



Not having access to kitchen facilities may feel like a big challenge, but we've had many successful Community Dinners that happened without a kitchen! The key is to try to work with as many pre-prepped and already-cooked items as possible, or to move all prep and cooking offsite if possible.

Menu 1: Mediterranean-style Picnic



Appetizer: Make tzatziki (Greek yogurt and cucumber dip) »»

.....

Main Course: Build-Your-Own Wraps and Salads

Suggested Menu Options:

- Rotisserie chickens
- Whole-grain tortillas, pitas and breads
- Hummus
- Lettuce
- Diced tomatoes
- Sliced red onions
- Olives
- Roasted red peppers
- Feta and mozzarella cheeses
- Salad dressings

Dessert Activity: Build-Your-Own Yogurt Parfaits »»

OR: Fruit Kebabs with Whipped Cream »»

.....