

Supplies To Make 100 to 120 Meat and Cheese Sandwiches

Basic Sandwich: 2 slices bread, 1 (1 ½ to 2oz.) slice meat, 1 (¾ to 1oz.) slice cheese. No spreads on bread. Each finished sandwich is placed in a re-closable plastic sandwich bag. Bagged sandwiches are placed back in bread bag; 9 to 10 sandwiches per bread bag. Sandwiches are stored in refrigerator.

Packaged amounts recommended are based on Costco's packaging of these items. Recommend purchasing sandwich ingredients at Costco for quality and price value. As of February 2015 purchasing ingredients at Costco, average cost for 100 to 120 sandwiches is \$150 to \$170.

Bread

6, 1½ lb., loaves white and 6, 1 1/2 lb. loaves whole wheat (no heavy/multi grain or seeded whole wheat bread).

Each loaf should have 18 to 20 slices for sandwiches. It is preferred that "heels", or slices at ends of loaves are not used when making sandwiches.

Meat

8, 1¾ to 2lb. packages of sliced oven roasted turkey, roast beef, baked ham, and/or roast chicken is preferred for sandwiches. Select at least 2 different meats for sandwich variety.

Each 1¾ to 2 lb. package should contain about 15, 1 ½ to 2oz. slices meat that are about the size of the slice of bread. If slices are smaller in size or weight use 2 slices for sandwich.

If lunch meat like bologna or ham loaf is selected, plan to use 2 slices of meat per sandwich.

Cheese

4, 24 to 32oz. packages of sliced mild Cheddar, co-jack, American, and/or Havarti cheese.

Each 24 to 32oz. package should contain about 30, 1oz. slices cheese.

Cheese slices do not need to be individually wrapped. Purchase cheese slices separated by a “slip sheet”; a thin sheet of wax or parchment paper for ease in separating.

Miscellaneous Supplies

Plastic tablecloths

Small trays to hold meat and juices from meat

Wax paper

Scissors

Reclosable sandwich bags

Paper towels

Food handler gloves (no latex), if desired. Clean hands, washed just before sandwiches are prepared is considered food safe.

Antibacterial wipes

Black sharpies

Questions

Call Susanne (612) 987 3336