

Punch Bunch “How To”s

With GPC’s current attendance, we’re estimating serving 50 people at each Punch Bunch. Nicole Larson will keep you posted if this number has increased.

Homemade items are appreciated and purchased supplies for a Punch Bunch will be reimbursed by GPC. We ask that you try to keep your order under \$100 if possible. A pdf of your receipts can be emailed to Hospitality Committee chair for approval and processing.

The basic “rubric” for a Punch Bunch is:

- Two sweet baked goods (an individual serving is considered ½ a donut/cookie, so 24 of each item works)
- One or two savory/salty items (an individual serving would be something bite-sized, or about ¼ of a normal sandwich, or an individual bag used for packing lunches. For the whole group -- one large jar of pretzels/cheese balls or a standard size bag of chips will suffice.)
- A large vegetable tray/hummus or ranch dressing
- A large fruit tray/assortment of small-sized whole fruit
- Water (8 oz bottles work best)
- Punch (64 ounces will fill the bowl, we have ice at GPC)

So sample menus could include:

- Two flavors of donuts (12 of each flavor)
- 24 larger-sized cookies
- Pretzels/chips
- Vegetable tray/hummus or ranch dressing
- Fruit tray
- Water
- Punch

- Three flavors of small tea sandwiches (24 of each)
- 24 larger-sized cookies
- Chocolate covered pretzels (30, not everyone will take one)
- Corn chips/salsa (a standard size bag, small jar of salsa will cover this)
- Vegetable tray/hummus or ranch dressing
- Small bunches of grapes (cut bunches to what would fit in a child’s hand, 30 would do)
- Water
- Iced Tea (both sweetened and unsweet)

You are welcome to bring whatever you would like to serve. Some punch bunches have had themes such as ice cream sundaes (easy, individual bars/pops, water will suffice); spring fling – brightly colored sprinkles on some of the items; small servings of soup/chili in the winter; cheese and cracker choices (various types of cheese and crackers), etc.

If you have questions or need assistance, contact Missye Knapp (missye.brickell@gmail.com) or Chase Lubbock (chaselubbock@gmail.com). THANK YOU!