



With a full kitchen, there are many options available -- almost too many! You can certainly use your imagination, but we suggest sticking to one of the following menus for your first Community Dinner. While being able to cook everything on-site can make the planning easier and can help keep your costs lower, it can also mean more work to prep, cook and clean up. Make sure that you have plenty of volunteers available to help with the cooking!

## Menu 1: Tex-Mex Taco Bar



**Appetizer: Make guacamole** »

---

**Main Course: Build-Your-Own Tacos and Chili Bowls**

Suggested Menu Options:

- Taco meat
  - Beans (refried or black beans)
  - Chili
  - Taco shells and/or tortillas
  - Shredded cheese
  - Shredded lettuce
  - Diced tomatoes
  - Salsa
  - Sour Cream
  - Black olives
- 

**Dessert Activity: Build-Your-Own Apple Nachos** »

**OR: Fruit Kebabs with Whipped Cream** »

---