

# Suggested Menus and Recipes for Georgetown Presbyterian Church Lunch/Punch Bunch

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## Overview

Feeding 50 – 80 people lunch is a daunting task! It is also a wonderful GPC tradition, and a fun and rewarding way to meet folks and foster fellowship. We hope you will enjoy this chance to serve God through serving others.

Hosting lunch/punch bunch involves recruiting help, planning the menu, assigning tasks, buying the food, and assembling the meal. Try to recruit as many people as you need to help on Sunday morning. In case you want a little creative jolt here are some suggested menus and recipes.

## Suggested Menus

### *Midwestern Lunch*

Chicken noodle soup  
Cheese sandwiches on white bread (kids)  
Swiss cheese and salami sandwiches on rye/wheat bread (adults)  
Macaroni or potato salad, grapes, apples, or other fruit  
Chocolate pudding cups

### *Soup and Salads*

Tortilla soup  
Corn bread  
Pigs in a blanket (kids and adults love them!)  
3 salads for \$2 (we gave a choice of 4 -5 salads such as a pasta salad, green salad, fruit salad, Chinese chicken salad, etc.)  
Cookies

### *Soup and Sandwiches*

Vegetable soup  
Ham and swiss cheese sandwiches on rye/pumpernickel bread (with lettuce and spicy brown mustard)  
Cream cheese and chutney on raisin bread (kids and adults like this)  
Fruit salad  
Bar cookies

### *Soup and Pita Pockets*

Cream of tomato soup  
Chicken salad in pita pockets  
Cream cheese and jelly or olive sandwiches (for kids)  
Cut up melon or grapes  
Cupcakes

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## Recipes

### *Tortilla Soup*

The large double boiler soup pot will hold up to 4 packages of Safeway's dry tortilla soup mix with water, plus tomatoes, corn, and black beans. This makes a delicious and hearty soup. We started with four packages of dry soup mix, and added 8 cups of water/pkg. We added 2 large cans of diced tomatoes, drained to eliminate excess liquid. We also added 6 small cans of black beans, drained and rinsed, and 2 large bags of frozen corn.

For toppers we put out two large bags of fritos, which went fast. We also put out a bowl of sour cream, a bowl of diced green and red peppers, and a bowl of jalapeños. Not very many people choose these toppings, so I would not repeat them next time.

### *Corn Bread (from the Silver Palate cookbook, makes 9 X 12 pan)*

2 cups stone ground cornmeal  
2 cups unbleached flour  
2/3 cup sugar  
5 tsps BP  
1/2 tsp salt  
2 cups buttermilk  
12 T melted butter  
2 eggs slightly beaten

Preheat oven to 400 F. Grease a 9 X 12 pan. Stir dry ingredients together in a bowl. Then stir in buttermilk, butter and egg and mix gently. Pour batter in pan, set on middle rack and bake for 25 minutes. Cornbread is done when the edges are lightly brown and a knife inserted in the center comes out clean.

### *Pigs in a Blanket (the all time favorite for children)*

Package of smoked sausage or wieners (usually holds about 42)  
24 crescent rolls

Cut crescent rolls in half lengthwise, so they do not overwhelm the little sausages. Roll each sausage in a crescent roll, starting at the large end. Bake according to package directions and serve warm. Replenish quickly.

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### *Cream Cheese and Chutney Sandwiches*

3 loaves cinnamon and raisin bread  
3 containers whipped cream cheese  
1 jar Major Grey's chutney

The only trick is to spread the cream cheese on both slices of bread, all the way to the edges. This makes the sandwich full and hold up the chutney. Spread the chutney on the cream cheese, but not to the edge, or it drips out. There is lots of flavor in the chutney.

### *Chinese Chicken Salad*

2 packages tri-color shredded coleslaw  
2 bunches of scallions  
2 packages ramen noodles  
½ cup sunflower seeds  
½ turkey breast shredded  
Oil and vinegar

In a large bowl layer the ingredients starting with the coleslaw, scallions, sunflower seeds, ramen noodles, and turkey. Combine 1 cup oil, 1/3 cup red wine vinegar, and the two flavor packets from the ramen noodles. Toss the salad with dressing and serve. Shaved ginger and a little sesame oil would also add flavor.

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## **Additional Complete Menu Suggestions From the Kitchen of Susan Noble-Jones**

1. Barbeque pork/beef/baked beans/potato salad/cookies and brownies
2. Hot ham and cheese sandwiches/three bean salad/lemon squares
3. Mexican casserole/green salad/chocolate sheet cake
4. Vegetable soup/pear salad with cheese over lettuce/hot cheese sandwiches/ice cream parfait
5. Red beans and rice/spinach salad/French breads/sherbets and cookies
6. 2 kinds of pizza/green salad/cookies or pudding
7. Lasagna/green salad/French bread/cheese squares
8. Quiche/green salad or pear salad/rolls/apple pie
9. Beef stew/layered green salad/French bread/pecan pie
10. Chicken salad/sandwich bread/crackers/lettuce/angel food cake with strawberries and whipped cream
11. Beef stroganoff/French bread/asparagus with vinaigrette/chocolate cake
12. Cream chicken over toast/green salad/steamed squash/peach cobbler
13. Chicken or beef tacos/salsa and chips/lettuce, cheese, sour cream tomatoes to garnish/ice cream parfaits