### International Yacht Racing Theme Day



The Courtyard at Jamestown



#### International Yacht Racing Day

#### August 22, 2012

International yacht racing day will be celebrated as a nautical theme day. It will start at 4:30 in the afternoon and the residents can bring up to two guests. There will be activities such as mini yacht racing on the facility's pond, dinner, and live music with dancing.

This theme fits the facility perfectly, for it encourages the residents to get out into the fresh air, uses the pond that is already there, and is a more upscale, luxury activity that is appropriate to this elderly community.

# INTERNATIONAL YACHT RACING DAY

## MENU

Coconut Shrimp with Dipping Sauce Bowtie Pasta Salad Lemon Pepper Chicken Maple Glazed Salmon Lobster Bisque Key Lime Pie Nautical Cupcakes High in the Sky Cocktail

#### Recipes Scaled to 50

#### Bowtie Pasta Salad

Ingredient	Weight	Unit		
Bowtie pasta	100 oz	6 ¼ package		
Green onions, chopped		13 units		
Feta cheese	38 oz	6 1/3 package		
Balsamic vinegar		3 <sup>1</sup> / <sub>4</sub> cups		
Extra virgin olive oil		1 <sup>1</sup> / <sub>2</sub> cups		
Fresh tomato, chopped	5.5 lb	33 units		

#### Roasted Lemon Pepper Chicken

Ingredient	Weight	Unit		
Potatoes, sliced <sup>1</sup> / <sub>4</sub> " thick	17 lb About 51 units			
Onion, thinly sliced	4 lbs	About 17 units		
Chicken breast	12.5 lb	50 units		
Salt	7.7 oz	2/3 cup + 1 Tbsp		
Black pepper, ground	3 oz	<sup>3</sup> ⁄4 cup		
Lemon pepper	1.3 oz	1/3 cup		
Paprika	1.3 oz	1/3 cup		

#### Production Schedule

Menu Item	Time		Quantity to Prepare	Actual Yield	Comments
	Beginning	End			
Coconut Shrimp	3:50 pm	4:20 pm	200		Prepare batter, let sit 10 min. Dredge shrimp in batter, then coconut. Deep fry 1-2 minutes. Serve immediately.
Dipping Sauce for Shrimp	3:40 pm	3:50 pm	4 quarts		Combine ingredients, bring to a boil, then let simmer 10 minutes. Keep on low until serving.
Bowtie Pasta Salad	2:00 pm	4:00 pm	50 servings		Cook pasta, then cool. Combine pasta with vegetables and dressing 30 min before serving.
Lemon Pepper Chicken	Pre-pre vegetables 2:30 pm First batch in at 3:00 pm	End veg pre-pre 3:00 pm Last batch in at 4:00 pm	50 servings		Combine seasonings, rub onto chicken. Roast in oven with prepped vegetables for 25-30 minutes.
Maple Glazed Salmon	3:15 pm	4:20 pm	50 filets		Combine ingredients for glaze, then brush onto salmon. Bake in oven for

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#### Procurement List

- Potatoes
- Leeks
- Tomatoes
- Feta Cheese
- Balsamic Vinegar
- Bowtie Pasta
- Orange Marmalade
- Oranges
- Key lime juice & fresh key limes
- Shredded, sweetened coconut
- Large shrimp, peeled and deveined
- Chunk lobster, fresh
- Salmon filets
- Chicken Breasts
- Fresh thyme
- Fresh chives
- Cognac

#### Decorations

The event will be held outside behind the facility near the pond. There will be serving tables set up on the side where servers will dish the food to the residents. Round tables will be set up on the lawn with white tablecloths. There will be a centerpiece consisting of a vase filled with lemons and white flowers on each table. A striped navy runner will accent the tables.

Accessory decorations will include an anchor ice sculpture on the dessert table and hanging overhead lights.

A wooden anchor with a welcome sign will guide the guests to the event.

# Pre-Event Advertising INTERNATIONAL YACHT RACING DAY

Join us for an evening of sailing, fine dining, and live music

Wednesday August 22, 2012 4:30 pm Courtyard at Jamestown

MENU Coconut Shrimp with Dipping Sauce

Bowtie Pasta Salad

Lemon Pepper Chicken

Maple Glazed Salmon

Lobster Bisque

Key Lime Pie

Nautical Cupcakes

High in the Sky Cocktail

Come prepared to race mini-sail boats on the pond and enjoy a relaxing evening!

