**Tournament Food**

Instructions: Please bring your assignments on both Friday and Saturday.

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| Breakfast – consider bringing if there’s a morning break:  Chick-Fil-A Chicken Minis (1 large + 1 sm tray) or Bagels & Cream Cheese |  |
| Scots Famous Pasta Salad – recipe below |  |
| Sandwich makings – these quantities should last for 2 days:  - Sliced Turkey & Ham – 1.5 lbs each (Roast Beef was not a hit)  - Sliced Swiss/Provolone/Mild Cheddar Cheese  - Kings Hawaiian Rolls or similar – 2 pkgs of 24 count  - Mayo, Mustard  - Lettuce – some might fix lettuce wraps |  |
| Chicken Salad – Eatzis without nuts is a big hit I’m told  Veggies – Carrots + Ranch Dip are what they mostly eat |  |
| Fruit: Strawberries, Watermelon, Cantaloupe, Grapes (Whole Bananas are not a hit; you might try cutting into bite-sized pieces)  String Cheese |  |
| Granola Bars  Crackers  Pretzels and/or Yogurt-Covered Pretzels  Hummus & Pita Chips |  |
| Water & Gatorade – assign to water duty family for the tournament |  |
| Sweets, i.e. Brownies |  |
| Utility items: plates, silverware, napkins, tablecloth, trash bags, paper towels, hand sanitizer |  |
| Folding Table |  |

**Scots Famous Pasta Salad Recipe**: (Enough for two days)

Veggie spirals – 2 boxes, cooked

Tricolor rotini – 2 boxes, cooked

1 large English cucumber – de-seeded, cut in small chunks

Black olives – Three 3.8oz cans, sliced

Mozzarella cheese sticks – 1 package, cut into bits

Turkey pepperoni or salami – cut into bite size

Broccoli – 1 bag cut into small pieces (Blanched)

Grape tomatoes – 2 small packages, cut in half (add 1 pckg before serving each day)

Italian dressing – 2 bottles, 1 per day

Seasoning (garlic powder, garlic salt, onion powder, salt and pepper)

Combine all ingredients (except tomatoes). Apply ¼ bottle dressing plus seasonings to sit overnight. Add tomatoes in the morning, and almost all dressing before serving.