

## BACK YARD BURGER NIGHT D#1

Ease of Preparation: Regular

Hamburgers/Cheeseburgers (Precooked)

Burger Buns

Ketchup/Mustard/Relish

Potato Salad

Rice Crispy Treats

Mountain Blast Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in steam table pan. Note: That is enough water to cover the bottom, but not enough to cause the top tray to float. Place second steam table pan on top, and spray it with cooking spray. Then put hamburgers "shingled out" in pan. (In other words, lay the items in the pan, overlapping slightly, like shingles on a roof). This arrangement allows you to warm all the hamburgers at once, overlapping as necessary to fit in the pan. Cover and place on medium heat, and turn hamburgers occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. Set serving tables with table cover, hamburger buns, cheese slices, condiments, potato salad and Rice Krispy treats.
5. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
6. Bring burgers to serving table when they are ready.
7. Remind everyone to **wash their hands**.
8. **Say the Summit Grace.**
9. After dinner, clean up and dispose of waste properly.

## ALL AMERICAN DINNER NIGHT D#2

Ease of Preparation: Regular

Hot Dogs/Hot Dog Chili  
Hot Dog Buns  
Ketchup/Mustard/Relish  
Macaroni Salad  
Baby Carrots  
Ranch Dressing  
Apple Pie  
Fruit Punch Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place Hot Dog Chili in a pot. Using medium heat, stir regularly until heated thoroughly. Turn heat to low, and place the lid on the pot, stirring occasionally.
4. While chili is heating, begin frying or boiling hot dogs. Hint: If frying hot dogs, keep a little bit of water in the skillet and it will not be as hard to clean.
5. Set serving tables with table cover, hot dog buns, condiments, macaroni salad, baby carrots, ranch dressing and apple pie.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring hot dogs and chili over to serving table when they are ready.
8. Remind everyone to **wash their hands**.
9. **Say the Summit Grace**.
10. After dinner, clean up and dispose of waste properly.

## SLOPPY JOE BURGER NIGHT D#3

Ease of Preparation: Regular

Seasoned Ground Beef (Precooked)

Sloppy Joe Packet & Marinara Sauce

Burger Buns

Baked Beans

Cole Slaw

Cherry Pie

Lemonade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Add Marinara sauce to a large pot. Add Sloppy Joe Packet and stir. Cut open and empty seasoned beef into pot. Using medium heat, stir regularly until Sloppy Joe is boiling. Turn heat to low, and place the lid on the pot, stirring occasionally.
4. While Sloppy Joe is heating, heat baked beans in another pot. Using medium heat, stir regularly until baked beans are heated thoroughly.
5. Set serving tables with table cover, burger buns, coleslaw and cherry pie.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring Sloppy Joe meat and baked beans to serving table.
8. Remind everyone to **wash their hands**.
9. **Say the Summit Grace**.
10. After dinner, clean up and dispose of waste properly.

## TOTALLY TACOS D#4

Ease of Preparation: Regular

Seasoned Ground Beef (Precooked)

Taco mix packet

Tortilla Wraps / Tortilla Chips

Shredded Cheese

Salad mix

Tomatoes

Salsa

Ranch Dressing

Pound Cake

Iced Tea

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Put  $\frac{3}{4}$  cup water in the bottom of the pot. Cut open and empty seasoned beef into pot. Using medium heat, stir regularly until Taco beef is boiling. Turn heat to low, and place the lid on the pot, stirring occasionally. Add Taco mix seasoning from packet to taste.
4. Wash and slice tomatoes.
5. Cut pound cake into enough equal portions to serve everyone.
6. Set serving tables with table cover, flour tortillas, shredded cheese, salad mix, tomatoes, tortilla chips, salsa, ranch dressing and pound cake.
7. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
8. Bring taco meat to serving table.
9. Remind everyone to **wash their hands**.
10. **Say the Summit Grace**.
11. After dinner, clean up and dispose of waste properly.

