Craft Service vs. Catering

Craft Services are the snacks and drinks provided on set all through the shoot day. Catering is a hot meal provided in the middle of the working day. When you ask a crewmember to work a twelve-hour long day, he/she does not have much time for anything else. Providing plenty of good food on set ensures a well-fed, content, and cared for crew. Well-fed crews are happy crews! By providing a full midday meal, you stop the crew from leaving the set in search of food, which helps to shorten the shoot day. On your shoots, try and provide breakfast a half hour before the crew call, lunch six hours into the shoot day and craft services all day.

Budget

On a UNCSA film, it is important to keep the food costs low. As a general rule of thumb, it will cost $75/ day to feed a crew of 20 people. In order to keep to that estimate you must follow the suggestions here. It is very easy to go WAY over budget on food.

In order to stay on budget we suggest the following:
Calculate how many people you will be serving each day
Make a menu for breakfast, lunch, and snacks for the entire shoot ahead of time.
Compare prices on the ingredients of each meal ahead of time at low cost super stores such as Costco, Sam’s Club, and Wal-Mart. If a meal costs too much, substitute something with cheaper ingredients.
Purchase all the food for the shoot the day before the shoot begins. Don’t shop daily; you will end up spending too much money.
Hold back a small amount of cash for daily expenses such as ice.

Logistics/Equipment

The School can provide SOME equipment, which is listed on the Craft Service Sheet. For an UNCSA shoot, most of it is available to the students and what isn’t you can get at a low cost at thrift stores and used restaurant equipment stores, or it can be rented.
Have the crew member in charge sign out the equipment prior to the shoot. They are responsible for that equipment and in signing the rental agreement, they agree to replace any items that are lost or stolen during the shoot. The equipment must be checked back in the day after the end of the shoot. Everything *must be cleaned* prior to returning.

The Producer should recruit two students to run this department. The three phases in doing this job are like all the rest of the departments on the movie:

PREP   SHOOT   WRAP

**Scheduling**

Make sure you are in the communication loop and get a call time for the following shoot day. Call time can change day to day. Ask the 2nd AD. Make sure you have directions to the shoot location. That can also change day to day. Lunch is due 6 hours after the start of the shoot day. Lunch is still lunch even if it is served in the middle of the night.

**Set Up**

The craft service crew must be on set one hour before crew call time. Breakfast must be ready to serve 30 minutes before call time. Make sure the location manager or 2nd AD can provide early access to the location. The first thing to start is the coffee pot and the hot water pot as coffee takes a while to brew. There is an extension chord with the craft service equipment that has multiple sockets. Make sure to arrange for power on location ahead of time.

Set up the ten by ten tent over crafty. Set up two of the longest tables along one side of the Craft awning to use as a serving counter. Take all the craft service equipment out of the van and stash it under the tables. The van may have to leave set during the shoot. Set up the rest of the tables under the awnings with chairs around them. Lay out breakfast in a serving line – cups, creamer, sugar, and stirrers next to the coffee pot- you get the idea.

**Cost Comparison**

If you are introducing new menu items, it is important to calculate the cost to make them. Even for meals we have served before, we cost compare for the
ingredients before buying. We always cost compare at several different stores – usually Costco or Sam’s Club, Wal-Mart or Super Kmart, and Food Lion or another regular chain. You may save quite a lot of money by cost comparing.

You shouldn’t have to spend more than $3-$4 per person per day for catering and craft service.

**Sanitation**

You won't have the health department breathing down your neck like a street vendor or restaurant might, but you should adhere to the same standards of cleanliness. The whole purpose of catering for a crew is voided if the crew becomes sick from bad food prep and unsanitary conditions:

All serving dishes and utensils must be washed in hot water with dish soap.

All perishable foods must be stored in a refrigerator or in a cooler of ice on-set.

Check creamers, milk, and juice daily.

Cover food on the table with fly screens or in plastic bags.

Do not re-heat and serve leftover food that has been sitting in a chafing dish.

**Menu**

Create a menu…

Consider such factors as where the shoot will be. On location, you usually won’t have access to a stove or cook top. Hot lunch food will have to be carried to the set hot and kept warm in chafing dishes. Otherwise, serve cold food on location.

Make sure there is a stove, refrigerator, and freezer at the school base, an apartment say in Center Stage.

Consider the eating habits of the crew. Vegetarians must be fed, with a hot entrée if everyone else is having a hot entrée.

Have the menu approved by the production manager (he/she will post it for comments).

Craft Service:

Coffee
Hot Water
Tea & Hot Chocolate
Ice
Milk, sugar, Half & Half, sweetener, creamer
Iced Water
Lemonade (or Gatorade) - in a cooler dispenser
Sodas:
canned
can be generic brands
must include Coke type, Mountain Dew type, Caffeine free, and Diet
Mini bags of assorted chips
Mini carrot sticks
Raw veg. and dips
Mini filled cracker packs
Goldfish
Bread, peanut butter, and jelly
Fruit
Snack packs & candy

Breakfast:
Coffee
Juice
Hot Chocolate
Bread
Butter
Jelly
Peanut Butter
Cereal
Milk & Creamer
Bagels/Croissants/PopTarts/Danish
Fresh Fruit

Lunch:
Meat, vegetables, and a starch
Salad & Dressing
Bread or Dinner Rolls
A Vegetarian alternative
Cake, cookies, or fruit

Sample Menu
Quesadillas served with Yellow Rice and Salad w/tomatoes
-Sour Cream
-Salsa
-Ranch Dressing
-Italian
-Caesar

