

Welcome!

Gala 2025 Food Service Guide



Responsibilities

- * **Shift:** Friday, June 13, 2025, from 2:00 pm to 11:00 pm
- * **Location:** Oak + Hood, 11347 S Macksburg RD Canby, OR 97013
- * Complete Training
- * Serve appetizers and dishes to guests (*not allowed to serve alcohol*)
- * During food serving keep tables clean.
- * Breakdown dining tables and decorations after event activities are complete.
- * Help cleanup 9pm-11pm

No alcohol consumption allowed: **Volunteers must refrain from drinking.**

- * Everyone must sign in and out.
- * Everyone is expected to help with cleanup.
- * No one should leave until everything is put away.
- * The list of cleaning duties is included in the general gala training.
- * At the end of shift please remember to return name tags and aprons.

This information is outlined in the general gala guide:

[2025 Gala_General_Training_Information.docx](#)

Standard Attire

For Ladies Attire: Solid white Russian dresses with white scarves with black accessories. Avoid wearing prints with multiple colors. Hair slicked back either low bun or braid.

For Men Attire: Black Russian shirts or black collared long-sleeve shirts paired with black slacks.

Solid black aprons and name tags will be provided.



Great Pearl Gala Timeline

2:00-3:30 Set Up/ Prep Time (Feed the volunteers at 2:00PM)

3:30 Guest Arrival

3:30-5:30 Cocktail/Appetizers

5:15-5:30 Dan the Auctioneer 15 Minute Dinner Alert

5:30-5:32 Dan will introduce himself and Welcome Everyone

5:32-5:35 Prayer for Dinner (Larry)

5:35-5:40 Introduce Chef Nona while Salad is served

5:40-5:45 Introduce Larry Semerikov Speech

5:45-5:50 Introduce Principal Ulita Seleznev

5:50 HTPS Students Walking Up to Stage Speech

5:50-6:10 Ulita Introduces HTPS Students Singing while soup is served.

6:10-6:30 Intermission/Social Time/ Reminder check out all Auction Items

6:30-7:35 Live Auction Starts/Main Entree Served

7:30-7:40 Dessert Served

7:35-8:00 Appeal (General Operations and TAP) and Thank You Speech

8:05 Announce Raffle Drawing Winners (Raffle Order: Pontoon Adventure, Costa Rica Trip, and Golden Ticket.)

8:35-9:00 Remind Guests to Pick Up Winnings and Have a Blessed Night!

9:00-11:00 CLEAN UP!!!

Time Management

- * 2pm sharp!
- * Servers walk in a single-file line together at all times.
- * Follow Lead's instructions on where to start.
- * After serving, walk back to the kitchen immediately.
- * Please treat this as you would a job.
- * **Work proactively.**



Table Setting and Presentation

The table should always look tidy.

Keep tables clean of dirty dishes and extra garbage.

When clearing plates away from the guests, remember to not take the fork from the table as we are not washing and replacing them.

If asked by someone to have a new fork, you may remove, wash and replace it.



Menu Knowledge

If a guest asks “what is that?” Have a basic understanding of what we are serving so you can answer the question.

Cocktail Appetizers Menu

Mediterranean Lamb Bites

Savory ground lamb blended with aromatic spices, fresh mint, lemon zest, and gluten-free breadcrumbs, served with a cool, creamy tzatziki sauce made from full-fat Greek yogurt, shredded cucumber, garlic, fresh dill, lemon juice, salt, and mint.



Rainbow Crudité Boats with Hummus (Vegan)

Vibrant quarters of radicchio leaves filled with creamy hummus and an assortment of colorful rainbow carrots, cucumber, purple cauliflower, and peas, finished with a pinch of sea salt and garnished with an edible pansy. Drizzled with a fresh green oil made from dill, parsley, and Arbequina olive oil.



Caprese Salad

A delicate cherry tomato and mozzarella ball marinated in balsamic vinegar, paired with fresh basil, served in a crisp pastry cup. Finished with a drizzle of balsamic pearls for a burst of flavor.



