

Brigham Young University

Theme Day Menu

For a local assisted living center, The Courtyard at Jamestown, we designed a theoretical theme day. Because our audience was the residence we chose the theme of VE-Day to take them back to the nostalgia of good events in their youth. Music and pictures were selected from the time period to be part of the creating the theme day atmosphere. The menu consisted of food familiar and enjoyable for the residents as well as items that correlated with the theme. The menu was designed to reflect the theme and to be easily read by residents.



Jamestown

presents



Let's go back to the morning of May 8th, 1945. The newspapers are headed with phrases like "VE Day-It's All Over." The troops are finally coming home to their families. Parades and parties erupt across the nation.





A sailor steps into times square excitedly joining the swarm of euphoria. Photographers rush through the crowd trying to capture every moment of this historical and unforgettable day. Looking for some drama, one of the media men shout phrases encouraging affection. One sailor, hears the shouts and doesn't take another second to think about it. He grabs the nearest girl and swoops her to the ground in the crook of his arm. He kisses her passionately for the cameras. The sailor did not know he had just kissed a pretty girl named Edith who was dressed in a white nurse's uniform. The photographer captures the feeling of the day in one single kiss.





VE day will never be forgotten. It is not only the day to celebrate the end of World War II, but the end of tyranny rule, of suppressed people, of unjust governments, of living in constant fear. Here in Jamestown today, we are going back to the time when you first learned of America's Victory over Europe. As you dine on Victory Veal and All-American Strawberry Shortcake, remember the rush of excitement, the glad feelings, the happy thoughts, and the happy kisses exchanged.





VE Day Menu

Victory Veal

Mashed Potatoes

Corn Pudding

Pickled Beets

Liverwurst Sandwich

Waldorf Salad

Pink Champagne Style Punch

Angel Food Cake

- topped with blueberries, strawberries, and whipped crème



NDFS 445

April 11, 2011

Assisted Living

Theme Day: VE Day

Group Members:

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VE-Day Production Schedule

Time	Victory Veal	Pickled Beets	Waldorf Salad	Liverwurst Sandwich	Corn Pudding	Pink Champagne Punch	Angel Food Cake
8:00 AM			Prep Apples and Celery			Pull preprepped sugar and water.	
8:30 AM				Dice liver sausage. Add mayonaisse, diced onions, and other ingredients. Chill.			
9:00 AM			Whip cream and Mayonaisse, combine all ingredients				
9:30 AM	Dredge Veal		Chill				
10:00 AM	Bake Veal in Ovens				Mix pudding ingredients together and bake for 40 minutes.		
10:30 AM				Make 5-7 sandwiches, and place in the chilled serving table.			Pull cake. Decorate and slice.
11:00 AM	Take Veal out of Ovens. Take to steam table.	Pull Prepped Beets from Walk-in and placed in chilled serving table.	Take to Chilled Serving Table.		Take to Steam Table.	Pull preprepped sugar and water. Add ginger ale and serve.	
11:30 AM	Service Time						

Procurement for Theme Day

2 qt unsweetened red grapefruit juice

1 ¼ cups grenadine syrup

7 qt ginger ale

9 lb frozen corn

12 lb 8 oz veal cutlets

1 lb fine bread crumbs

1 No. 10 cans beets

8 lb AP tart apples

2 lb AP celery

8 oz walnuts

4 lb strawberries

2 lb liver sausage

Pink Champagne-Style Punch

Yield: 96 $\frac{1}{2}$ cup portions or 3 gallons

Ingredients	Amount	Procedure
Water Sugar	2 qt 1 lb 4 oz	Heat water and sugar until sugar dissolves. Remove from heat and cool.
Unsweetened red grape-fruit juice	2 qt	Mix juices and grenadine syrup with water-sugar mixture.
Lemon juice	$\frac{1}{2}$ cup	Refrigerate until ready to serve.
Grenadine syrup	1 $\frac{1}{4}$ cup	
Ginger ale	7 qt	Just before service combine chilled juice mixture with chilled ginger ale. Ladle the punch into champagne glasses. Garnish with a strip of lemon peel.

Corn Pudding

Yield: 50 5 ounce portions or 2 pans 12x20x2 inches

Oven: 325°F **Bake:** 40-45 minutes

Ingredients	Amount	Procedure
Corn, whole kernel, frozen	9 lbs	Thaw corn.
Egg yolks, beaten	24 (1 lb)	Combine corn and all ingredients except egg whites.
Milk	3 qt	
Margarine, melted	6 oz	
Salt	2 Tbs	
White pepper	1 tsp	
Egg whites	24 (1 lb)	Beat egg whites until stiff but not dry. Fold into corn mixture. Pour into two 12x20x2 inch baking pans. Place in pans of hot water. Bake at 325°F for approximately 40-45 minutes or until internal temperature reaches 180°F.