
Since hosting Team Dinners might be intimidating for some/all, here are some helpful hints/ideas:

WHERE:

The Team Dinner CAN be hosted at the YHS cafeteria. There is no use of the kitchen, and someone has to go on record of being in charge. They prefer 1-2 weeks notice to reserve it, and everyone needs to be out of there by 9. You just call Jennifer Lainey in the Main Office at YHS at 846-5535.

Some easy entree suggestions:

-meatball grinders (6 packages of Hannaford's 8" rolls, 4-5 bags of dinner-sized frozen meatballs, tomato sauce) Just microwave the meatballs, add tomato sauce, and assemble the sandwiches.

-Amato's large tray of baked ziti with meat and cheese, plus one small tray of different pasta is about \$60 total.

-Pillsbury butter biscuits come in 36/bag; bake 22 minutes, or 4 large loaves of garlic bread.

-6 lbs of pasta and 7 lbs. of meatballs.

Helper #1 can be in charge of salad, water, and paper goods: 6-7 heads of iceberg lettuce, (or 8 heads of romaine,) chopped, dressed with caesar or ranch dressing. tomatoes/croutons optional.

Helper #2 can be in charge of Dessert for 30+= cookies, brownies, etc.