Dinner Menu

Charcuterie Board (Appetizer)

An elegant assortment of fresh grapes, baby pickles, olives, smoked and cured salmon slices, and pickled quail eggs. House-made blinis are topped with a creamy sauce of buttermilk and Greek yogurt, finished with smoked salmon and a sprinkle of cracked black pepper. Served alongside whipped butter in a seashell and hearty rye bread.



Nectarine Pearl Salad

Creamy ricotta lightly sweetened with honey and a touch of salt, served atop peppery arugula and fresh nectarines. Garnished with golden berries, crushed pistachios, edible allium and pansy flowers, and crisp crostinis. Finished with a drizzle of white peach balsamic and delicate white balsamic pearls for a burst of vibrant flavor.

Paired with a 2023 Scenic Valley Willamette Valley Grüner Veltliner.



Dijik with Dill Oil (Soup)

A refreshing blend of Greek yogurt, sour cream, English cucumber, garlic, and a touch of salt, balanced with dill oil for a bright, herbaceous finish.

Paired with a 2023 Scenic Valley Willamette Valley Grüner Veltliner.



Miso Beef Short Ribs (Main Course)

English-cut short ribs braised with onion, garlic, ginger, scallions, and microgreens, in a savory miso, honey, soy, and beef stock glaze.

Served with roasted russet potatoes, leeks, maitake, and beach mushrooms.

Paired with a 2023 Willamette Valley Cluster Pinot Noir.

**Salmon Wellington (Main Course)**

Thick center-cut salmon wrapped in a flaky puff pastry, filled with a buttery blend of sautéed onions, spinach, cream cheese, capers, Parmesan, garlic, shallots, Dijon mustard, and a sprinkle of flaky sea salt.

Served alongside a creamy root vegetable purée of turnips, parsnips, leeks, and radishes, infused with thyme and bay leaves.

Paired with a 2023 Scenic Valley Willamette Valley Grüner Veltliner.

**Seashell Pearl Entremet (Desert)**

A delicate masterpiece featuring layers of crisp meringue, silky mascarpone mousse, and a vibrant raspberry-rhubarb jam. Encased in a smooth white chocolate mirror glaze and complemented by a floral peony jelly. Finished with a crunchy pistachio brittle infused with rose petals for a subtle fragrant crunch.

Paired with Scenic Valley 2023 Willamette Valley Gruyére



Customer Service

“Are you still enjoying your dish?” or “May I take your plate?”

“My pleasure”

If you’re unsure ask your leads.

Walk straight and tall with hands behind your back if you are waiting.

Smile.