## BIG MEAL DINNER D#5

Ease of Preparation: Regular

Hamburger Patties (Precooked)

Gravy Mix

Mashed Potatoes

Green Beans

Salad Mix

Tomatoes

Cucumber

Salad Dressing

Pound Cake

Fruit Punch Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in steam table pan. Note: That is enough water to cover the bottom, but not enough to cause the top tray to float. Place second steam table pan on top, and spray it with cooking spray. Then put hamburgers "shingled out" in pan. (In other words, lay the items in the pan, overlapping slightly, like shingles on a roof). This arrangement allows you to warm all the hamburgers at once, overlapping as necessary to fit in the pan. Cover and place on medium heat, and turn hamburgers occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While beef is warming up, cook mashed potatoes in a pot according to the directions on the box. Cover to keep warm.
5. Open gravy mix and cook according to the directions on the packet. Cover and let stand until ready to serve.
6. Open green beans and place into pot. Add enough water to submerge the green beans. Bring to a boil for 10 minutes.
7. Wash and slice tomatoes and cucumber.
8. Cut pound cake into enough equal portions to serve everyone.
9. Set serving tables with table cover, salad mix, tomatoes, cucumber, salad dressing and pound cake.
10. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
11. Bring beef patties, mashed potatoes, gravy and green beans to serving table when they are ready.
12. Remind everyone to **wash their hands**.
13. **Say the Summit Grace**.
14. After dinner, clean up and dispose of waste properly.

## BBQ CHICKEN DINNER D#6

Ease of Preparation: Regular

Sliced Grilled Chicken Breast (Precooked)

BBQ Sauce

Potato Salad

Corn

Sliced Bread (white/wheat) & butter

Rice Krispy Treats

Mountain Blast Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in steam table pan. Note: That is enough water to cover the bottom, but not enough to cause the top tray to float. Place second steam table pan on top, and spray it with cooking spray. Then put sliced grilled chicken breast "shingled out" in pan. (In other words, lay the items in the pan, overlapping slightly, like shingles on a roof). This arrangement allows you to warm all the chicken at once, overlapping as necessary to fit in the pan. Cover and place on medium heat, and turn chicken occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. Open corn and place into pot. Add enough water to submerge the corn. Bring to a boil for 10 minutes.
5. Set serving tables with table cover, BBQ sauce, potato salad, sliced bread (white/wheat), squeeze butter, Rice Krispy Treats.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring chicken and corn to serving table.
8. Remind everyone to **wash their hands**.
9. **Say the Summit Grace**.
10. After dinner, clean up and dispose of waste properly.

## PASTA DINNER D#7

Ease of Preparation: Regular

Cheese Tortellini  
Meatballs (Precooked)  
Marinara Sauce  
Parmesan cheese  
Sliced Bread (white/wheat) & butter  
Salad mix  
Tomatoes  
Cucumber  
Salad dressing  
Chocolate cake  
Iced Tea

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Open the package of meatballs and pour into pot. Open cans of marinara sauce and pour over meatballs. Heat on medium heat until boiling, stirring throughout to ensure it does not burn and stick to the bottom of the pan.
4. While meatballs are heating, fill another pot two-thirds full of water, and bring it to a boil. When water is boiling, pour in tortellini and return to a boil. The tortellini will begin to float when it is done, after about five minutes. If you wish to drain water from the pasta, be very careful.
5. Wash and cut tomatoes and cucumbers.
6. Set serving tables with table cover, parmesan cheese, sliced bread (white/wheat), squeeze butter, salad mix, tomatoes, cucumbers, salad dressing and chocolate cake.
7. Cut chocolate cake into enough equal portions to serve everyone.
8. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
9. Bring pasta and meatballs to serving table.
10. Remind everyone to **wash their hands**.
11. **Say the Summit Grace**.
12. After dinner, clean up and dispose of waste properly.

## LOADED MAC & CHEESE D#8

Ease of Preparation: Regular

Macaroni and Cheese  
Seasoned Ground Beef (Precooked)  
Green Beans  
Salad Mix  
Tomatoes  
Cucumber  
Salad dressing  
Sliced Bread (white/wheat) & butter  
Oatmeal Crème Pies  
Fruit Punch Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you. Keep perishable food in your cooler. Add
3. Place at least one inch of water in steam table pan. Note: That is enough water to cover the bottom, but not enough to cause the top tray to float. Place second steam table pan on top, and spray it with cooking spray. Then put seasoned ground beef in pan. Cover and place on medium heat, and stir ground beef occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While beef is warming up, cook macaroni and cheese in a pot according to the directions on the box. Cover to keep warm.
5. Open green beans and place into pot. Add enough water to submerge the green beans. Bring to a boil for 10 minutes.
6. Wash and cut tomatoes and cucumbers.
7. Set serving tables with table cover, salad mix, tomatoes, cucumbers, salad dressing, sliced bread (white/wheat), squeeze butter and Oatmeal Crème Pies.
8. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
9. Mix together macaroni and cheese, seasoned ground beef and beans (or leave them separated for less adventurous eaters). Bring to serving table.
10. Remind everyone to **wash their hands**.
11. **Say the Summit Grace**.
12. After dinner, clean up and dispose of waste properly.



