



Knights of Columbus

SAINT MATTHEW COUNCIL 11879

Spaghetti Dinner SOP

NOTE: (1) Take the sausage out of freezer the day before the Spaghetti dinner and put it in the kitchen refrigerator.

(2) Bring up any leftover sauce from the freezer in the storage area the day before the spaghetti dinner and put it in the kitchen refrigerator.

Refer to item list, at end of this SOP and make that we have the correct quantities on hand

Seating Area Set Up

Start Time: 3 hours before serving.

Personnel: 4 people

Set up: 8 rows of tables, 2 tables per row. Space rows @ four tiles apart. Once tables are set up, cover with plastic table cloth. Put out KofC placemats and wrapped plastic ware set at each seat. Put parmesan cheese and salt/ pepper shakers at each table. Put out donation can on each table.

Set up 2 tables near the entry doors. One for drinks and one for desserts. Cover both tables with plastic table cloth.



Drink Table: Lemonade- 5 gallons 40 scoops (3 3/4 -4 cups)

Tea- 5 gallons 1/3 cup per gallon (1 2/3 cups)

Ice Water

Dessert Table: Use 6" serving plates. Slice cake. Put out cookies. Put out serving utensils.



Pasta Noodles

Start Time: 3 hours before serving

Personnel: 3 people

Process: - Break out 10 lbs. of mostaccioli and 15 lbs. of spaghetti

Fill three tall pots with water. Add 10 tsp of salt and 6 oz of olive oil to each pot. When water comes to a boil, add mostaccioli noodles. Cook (Al Dente) between 8-12 minutes. After mostaccioli is done cooking, put mostaccioli into aluminum pans that are lined with olive oil. Have plastic containers under these pans with ice to help the cooling process. Once the mostaccioli is cooled, put it into freezer bags and place it in the refrigerator.

Change the water in the tall pots. Add salt and olive oil, boil water, and cook, cool, bag, and refrigerate spaghetti following same procedure as for mostaccioli.

Reheat the mostaccioli and spaghetti 30 minutes prior to serving time by putting pasta into pot strainers and placing them into a tall pot of boiling water for one minute.



Pasta Sauce

Start Time: 3 hours before serving

Personnel: 3 people

Process:- 8 x cans of Heinz spaghetti sauce

8 large Vidalia onions-chopped

6 mixed bell peppers-chopped

2x tubes Basil or 2 cups fresh chopped

1x tube oregano or 1 cup fresh chopped

4 cups standard parmesan

2 cups Asiago parmesan

2 cups Romano parmesan

3 lbs. sweet Italian sausage or Phil's special

½ Gallon Carlo Rossi Paisano

1 lb. Garlic

-Brown meat

-Sauté onions and peppers (separately)

-Remove peppers

-Mix meat and onions

-Sauté garlic. Mix with meat and onions. Add basil and oregano. (Simmer 10 minutes)

-Add sauce, Parmesan, Asiago, Romano, and wine

-Let set at @200 degrees (F) for 90 minutes, stirring occasionally.

Sausage and Meatballs

Start time: 2.5 hours before serving

Personnel: 2 people

Process: -Put sausage in two covered trays at 400 degrees (F) for the first hour, then flip the sausage over and cook at 325 degrees (F) uncovered for the second hour in the oven.

-After the second hour, cut up sausage in 1" slices. Put sausages back in the oven uncovered to keep them warm.

For the meatballs- put in tray and add two cups of water per tray. Occasionally shake the trays to mix up the meatballs. Do not use a spoon or they will break up.

After making the sausage and the meatballs, turn the oven up to 400 degrees (F) to prepare for making the bread.

Cheese Bread

Start Time: 2.5 hours before serving

Personnel: 2 people

Process: - Unwrap packages and cut buns (50 count) in half.

Butter bread (Country Crock), Spread mozzarella cheese mix on the buns.

Bake at 400 degree (F) for 15 minutes

Put pans in the warmer. Put a water pan in the bottom of the warmer to prevent the bread from drying out.



Salad and Salad Dressing Cups

Start time: 2.5 hours before serving

Personnel: 2 people

Process: - Take salad bags and place salad in bowls, 6 per serving tray.

Place serving trays in refrigerator until they are taken out to the serving line.

Make 72 salads to start.

Make salad dressing serving cups. Place cups on a serving tray and put in the refrigerator until they are taken out to the serving line.

Make (50) Ranch, (47) Italian, (37) Dorothy Lynch

Serving Line Set Up

Start Time: 30 minutes before serving

Personnel: 3 people

Process: - 6 pans with water in the bottom. Turn on warmer switch, making sure the left temp is low, otherwise it will get too hot

Set up warming tray for bread. Plug in and turn to medium

Set up line as follows (see photo):

- Spaghetti - Mosticcioli -Sauce
- Meat Balls -Sausage -Bread (separate warmer)
- Salad -Salad Dressing
- “To Go” bags at the end of the table



Food Items	Need	9/9/2021 On-hand	9/9/2021 Bought
Olive Oil	1.0		
Spaghetti Noodles	5.0		
Parmesan Cheese	2.0		
Salad Dressing - Dorothy Lynch	1.0		
Salad Dressing - Italian	1.0		
Salad Dressing - Ranch	1.0		
Spaghetti Sauce	7.0		
HD Aluminum Foil – large	1.0		
Table cover paper- each	1.0		
Coffee – 3 lb can	1.0		
Spoons – 600/bx	1.0		
Forks – 600/bx	1.0		
Knives – 600/bx	1.0		
Plates	2.0		
Take-out Containers	1.0		
Cups 12 oz	1.0		
Cups 8 oz	1.0		
Bowls	1.0		
Wine – 9 oz – 180/pkg	1.0		
Food hndlr gloves – 2000/pkg	1.0		
Thank You Bags	1.0		
Roasting Pans – 15/pkg	1.0		
Lemonade – 32 qt. can	1.0		
Individual Butter	200.0		
Mozzarella	2.0		
Meatballs	5.0		
Mixed Salad	10.0		
Paper towels – 15 rools/bx	1.0		
Napkins - 1000/pkg	1.0		
Liquid Detergent 1 gal	1.0		
Scouring Pads – 18/pkg	1.0		
Plastic Gloves	3.0		
Ice Tea – Jar	2.0		
Mosticholi	10.0		
Hoagies Rolls	13.0		