

# August 7, 2009

## Chicken All Team Dinner

180-200 people \*\*It is important to stress bringing this amount of chicken as families are also invited. \*\*

Please bring food between 5:15p.m.-5:45p.m. Serving Utensils are NOT needed.

<u>Calling Group(s)</u>	<u>Items to Bring</u>
1	Dessert
2	Chicken <u>25</u> pieces grilled, roasted, fried, BBQ, baked etc
3	Lg. Caesar or Green Salad w/ dressing
4	French w/butter, garlic, rolls <u>w/butter</u> - 24 rolls ea. or please bring pre-cut
5	Dessert
6	Chicken <u>25</u> pieces grilled, roasted, fried, BBQ, baked etc
7	Salads: Green w/ Dressing, Potato or Coleslaw
8	Rice dish in 9x13 pans (disposable preferred)
9	36-16oz. water bottles
10	Chicken <u>25</u> pieces grilled, roasted, fried, BBQ, baked etc
11	Caesar Salad- can be put in ziplock bags to add to bowls,for easy clean up
12	Macaroni and cheese in 9x13 pans (disposable preferred)
13	Dessert
14	Chicken <u>25</u> pieces grilled, roasted, fried, BBQ, baked etc
15	Fruit; cut-up, ready to eat
16	Macaroni and cheese in 9x13 pans (disposable preferred)
17	36-16oz. water bottles
18	Chicken <u>25</u> pieces roasted, grilled, fried, BBQ etc
19	Fruit, cut up ready to eat
20	Baked beans in crockpot; large can(s) from Costco or Sam's