

Church of the Redeemer - Columbus House Instructions

Each month, a different group/team serves dinner to the residents of the Columbus House at 586 Ella T. Grasso Blvd. in New Haven. Please let Missions Team know how everything goes, especially the number of people served, and any suggestions you might have.

Outline of Columbus House procedure:

- If possible, shop at a wholesaler, such as Costco, BJ's, Aldi and your favorite supermarket's sales. The target for the total cost of items is under \$160. The Missions Team will provide the non-perishable food items (ie: pasta, canned vegetables, salad dressing, bread crumbs, croutons).
- Have the Redeemer volunteers arrive at Columbus house about 4PM.
- Tip: Bring a large, sharp knife, a potato peeler and potholders. One person should bring a can opener. Other needed utensils are readily available at Columbus House. Aprons are also a good idea. Plastic gloves will be provided and must be worn when preparing food and when serving the meal.
- Tip: Start the pasta water right away.
- Clear with the Columbus House Evening Coordinator how many folks will be eating that night and when to expect to start serving. Similarly, ask for cues when to start serving seconds (assuming you have enough food), and dessert.
- Ask the coordinator how many dinners to save for residents who are working and will not arrive until after dinner. Put the meals on plates and cover with plastic wrap or foil (supplied there).
- Tip: We DO NOT dress the salads; rather bottles of salad dressing are put in the dining area where diners may access them.
- All beverages are handled by Columbus House Staff.
- Residents will do the dishes once dinner has been served.
- Hand or mail receipts to Church Administrator Barbara Repetsky at the church office for reimbursement. You will be asked to fill out a Reimbursement form.

Suggested Shopping List for about 90 - 100 servings

Items you need to purchase:

- 6 heads of romaine lettuce
- 2 large boxes/bags of mixed greens (or iceberg mixed with shredded carrot if you can find it)
- 4-5 tomatoes, or 2 lb of grape tomatoes (cut them in half for service)
- Large bag of shredded carrots (Optional)
- 3-4 cucumbers
- 10 lbs of shredded cheddar cheese or a Mexican blend
- 10 lbs of ham (pre-cooked ham steaks are good or Aldi sells vacuum packed Turkey Ham which is lean, very tasty and a very good value at \$1.99/pound with no waste so you only need 6-8 pounds instead of 10)
- 2 lb of butter (more butter may be supplied for the green beans or rolls)
- Two gallons of milk
- 80-100 rolls or 8 loaves of bread
- 80-90 pieces of fresh fruit (watermelon, tangerines, clementines, oranges and bananas are popular, avoid apples or hard fruits as the clients tend to have dental issues).
- Large sheet cake, cookies, brownies, etc.- any sweet that will feed 90-100 people

Items to pick up at Redeemer in the closet located on the first floor just past the stairs on the left:

- 10 lbs. elbow pasta for macaroni and cheese
- 4 #10 cans of green beans, or about 96 servings of ½-cup each
- Container of breadcrumbs
- 2-3 24 oz. bottles of Italian or alternative salad dressing
- salad croutons

Items usually available at Columbus House:

- Vegetable oil for the pasta water (Columbus House should have on hand.)
- Seasonings for green beans (Columbus House has on hand)

Menu for approx. 90 - 100 adults

Salad

Macaroni with cheese and ham chunks (3 pans)

Macaroni and cheese (vegetarian) (2 pans)

Green beans

Bread or rolls

Fruit

Dessert

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Ingredients for Mac and Cheese

10 lbs. of elbow pasta
Vegetable oil – about a ½ cup divided between two pasta water pots
10 lbs of shredded cheddar cheese
10 pounds of pre-cooked ham
Butter
Milk
A container of breadcrumbs

Directions for Making Macaroni and Cheese:

First, fill two large pots with water, add vegetable oil, and bring to a boil for the pasta noodles immediately upon arrival. (Make sure to start this right away.) Preheat oven to 350° F on the oven dial.

Chop ham into bite-size chunks

When noodles are cooked, drain and divide them among 5 serving pans. Add 8 tablespoons (1 stick) of butter slices to each pan and mix through pasta until melted and even. Add 2 cups of milk to each pan of buttered macaroni and mix well so macaroni is moist. Add shredded cheese to the macaroni and mix well – add more milk (1-2 cups) if mixture is very sticky- this will make a creamier dish. Add chopped ham to 3 of the 5 pans.

Sprinkle breadcrumbs evenly all over the top. The folks really like the breadcrumb crunch so don't skimp here. Bake in convection oven @350° F for 15-20 minutes

Salad ingredients

6 heads of lettuce and 2 mixed greens packages
2 lbs of grape tomatoes or 4 to five large tomatoes
Large bag of shredded carrots (optional)
3-4 cucumbers
2-3 large (24 oz.) bottles of salad dressing to be placed out in dining area
Mix the salad ingredients together in the very large stainless steel bowl, then portion into the salad bowls. Add croutons to the top of salad bowls.

Green Beans

4 #10 can of green beans.
Empty can contents into a large pan of water to heat through- drain.
Add butter and seasonings from spice shelf above sink in kitchen.
Use steamer tray to serve.

Bread or Rolls

8 Italian/French loaves of bread or 80 rolls

Fruit

Wash and put fruit in large bowl. Put fruit out with dessert after dinner.

Dessert

Serve dessert once dinner has been served to all the residents.

Thank you for participating in this very important Mission.