

## 2019 Spaghetti Dinner Suggestions

**Plates/Forks/Knives/Cups/Napkins** - Plan for approximately 60-70.

**Tables/Chairs** – We have a sign-up for parents to bring tables and chairs to your dinner. If you don't need them, let Angela (our Sign-Up Genius coordinator) know. If you do need them, please let those volunteers know when would be best to deliver them to your house. It is best to have everything ready to go no later than 5:15 the day of the dinner. Dinners start at 5:30 and the runners will usually be on time and hungry!

**Lemonade/Water** – you will need at least 5 gallons of each. Booster Club has 2 containers that pass from host to host during the season.

**Spaghetti Noodles** – Cook 10-12 pounds of spaghetti. Boil ahead of time; store in Ziploc bags in the refrigerator (with a little bit of olive oil). Heat in microwave and place in roaster (provided by booster club) to keep warm. (It takes about 7 minutes per bag to heat in the microwave). Put water in the bottom pan of the roaster; heat to approximately 250°.

**Sauce** – keep warm in crock pots.

**Meatballs** – Bring in a crock pot – **NO SAUCE**. Suggested cooking: fill crock pot with frozen meatballs and cover them with beef broth. Start the crock pot on high around 11:00 am. After about an hour, turn them down to low. Let them simmer for the rest of the afternoon. This keeps the meatballs from drying out and getting hard. Bring them in a crock pot – do not add spaghetti sauce.

**French Bread** – The bread should already be buttered, cut and heated. Could do garlic bread too. Wrap in foil to keep warm.

**Salad & Salad Dressing** – Caesar salad or garden salad.

**Cookies/Dessert** – We have a nut allergy on the team this year. Please plan accordingly. If the package says anything about “May Contain Nuts...”, this would not be safe for our runner.

Booster Club has a traveling paper goods tote that will be passed from house to house during the season's spaghetti dinners. If possible, please make sure it is stocked for the next spaghetti dinner.

It would also be helpful to discuss your dinner with the next host. (ie: if there was a shortage, leftovers or any other tips that you think might be helpful for the next spaghetti dinner.) Every year is different!

And, last but not least...TAKE PICTURES! Spaghetti dinners are good slideshow material!