**ARTISTS’ RECEPTION NOTES & GUIDELINES**

The aim of the Artists’ Receptions is to not only provide the artists with a sustaining meal during their double rehearsals on Tuesdays before concerts, but to let them know how much the Board appreciates and admires them! It provides an opportunity for board members and artists to meet, as well as giving them a relaxed way to socialize with new and returning singers. We like to make the meals appetizing and healthy and allow the “hosting” Board members to make their own choices for their particular reception. The following guidelines and notes have been developed from feedback from the last few years. The feedback we get from each reception helps us pass the information on to the next set of Board “hosts” so the food ideas below can change. Please provide YOUR feedback following the reception so we can stay in touch with food preferences!

1. The budget is $10 or less per person. The vendors below have a range of pricing and hosts are encouraged to be creative in ways to bring down a particular cost, such as purchasing bags of chips and lemonade, and sometimes Sparkling Cider from a grocery rather than a food vendor. Some examples follow below.
2. Call Eric or Josh in advance to find out how many will be at the reception and eating. This varies from concert to concert. Use these numbers and budget accordingly. Check with Josh that the supply of paper plates and plastic-ware is sufficient for your group. Ask Josh to bring these to the reception room. Baggin’s and Eegee’s furnish cups and napkins, but make sure you request this.
3. We are currently using the kitchen downstairs at Dove of Peace to set up. They rehearse in this area, but Eric does not mind and it works well. You can use the downstairs doors also to bring in the food. It is good arrive 30 minutes in advance to allow time for set up. (one time, the kitchen drawers and cabinets were completely empty because they were setting up to re-do the floors, and had to hunt to find pitchers, etc. spread out on tables and the floor in the next room).
4. Before the date, ask Josh to unlock that door downstairs for you by the time you will need to enter the building.

VENDORS:

BAGGIN’S: Orange Grove & Oracle. 575-8878. We usually talk with Samantha. They recommend fewer sandwiches than people, for example: for 26 people, get 23-25 sandwiches, cut into quarters. For 34 people, we’ve had 28 sandwiches. Suggest divide between turkey, beef, ham. Include about 3 vegetarian sandwiches, which in quarters, gives 12. When displaying the sandwiches, it is wise to put the vegetarian ones at the end; otherwise they will be inadvertently taken by non-vegetarians and the true vegetarians are then left without.

It is more economical to separately purchase potato chips (regular, not BarBQ and/or tortilla chips) from the grocery store. Do not get these individually from BAGGINS and save some $$. BAGGIN’S prices are higher than Eegee’s, so this is a good way to keep the cost down.

BAGGIN’S will supply chocolate chip cookies, which are always eaten. Do not get the lemonade from them. Rather, buy it from the grocery and save $$. One gallon lemonade is enough. Another idea is to purchase Sparkling Cider from the grocery (Costco?) and offer it along with the lemonade. The artists typically bring their own water. BAGGIN’S provides the cups, but ask if they supply the ice.

In addition, purchase a fruit tray or selection from Costco or other grocery. Previous successes were selections of grapes, clementines, oranges, apples. Veggie trays are not usually much eaten, except maybe the mini-carrots.

EEGEE’S: Less expensive than BAGGIN’S, but also less “elegant”. 6210 Oracle. 742-1983.

Talk to the manager on duty. We have gotten 3-foot longs subs, which we cut into 16 pieces. (Eegee’s says 3-foot longs feed 12-18 people). Adjust to fit the number in attendance. We’ve ordered ham & cheese, turkey, vegetarian and Grinders. Do get the cookies—one per person. Do NOT get the “Fun Pack”. **HAVE TO BRING SHARP KNIFE.** Once again, separately purchase chips, fruit selection and lemonade/drinks from grocery or Costco.

TUCSON TAMALE COMPANY (**MUST ORDER 36 HRS IN ADVANCE):** 7286 N Oracle Rd (just north of intersection of Oracle and Ina).

Tamales purchased from Tucson Tamale Co. were a big hit instead of sandwiches. Purchase slightly more than 2 per person, e.g. 54 tamales for 24 people. Meat is the favored, but get about 1/3 vegetarian. They came with plates, napkins, forks and salsa. Get some mild, medium and hot salsa. You can get about ½ the chips that Tucson Tamale usually supplies—usually too much. Separately purchased: lemonade (2 half-gallon jugs), 4 dozen cookies from Costco, fruit, chips. It helps to either bring ice or ensure the drinks are cold.

Other times, the following was done: Separately purchased two half gallon jugs of lemonade, which seemed about right, and cookies, tortilla chips and added a bag of the small peppers and cut them in half, which went very well. I brought some clementines whole but very few were taken. We brought a bag of ice, which we did use for the pitchers of water and lemonade.

This mixture came within the $10.00 per person limit.

Recommendation: The singers seem to really like the tamales. Next time I would choose more varieties and offer both mild and hot salsa. The tortilla chips go well. While the lemonade was appreciated, if we had to cut costs, water would probably be fine for most.

We used Tucson Tamale. 2 dozen beef all gone. About a half dozen veggie left of 18. Baby carrots and oatmeal chocolate chip cookies from T Joes and bottled water and chips and salsa well received.

SAFEWAY (ORACLE AND INA):

Two platters of sandwiches (in hoagie rolls) with 3/4 being meat and 1/4 being vegetarian were provided for 26 people, along with 2 platters of mixed fruit. The cost was around $185.

Also purchased were chips, (2 bags), sugar cookies, and 2 gallons of lemonade and 1 gallon of ice tea - 1/2 sweetened and 1/2 unsweetened, Styrofoam cups and two paper tablecloths (not usually necessary, but office supplies were low.  A bag of ice for the drinks was also purchased.

Feedback on the food was very good, especially for the fabulous fruit trays, which were incredible. There were only 3 sandwiches left and they were vegetarian.  Maybe 1/2 of one fruit tray, a couple of cookies (we had 48) and half of each tea container and over 1 gallon of lemonade.  We could easily have brought only one lemonade.

SEIS KITCHEN

This was a big hit with the musicians! Very fresh and tasty food with lots of sides and options. It goes fast, so order on the generous side if you can fit it within the $10/person budget.

The meal ordered was a buffet-style taco bar. Two Entrees (chicken & veggies) were ordered (est. 10-12 people each), black beans & rice, mixed green salad, flour and corn tortillas, and a variety of salsas, toppings, and guacamole.

They also have a delicious drink (Agua Fresca).

A fruit tray and additional drinks were also purchased separately.