

Fabulous 50s Installation Rally Menu

	Thursday	Friday	Saturday	Sunday
Breakfast		French Toast Sticks Little Smokies Berry Compote Honey Vanilla Yogurt Syrup Juice / Coffee	Scrambled Eggs Sausage Gravy Buttermilk Biscuits Fried Apples Butter / Apple Butter Juice / Coffee	Banana Bread Cinnamon Honey Butter Yogurt Banana/Orange/Grapes Coffee
Happy Hour		Odd BRNs Bring Appetizers	Even BRNs Bring Appetizers	
Dinner	Jerry's Café Chicken a la King Potato Gnocchi Buttered Corn Garden Salad Rolls & Butter Ice Cream Floats		Roasted Turkey w/Gravy Herb Stuffing Seasoned Green Beans Sweet Potato Casserole Cranberry Sauce Rolls & Butter Cake/Punch/Champagne	

Fruit Compote

Serves 60

6 lbs Frozen Berries
1.5 cups Sugar
4 TBS Lemon Juice
3 TBS Corn Starch
1/3 Cups Water
2 tsp Vanilla Extract

Thursday - Refrigerate for Friday Breakfast
Friday - 6 am - Reheat on Low

1 Crock Pot w/Liner
1 Ladle
2 Gallon Containers
Portion Cups for Serving

Add Liner to 8-qt Crock Pot
Pour in Frozen Berries
Sprinkle the Sugar over Berries
Drizzle with Lemon Juice
Cook on High 2 - 3 hours
Stir at 1 - hour marks
Mix Corn Starch with Water
Stir Corn Starch Slurry into Berries
Cook 15-30 mins on High
Cool and move to Containers to Refrigerate

To Reheat

Add Liner to Crock Pot
Pour in Cooked Compote
Heat on Low for 2-hours
Stir Occasionally

French Toast Sticks

Serves 60

Friday Breakfast

Start @ 6:30 am

- 2 cups Butter, melted
- French Toast Sticks (Frozen Members Mark)
- Cinnamon Sugar
- Syrup / Sugar Free Syrup
- 2 Baking Sheets
- Parchment Paper
- 2 Tongs
- Brush
- Bowl
- 1 Roaster w/ Liner
- Portion Cups

Preheat Oven to 400 degrees

1. Cover Baking Sheets with Parchment
2. Arrange the 5 boxes of French Toast Sticks on Trays
3. Brush with melted butter
4. Sprinkle with Cinnamon Sugar
5. Bake at 400 degrees for 12 mins
6. Transfer to Roaster on Warm
7. Warm Syrup in Microwave shortly before serving
8. Serve the Syrup in the Portion Cups for Dipping

Little Smokies

Friday Breakfast
Start @ 6 am

3 Little Smokies

1 8 qt Crock Pot 2/Liner
2 Tongs
1 Large Spoon

1. Set Crockpot to High
2. Add Smokies and put the Lid on - Stir Occasionally
3. Check at 7 am - reduce heat to low

Coffee / Juice / Condiments

Friday/Saturday/Sunday Mornings

- 1) Fill Keurigs with Water
- 2) Set out Pods
- 3) Set out Half & Half in Carafe
- 4) Set out Sugars / Sweetners / Creamers / Stir Sticks
- 5) Friday Only - Set out the Honey Vanilla Greek Yogurt w/Serving Spoon @ 7:45 am
- 6) Set out 2 Orange Juice Containers with 9 - oz Plastic Glasses

Chicken A La King

56 Servings

4 Cups	Butter
8 4.5 oz	Mushrooms drained, liquid reserved
8 ea	Green Bell Peppers Chopped
4 Cups	Flour or 1.5 Cups Corn Starch for Gluten Free
8 tsp	Salt
2 tsp	Pepper
12 Cups	Milk
10 Cups	Hot Water
12 tsp	Chicken Bullion
32 Cups	Chopped Chicken -(6 Rotisserie)
32 oz	Pimento

Gather all ingredients.

pepper and cook, stirring, 5 minutes.

stirring constantly, until mixture is bubbly.

medium-high and bring to a boil, stirring constantly. Boil and stir for 1 minute.

Stir in chicken and pimento and heat through.

