

## HOLY NAME MEN'S BREAKFAST SCHEDULE FOR 2023-2024

October 15, 2023	Group 1	AJ Montag & Damon Pedersen
November 12, 2023	Group 2	Randy Koll & Jim Lupkes
December 17, 2023	Group 3	Justin Christensen & Tim Laleman
January 28, 2024	Group 4	Chris Bixenman & Kevin Spykerboer
February 11, 2024	Group 5	Gary Kurth & Dennis Haselhoff
March 17, 2024	Group 6	Eldon Kruse & John Stillson

### Notes:

1. Jessica at [holymarycluster@yahoo.com](mailto:holymarycluster@yahoo.com) will send you a reminder.
2. Trade with another group if you have a conflict and call Jessica or Mike to let them know.
3. File a report & turn in proceeds to parish office after the breakfast (See last page of handout)
4. Call Mike Carr if you have any questions, 472-3585, [mike.carr@dgr.com](mailto:mike.carr@dgr.com).

### GENERAL INSTRUCTIONS

Kitchen Inventory: Check the refrigerator for any supplies on hand and feel free to use anything that is not marked save. Condiments and coffee are stored in the cabinets and can be used. (Throw out any of your unused items that cannot be kept refrigerated for at least 30 days.)

Holy Name Account @ Sunshine Grocery: You can pay for your supplies and reimburse yourself from the donations or you can charge at Sunshine Grocery, Holy Name Men – Account No. 245. Include your charge receipts with your report to Jessica and she will pay the bill.

#### Coffee Maker:

Directions are posted adjacent to the coffee pot.  
Make regular and decaf coffee.  
Set thermos on the line or fill carafes for tables.  
Empty and rinse when done.

Electric Frying Pans: 4 large pans on top of cabinets.

Electric Griddles: Griddles in closet next to stairs.

Crock Pots: 2 stored above cabinets.

Plates and Cups: Glass is preferred and paper if necessary. Please use glass cups.

## SCRAMBLED EGGS, HAM ON ENGLISH MUFFIN WITH CHEESE SAUCE AND PINEAPPLE SLICE

### Shopping List: (Quantities for 120 servings)

Item	Total Quantity	On Hand	Purchase
Eggs	16 Doz.		
Milk	1 ½ Gal.		
Velvetta Cheese	1 – 4 lb. package		
English Muffins	12 pkgs (6/pkg)		
Margarine	16 oz		
Stick Margarine	1 pkg of 4		
Ham	6 lbs. (presliced)		
Pineapple	12 cans sliced (10/can)		
Juice	4 gallons		
Flour	1 ½ cups		

### Cheese Sauce: (Make the night before and refrigerate overnight in large crock pot)

1. Stir constantly while making.
2. Melt two sticks margarine in pan and mix in 1 ½ cups flour.
3. Add ½ gal. milk on medium heat and wait to thicken.
4. Add Velvetta cheese (chopped) and melt
5. Pour in crock pot and cool. Refrigerate.
6. Turn crock pot on 1 ½ hours before serving time – watch temp – serve hot. (stir sauce occasionally to keep skin from forming)

Ham: Warm in microwave before serving – a little at a time.

English Muffins: Toast and butter – hold in 200 degree oven.

### Scrambled Eggs:

1. Add 20 eggs, ¾ cup milk and dash of salt to bowl and whip.
2. Cook in electric fry pan with some oil.
3. Hold 200 degree even in glass cakepan covered with a damp paper towel.

### Serving:

1. ½ English muffin covered with ham.
2. Add scrambled eggs and cover with cheese sauce.
3. 1 slice of pineapple on side.

## QUICHE CASSEROLE AND CINNAMON BREAD ROUNDS

### Shopping List: (Quantities for 100 servings)

Item	Total Quantity	On Hand	Purchase
Eggs	7 Doz.		
Milk	3 Gal. – 2%		
Mild Cheddar Cheese	5 lbs shredded		
Cinnamon rounds	8 loaves		
White or wheat sandwich bread (square slice)	4 loaves		
Margarine	2 - 1 lb.		
Cubed ham	5 lb.		
Sausage (mild)	5 lb.		
Juice	4 gallons		
Pam spray	1 can		
Mustard seasoning (dry)	1 box		
Aluminum foil	To cover 10 pans		
Jelly			

### Prepare as Follows: **THE NIGHT BEFORE**

1. Cook sausage ahead of time and drain grease.
2. Use 9" x 13" glass pans – 10 pans recommended – spray with Pam.
3. Fill bottom of pans with bread (all crusts removed)
4. Spread cheese over bread, approx. ½ lb per pan.
5. Spread meat on top of cheese – ham and/or sausage – about 1 lb. per pan.
6. Mix 8 eggs and 3 ½ cups milk and spread over ingredients. (Note: Pans will boil over in the oven if you overfill.)
7. Sprinkle 1 teaspoon of dry mustard seasoning per pan.
8. Cover with aluminum foil and refrigerate until ready to bake.

