

## ST. FRANCIS HOUSE GUIDELINES & PROCEDURES

Here is a handy reference regarding your LifeGroup's commitment to prepare, serve and host dinner at the St. Francis House. Below is some information to help you and your group prepare.

Their address is:

70 Washington Street

St Augustine, FL 32084

House Manager Phone: 904.829.8937

Serving begins around 5:30 pm.....please arrive around 4:45 or in time to set up. The night manager will let you in. No more than 6-9 people are needed as the kitchen is very small. All must wear closed-toed shoes, tie long hair back and wear latex gloves (provided) when serving.

- \* please provide food for about 55 people
- \* provide a meat, starch, vegetable/salad, tea, and dessert (if you need suggestions, let me know)
- \* bring food in disposable foil containers (already cooked & warmed to be served)
- \* bring 5-6 gallons of sweet tea (ice provided)
- \* bring paper plates and cups (utensils provided)
- \* 4-6 volunteers to serve/walk around the dining room with refills & have community with residents

The entire group goes to the dining room for prayer prior to service. Please select one person to pray or give a short testimony. Your team will prep about 30 plates for residents in the dining hall and about 15 plates to be saran wrapped for individuals who work late-night shifts. Once those are completed, your team can circulate, mingle with guests, and take any leftovers into the dining hall for those who would like seconds. Whatever remains, the staff at the St. Francis House will put away, and their residents will do the clean up afterward.

If you have any questions regarding menu or other, please feel free to let me know how I can help. Thank you for serving others in this way!

Peace & Grace,  
Lori :)

## **ST FRANCIS DINNER MENU SUGGESTIONS**

### **MEATS**

Fried, baked or grilled chicken  
Turkey breast, sliced  
Meatloaf  
Ham, baked & sliced  
Meatballs in sauce/gravy  
Baked pasta with meat  
Lasagna  
Chicken & pasta casserole  
Pepperoni pizza  
Pulled BBQ with buns  
Hot dogs + fixings  
Burgers + fixings  
Beef stew (bring bowls)  
Meat chili (bring bowls)  
Bacon or sausage  
Sub sandwiches  
Enchilada casserole

### **SALADS**

**Ranch dressing is preferred**

Lettuce Mix + veggies  
Coleslaw  
Bean salad  
Broccoli salad  
Jello salad  
Fruit salad  
Cut up melon  
Cut up celery & carrots

### **STARCHY SIDES**

Mashed potatoes  
Potato casserole  
Mac & cheese  
Hash browns  
Sweet potatoes  
Rice pilaf  
Yellow rice  
Rice & beans  
Buttered noodles  
Dumplings  
Pasta salad

Potato salad  
Macaroni salad  
Stuffing

### **VEGETABLES**

Green beans  
Green peas  
Carrots  
Corn or corn casserole  
Pinto beans  
Baked beans  
Broccoli casserole  
Mixed veggies  
Black beans  
Collard greens  
Squash & onions

### **BREAD**

Rolls  
Garlic bread/knots  
Cornbread  
Biscuits  
Texas toast  
Baguettes  
French bread  
muffins

### **DESSERTS**

Brownies  
Cookies  
Pudding (love banana)  
Watermelon  
Grapes. Apples & bananas  
Pre-packaged hostess cakes  
Cupcakes  
Fruit Pies  
Cobbler  
Cake with frosting  
Rice crispy treats  
Ice cream

### **BEVERAGES (6 gallons)**

Sweet tea  
Sweet tea drink mix