



# The Downtown Welcome Table

Food Prep and Information Sheet  
Week of June 10, 2018

This information sheet is distributed weekly to provide information on the upcoming meal for The Downtown Welcome Table. The Downtown Welcome Table Companions and Chefs sometimes make last minute substitutions based on availability and last minute donations as it is our goal to honor all community partners to provide the highest quality food available. We hope you will join us this Week as we prepare another great meal for God's Table.

***Please note this is a combined Prep Sheet that covers both the Sunday and the Wednesday Banquets.***

**Sunday's Banquet will be prepared and served by The Downtown Welcome Table Chefs.**

**Sunday Menu: Apricot Glazed Chicken Breast with Chickpeas, Chorizo, and Spinach, Crushed New Potatoes with Sweet Peas and Mustard Seeds, Roasted Vegetables in Medley, Wedge Salad, Haywood Street Garlic Bread, Buttermilk Short Cake.**

**Alternative Protein: None.**

**Sunday Veggie Menu: Cream Poached Eggs with Spinach and Chives.**

**Gluten Free Menu: Brown Rice and Black Bean Bowl.**

**Friday June 8, 2018: There will be no events on Friday, this Kitchen is Closed.**

**Saturday June 9, 2018: There will be no prep on Saturday the Kitchen will be closed.**

## Sunday June 10th, 2018

**Kitchen Opens at 7:30 A.M.**

- Turn on all equipment including stove, ovens, steam and hot boxes, dishwashers, hoods, and ensure that all doors, coolers, storage rooms and companion station are unlocked.
- Dining room Tables will be set by first available companion with the standard setting. **(We are now using Blue Table Clothes on Sunday and Wednesday).**
- Hospitality room will be set up by the arriving team with standard setting.
- We have a Trader Joe run that will arrive at 10:45 which will need to be secured as soon as possible.
- Flowers will be led by Robert and his team.
- Prepare Dough for Short Cake, according to Haywood Street Recipe.
- Chop vegetables, season, and rack the roasted vegetable medley, according to Haywood Street Recipe.
- Prepare New Potatoes by Cutting in Half and Steaming and returning to center Hotbox.
- Prepare Wedge Salad according to Haywood Street Recipe.
- Prepare Garlic Bread.
- Prepare Brown Rice according to Haywood Street Menu.
- Prepare Strawberries according to Haywood Street Recipe.
- Prepare Whip Cream for Short Cake.
- Place prepared Black Beans in Holding Steamer
- Prepare Butter According to Haywood Street Recipe
- Prepare Ranch Dressing according to Haywood Street Recipe.

**First seating is 1:15; Garlic Bread and Salad should go up at 12:45.**

**Next Sunday's Banquet will be prepared and the Downtown Welcome Table Chefs and will feature Beef Brisket Soy Vay.**

**Wednesday's Banquet will be prepared and served by Chefs@ The Welcome Table Partner Curate and Nightbell, 5<sup>th</sup> Year.**

**Wednesday Menu: Garlic Chicken, Tortilla Espanola, Asparagus Romeos, Spinach and Apple Raisin Salad, Garlic Bread and Oat and Fruit Bars.**

**Alternative Protein: None.**

**Wednesday Vegetarian Menu: Market.**

**Gluten Free Menu: Brown Rice and Black Bean Bowl.**

**Monday June 11, 2018: There will be no prep on Monday but sorting will continue as planned. Curate and Nightbell will deliver food this day for use on Wednesday.**

**Tuesday June 12, 2018 food prep: There will be no food prep on Tuesday, the Kitchen is closed.**

## **Wednesday June 6th, 2018**

**Kitchen Opens at 7:00 A.M.**

- **Turn on all equipment including stove, ovens, steam and hot boxes, dishwashers, hoods, and ensure that all doors, coolers, storage rooms and companion station are unlocked.**
- **Dining room Tables will be set by first available companion with the standard setting.**
- **Be sure all products leaving to Asheville High School is on the Curb for pick-up at 7:30.**
- **Curate and Nightbell should arrive around 9:00.**

**First seating is 10:30; Biscuits and Salad should go up at 10:00.**

**Next Wednesday's Banquet will be prepared and served The Downtown Welcome Table Chefs and will feature Beef Stroganoff.**

- **Chefs at The Downtown Welcome Table.**