Handling Guest Complaints

Stay calm and listen

Find and offer a solution if unsure ask your leads

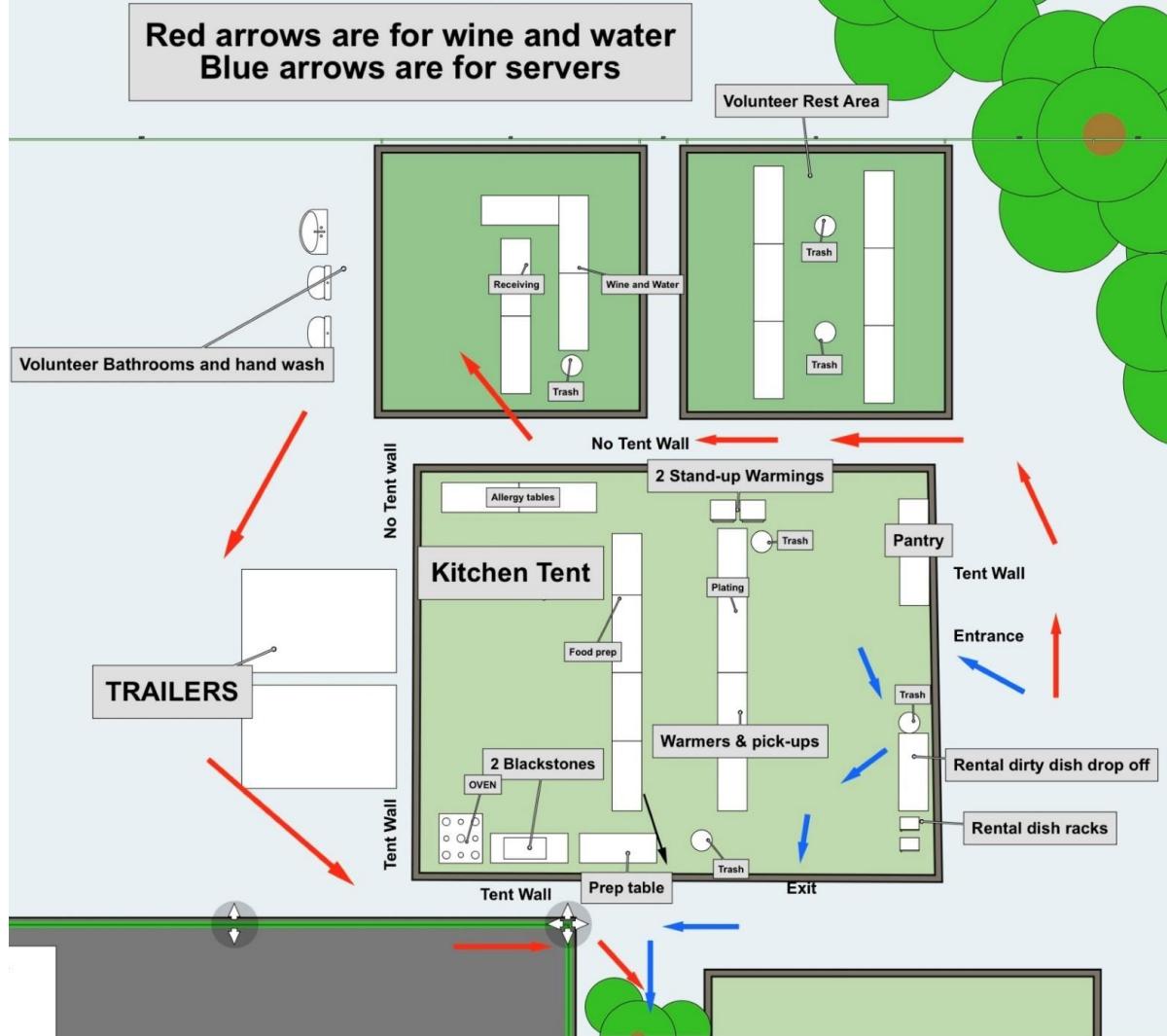
Follow up to confirm the problem was solved



This map shows the setup for the wine/water station, volunteer rest area, dirty dish drop-off stations, and the exterior kitchen location at the venue. Please pay close attention to the arrows on the map:

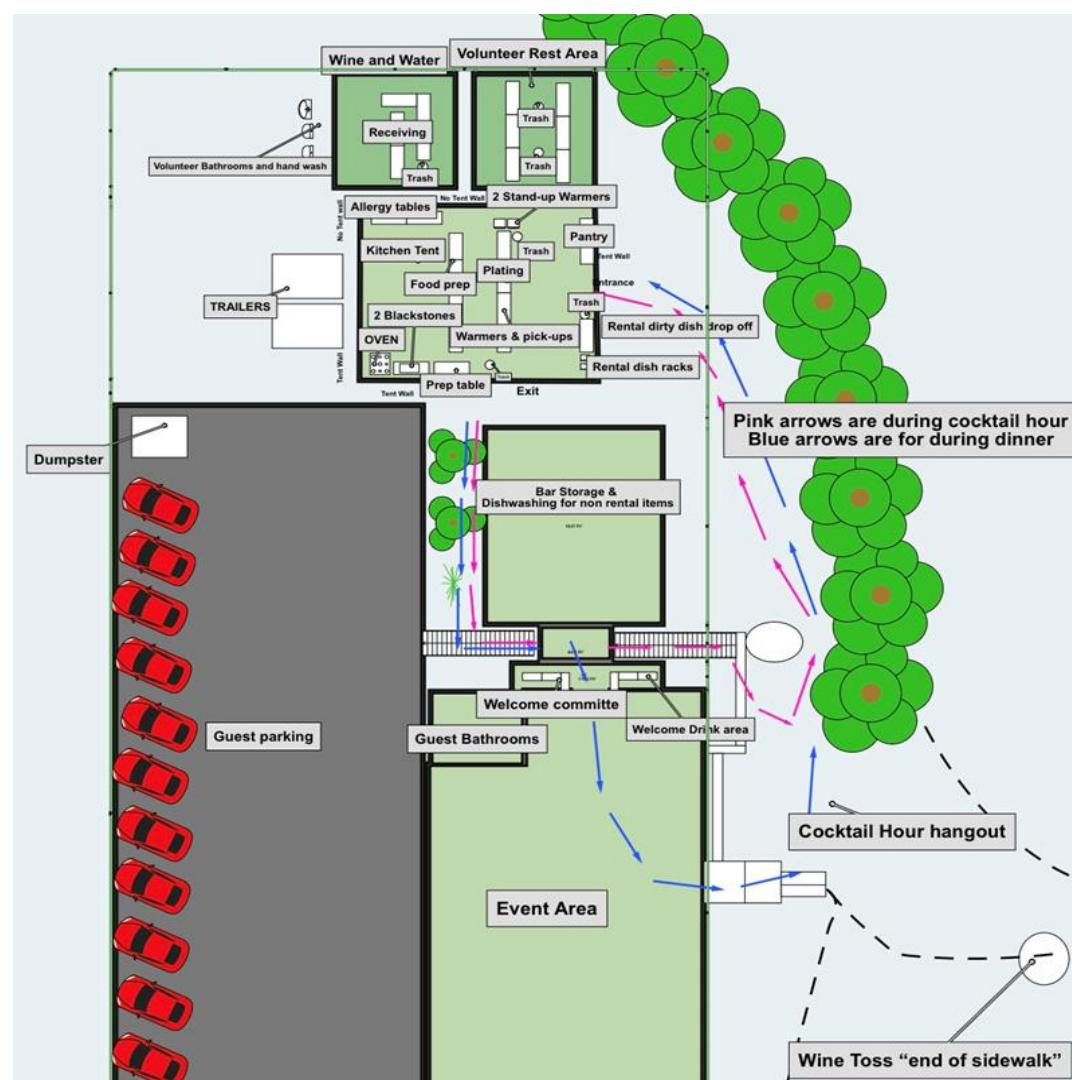
- Blue arrows** indicate the path for **food servers**
- Red arrows** indicate the path for **drink servers**

To ensure everything runs smoothly, let's respect each other's work areas and stick to the designated walking routes. This will help avoid congestion and keep things moving efficiently.



- **Directional Arrows:** Please follow the arrows on the map for entering and exiting the venue:
 - **Pink arrows** indicate the designated route during **cocktail hour**.
 - **Blue arrows** indicate the route to use during **dinner service**.