Serve and enjoy

Buttered Corn

Serves 72

Start 2.5-hours in advance of serving
Friday Dinner

3	106 oz	Corn
2	Sticks	Butter
1	TBS	Black Pepper
2		Slotted Spoon
2		Crock Pot
2		Crock Pot Liner
		Can Opener

1. Line the Crock Pots and turn on Low
2. Open the Corn - drain out much of the fluid from each can
3. Divide evenly between Crock Pots
4. Add 1-Stick Butter and 1-1/2 tsp Black Pepper to each Crock Pot
5. Fold the Seasoning into Corn
6. Put the lid on and cook on Low for 2 hours

Green Salad

Serves 72

Start 1-hour in advance of serving
Friday Dinner

6	heads	Romaine Lettuce
2	2 lb	Mixed Salad Greens
2	10 oz	Carrot Shreds
2	Pkg	Little Tomatoes
2	Btl	Italian Dressing
1	Btl	Ranch Dressing

2 Full Size Aluminum Pan

4 Tongs

1 Knife

1. Wash / Clean Romaine Lettuce and Chop into Bite Size Pieces
2. Wash the Tomatoes - Serve from Container
3. To each of 2 Full Size Aluminum Pan add 3 heads of chopped Romaine, 1 Bag each Salad Mix and Carrots. Toss to mix. Cover with damp paper towels until time to serve.
4. Open Salad Dressings

Rolls & Butter

2.5 24 ct Rolls
2 Sticks Butter

1 Full Size Aluminum Tray

1 Disposable Platter

1 Knife

2 Serving Knives

2 Tongs

1. Open Rolls and place in Full Size Tray -
2. Slice Butter for easy serving
3. If there is room in the oven, warm the Rolls 10 mins before serving and cover

Gnocchi

Serves 70

Start 2-hour in advance of serving
Friday Dinner

20 boxes	Gnocchi		
	Salt		
1 Carton	Garlic Butter		
	1 8 qt	Pot	
	1	Strainer Basket	
	2	Crock Pots	
	2	Crock Pot Liners	
	2	Serving Spoons	

1. Bring 5.5 Qts Salted Water to Boil and place the liners in two crock pots set to warm
2. Add 10 boxes of Gnocchi to Steamer Basket
3. Boil 3 mins. Transfer to Crock Pot with a couple spoonfuls Garlic Butter (Fold in)
4. Repeat Once

Ice Cream Floats

Friday Dessert

Begin Chilling Sodas on Friday morning

24 Coke

24 Root Beer

6 gal Ice Cream

16 oz Plastic Cups

Straws

Plastic Spoons

Ice Cream Scoops

Aprons & Hats for Servers

1. Get the Sodas Chilled beginning Friday morning
2. There are Soda Shop Aprons and Hats for those Serving.
3. Each Float gets 2 generous scoops ice cream and 1/2 - 3/4 can soda

Disposable Plates & Utensils

All Meals

Breakfast on Friday & Saturday - 10" Blue Dixie Plates

Forks

Portion Cups for Syrup

Dinner on Friday

Chinet 10" Plate

Forks / Knives

16 oz Cups / Straws / Spoons for Floats

Dinner on Saturday

Chinet Platters Forks/Knives

Reception

Clear Plates Forks/Knives

9 oz Punch Cups

Champagne Flutes

Breakfast on Sunday

Assorted Plates (whatever is left)

Forks / Spoon / Knives

Sausage Gravy

Begin at 6:30 am
Saturday Morning

6 lbs Sausage
3 gals milk
2 cups flour
2 sticks Butter
 Salt
 Pepper

1 8 Qt Pot
Whisk
2 Ladles
2 Crock Pots w/Liner

1. Heat the Pot and add the Sausage
2. Stir in the Flour and some butter if needed
3. Brown the Flour
4. Add the milk slowly, stirring and allowing to thicken
5. Transfer to Crock Pots set to Low for Serving.

Biscuits

Begin at 6:30 am
Saturday Morning

76

Frozen Grands Biscuits

Milk

Cooking Spray

2 Full Size Aluminum Pans

2 Trays to stabilize Aluminum Pans

1 Brush

2 Tongs

1 Roaster w/Liner on Low

1. Preheat Oven to 350
2. Spray Aluminum Pans with Cooking Spray
3. Lay out Biscuits in Full Size Aluminium Pans, brush tops w/Milk
4. Bake According to Directions so that they're ready by 7:50 am
5. Transfer to Roaster set on low - to keep warm

Eggs

Serves ~50

Begin at 6:30 am
Saturday Morning

60 Large Fresh Eggs
2 20-svg Egg Beaters
Half & Half
Salt & Pepper
Avocado Oil
Butter

Blackstone
Large Bowl
Whisk & Spatula
2 Pitchers
2 Crock Pots w/Liners
2 Serving Spoon

1. Break Eggs into large bowl & whip - Leave about a dozen in case someone wants fried
2. Pour in Egg Beaters
3. Add about 1.5 cups Milk or Half & Half and mix well
4. Fold in Salt & Pepper
5. Divide Egg Mixture into 2 Pitchers for ease in cooking in batches
6. Oil Blackstone & Melt some butter before scrambling eggs in batches
7. Transfer to Crockpots to keep Warm

Fried Apples

Serves ~50

Begin at 6:30 am
Saturday Morning

8 lbs	Granny Smith Apples
2 cups	Butter
1 cups	Sugar
1 Cups	Brown Sugar
4 TBS	Cinnamon

1 Electric Skillet
1 Spoon
2 Serving Spoons
1 8 qt. Crock Pot w/Liner

1. Clean Apples and Core - Slice into 1/12s
2. In a electric skillet over medium heat, melt the 1/2 butter.
3. Add 1/2 the sliced apples and granulated sugar.
4. Cook until apples are softened, about 6-10 minutes (depending on how thick they are sliced).
5. Stir in 1/2 the brown sugar and cinnamon and cook until the sauce comes together.
6. Transfer to Crock Pot on Warm
7. Repeat

Butter / Apple Butter

Saturday Morning

2 Sticks Butter
1 jar Apple Butter

1 Gold Serving Plat

2 Butter Knives

1 Small Serving Spoon

Slice the butter into pats and place on a gold serving plate

Set these out around 7:45 pm.

Stuffing for a Crowd

Serves ~70

Start 45-mins to 1-hour in advance of serving
Saturday Dinner

2-1/2	cups	Butter
1/2	cup	Bacon Drippings
3	cups	Onion, diced
3	cups	Celery, diced
4	TBS	Garlic, minced
18	cups	Hot Water
6	TBS	Chicken Paste
2	Sticks	Butter
12	Boxes	Stove Top Stuffing
		Cooking Spray

Stock Pot
Large Spoon
Roaster with Liner
2 Serving Spoons

Preheat Roaster to 350-degrees

1. Melt 5 Sticks Butter and 1/2 cup Bacon Drippings in a large Stock Pot
2. Add the Onion & Celery and saute until soften.
3. Add minced Garlic
4. Stir until well incorporated
5. Add in the Stove Top & coat thoroughly
6. Spray Roaster Insert liner with Cooking Spray
7. Pour in the Stuffing Mixture and smooth out evenly
8. Dot with Butter cut in 1 tsp increments
9. Cover and bake at 350-degrees for 30-mins minimum
11. Set Roaster at lowest setting to Stay Warm until served

Seasoned Green Beans

Serves ~70

Start 2-hour in advance of serving
Saturday Dinner

3	101 oz	Green Beans
2	cups	Bacon Bits
8	TBS	Bacon Drippings
1-1/2	cup	Shallots

1	Sauce Pan
2	Slotted Spoon
2	Crock Pot
2	Crock Pot Liner
	Can Opener

1. Line the Crock Pots and turn on Low
2. Melt the Bacon Drippings in Sauce Pan
3. Saute the Shallots 2-3 minutes
4. Open the Green Beans - drain out much of the fluid from each can
5. Divide evenly between Crock Pots
6. Divide the Bacon Drippings and Shallots between Crock Pots
7. Add 1-cup Bacon Bits to each Crock Pot
8. Fold the Seasoning and Bacon into Beans
9. Put the lid on and cook on Low for at least 1.5 hours - check @ 1 hr and increase to High if not heated through. Turn to Warm for serving

Sweet Potato Casserole
Saturday Dinner

Make on Friday & Refrigerate.
Cook Saturday before Stuffing

12 pounds sweet potatoes, peeled and cut into 1" pieces

8 Sticks Butter

3 cups packed light brown sugar

2 cups heavy cream

1TBS kosher salt

1/4 cup pure vanilla extract

4 teaspoon ground cinnamon

1 teaspoon ground nutmeg

Topping

2 bags mini marshmallows

2 cups flour

1-1/2 Sticks butter

1-1/2 cups packed light brown sugar

1 cup old fashioned rolled oats

1 teaspoon ground cinnamon

1 Large Pot w/Lid

4 Aluminum Pans

1 Small Baking Dish

Potato Masher

Spatula

4 Serving Spoons

1 Roaster

1. Preheat oven to 350°F. Spray a full size aluminum pan with cooking spray
2. Peel 12 lbs Sweet Potatoes and cut into ~2" chunks
3. Fill a large pot with sweet potato pieces and water. Bring to a boil over high heat. Cook until fork tender. Drain potatoes and place back into pot. Mash potatoes with a potato masher or blend with an electric mixer, until mostly smooth.
4. Add remaining ingredients (except topping ingredients). Mix until combined.
5. Spoon sweet potatoes into aluminum pans and smooth out. **Keep one small pan aside for Gluten Free Option**
6. Sprinkle top of sweet potatoes (**except GF**) with marshmallows.
7. Melt butter in a medium microwave safe bowl. Add remaining ingredients. Mix with a fork. Sprinkle over top of casserole (**Except GF**).
8. Bake for 20-25 minutes until streusel is crisp and marshmallows are golden brown.

