

# BBQ & Mashed Potatoes



For the BBQ – I assume  $\frac{1}{4}$  cup servings so this 4 lb package would serve 16 sandwiches.

Makes 65-  $\frac{1}{2}$  cup servings



Cook in batches on stovetop and then keep warm in electric roaster or crockpots

For bagged lettuce salad I usually assume twice as many servings as what the package says.

Fresh fruit such as Cuties, apples, bananas are easy.

Big cans of fruit cocktail are also a good option- serving sizes on the can are fairly accurate

# Tacos



Brown hamburger – plan  $\frac{1}{4}$  lb per person  
If feeding 50 people – Need approximately 12 lbs of burger. Season with either taco seasoning packets or follow instructions on bulk seasonings. I usually only use about  $\frac{1}{2}$  the amount shown on the bulk container.

Black beans

Mexican rice – white rice seasoned with salsa or packaged Spanish or Mexican rice

Sour cream - 2-16 oz containers

Shredded cheddar cheese -24-32 oz

Salsa or taco sauce 2 16oz containers

Shredded lettuce – 2 16oz bags



# Spaghetti or Lasagna



Plan for 2oz spaghetti per serving and ½ cup sauce per serving.

Lasagna can be purchased as meat or vegetarian

Serve with lettuce salad

Garlic Bread – (Avanti’s bread or Sam’s are good and inexpensive) Roughly 2 one- inch slices per person

Fruit

Dessert



# Breakfast foods

Scrambled Eggs

Sausage

Pancakes or French toast sticks – (Sams has a 50 count box of french toast sticks that would serve approximately 12 -15 )

Syrup

Strawberries, Blueberries, (could be thawed frozen fruits to be eaten with the pancakes or eaten as a side)



## Other Options

Cold Sandwiches

Sloppy Joes

Fajitas

Macaroni

Chili soup