**Meet (month and Year……………..)**

**??? Attendees**

**??? Vegetarians**

**??? Allergies**

|  |  |  |
| --- | --- | --- |
|  | Amount | Comments |
| **Friday Breakfast** | Scrambled Eggs, Bacon, Beans, Bread, cereal and fruit juice |  |
| Oil | 1 |  |
| Bacon (2 rashers each) |  |  |
| Eggs (1 each plus extra 6) |  |  |
| Beans (1/4 tin per person) |  |  |
| Bread (2 slices each) per breakfast) |  |  |
| Butter spread | 1x 500g 1 x 250g | Enough for weekend |
| Muesli and Bran flakes | 1 large pkt of each | Enough for weekend |
| Milk 4 x 4 pints normally suffice |  | Enough for weekend |
| Marmalade | 1 jar |  |
| T Bags | 240 |  |
| Sugar | 1 packet |  |
| OJ | 4 litres | Enough for weekend |
| coffee | 1 jar |  |
| Veggie sausages (2 per vegetarian) |  |  |
| Tomato ketchup |  |  |
| Brown Sauce |  |  |
|  |  |  |
| **Friday Dinner** | eg Chilli, Rice Nachos/spaghetti Bolognese.  Eg cheese cake and cream/banoffee pie |  |
| **Quantities for cooking at the base** |  |  |
| Look at the recipes as different recipes require different amounts. So, a recipe for cottage pie for 6 portions might say 1 kilo of mince – you then need to multiply it by how many people you are catering for etc. |  |  |
| pre-cooked tarts/pies – I would suggest 6 portions per tart/pie |  |  |
| Cream – 500 ml will normally be enough |  |  |
| Custard – 750 ml will normally be enough |  |  |
|  |  |  |
| **Saturday Breakfast** | 2 Sausages, grilled tomatoes eggs and Bread, cereal, fruit juice |  |
| Sausages (2 per person) |  |  |
| Egg (1 per person plus and extra 6) |  |  |
| Tomatoes (1 large one per person) |  |  |
| Vegetarian Sausages (2 per person) |  |  |
| **Saturday Dinner** | Pre prepared dish  e.g. casserole/goulash  Fruit crumble and custard | You will need to order pasta/rice/potatoes and vegetables to accompany the pre cooked dish |
|  |  |  |
|  |  |  |
| **Sunday Breakfast** | Fish finger baps  Bread, cereal, fruit juice |  |
| Fish fingers (3 per person) |  |  |
| Baps (1 per person) |  |  |
| Mayonnaise (1 jar) |  |  |
| Tartar Sauce (1 Jar) |  |  |
|  |  |  |
| **Quantities when cooking at the base** |  |  |
| Look at the recipes as different recipes require different amounts. So a recipe for cottage pie for 6 portions might say 1 kilo of mince – you then need to multiply it by how many people you are catering for etc. |  |  |
| pre-cooked tarts/pies – I would suggest 6 portions per tart/pie |  |  |
| Cream – 500 ml will normally be enough |  |  |
| Custard – 750 ml will normally be enough |  |  |
| Potatoes (150g per person) |  |  |
| Rice (60 g per person) |  |  |
| Pasta (100 g per person) |  |  |
| Vegetables:  Green beans (pkt normally serves 4).  Broccoli (a medium head will serve 4).  Carrots 1 kilo bag will serve about 16.  Peas (500g will serve 16) |  |  |
| Fruit crumble - Look at the recipe then multiply it by how many people you are catering for etc.  1 kilo of apples will make a crumble for 6 – I add a packet of frozen berries.  You can buy pre-made crumble mix which normally serves 6-8 portion.  Sugar can be used as ordered above. |  |  |
| **Other** |  |  |
| Washing up liquid | 1 |  |
| Black bags | 1 |  |
| Kitchen rolls | 1 |  |
| Salt and pepper |  |  |
| Loo Roll | 9 rolls |  |
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