



Menu Ideas

Plan to serve 30-40 people. Drinks and dessert are welcome, but not necessary. If you have any questions reach out to our Volunteer Manager, Alyssa Castronuovo, at acastronuovo@thedorways.org.

Pasta Night: spaghetti or ravioli, marinara, alfredo, or Bolognese sauce, cheese
Optional: side salad, garlic bread, turn our dining room into an Italian restaurant with fresh flowers and tablecloths!

Taco Tuesday (or any day): ground beef, beans, taco shells, cheese, salsa
Optional: guacamole, queso, veggies, a pinata!

Breakfast for Dinner: pancakes or waffles, sausage, bacon, eggs, toast, fruit, OJ

Southern Comforts: fried chicken or BBQ, mashed potatoes, green beans, biscuits

Mediterranean Bowls/Sandwiches: pita bread, falafel, hummus, olives, tomatoes, other veggies

Chili Night: chili, cheese, sour cream, tortilla chips
Optional: enjoy a football game with our guests during the fall!

Pizza Night: make your own or order from a restaurant!

Baked Potato Bar: potatoes, ground beef/bacon, sour cream, cheese, chives, veggies

Cook Out: hamburgers/hot dogs, condiments, pickles, cheese, tomatoes, lettuce
Optional: serve your meal in Dolly's Garden if the weather is nice!

Tip: Buy "take-and-bake" style foods from the grocery store and prepare them at The Doorways for easy cleanup!