

International Yacht Day



April 9, 2012

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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 Celebration

Appetizer:

Coconut Shrimp with Dipping Sauce

Crispy deep-fried shrimp rolled in coconut. Served with a sweet and tangy dipping sauce.

Soup:

Lobster Bisque

Rich, smooth and creamy with a perfect blend of seasonings and pieces of lobster.

Salad:

Bow Tie Summer Salad

Bow tie pasta tossed with onions, tomatoes, feta cheese balsamic vinegar and olive oil.

Entree:

Maple Salmon

Succulent Alaskan salmon marinated in a sweet and saucy maple sauce.

Lemon Pepper Chicken

Roasted chicken served with sliced potatoes and onions.

Dessert:

Key Lime Pie

A sweet and tart, creamy key lime filling with crumbled graham cracker crust topped with whipped cream.

Nautically decorated cupcakes

A delicate white cake with cream cheese frosting topped with a chocolate anchor.

Beverages:

High in the Sky

Our specialty citrus sparkling blend (non-alcoholic)

Lemonade

Cola product soda:

Coca-Cola, Diet Coca-Cola, Dr. Pepper, A&W root beer, Sprite, Crush, Canada dry

Alcohol:

white wine, red wine, beer

Coffee

Tea

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 ¼ cups
Extra virgin olive oil	--	1 ½ cups
Fresh tomato, chopped	5.5 lb	33 units

Roasted Lemon Pepper Chicken

Ingredient	Weight	Unit
Potatoes, sliced ¼" 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	¾ 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 15-20 minutes or

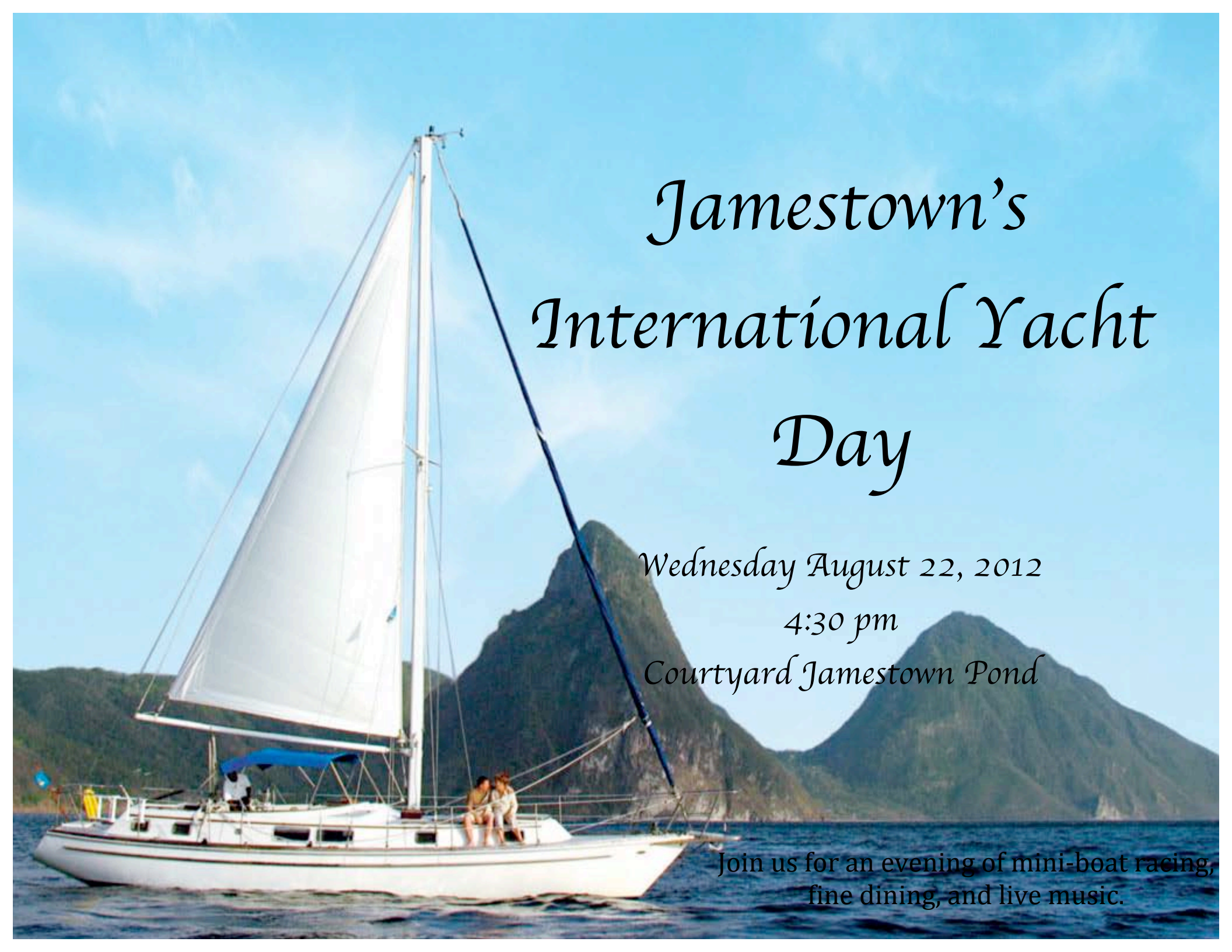
Maple Glazed Salmon	3:15 pm	4:20 pm	50 filets		Combine ingredients for glaze, then brush onto salmon. Bake in oven for 15-20 minutes or until flaky.
Lobster Bisque	2:00 pm	4:15 pm	25 quarts		Combine first block of ingredients, bring to a boil, simmer 1 hour. Add cream and lobster. Keep on low until serving.
Key Lime Pie	11:00 am	1:00 pm	9 pies		Prepare filling. Pour into ready-made crusts. Bake for 15 minutes. Chill several hours.
Nautical Cupcakes	11:00 am	1:00 pm	60		Prepare batter, pour into cupcake pans. Bake 20 minutes, let cool, frost with prepared icing.
High in the Sky Cocktail	4:00 pm	4:20 pm	50		Combine all ingredients in large pitchers

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

Menu Merchandising Guide

We selected Alaska Marketing Seafood Institute because we have three dishes with seafood on our menu. Alaska has access to fresh, high-quality seafood, including shrimp, salmon, and lobster.



*Jamestown's
International Yacht
Day*

Wednesday August 22, 2012

4:30 pm

Courtyard Jamestown Pond

*Join us for an evening of mini-boat racing,
fine dining, and live music.*