### Bake and Serve:

1. Pre-heat ovens to 350 degrees – allow at least 30 minutes.
2. Bake for 1 ¾ hrs – rotate pans in over – remove aluminum foil for last 30 min.
3. Remove casserole from oven and let set for 15 minutes before cutting.
4. Each pan serves 12 pieces.

### Cinnamon Rounds: Toast and butter lightly

### Serving:

1. Quiche
2. Cinnamon round & Jelly

## BISCUITS WITH SAUSAGE GRAVY & FRUIT CUP

### Shopping List: (Quantities for 100 servings)

Item	Total Quantity	On Hand	Purchase
Sausage (hot)	12 lb.	Recommend mixing 4 lbs. Jimmy Dean and 8 lbs. Morrell's to reduce cost.	
Milk	1 gal		
Sysco Imperial Peppered Old Fashion Biscuit Gravy Mix – Must be purchased from truck that supplies restaurants, school or nursing homes – Contact 2 weeks in advance.			
Baking powder biscuits	12 doz. (Order ahead of time from the bakery)		
Bananas	15-20		
Grapes	2 large bunches – one red & one white		
Grapefruit	5 cans		
Mandarin oranges	15 cans		
Pineapple	2 cans tidbit		
5 oz plastic cups	100 (2-50 count)		
Juice	4 Gal.		

### Gravy & Sausage Preparation:

1. Brown sausage in roasters.
2. Prepare gravy according to package directions. One bag makes a gallon. Use large stainless steel pots.
3. Add 1/4<sup>th</sup> of browned sausage to each gallon of gravy. Careful that it doesn't scorch.
4. Keep warm on stove.

Biscuits: Warm in 200 degree oven.

### Fruit Cups:

1. Cut bananas and separate grapes.
2. Drain canned fruit – save and mix the syrup.
3. Mix fruit in a large pan and fill plastic cups
4. Top with syrup and refrigerate until served.

### Serving:

1. Serve 3 split biscuits covered with about ¾ cup of gravy.
2. Put a 4 oz. fruit cup on each plate.

## FRENCH TOAST AND SMOKIES

### Shopping List: (Quantities for 100 servings)

Item	Total	On Hand	Purchase
Texas Toast	10 loaves		Order two weeks in advance and freeze
Smokies	15 doz		Order two weeks in advance
Syrup	1 Gal		
Eggs	9 doz		
Milk	½ gal. 2%		
Margarine	2 lbs		
Cinnamon	1 can		
Vanilla	1 small bottle		
Juice	4 Gal.		

### Prepare as Follows: **THE NIGHT BEFORE**

1. Remove bread from freezer – 18 hrs recommended.

#### French Toast:

1. Turn on stove grill @ 425-450 degrees & ovens @ 200 degrees when Mass starts.
2. Mix batter in bowls: (1 doz eggs, ¾ cup milk, 1 tsp vanillia, 1 tsp cinnamon)
3. Make French toast and transfer to uncovered glass pan to ovens. Start 20 minutes after mass starts.

#### Smokies: (2 cooking options)

1. Cooking Pots: Heat water on stove, add smokies and heat to a simmer and maintain temperature to avoid boil. (overheating will split the wieners and overflow the pot.)
2. Electric Roaster or Electric Fry Pans: Heat with a small amount of water. Don't overcrowd.

#### Serving:

1. Serve 2 slices of toast and choice of 1 or 2 Smokies.
2. Put margarine and syrup on serving line.
3. Put extra syrup on tables.

## PANCAKES AND SAUSAGE

### **Shopping List:** (Quantities for 100 servings)

<b>Item</b>	<b>Total Quantity</b>	<b>On Hand</b>	<b>Purchase</b>
Morrell Tasty Link Sausage	18 boxes (10 per box)		
Aunt Jemima Pancake mix	6 – 3 lb. boxes		
Eggs	As called for on pancake mix box		
Milk	1 Gal. 2%		
Syrup	1 Gal		
Margarine	2 - 1 lb.		
Juice	4 gallons		
Pam spray	1 can		

### Pancakes:

1. Pre-heat ovens to 200 degrees.
2. Mix batter in large bowls and let stand for 20 minutes. (Follow directions for correct amounts. Check requirement for eggs – some mixes do and some don't)
3. Heat electric griddles to 400-425 degrees. (adjust as you cook)
4. Start cooking 20 minutes after mass starts and transfer to ovens in uncovered glass pans.

