

Community Table Provisional Project

Contact Info

835-4977

Director - Nadine Jentch
Pete Raleigh - Tuesday, Wednesday, Thursday
Howie Nelson - Sunday, Monday
Holley Moe - Friday, Saturday

Menu

Baked Spaghetti with meat sauce and cheese

Mixed Veggies (frozen) Broccoli, Cauliflower, and Carrots

Garlic Bread Sticks

Bananas (or other suitable fruit)

Frosted Cookies

Milk

Notes:

- The menu was relatively easy to make and people really liked it. Quantity was prepared to serve 125 people (can serve more people – just use smaller portions).
- Try to purchase food at Indianhead Foods (they have sponsored JL at many events)
- Two shifts of 7 volunteers work well, but have 2 Captains so they are there the entire time.
- Re Confirm dates/times with Community Table Representative to ensure you have the correct times/dates – we have had minor issues in the past with mis-communication 😊
- You will have a Community Table Representative there to help you out , find things, operate dishwasher, use ovens, how to serve, etc.

Shopping List

- Items from Baked Spaghetti Recipe
- Breadsticks for 125 people (purchase ones that just need to be heated NOT baked)
- 6 gallons of milk
- 5 Large Bags of Frozen Veggies (approx ½ cup each for 125)
- Bananas for 100 people
- Cookies for 125 people

Notes:

- ✓ The Community Table usually has plenty of spices so no need to purchase them – you may want to call the day before to see if they have enough instead of purchasing.
- ✓ We had leftover olives and parmesan cheese from the big cans we purchased – but we served them on top of the spaghetti for anyone who wanted them, they were a hit!

Baked Spaghetti Recipe

10 cups chopped onion

10 cups chopped green pepper

½ cup butter

20 pounds (approx 10-11) quarts canned diced tomatoes with liquid

2 ½ Tb. Lawry's Seasoning

¼ cup garlic powder

40 oz canned mushrooms (drained)

22.5 oz canned sliced black olives (drained)

6 ½ Tb Dried Oregano

8 pounds of spaghetti – cooked and drained

25 pounds of ground beef (cooked and drained)

5 pounds of shredded cheddar cheese

107 oz cream of mushroom soup, (undiluted)

2 cups water

1 ½ pound of grated parmesan cheese (green can – not shredded)

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Heat oven to 350 degrees

Cook and drain spaghetti – set aside.

Brown ground beef and season to taste with garlic powder and Lawry's – Set aside.

Sauté onion and green pepper in butter until tender. Add tomatoes (with liquid), mushrooms, olives, oregano, Lawry's and garlic powder. (Use Large Pots! – probably two)

Stir in cooked meat. Simmer uncovered for 10 minutes.

In a separate pot heat Cream of Mushroom Soup and water together until smooth – set aside.

Spray bottom/sides of pans with cooking spray – we used three large pans.

Place ½ of spaghetti in pans. Top with ½ of sauce mixture. Sprinkle with ½ of cheddar cheese. Repeat for a second layer.

Pour Heated Cream of Mushroom Soup/ Water together mixture over top of casserole. Sprinkle top with parmesan cheese.

Bake uncovered for 30/35 minutes. Let stand 10 minutes before serving to allow casserole to set.

