

2025 Gala Food Prepper List

Wednesday – June 11, 2025 at the Church Hall (Volunteers#: 6)

- Miso Beef Short Ribs Prep Tasks
 - Cut Vegetables for Miso Beef Short Ribs
 - Onion
 - Garlic Cloves
 - Scallion
 - Ginger
- Miso Beef Short Ribs Side Dish Prep Tasks
 - Peel potatoes
- Salmon Wellington Prep Tasks:
 - Remove bones from fish.
 - Make Dough and sheets of Pastry
- Pickled Quail Eggs
 - Boil and peel eggs.
 - Make vinegar mix and let marinate for 2 days until gala
- Mediterranean Lamb Bites Prep Tasks
 - Dry and blend one loaf of gluten free bread
 - Make the meatballs and freeze.

Thursday – June 12, 2025 at the Church Hall (Volunteer # 6)

- Miso Beef Short Ribs prep tasks:
 - Make the broth mix
 - Slow Roast Miso Beef Short Ribs for 3 hours
 - Sear potatoes in a cast iron pan. Base with butter, and broth mix from short ribs.
- Salmon Wellington Prep Tasks
 - Cut Vegetables:
 - Spinach
 - Garlic Cloves
 - Onions
 - Shallot
 - Saute all vegetable and prepare dish the same day.
- Salmon Wellington Side Dish Prep Tasks:
 - Boil the veggies in milk and blend them up. Add cold butter and cream.
 - Turnips
 - Parsnips
 - Leak stocks
 - Bay leaves
 - Spriggs thym
- Blini Appetizer Dish Prep Tasks:
 - Make blini
- Dijok Prep Tasks:
 - Chop ingredients
 - Garlic
 - Cucumbers
 - Mix all vegetables

- Make Rye Bread
- Make Pearls for Salad

Friday – June 13, 2025 at the Church Hall (Volunteer # 8)

- Miso Beef Short Ribs prep tasks:
 - Cut Leaks
 - Maitaki & Beach Mushrooms - Cut and saute and salted with butter the day of the gala.
- Salmon Wellington Side Dish Prep Tasks
 - Cut Radishes in half
- Charcuterie Board
 - Cut Rye Bread into slices
- Taziki Sauce
 - Cut all vegetables
 - Cucumber
 - Garlic Coves
 - Fresh Dill
 - Lemon Juice
 - Minced mint
 - Mix all ingredients to make the sauce
- Caprese Salad (Cocktail Appetizer)
 - Cut vegetables
 - Basil
 - Tomatoes
- Rainbow Crudite Boats with Hummus (Cocktail Appetizers) (Vegan)
 - Cut Vegetables
 - Radicchio
 - Pea
 - Rainbow Carrots
 - Cucumber
 - Cauliflower
 - Dill
 - Parsley
- Nectarine Pearl Salad
 - Cut Fruits and Vegetables
 - Nectarines
 - Golden Berries
 - Squeeze lemons for lemon juice
 - Crush pastachios
 - Separate Alliums into small pieces

Friday – June 13, 2025 at the Venue (Volunteers # 18)

- Salad & Nibble boards
 - Toast bread for the salad and nibble boards
- Miso Beef Short Ribs prep tasks:

- Warm up Miso Beef Short Ribs for 20 minutes
- Sear the leeks on both sides, just as you did with the potatoes.
- Saute Mushrooms
- Warm the leeks separately (do not combine with the potatoes) using beef broth and the liquid from the short ribs.
- Heat up Potatoes
- Salmon Wellington Side Dish Prep Tasks:
 - Warm-up side dish in a large soup pot.
 - Saute Radishes

Volunteer Day of Event Gala Info:

- **Prepper Volunteers: Total #: 4**
 - 2 on Blackstone to saute vegetables
 - 2 on Oven to warm up main courses (Miso Ribs and Salmon) (Will be responsible to help with the appetizers as well)
- **Appetizer Volunteers & Platers: 6**
- **Plate Wipers: 2** are from the Appetizer volunteers once dinner begins.
- Plating Order: Salad, Chacuterie Boards, Dijok, Miso Beef, Desert Plater Volunteers Needed: **Total # 8**
- **Allergy Platers: Volunteer#: 2** Maria and Dominika
 - Plate Salmon and Allergy dishes