## BEEF STEW DINNER D#9

Ease of Preparation: Regular

Beef Stew (premium meat, frozen, ready to heat and eat)

Mixed Vegetables

Sliced Bread (white/wheat) & butter

Cherry Pie

Lemonade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Open beef stew bags and empty contents into large pot. Heat over medium heat, stirring regularly until stew is boiling.
4. Open mixed vegetables and place into pot. Add enough water to submerge the mixed vegetables. Bring to a boil for 10 minutes.
5. Set serving tables with table cover, sliced bread (white/wheat), squeeze butter and cherry pie.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Bring stew and mixed vegetables to serving table.
8. Remind everyone to **wash their hands**.
9. **Say the Summit Grace**.
10. After dinner, clean up and dispose of waste properly.

## JAMBO-LAYA DINNER D#10

Ease of Preparation: Regular

Jambalaya Rice Mix

Diced Chicken (Precooked)

Corn

Cornbread

Donut variety pack

Mountain Blast Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place at least one inch of water in steam table pan. Note: That is enough water to cover the bottom, but not enough to cause the top tray to float. Place second steam table pan on top, and spray it with cooking spray. Then put diced chicken in pan. Cover and place on medium heat, and stir chicken occasionally. **DO NOT USE YOUR STEAM PAN WITHOUT WATER!**
4. While chicken is warming up, cook jambalaya rice mix in a pot according to the directions on the package. Cover to keep warm.
5. Open corn and place into pot. Add enough water to submerge the corn. Bring to a boil for 10 minutes.
6. Wash and cut tomatoes and cucumbers.
7. Set serving tables with table cover, cornbread and donuts.
8. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
9. Mix together chicken, rice and corn. Bring to serving table.
10. Remind everyone to **wash their hands**.
11. **Say the Summit Grace**.
12. After dinner, clean up and dispose of waste properly.

## FESTIVE CHICKEN DINNER D#11

Ease of Preparation: Regular

Sliced Grilled Chicken Breast (Precooked)

Cheese Tortellini

Peppers

Onions

Marinara Sauce

Parmesan Cheese

Sliced Bread (white/wheat) & butter

Salad Mix

Tomatoes

Cucumber

Salad dressing

Rice Krispy Treat

Mountain Blast Powerade

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Open the package of sliced grilled chicken breast and pour into pot. Open cans of marinara sauce and pour over chicken. Chop onion and add to pot along. Open package and add green peppers to pot. Heat on medium heat until boiling, stirring throughout to ensure it does not burn and stick to the bottom of the pan.
4. Fill another pot two-thirds full of water and bring it to a boil. When water is boiling, pour in tortellini and return to a boil. The tortellini will begin to float when it is done, after about five minutes. If you wish to drain water from the pasta, be very careful.
5. Wash and cut tomatoes and cucumbers.
6. Set serving tables with table cover, parmesan cheese, sliced bread (white/wheat), squeeze butter, salad mix, tomatoes, cucumbers, salad dressing and Rice Krispy treats.
7. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
8. Bring pasta and festive chicken to serving table.
9. Remind everyone to **wash their hands**.
10. **Say the Summit Grace**.
11. After dinner, clean up and dispose of waste properly.

## PULLED PORK BBQ D#12

Ease of Preparation: Regular

Pulled Pork (precooked)  
BBQ Sauce  
Burger Buns  
Baked Beans  
Celery Sticks  
Macaroni Salad  
Chocolate cake  
Iced Tea

### Instructions for Dinner Preparation

1. Read all instructions twice before starting. Keep perishable food in your cooler. Add ice if you will not prepare the meal right away.
2. **Wash your hands** and all work areas before starting. If you've been sick recently, do not prepare food.
3. Place bag of pulled pork directly into a large pot of water, and bring to a boil on medium heat. Boil for 30 minutes until thoroughly heated through. While pulled pork is heating, heat baked beans in another pot. Using medium heat stir regularly until baked beans are heated thoroughly.
4. Cut chocolate cake into enough equal portions to serve everyone.
5. Set serving tables with table cover, BBQ sauce, celery sticks, macaroni salad and chocolate cake.
6. Mix the flavored drink mix in the beverage cooler, following the directions on the package. Stir until all the mix is dissolved. Dispense several cups, and pour back into the cooler to mix completely. Replace lid.
7. Open bag and put pulled pork in a steam table pan to serve and bring pulled pork and baked beans to serving table.
8. Remind everyone to **wash their hands**.
9. **Say the Summit Grace**.
10. After dinner, clean up and dispose of waste properly.