### Sausage:

1. Cook in electric frying pans on medium heat in a fair amount of grease. Start when mass starts.
2. Place on paper towels in foil covered glass bowls and transfer to oven.

### Serving:

1. Two pancakes and choice of 1 or 2 sausages.
2. Set bottles of syrup on tables.

## SCRAMBLES EGGS, HAM OR SAUSAGE AND TOAST

### Shopping List: (Quantities for 100 servings)

Item	Total Quantity	On Hand	Purchase
Eggs	22 Doz.		
Milk	1 Gal. – 2%		
White or wheat bread	10 1.5 lb loaves		
Margarine	3 - 1 lb.		
Slices ham	15 lb.	Purchase and serve one or the other	
Pork Sausage	5 lb.		
Juice	4 gallons		
Jelly	3 large jars		

### Scrambled Eggs:

1. Preheat oven to 200 degrees.
2. Mix eggs in large bowls (18 eggs and 1 cup milk)
3. Cook full batch in electric frying pan (Start 20 minutes after Mass starts)
4. Place to 9"x13" glass pans and transfer to oven.

### Sliced Ham:

1. Heat in electric roaster with small amount of water.

### Sausage:

1. Cook in electric frying pans on medium heat in a fair amount of grease.
2. Start when mass starts.
3. Place on paper towels in foil covered glass bowls and transfer to oven.

Toast: Toast and butter lightly. Transfer to oven.

### Omelet Breakfast

We served about 60-70 people. This breakfast takes 2 groups as you need a lot of help. This is what was brought and what was used.

- |   |                     |  |
|---|---------------------|--|
| • Sausage   | bought 9#           | Used 5# for omelets and 2# for the gravy               |
| • Ham   | bought 15#          | Used 8#  |
| • Pepper  | bought 2            | Ran out-need about 10                                  |
| • Butter  | bought 3            | Used all three   |
| (butter is the stick kind. So we had 12 sticks of butter) |                     |  |
| • Onion   | bought 3            | Used all 3   |
| • Cheese  | bought 3 large bags | Used all 3   |
| • Eggs  | bought 15 doz       | Used all 15 and workers did not get to eat. Need more. |
| • Mushrooms   | 2 large cans        | Used the 2 large cans                                  |
|   | 1 fresh pkg.        | Used all of the fresh package                          |

We also served toast and biscuits and gravy with this. We scrapped the last of the gravy out of the pan for the workers. (Which was 1 packet of gravy mix from Sunshine mixed with 2 lbs of sausage.) Probably should have a couple more smaller packages and we could have served more biscuits. We had 2 trays of biscuits (from Sunshine) and cut them in half. Each tray held 30 whole biscuits. We had 10 to 12 left over. (mainly because we ran out of gravy.) Had 4 loaves of bread. Used 3 ½.

Served Muffins for them while they waited for the meal. Had 7 dozen (or 84) Had 15 muffins left-over.

We had 7 pans and cookers. 5 gas and 2 elec.

**Notes:** Should have wider & stiffer spatulas. 10 inches pans work best. Takes at least 13 people. Only need 6 to get started. 13 to cook and serve. (also had 3 confirmation kids that helped as a service project.) Only need to put out forks. Washed way too many spoons and knives. They only need forks. Had to use glass plates as paper plates were too thin and the plates got hot and melted with the omelets on them.

We took in \$286 and cost of all supplies (except muffins which was donated by Jackie and Paula) was right at \$150.

Next year possible get jelly for toast.



## MEN'S BREAKFAST REPORT

**Please turn this sheet into the parish office with proceeds and receipts ASAP**

Group Serving: \_\_\_\_\_

Date Served: \_\_\_\_\_

Menu Served: \_\_\_\_\_

Number Served: \_\_\_\_\_

### Income and Expenses:

INCOME:      Goodwill Donations (Cash and Checks)      \$ \_\_\_\_\_

### EXPENSES:

Expenses Paid By Committee:

Item(s) Purchased:	
_____	\$ _____
_____	\$ _____
_____	\$ _____
_____	\$ _____

Total:    \$ \_\_\_\_\_

Expenses Reimbursed from cash proceeds to \_\_\_\_\_ \$ \_\_\_\_\_  
(include receipts) (name of person reimbursed)

Expenses Charged at Sunshine Foods (include receipts) \$ \_\_\_\_\_

Net Funds to be deposited: \$ \_\_\_\_\_

Profit donated to Holy Name \$ \_\_\_\_\_

### COMMENTS AND RECOMMENDATIONS: