



Thank you for serving as a Café Cook for Recovery Café Longmont! A core aspect of healing is nutrition and breaking bread in community-- you make that possible when you prepare and donate meals for our Members.

Please deliver your 15 servings of an entrée and side to the Café by 11:45am on the day of your shift. We are able to freeze and reheat food in our kitchen. We have serving utensils and dishes. You may pick up your labeled dishes by 4pm on the day of your shift. Below are some possible ideas/combinations for lunches:

- Baked pasta casserole or lasagna; green salad, fruit
- Chicken enchilada casserole, green salad, fruit salad
- Sandwich platter: sliced deli meats & cheeses, tomatoes, lettuce, onions, assorted sliced breads, pickles, chips, fruit
- Beef or turkey chili, shredded cheese, sour cream, tortillas or corn bread, green salad, fruit
- Pot of soup or stew, bread, green salad, fruit
- Subway-style hoagie sandwiches, chips, fruit
- Mexican-style beans, rice, shredded cheese, sour cream, tortillas, salsa, green salad, fruit
- Meatloaf, mashed potatoes, green vegetables or salad, fruit
- Fried or roast chicken, biscuits or mac-n-chesse, salad, fruit
- Pulled pork sliders, potato salad, cole slaw, baked beans, fruit

If you have any questions, please contact leigh@recoverycafelongmont.org!

Thanks again!