1	
chips	costco bags	1	
cookies	(If donated)	2	
Fruit (vary each day):		lots	
celery			
apples			
oranges			
grapes			
Drinks (vary each day)			
Apple juice		Set out about 5	
Grape juice		gallons of drinks	
orange juice		with the lunch.	
Punch from concentrate		Vary the	
Water		selection each	
Lemonade		day.	

Menu for Point Reyes

Monday Dinner

Tacos Milk, 5 cans juice
 Burritos Ice Cream Bars
 Rice - Season w/ taco seas., tomato
 sauce in place of water

Tuesday Breakfast

French Toast Milk
 Sausage Hot Cocoa
 Muffins 5 cans juice
 Bagels/Crm Cheese

Tuesday Lunch

Sandwiches Milk
 Chips Juice - 5 cans
 Fresh Fruit Cookies

Tuesday Dinner

Spaghetti · Milk
 Garlic Bread Brownies
 Salad Juice
 Fruit also?

Wednesday Breakfast

Scrambled Eggs Hot Coco
 Bacon Milk
 Muffins 5 cans juice
 Bagels/Crm Cheese
 Cereal

Wednesday Lunch

"Make Your Own Sack Lunch"
 Sandwiches Juice for water
 Chips Cookies ^{bottle}
 Fresh Fruit

SNACKS

Trail Mix
 Carrot Sticks
 Celery Sticks
~~Pretzels~~
 Kudos Bars - Tues aft.
 Brownies - Mon afternoon

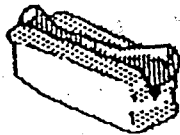
What's for dinner?



DT REYES MENU

April, 1990

TURNER



Tuesday Breakfast

Pancakes	Hot Chocolate
Sausage links	Milk
Bagels/Crm Cheez	Orange Juice
Cereal	

Wednesday Breakfast

Scrambled Eggs	Hot Chocolate
Bacon	Milk
Hash Browns	Orange Juice
Bagels/CrmCheez	Cereal

Thursday Breakfast

French Toast	Hot Chocolate
Ham	Milk
Bagels/Crm Cheez	Orange Juice
Cereal	

Friday Breakfast

Chef Surprise	Hot Chocolate
Bagels/CrmChez	Orange Juice
Cereal	Milk



Monday Nite

Spaghetti	Milk
Garlic Bread	Dessert
Salad	

Tuesday Nite

Bar-B-Que Chicken	Milk
Pizza Bread	Salad
Corn	Dessert

Wednesday Nite

Tacos	Milk
Burritos	Salad
Spanish Rice	Dessert

Thursday Nite

Hamburgers	Milk
Hot Dogs	Chips
Chili Beans	Dessert



LUNCHES & SNACKS

Sandwiches	Carrot/Celery Stix	Sandwich Makings:	Turkey
Chips	Cookies	Mayo & Must	Ham
Fresh Fruit	Raisins	Cheese	Salami
Drink		Pnut Butter/Jelly	Bologna

Desserts Include:

 Pudding: Chocolate & Vanilla

