

**EXCEL AQUATICS
MARDI GRAS MEET
COACHES & OFFICIALS HOSPITALITY
FEBRUARY 2-3, 2013**

*****PLEASE READ*****

Due to storage limitations, we cannot accept items before their delivery time. Please deliver your menu items on time. Please do not drop off early in the Excel Office or in the ISC exercise rooms. Unfortunately, there are “sticky fingers” roaming the ISC. Items must be signed in with the Hospitality or Volunteer Coordinator. Do not sign up for a menu if you are unable to bring it at the specified time. Please refer to the meet invitation to determine your swimmer’s schedule. We have a very small window of time to serve a large number of officials and coaches. Menus delivered late negatively affect our food service and you will be charged for “no show” if menu is brought late.

Items are to be brought to the hospitality room located in the ISC hallway, adjacent to the vending machine room. Make sure you bring everything listed. Please read the menus carefully. Please contact the hospitality coordinator if you have any questions.

We do not have access to an oven to prepare items in the hospitality room so items that need to be served warm must arrive warm and ready to eat. Please place items in disposable containers, unless otherwise noted. Crock Pots should be clearly labeled with your name and picked up by the end of the meet on Sunday. Feel free to use family recipes for any casseroles or if you need help finding a recipe www.allrecipes.com is a great resource. Contact the Hospitality Coordinator at naomi.kitahara@yahoo.com for assistance.

Please do not be surprised by the total cost of our menus. They run in the \$35- \$40 range if you buy your items at Sam’s, Costco, or GFS. The reason why these menus run this high is to not devalue the time of those who choose to work a three to four hour shift during the meets. We believe their time is worth that cost. We thank you for your understanding. Please make every effort to buy the specific items listed on the menu that you select. If you cannot find an item, please take the time to e-mail the hospitality coordinator who will suggest a substitution for your item.

****Items need to be checked in with Hospitality Coordinator at ISC****
Please be on time – no early drop offs

FRIDAY, FEBRUARY 1st - to be delivered at 5:30pm (Day before meet)

Menu #1 – delivered Friday, February 1st at 5:30PM

100 clear Solo 16oz plastic cups
100 paper coffee cups (no lids)
100 heavy duty dessert plates
12 cans of ethanol gel cans for chafing dishes
Three dark purple plastic table covers (54”x108”)
Three lime plastic table covers (54”x108”)

*****Note the specific color and that these are plastic. Can be found at any Party City)***

FRIDAY, FEBRUARY 1st - to be delivered at 5:30pm (Day before meet)

Menu #2 – delivered Friday, February 1st at 5:30PM

100 napkins

Four dark purple plastic table skirts (29"x168")

***Note the specific color and that these are plastic. Can be found at any Party City)*

Menu #3 – delivered Friday, February 1st at 5:30PM

One bottle (64oz) of Apple Juice

Four dark purple plastic table skirts (29"x168")

***Note the specific color and that these are plastic. Can be found at any Party City)*

Menu #4 – delivered Friday, February 1st at 5:30PM

One case of bottled water 30-36 count

Four lime plastic table skirts (29"x168")

***Note the specific color and that these are plastic. Can be found at any Party City)*

Menu #5 – delivered Friday, February 1st at 5:30PM

One 5 lb. Bag of individual fun size candy bars

One large bag 52 oz. Peanut M&M's

100 heavy-duty dinner plates

One 3lb bag of trail mix

One large bag of pretzels

12 small red apples

One Costco or similar size bag of granola

Menu #6 – delivered Friday, February 1st at 5:30PM

36 Mini-Gatorades (12oz) (any flavor except Red)

One large bag 52oz Plain M&M's

Two gallons of unrefrigerated sweet tea

One gallon unrefrigerated unsweet tea

16oz bottle/can mixed nuts

Three Rolls Paper Towels

One 20-30ct Frito Lay Smart Mix individual chips (comes in a big plastic bag)

SATURDAY, FEBRUARY 2nd – to be delivered at 6:30am

Menu #7 – deliver Saturday, February 2nd at 6:30am

Two dozen sausage biscuits (warm and individually wrapped)
One quart of half & half
One gallon of OJ
One quart of blueberries

Menu #8 – deliver Saturday, February 2nd at 6:30am

Two dozen homemade cookies (without nuts) Surprise us!
One dozen clementines
One small bottle of Tabasco sauce
Six individual vanilla yogurts

Menu #9 – deliver Saturday, February 2nd at 6:30am

Two Egg and Vegetable Casseroles (9x13, 2-4 inches deep) *HOT, THOROUGHLY COOKED and READY TO SERVE.*
One gallon of low fat milk

Menu #10 – deliver Saturday, February 2nd at 6:30am

Two Mexican Breakfast Casseroles (9x13, 2-4 inches deep) *HOT, THOROUGHLY COOKED and READY TO SERVE.*
One small tub of butter

Menu #11 – deliver Saturday, February 2nd at 6:30am

Two loaves of homemade breakfast bread (your choice)
One dozen sliced bagels (variety)
12 bananas
Two quarts rinsed strawberries
24 Nutri-grain bars – variety packages

