**Pasta Dinner for Dummies**

**Here's the scoop:**

It's all about quantity more than quality. Keep it simple. People can make the food at home or order from Fortunas, Calises, Stew Leonard's, Gaetano's, etc. but they need a few days notice.

For 40 kids and coaches: (this was my menu the other night)

* Pasta - 2-3 trays (8lbs) of penne, ziti, fusilli etc. with red sauce,
* Meatballs - 2 trays (4-6 per kid),
* Chicken, Sausage & Peppers -2 trays,
* Salad - one large tray plus a small tray of mixed greens, tomatoes & cucumbers

Other options:

* Meatball sub sandwiches,
* Garlic bread is popular,
* Fried chicken,
* Chicken Parmesan (from Fortunas),
* Mac and cheese,
* Pizza,
* Baked ziti

Dessert:

* Cookies,
* Brownies,
* Mini cupcakes,
* Fruit

Also Needed:

* Plates
* Napkins
* Cutlery
* Water bottles - allow 2 per kid

**Remember:**

Always better to have more than not enough.

Food can always be donated to Gillespie Center.

The kids usually wait for coaches to arrive before eating. Sometimes they do a quick team meeting after eating. The whole thing lasts 1 hour.