

Orangewood Presbyterian Providing Dinner for Youth Group

What you need to do:

- ✓ Provide a meal for **about 12 to 18 people** (usually)
- ✓ Pay attention to the **allergy information** below
- ✓ Please be ready to **eat at 5:45pm** in Page Hall
- ✓ Plan to stay until about **6:45pm to clean up**

What you **DON'T** need to worry about:

- ✗ Drinks (we serve lemonade and water)
- ✗ Pots/pans/cooking stuff, there is plenty of these things, including oil and spices
- ✗ Dishes (there are plenty in the kitchen)
- ✗ Dessert is optional

Set up & clean up details:

- You are encouraged to cook/prepare the meal in page hall or at home.
- We serve the meal buffet style through the window.
- You are responsible for cleaning up any dishes, pots, pans, after the meal.
- The youth will clear the tables, and throw away all the paper/plastic products.
- It is your choice to use paper plates or ceramic ones.

Anaphylaxis (severe) allergies:

Peanuts (1 youth)

Tree nuts (1 youth)

Do Not provide any food containing any of the above items. If one kid eats nuts, and then touches the other kid that kid could die. Please check the labels to see if the food was produced in a facility using those items (look under the ingredient list).

Mild allergies & restrictions

Vegetarian (2 or 3 people)

Gluten (wheat, barley, rye) (1 youth)

Dairy (Milk & Cheese) (2 youth)

This means please provide a couple of servings (or alternate dish) for these youth not containing the above ingredients. The Gluten free kid will bring his own bread/buns if needed. For the Milk/Cheese youth, please provide at least 1 or 2 servings with no cheese for this kid, small amounts of dairy are ok.

Meal Suggestions

Baked Potato bar

Build your own Tacos/Burritos (w/ flour & corn tortillas)

Pasta with meatballs & sauce (on the side) & Garlic bread

Breakfast for dinner (pancakes, eggs, bacon, sausage, etc.)

BBQ Sandwiches & Fruit Salad

Make you own Deli Sandwiches