SmartLoving Marriage

Seminar Catering Schedule 2013

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| Saturday |
| *From 8:30am* | Available throughout the weekend continuously:* Tea (black, 2 x herbal)
* Coffee (preferably brewed; dripolators or plungers can be borrowed if necessary)
* Water
* Milk, sugar, spoons/stirrers, cups (preferably cardboard for hot and plastic for cold)
* Dried fruit (sultanas/apricots), nuts
* Whole fruit (apples, bananas, mandarins)
* Danishes (registration period)
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| *10.30am* | Morning Tea – Eaten in couple sharing time* Cakes/slices (pre-cut into serving size)
* Cubed cheddar cheese & crackers
* Small (disposable) plates and serviettes
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| 1.30pm | Lunch: Picnic bags/baskets – Eaten in couple sharing timeLunch should be provided in a picnic bag/basket. Paper carry bags can be ordered from CL office or purchased from a thrift store.**Picnic bag/basket** should contain:* filled wraps or rolls (see below for suggestions) or quiche/frittata with salad
* 2 pieces of whole fruit (eg apple, banana, mandarin, grapes, pear etc)
* 2x chocolates (optional)
* 1x packet of mints (eg. Lifesavers)
* 2x brownie/slice
* 1L bottle of water (2x 500ml)
* 2x serviettes
* 2x plastic tumblers
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| *3.30pm* | Afternoon Tea – Eaten in couple sharing time* Cakes/slices (pre-cut into serving size)
* Salted nuts and/or potato crisps
* Small (disposable) plates and serviettes
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**Wraps** (tortilla) or bread rolls should be individually wrapped and placed into a lunch bag inside the picnic bag/basket. Below are some recommended fillings:

1. Chicken, satay sauce, lettuce & capsicum
2. Tuna and mayonnaise with chives, lettuce and tomato
3. Shaved Ham, avocado spread, grated cheese, lettuce and tomato
4. Tomato, hummus, grated cheese, capsicum, grated carrot, lettuce

Allow for **4 wraps per couple** for a standard size (20cm diam) or **4-5 rolls per couple** depending on size. Wraps (or rolls made from long French stick) look nice when cut in half on the diagonal. Wrap in sandwich paper before cutting.

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| Sunday |
| *11:00am* | Morning Tea – Eaten as a group* Cakes/slices (pre-cut into serving size) or scones served hot with jam and cream
* Vegetable/bread sticks with dip (guacamole, hummus, French onion etc)
* Small (disposable) plates and serviettes
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| *Serve 1.15pm* | Lunch - Eaten as a group* **BBQ Chickens –** BBQ chickens (one chicken feeds 4-5 people)
* 2-3 salads (green salad, potato/coleslaw/pasta salads)
* Bread rolls.
* Cutlery, plates & serviettes.
* **Fruit platter**: A selection of fruit cut into pieces and arranged on platters for easy pick up with fingers. Eg Rockmelon, watermelon, pineapple, banana, strawberries, kiwifruit, pear, honeydew, orange.
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| **Clean up and pack up kitchen.** This is the last meal served, so the kitchen can be swept, mopped and restored to normal. Left over food can be taken by the team and/or parish/school staff. |