Menu #12 – deliver Saturday, February 2nd at 6:30am

Two dozen homemade chewy oatmeal raisin cookies
Two dozen fruit kabobs (strawberries, pineapple, melon, grape, etc)
One gallon of chocolate milk
One small cream cheese tub

SATURDAY, FEBRUARY 2nd - to be delivered at 10:30 am

Menu #13 – deliver Saturday, February 2nd at 10:30am

One corn and tomato salad (9x13, 2-4 inches deep)
Two dozen small homemade desserts (Surprise us! Cookies, cupcakes, your specialty?)
One Costco or similar size bag of tortilla chips
One gallon of lowfat milk

Menu #14 – deliver Saturday, February 2nd at 10:30am

24 Fruit Kabobs-strawberries, grapes, pineapple
Two cases of bottled water 30-36 count
One 16oz jar of salsa

Menu #15 – deliver Saturday, February 2nd at 10:30am

One large tostada salad (9x13", 4" deep) – enough to serve 20 each
One gallon of lowfat chocolate milk
Two dozen homemade brownies – NO NUTS

Menu #16 – deliver Saturday, February 2nd at 10:30am

One tray of Spanish Rice, (9x13, 3-4 inches deep) HOT, THOROUGHLY COOKED and READY TO SERVE 20
One quart of sour cream
Five ripe avocados
One gallon unrefrigerated unsweet tea

Menu #17 – deliver Saturday, February 2nd at 10:30am

Two large homemade enchilada casseroles (9x13, 3-4 inches deep) HOT, THOROUGHLY COOKED and READY TO SERVE 20
One bottle of Ranch dressing
One 16oz jar of salsa

Menu #18 – deliver Saturday, February 2nd at 10:30am

Two large homemade enchilada casseroles NO MEAT (9x13, 3-4 inches deep) HOT, THOROUGHLY COOKED and READY TO SERVE 20
One gallon of lemonade
One jar of sliced jalapeno peppers

SUNDAY, FEBRUARY 3rd –delivered at 6:30am

Menu #19 – deliver Sunday, February 3rd at 6:30am

Three Packages of Fully Cooked Turkey Sausage Links (12/pk-microwaveable)
Two quarts strawberries washed and ready to eat
One gallon unrefrigerated sweet tea
One dozen small or mini muffins
Six individual vanilla yogurts

Menu #20 – deliver Sunday, February 3rd at 6:30am

24 breakfast biscuits – Ready to eat
Two pineapples – cut in wedges and ready to eat
One gallon of lowfat chocolate milk
One small tub of butter

Menu #21 – deliver Sunday, February 3rd at 6:30am

One Egg & Sausage homemade casserole *MEAT (HOT & READY to serve in disposable 9x12 tray, 3-4" deep)*
One gallon of lemonade
Two lbs. seedless grapes

Menu #22 – deliver Sunday, February 3rd at 6:30am

One Egg & Vegetable Homemade Casserole – *NO MEAT (HOT & READY to serve in disposable 9x12 tray, 3-4" deep)*
8 ripe bananas
One quart of half & half
One dozen small danishes

Menu #23 – deliver Sunday, February 3rd at 6:30am

One Crock Pot or 9"x13" (3-4"deep) aluminum tray Homemade Breakfast Casserole (i.e. French toast casserole) to serve 12
One small bottle of maple syrup
One gallon of OJ
One gallon of low fat milk

SUNDAY, FEBRUARY 3rd – delivered at 10:30am

Menu #24 – deliver Sunday, February 3rd at 10:30am

One crockpot of country chicken soup—enough to feed 15 (*HOT & READY to serve*)
One gallon of lemonade

Menu #25 – deliver Sunday, February 3rd at 10:30am

One crockpot of homemade chili—enough to feed 15 (*HOT & READY to serve*)
One gallon unrefrigerated sweet tea

Menu #26 – deliver Sunday, February 3rd at 10:30am

One black bean and corn salad (*9x13, 2-4 inches deep each*)
24 Fruit Kabobs-strawberries, grapes, pineapple

Menu #27 – deliver Sunday, February 3rd at 10:30am

25 pieces of Fried Chicken Tenders (not nuggets)
One pan of homemade spicy cornbread (served in 9x12 disposable tin)

Menu #28 – deliver Sunday, February 3rd at 10:30am

25 pieces of Fried Chicken Tenders (not nuggets)
One pan of homemade cornbread (served in 9x12 disposable tin)
One small bottle of BBQ sauce

Menu #29 – deliver Sunday, February 3rd at 10:30am

One quinoa/veggie salad (*9x13 tray, 2-4 inches deep*) *Surprise Us!*
Two dozen homemade chocolate-type cookies (without nuts)
One Dozen Fruit Kabobs-strawberries, grapes, pineapple

Menu #30 – deliver Sunday, February 3rd at 10:30am

25 mixed pieces of Fried chicken
Two dozen small homemade desserts (*Surprise us! Cookies, cupcakes, your specialty?*)