

## **Brunch Information Letter**

Congratulations! After completing your duty as Chief Cook for a brunch, you will be in the distinguished group of SLYC Members who have completed two service credits!

You, the Chief Cook, will decide on the menu, shop, prepare, serve, and assist with clean up. We will let you know the count of people attending by the Wednesday prior to the brunch. Please plan on an additional 10%. You should plan on a budget not to exceed \$10 per person unless prior approval from the Commodore is granted. When shopping, please ensure that you don't combine personal purchases and SLYC purchases on the same receipt. Save your receipts so that you can complete a reimbursement form (supplied by the OD) and attach them to it.

## VOLUNTEERS ARE RESPONSIBLE FOR PAYING FOR THEIR OWN MEAL. PAY USING SQUARE IN ADVANCE OF THE DEADLINE

- The O.D. will provide you with "Sailboats" or cards to be placed on each table. They are numbered 1-12; 1-6 for the main tables, 7-12 are additional tables, the outside tables, and bar.
- Place the numbered Sailboats on each table.
- At serving time (1000 hours), the OD will ask everyone to take a seat, and introduce the cooks and crew. The O.D. Will then announce when each table may join the buffet line. This method is used to prevent long lines from forming and so that table mates may eat the same time.

There are china plates in the kitchen and a commercial dishwasher (with use directions on the wall)! If you have questions about how to use the dishwasher, please ask the O.D. Silverware is in trays on the kitchen counter. You may use anything in the refrigerator/freezer and cabinets. You may want to take an inventory before the event to see if there is anything you would like to use. You are able to store food in the refrigerator/freezer the day before your event. Please contact the O.D. if you need a key to lock your supplies.

The O.D. will have a name list of paid attendees. The O.D. will work with the volunteers to designate a person to verify that each person in line has paid. That person will check the person's name off of the list as they enter the buffet line. It works well to have the crew serve the guests. We serve the buffet line clockwise starting near the fireplace. This allows easier access to the bar.

**Coffee**: The coffee caddy has coffee, sugar, creamer and filters. The coffee maker is on top of the caddy and is ready when the green light is on. You may want to check if anything is needed to buy. FYI, be sure an empty pot is in place when you pour water in the coffee maker! Coffee is usually self-serve. You do need to provide the OJ for the mimosas, but your bar tender will be scheduled by the club. We typically need at least two gallons of orange juice.

It is people like you in our SLYC Family who volunteer and who make our club a fun place to be, THANK YOU for being on board! Good luck and Bon Appetite. If you have any questions, please contact the O.D.