

Fundraiser Tips & Suggestions

Cooking Suggestions

- Pre-boil pasta 24 hours prior to event. Add oil to water during the cooking time and boil for approximately 7 minutes.
- Place pasta in container and store in cooler until the event.
- Remove pasta from container and dip in boiling water for (1) minute before serving.
- Place frozen sauce in room temperature (open cover) 24 hours before event. Sauce will thaw thoroughly in this time frame.

Serving Suggestions

- Always serve the dinner, do not allow patrons to serve themselves.
- Place (2) meatballs on plate first then fill remainder of plate with pasta. This will portion the pasta much better.
- Serve a little less portion and indicate to the patron that they can come back for seconds. If you do not do this you will have a much higher amount of waste.
- Consume the extra sauce or discard within 48 hours after the event. Our sauce does not contain any preservatives.
- We portion 6oz of sauce and 6oz of pasta per plate.
- If possible present the dinner flyers and the \$1.00 off store coupons to your patrons.
- If you have any questions please contact Jim at 818-5386.