



TGIF FOR ***DUMMIES***[®]



Edie & Karen's Guide to a Successful TGIF BBQ

TGIF for Dummies

TGIF is a fun occasion. This book is intended to be a guideline, to make the job easier for you. Make it your own.

Days leading up to Friday...

1. Take inventory of what is needed to be purchased.
2. Shopping for TGIF is usually done the day of the event to ensure that the salads are the freshest.

Setting up for service...

- Keys for the OYS white fridge, metal storage cupboard and freezer can be found with the bartender.
- Set up blue plaid table cloths on large table in the main clubhouse. Table cloths are located in the cupboard beneath the tiny sink in the OYS kitchen
- All food is stored in the kitchen fridge, freezer and metal storage unit adjacent to the white kitchen fridge.
- Put out large dinner plates (located in the kitchen cupboards closest to the bar).
- Plastic spoons, plastic knives, plastic forks and napkins are located in the kitchen cupboard closest to the bar.

Extra supplies are stored in the men's washroom storage cupboard (the one closest to the showers). Cutlery and napkins should be put in the grey plastic tray stored above the fridge in the kitchen.

- 2 sets of BBQ tongs and 2 BBQ flippers should be put at each BBQ. (4 sets of tongs and 4 flippers total).
- Ensure that the BBQs are freshly cleaned; both the grills as well as the side panels.
- Tape sign of the dinner choices to 1 of the blue coolers in the kitchen (it can vary weekly, so please update). Cooler is locked up in the bar nightly, but can be found in the kitchen on Fridays.
- Tape the sign of ice cream choices to the main serving table. It is important to indicate where the ice cream is stored....in the kitchen freezer.
- If you are using frozen hamburger and hot dog buns, remove them from the freezer early to thaw.
- Wash tomatoes. Slice tomatoes and put in aluminum tray and cover with aluminum foil until ready to serve. (Aluminum trays are located on top of the white fridge in the OYS kitchen). Cutting boards are located in the second drawer from the left in the OYS kitchen island.

- Slice pickles lengthwise and put in aluminum tray and cover with aluminum foil until ready for service.
- Cut onion for garnish for burgers (Usually ½ an onion does 1 TGIF dinner).
- Cut/rip lettuce for garnish for burgers. If you are making Caesar salad, use a few pieces of the romaine hearts.
- Put two different flavours of chips in two separate plastic bowls. Plastic bowls are located in the cupboards in the OYS kitchen island.
- Put all condiments out on the main serving table in the main hall. (Mayonnaise, Ketchup, Relish, Jalapeno Aioli, Horseradish, Mustard, Dijon Mustard, BBQ sauce, Tartar sauce).
- Arrange all cheese slices in one of the aluminum trays and place on the main serving table.
- Put a package of hamburger buns and hot dog buns on the main serving table (once they have thawed if using frozen buns).
- Cut Balderson cheese brick in half and serve on two cutting boards with one knife on each cutting board (knives can be found in the second drawer from the

right in the kitchen island). Crackers for the cheese are put into a wicker basket lined with a napkin. Wicker basket can be found in the lower cupboards in the kitchen island.

- Mix 2 packages of kale salad in large plastic bowl (found on the bottom shelf of the cart in the kitchen).
- If you are making Caesar salad, cut romaine hearts into bite size pieces and put into large plastic bowl; found on the bottom shelf of the cart in the kitchen. Add croutons, bacon bits and parmesan cheese. It is best to add the salad dressing right before members begin to BBQ to avoid the salad getting soggy.
- Grapes should be washed and cut into bunches of 3-7 grapes. Grapes are served in a plastic bowl. Grapes are usually placed next to the Balderson cheese and crackers on the main serving table.
- Move the current stock of ice cream to the freezer baskets from the bottom of the freezer.
- Put out rice krispie squares, and any cookies at the end of the serving table.
- It can get warm in the summer which can cause some of the items to spoil in the heat. Things that should be

completed just as guests are arriving.