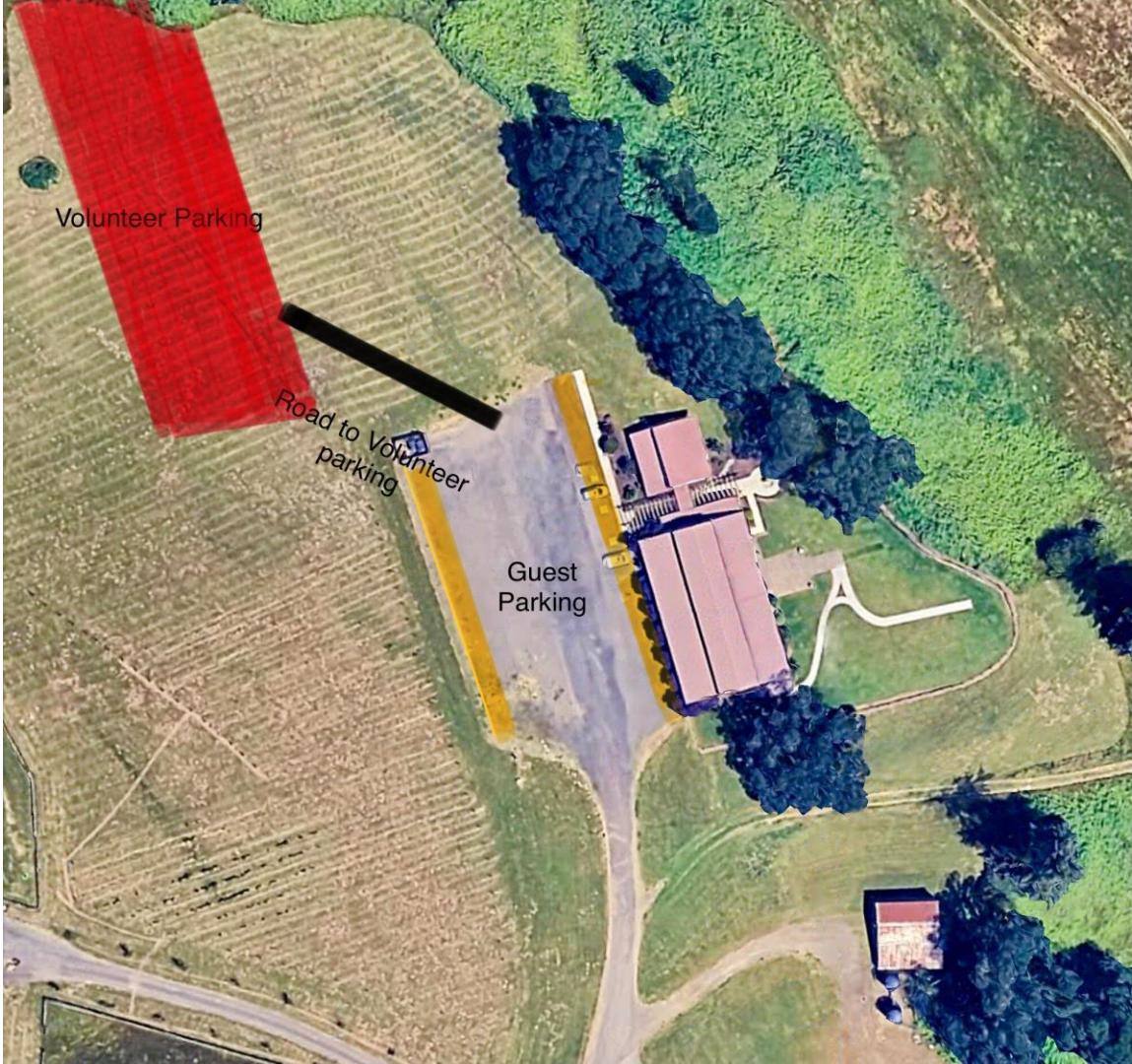
It's important **not to walk through the event building during cocktail hour**, as the entrance will be crowded with guests checking in. Please use the marked paths to avoid congestion and ensure smooth flow.



Gala Volunteer Parking

Expecting 160 Gala guests and 90 volunteers the day of the event. Parking at the venue is limited, so it's crucial to carpool to the event. Coordinate with fellow volunteers to share rides.

IMPORTANT NOTE: All volunteers and guests must leave the venue property by 11:00pm.



Gala event area Overview:

16 tables will be set for the gala guests. This image provides an overview of the dining area.

Kindly avoid lingering in front of guests. If you're not actively involved in gala tasks, please stay out of sight. You can be in the volunteer rest area taking a break.

The restrooms within the event area are reserved for **guests only**.

Volunteers must use the designated porta potties located in the volunteer area.

