

Lunch Bunch for 100 – General Guidelines for Hosts & Helpers

Suggested Menu Options

Remember – these are examples and basic, general guidelines only – substitute and/or add freely!

Be creative and share your specialties? Plan menus around special holidays like Memorial Day and July 4. Costco and similar stores are recommended for buying ready-made drinks and snacks in bulk.

Main Course (1)

- Soup and Sandwiches (egg salad, ham and cheese, peanut and jelly (kids like these))
- Chili and Garnishes
- Lasagna (or other pasta dish)
- Hot dogs, buns, and garnishes
- Beef stew
- Chicken and rice casserole
- Mexican casserole
- Macaroni and cheese (can also serve as a side dish)

**Please consider having a vegetarian option or vegetarian version of your dish.*

Side Dishes (1 or 2)

- Green salad
- Fruit salad
- Other fruits/vegetables
- Coleslaw
- Green vegetable potato chips/corn chips

Dessert (1)

- Cookies (1 large or 2 small)
- Cupcakes
- Cake slices
- Fruit (may also be an alternative to a sweet dessert)

Beverages (1 or 2 – water is always available and coffee, usually left over from the morning)

- Juice
- Iced tea
- Lemonade

Logistics

Table Decorations, Utensils, Etc.

The GPC Contract Custodian, Cliff, will arrange the tables and place white heavy-duty paper tablecloths on them. Paper plates, bowls, cups, and cutlery are already available at the church. He or the kitchen assistant or can show you where they are located.

Reimbursements

Green reimbursement forms are available near the mailboxes in the Colonial Room in the basement. Have them signed by the Hospitality Committee Chairman and submit them to the financial officer.

Questions

Contact any member of the Deacons' Hospitality Committee through the church office at 202- 338-1644.

Thank you for contributing to the GPC community!