

## EAA 430 Burger Bash

Check the supply cabinet ahead of time for the following, and add to shopping list if not enough:

- Aluminum pans for burgers and tomatoes lettuce and onion ( at least 5)
- Paper towels
- Napkins
- Cups for coffee and soft drinks
- Creamer, sugar, stevia for coffee
- Paper plates
- Soft drinks and water
- Chips – currently two large boxes on top shelf of assorted chips.

Check condiments stored in some individual's fridge. Add to shopping list if necessary:

- Mayonnaise
- Mustard
- Catsup
- Relish

### Shopping list:

#### Best at Costco:

- Frozen raw burgers, about 50
- Hamburger buns (same amount)
- Condiments – combo pack squeeze bottles (if needed. See above):
  - Catsup
  - Mayo
  - Mustard
  - Pickle relish
- Dessert such as cookies or cake
- Donuts or small cinnamon rolls for morning coffee hour
- Soft drinks and water. Usually get the big bottles of root beer.

#### Best at Walmart or Safeway:

- Sliced cheese ( 50 slices)

- 2 large sweet onions
- 3 tomatoes
- 1 head iceberg lettuce
- Cole Slaw or potato salad

**Day of event:**

Buy a large bag of ice for the cooler. Put the water and drinks in with the ice.

Prepare the fresh produce (can be done the night before if desired)-

- Slice the tomatoes and onions, separate the lettuce into leaves. Each items should be in the aluminum pan with a lid (square pans work well for this).

Set up a table for coffee and another table for burger items. Use the tablecloths in the cupboard.

Set out coffee supplies & sweets. Cups, sweeteners, creamers. Bud makes the coffee in the big urn.

Set out silverware, napkins, and plates.

Set out condiments salads and chips.

Put the burgers, cheese and buns on a table near the BBQ. Also the plates.

When the grill is set up, set up a table near it for the buns, cheese and burgers, and the paper plates. When the burgers are cooked, people can line up here to get their burger, then go to the condiment table to complete the process.