

Feast Of The Tishri

October

Meeting at 6:30 and Dinner at 7:30

Marinade roast on Saturday (Pineapple Juice / Garlic)

12:00 Take roast out of refrigerator

3:00 Pre-heat oven to 325

3:00 Salad plates in refrigerator

3:00 Make Tea

4:00 Roast in oven at 325 (3 hr. 15 min. for 16 lb. roast)

4:00 Marinade / add beef stock and red wine / reduce to about 1/3

4:00 Remove string beans from freezer

4:00 Set up potatoes (quarter / olive oil / rosemary / salt pepper)

4:00 Toast Almonds

5:00 Check meat and adjust temp

6:30 Head count

7:00 Set up salad

7:00 Start Beans (If frozen)

7:00 Set up tea

7:15 Take out roast

7:15 Rolls in oven

7:20 Heat Sauce

7:30 Serve Salad

7:30 Separately serve rolls / one on each salad plate

7:30 Serve Dinner

Beef

Sauce

Potatoes

Beans

Sprig Rosemary

Serve Desert (Cheese cake)

People required

Kitchen

Dish washer

Serving staff

5:00 Set up tables

Butter

Candles

Utensils

Napkins

Salt / Pepper

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2:30 Pre-heat oven Check Temo 325 Degrees

If temp is correct a 16 lb. rib roast should cook about 3 Hrs.

Must be watched carefully. Remove about 138° and let s^{TAND}

Reduce sauce

Toast almonds

Remove beans from freezer / set up

Bring up carts and clean

Set up potatoes

5:00 Check temp. of roast / adj. oven

Stan set tables

knives, forks, napkins, butter, salt, pep

Check Sauce / adjust seasoning

Set up rolls for heating

6:30 Potatoes in oven

7:00 Start beans

7:00 Setup ice tea Glass at each place

7:15 Heat rolls

7:00 Get headcount

7:30 Serve salad / Add dressing to each before serving

7:30 Separately place roll on salad plate with tongs

8:00 Serve dinner

Sprig of rosemary

Potatoes

Beef

Sauce

Salad

Salad dressing

Dinner rolls

Butter

Roast

Sauce

Potato Basil Olive Oil

Beans Almonds