Cranberry Sauce

Chill in advance
Saturday Dinner

5 can Cranberry Sauce

1. Open and slice on to Christmas Tree serving dish or Disposable Plate

4 Serving Spoon

1 Knife

1 Can Opener

2 Serving Dishes

Rolls & Butter

2.5 24 ct	Rolls
2 Sticks	Butter

1 Full Size Aluminum Tray

1 Disposable Platter

1 Knife

2 Serving Knives

2 Tongs

1. Open Rolls and place in Full Size Tray -
2. Slice Butter for easy serving
3. If there is room in the oven, warm the Rolls and cover with Foil to hold heat

Roasted Turkey w/Gravy

Serves ~70

**Start 3-hour in advance of serving
Saturday Dinner**

7 3 lb Butterball Turkey Breast Roasts
Cooking Spray

1 Roaster w/Liner & Rack

1 Crock Pot

2 Ladles

1 Knife

4 Tongs

1. Preheat oven to 325-degrees.
2. Remove Wrapper but leave string netting around breast. Wash / Drain & pat dry
3. Situate the string net on the roast to make removal easier
4. Cover Breasts with cooking spray
Place wire rack in Roaster. Arrange the breasts in the Roaster. Add about 3-cups of broth - broth should stay below racks
5. Roast uncovered to an internal temp of 165-degrees - approximately 1-3/4 hours
6. Wrap in foil and let stand for 10-mins before removing netting and slicing.
Place sliced Turkey in Aluminum Pan covered with Foil
7. Pour the drippings from Roaster into measuring cup. Remove excess fat - leave about 1-cup
8. Combine the drippings with the gravy packet to make 12-1/4 cups liquid. Add to a large sauce pan. Stir constantly & bring to a boil. Reduce to a simmer and cook 3 to 5 minutes.
9. Add about 1-1/2 -cup Sherry and 2-1/2 cups sour cream. Heat thoroughly. Pour in Crock Pot on Low

Installation Reception

Saturday Evening

Chill Champagne & Punch

Cake - Full Sheet

Champagne

Ice - Purchase Locally

Punch:

64 oz	Cranberry Juice	64
76 oz	Orange Juice	76
5 cups	Pomegranate Juice	40
1 2-Liter	Ginger Ale	64
3	Oranges	<hr/> 244 oz
1 12 oz	Cranberries	1.9 gal
1 pkg	Pomengranate Seeds	

Punch Server 2.5 gal

Clear Plates

Champagne Flutes

9-oz Punch Cups

Forks

Knife

Cake Servers

Ice Bucket

Ice Scoop

1. Chill the Champagne and Punch Ingredients on Saturday Morning
2. Purchase a bag of ice for punch
3. Clean Oranges & Cranberries. Slice Oranges for Punch
4. Mix Punch and place in Server shortly before serving
5. Put Ice in Ice Bucket

Sunday Breakfast

Serve @ 7:30

5 Loaves Banana Bread

Bananas

Oranges

Grapes

Cinnamon Honey Butter

Noosa Yogurt Cups

Knive

Butter Spreader

Gold Serving Platters

2 Tongs

- 1) Slice Bread a couple of Loaves at a time - so it's fresh
- 2) Arrange on Gold Platters
- 3) Heat up the Berry Compote and/or Apples if there are any left
- 4) Set the butter out at 6 am so it softens
- 5) Set out Fruit and Yogurt

Coffee / Juice / Condiments**Friday/Saturday/Sunday Mornings**

- 1) Fill Keurigs with Water
- 2) Set out Pods
- 3) Set out Half & Half in Carafe
- 4) Set out Sugars / Sweetners / Creamers / Stir Sticks
- 5) Set out Orange Juice Containers with 9 - oz Plastic Glasses

Rally Room Clean Up **Must Vacate Room by 9:30 AM**

Clean all leftovers out of Fridge for Campers to Take Home

Pack all Rally Bins & Elkins Boxes and move to Trucks

Take down all Decorations and Table Cloths

Wipe Down Counters and Buffets

Sweep Floors