



THANKSGIVING 2019

Equipment & Serviceware Count

DISH	SERVICE PLATE & SERVICEWARE	COOKING EQUIPMENT	ASSEMBLE = A COOK DAY = C	IN TIME & OUT TIME
MAIN				
TURKEY	Green lg platter Red tongs	Roasting pan & rack	A#1- Start Sunday A#2 – Tues Marinade C - Thursday	11a – 5p
SIDES				
STUFFING	Lg Le Creuset dish (BUY)	Lg Le Creuset dish or large baking pan lined with foil	A - Wednesday C - Thursday	C 10a-11a WARM 5p
CRAN SAUCE	White bowl	Sauce pan Plastic container 2	A - Tuesday C - Tuesday	AM
CRAN RELISH	White bowl	Food processor	A - Wednesday C - Wednesday	PM

DISH	SERVICE PLATE & SERVICEWARE	COOKING EQUIPMENT	ASSEMBLE = A COOK DAY = C	IN TIME & OUT TIME
MASHED POTATOES	W&S white casserole bowl	Lg stock pot Kitchen Aid	Par Cook - Wed A/C - Thursday	W 9a-12p WARM TH 3p-4p
RICE	Red Le Creuset	Copper bottom rice pan	A - Thursday C - Thursday	2p - 3p
SALAD	Lg white plate Salad Tongs small	n/a	C - Prep & Vinaigrette Wednesday A - Thursday	A TH 3p
APPS + BREADS				
BREAD – ROLLS & French Boule	Copper metal tray	Cookie sheet Cookie sheet Rising lg metal bowl	Measure - Monday A - Tuesday (stuffing loaf) A - Wednesday (table loaf) C - Thursday (table loaf)	C-Tues stuffing loaf C-Thurs 8a-10a table loaf
GOUGERES APP	White square bowl	Kitchen aid Piping bag	Measure-Monday A - Wed am C - Wed pm	Warm 4p - 5p toaster oven
PLANTAINS CONFIT	White square bowl	Deep sauté pan Oven confit	PREP - Tues onions CONFIT – Wednesday	TH confit counter AM

DISH	SERVICE PLATE & SERVICEWARE	COOKING EQUIPMENT	ASSEMBLE = A COOK DAY = C	IN TIME & OUT TIME
DESSERT				
APPLE CROSTADAS	Desert tower (pick up)	Kitchen Aid Cookie sheets	Measure - Monday Dough - Tuesday C - Wednesday	Wed Noon oven TH toaster oven
MISC.				
CIDER PUNCH	Punch bowl	n/a + peeler	A - Wednesday C - store fridge	Wed pm ask Jill to save in fridge
OLIVE OIL	White ceramic oil bottle	n/a	A - Tuesday + cover tightly	whenever
GARLIC BUTTER	Small glass bowl	Garlic – small Le Creuset	A - Tuesday C/A#2 - Tuesday	TH Table @ 4p

NOTES.....



NOTES FOR NEXT YEAR: 20_____

DISH/COURSE	COOKING/TECHNIQUE	SEASONING/FLAVOR
TURKEY:		
PROTIEN #2:		
SIDE:		
SIDE:		
SIDE:		
SIDE:		
APP:		
BREAD:		
GRAVY:		
DESSERT:		
COCKTAIL:		



NOTES FOR NEXT YEAR: 20_____

DISH/COURSE/ITEM	NOTES	MISC.
MENU:		
MENU:		
GEAR:		
SERVICeware:		
TIMING:		
INVITATIONS:		
DECORATIONS:		
SHOPPING:		
STORAGE:		
MISC:		
MISC:		