

FELLOWSHIP TABLE

AS EASY AS 1, 2, 3

- 1. SHOP** for fresh items or whatever you want to serve (staples are already in freezer, pantry, refrigerator)
- 2. PREPARE** items for serving (takes about an hour, depending upon what you serve and if you have help)
- 3. SUBMIT** receipt(s) to Joy Helton in church office for reimbursement within 10 days. Budget: \$75.

FOOD PREPARATION: This can happen on Saturday or on Sunday morning.

- On Saturday: For access to the kitchen, a key may be borrowed from the church office (make arrangements by calling 561-4220 prior to Friday). For the pantry key, contact Sue Porter at 623-7953.
- On Sunday: The kitchen door and pantry are open by 8:30 a.m.
- *Most of the food should be on the table in the Atrium by 10:30 a.m. You may ask the Sunday staff member (typically Kim Rowe) to place the food on the table if you want to prepare it in advance so you can attend worship.*
- *Please hold back several platters of food for Kim to refresh the table at 11 a.m. for the Faith Infusion service. (Putting these items on a cart behind the coffee service station in the Atrium makes it a simple task for her.)*

FOOD YOU WILL FIND IN THE CHURCH KITCHEN:

- Refrigerator: Cheese and leftovers, if any (tips: check here for Ranch dressing before opening a bottle from the pantry; also check here for specialty items that may be perishable before using items from freezer)
- Pantry: Ritz (or similar) crackers, goldfish crackers, pretzels, animal crackers, cookies, Ranch dressing
- Freezer: Cookie dough, assorted sweet and savory items

THE MENU:

You are invited to use your creativity. As a guideline, the following list of the items is typical:

- 2 platters of fresh fruit (you purchase and hold one platter back for 11 a.m.)
- 1 large platter of fresh veggies (you purchase)
- Ranch dressing for veggies (in the pantry)
- 1 large platter of cheese and crackers (cheese is in the fridge; crackers are in the pantry)
- 2 bowls of goldfish crackers and/or pretzels, animal crackers (in the pantry)
- 4 trays of specialty items created by choosing from these resources (hold back 2 trays for 11 a.m.):
 - Cookie dough for baking is in the freezer in the kitchen. If you do not want to bake the cookie dough, you could serve cookies from the pantry or cookies you are providing
 - Cheesecake, pizza bites, quiche or other specialty items are in the freezer. Select one or two items you'd like to serve from this selection or serve something you are providing (i.e. chicken salad and/or cubes of salami you may have purchased or any additions of your choice)
- If there are leftovers in the refrigerator or freezer (bagels, cupcakes, sandwiches, pickles, etc.) which are not marked for another group, please feel free to plate and make available
- Occasionally, someone brings an item for Sunday (i.e. birthday cake). Please be sure to serve it.

MISCELLANEOUS:

- Table decoration is provided but you may bring your own.
- There is a warmer oven if you want to keep cookies or other item(s) warm for serving. This is optional.
- You will find tongs or spoons for each food item you are plating in drawers on the island. Place appropriate tongs or serving pieces on each plate and in each bowl.
- Rolling carts are available in the kitchen to transport the food to the Atrium.
- Tidy the kitchen (staff member will run dishwasher as needed).
- Staff member will put table covering on the tables and place napkins, toothpicks, serving "boats", plastic ware (if needed) and decorations on the Fellowship Table.
- If a large cake is being cut and served for a special occasion, it will be placed on a separate table.

QUESTIONS:

Please call or text Sue Porter: 513-623-7953; or email her at sueporter513@gmail.com