



Feed the Need Tampa Bay at Trinity Cafe

Location: Trinity Café, 2801 N. Nebraska Ave., Tampa, FL 33602

Entrance to kitchen: double doors at the back of the building; parking on site

Contacts: Chef Benito D’Azzo (727) 280-3146, Monday-Friday 6 a.m. – 2 p.m.

Cindy Davis, Program Director (813) 865-4822 office or (813) 428-3134 Mon-Fri. 8 a.m. – 5 p.m.

Email: cdavis@trinitycafe.org

- Our preferred day of week for service - Wednesday or Thursday (though other days can be arranged in advance).
- We prefer chefs prepare the food at their restaurants and bring it to our café to serve (our kitchen is available for preparation and cooking if preferred). We have heater boxes, ovens, steam tables; all the equipment necessary to keep it hot until time to serve. Trinity Cafe’ serves our guests on china dishes; we will have those available to the restaurants to use on the days they serve from Trinity Cafe.
- Our chef estimates the restaurant will need to be on-site with their food prepared by 8 a.m. on the day of service. This gives time to prep the dishes i.e. dish up the soup or salad, plate the desserts, etc. We open the doors to serve guests at 11:30 a.m. sharp. Service typically ends about 1:00 p.m. or soon thereafter.
- Each restaurant should come prepared with servings for 300-320 people (if serving both locations, plan for 420-450). They can take back anything that might be leftover or if they wish, leave for us to recycle and use in other dishes. Since most of our guests consume only one meal each day we serve hearty portion sizes. These are our typical serving sizes:

Soup = 8 ounces

Salad = medium to large size

Meat = Minimum of 6 ounce if boneless; maximum 16-18 ounces if bone in

Sauces for meats, etc. = 3 ounces per serving or 6 ½ gallons

Starch = Minimum 4 ounces per serving or 70 pounds

Pasta = Minimum 6 ounces per serving or 105 pounds

Vegetables = 4 ounces per serving or 70 pounds

Fresh fruit = 1 piece per person

Desserts: Cookies = 4 per person; cake/brownies, etc. = 4-5 ounces per serving

Bread and butter (in baskets on the table with enough to refill)

Fruit drink or Iced tea – 26 gallons