- Put out potato salad
- Mixing of Caesar salad (if you are serving it).
- Ignite BBQs
- Put meat in the cooler and bring out to the BBQs
- Put block of ice (usually in OYS kitchen freezer) in the blue cooler (make sure blue cooler is clean inside). Arrange all dinner options in the cooler and bring out the BBQ area). In the cooler you should have; chicken breast, chicken breast burgers, veggie burgers, hot dogs, hamburgers, farmer's sausage, salmon burgers, and chicken souvlaki.
- Ensure that you have put out serving utensils for all salads and condiments that require it.
- During the evening, make sure that the buffet table and meat cooler remain fully stocked all evening. This means making more salad, cutting more tomatoes etc. as required.

- The nightly draw usually occurs around 8PM. Pick one ticket from the bartender's vase and let everyone know the winning number. The person with the winning ticket number wins 2 free dinners the following week. Please bring the winning ticket and name of the individual to the bartender to record the winner. Rules for the winners:
 - Winning tickets are not transferable.
 - Winning tickets must be used at the following TGIF Friday evening. They cannot be used another week.
 - will not receive new tickets when they arrive the following week to claim their two free TGIF dinners.



Cleaning up...

- Participants of TGIF usually lend a hand in cleaning up. It is your responsibility to ensure everything is put away and that the kitchen is left clean.
- Salad leftovers and tomatoes are to be tossed in the garbage (except potato salad).
- Make sure the blue cooler has been cleaned with a sanitizing product and dried before it is stored for the next week.
- All serving utensils, BBQ tools, and serving dishes should be washed, dried and put away in their proper spot in the kitchen for next week.
- Any item that will expire prior to the following week's TGIF, should be thrown away.
- Wipe down table cloths and allow to dry before putting away.
- Wipe down kitchen counters at the end of the evening.
- DO NOT throw away aluminum trays, please wash them.
- All condiments and left over food should be put back into the white kitchen fridge or kitchen freezer,

respectively.

- Make sure the white fridge and freezer are locked at the end of the evening.
- Put garbage (outside and inside) in the dumpster and leave fresh bags in the bins.

Helpful Hints

- What is great about TGIF is that you do not have to pre-purchase tickets to the event. This is great for the members; however, it does make shopping difficult as the organizer is never aware of how many people will show up. It is best to shop for TGIF the day of the event, should there be a poor turn out that evening, most of the salads will keep until the following week.
- You **NEED** a Costco membership to do the shopping. Costco's competitive prices are what allows TGIF to remain at the reasonable price of \$10.
- To prep for TGIF it is best that you budget 2.5 hours if you plan to do the work alone. 1.5 hours if you have an additional person.
- We can go through up to 6 packages of kale salad each week.
- Members will begin to arrive at 5PM. Be ready.

TGIF Shopping List

Chicken breasts frozen	2 Lay's plain chips
Salmon burgers frozen	2 Lay's BBQ chips
Kirkland 1/3 pound hamburgers frozen	3-5 Kale salad
(sirloin)	1 Head of lettuce (for garnish) ***
Veggie burgers frozen	1 Spanish/Vidalia onion ***
Farmers sausage (smoked)	Paper plates
Chicken Souvlaki	Plastic Forks ***
Hot Dogs	Plastic Knives ***
3 Tub of potato salad	PlasticSpoons ***
Pasta salad	Jalapeno aioli
Havarti cheese slices	Tartar sauce
Blue cheese slices	Ketchup
Sliced swiss cheese	Relish
Cheddar cheese slices	Horseradish
48 Hamburger buns	Mustard
36 Hot dog buns	Hot Sauce
1 Box Chocolate chip cookies	Sauerkraut
1 Box Rice krispie squares	Tzatziki sauce
1 Oreo cookies	Dijon Mustard
Fudgesicles frozen	BBQ sauce
2 Drumsticks frozen	Box of Crackers
1 Yogurt bars frozen	1 Hearts of Romaine
1 Jar of Moishes pickles	Kraft Parmesan Cheese
1 Flat tomatoes	Focaccia Croutons
1 Vegetable Tray	Real Bacon Bits
Fruit Tray	Caesar salad dressing
Grapes	Brick of Cheese (usually Balderson 2 year)

**Please be aware, that although these are the items that we buy on a regular basis, many of the items are not always available and some of the items are price dependent. Some items may not be available....improvise!*

****These items are NOT purchased from Costco (usually from The Wholesale Club by President's Choice or the regular grocery store)*

*****Many salads are on this list, but we only serve 2 types each week. Pick two and be sure to get enough for that evening.*