

People have requested in the past that we include meat with our brunch dinner, unfortunately it is not in the budget :/ if people ask please just say (nicely) “I’m sorry about that, we would love to, but unfortunately as a student organization we are not able to afford it for this many people”

Brunch Instructions!
Feeds: 55-60 people

Grocery List (Food Lion at 1720 Fordham Blvd is really close!):

2 boxes of pancake mix (enough for 80 pancakes) - \$5
1 bag mini chocolate chips - \$4
1 gallon milk (for pancakes) - \$3
6 dozen eggs - \$10
3 bags potatoes (golden or red or russet, really whatever is cheapest) - \$10
2 bags shredded cheese - \$5
10 lbs of bananas - \$6
2 bags apples - \$8
1 cup oil (for pancakes) - \$3
2 bottles maple syrup - \$7

TOTAL BUDGET: ~\$70

Please try not to go over budget, our service budget is already stretched a little thin. Use those Food Lion rewards!

Save receipts to give to Lucky.

Pancakes:

Three people should start on pancakes, the rest should start on other steps! Follow instructions on box to make all the pancake mix. This will probably take the longest, so make sure to budget time effectively. Make about half with chocolate chips.

Potatoes:

Preheat oven to 400. Line at least 3 baking sheets with foil. Wash and dice potatoes into 1” cubes. On baking sheets, toss potatoes with olive oil, salt, pepper, and garlic powder making sure to coat evenly. Roast potatoes in the oven for 30 minutes, flipping them halfway through.

Eggs:

Divide remaining eggs into a few large bowls. Whisk together with milk, salt, and pepper. Scramble eggs on the stove over medium heat. Top with shredded cheese when complete.

Fruit:

Wash and place on buffet table.

Make sure all breakfast is complete and on the table no later than 9 AM. Please call me if you have any problems!

Thanks & LFS,
Kendall 919-943-8026