Cold Cuts served on Bread, Rolls, Tortilla Shells with Chips served in a sack
-Lettuce
-Tomatoes
-Mustard
-Mayonnaise
-Pickles
-Olives

Spaghetti & Sauce served with Green Beans/Corn and Garlic Bread/Rolls
-Parmesan Cheese
-Butter
-Salt
-Pepper

Quiche served with Caesar Salad
-Artichokes
-Crutons
-Parmesan Cheese
-Olives
-Tomatoes
-Caesar Dressing
-Ranch Dressing
--Italian Dressing

Lasagna served with Salad/Tomatoes, and Garlic Bread/Rolls
-Caesar
-Ranch
-Italian
-Parmesan Cheese

Hot Dogs served with Corn Ears and Chips
-Mustard
-Relish
-Ketchup

EQUIPMENT/ EXPENDABLES YOU SHOULD TRY TO HAVE AVAILABLE

Anti-Bacterial Hand Soap

Chafing Dishes w/ lid, shallow food tray, deep water tray, stand & 2 Sterno holders w/ lids
Dish Soap
Large Cooler on Wheels
Small Cooler on Wheels
Heavy Duty 55 Gal Trash Bags
Water Cooler
Sandwich size ziplock bags
Plastic Storage Tubs
Gallon size ziplock bags
Aluminum Foil
Industrial Coffee Makers w/ lids, cords, stems & baskets
Case (24) Sterno
Salad Colander
Dish Towels
Plastic Cutting Board
Cleaning Sponges
Large Plastic Salad Bowl
Sugar Packages
Thermos Jugs
Artificial Sweetener Pkgs
Plastic Pitcher
Coffee Stirrer
Interlocking Plastic Bowls w/ Lids
Hot Chocolate
Salt & Pepper Shakers
Tea Bags
Folding Plastic Tables 3’ x 8’
Folding Chairs
35 Gal. Plastic Trash Cans
Plastic Forks
Plastic Knives
Plastic Spoons
Plastic/Paper Plates
Rubbermaid Commercial Service Cart
Plastic/Paper Bowls
Microwave
Hot Drink Paper Cups
Toaster
Cold Drink Plastic Cups
Retractable Extension Chord
Napkins
Box Fan
Cardboard Tub of Utensils including Wooden Spoons, Measuring Scoop, Stainless Steel Tongs, Cutting Knives, Serving Spoons w/ Holes, Can Opener, Spatula, Cheese Grater, Hand Eggbeater, Plastic Serving Spoons

Sample Recipes/How Tos:
Just adjust the ingredients to the size of the cast/crew in these easy (and Cheap) meals/sides/ salads…

**Chicken Pot Pie**

Ingredients:

1 2/3 cup Green Giant frozen mixed vegetables  
2 chicken breasts cut-up cooked  
1 10.75-oz can condensed cream of chicken soup  
1 c Original Bisquick mix  
1/2 c milk

Preparation:  
Directions:

1. Heat oven to 400 F. Mix vegetables, chicken and soup in ungreased glass pie plate, 9x1 1/4 inches.

2. Stir together remaining ingredients (bisquick and milk) with fork until blended. Pour over chicken mixture.

Bake 30 minutes or until golden brown.

Makes 6 servings

**Beef Chili**

Great chili recipe can be seasoned to taste to create a mildly flavored dish or one that is extra hot for those who enjoy some additional spice. As is, this chili is not too spicy but has just enough kick and the ingredients that go into it, give it terrific depth of flavor.

Ingredients:

2 tablespoons vegetable or corn oil  
2 cups onions chopped - cut into 1/4-inch pieces  
1 cup bell pepper chopped (red, yellow or green) - cut into 1/2-inch pieces  
2 tablespoons garlic minced (or pressed through garlic press)  
4 tablespoons chili powder (Spice Islands brand adds great flavor)  
1 tablespoon Ground cumin  
2 teaspoons Ground coriander  
1 teaspoon crushed red pepper flakes
1 teaspoon dried Mexican oregano
1/2 teaspoon Cayenne pepper
2 pounds ground beef (preferably coarse ground & 85 percent lean)
2 15-oz cans red kidney beans - drained and rinsed
1 28-oz can diced tomatoes - with juice
1 28-oz can tomato puree

Preparation:
Heat oil in a large heavy-bottomed nonreactive saucepot or Dutch oven medium heat. When oil is shimmering, add the onions, bell pepper, garlic, chili powder, cumin, coriander, pepper flakes, oregano, and cayenne. (Dry seasonings are added at the beginning with the onions so the spices release their oils and the vegetables have enough time to absorb all the flavors.) Cook the mixture, stirring occasionally, until vegetables are softened and lightly colored, about 10 minutes.

Increase heat to medium-high, add half the beef and lightly season with about 1/4 teaspoon salt. Cook, breaking up the meat with a wooden spoon, until no longer pink and just beginning to brown, roughly 4 to 5 minutes. Add remaining beef and lightly season again with about 1/4 teaspoon salt. Cook, breaking up the meat with a wooden spoon, until no longer pink, another 4 to 5 minutes.

Add beans, tomatoes and their juices, tomato puree, and about 1/2 teaspoon salt. Bring to a boil, then reduce heat to low and simmer, covered, for 1 hour, stirring occasionally. Remove lid and continue to simmer for another hour, stirring occasionally, until meat is tender and chili is slightly thickened (if chili begins to stick to bottom of pot, stir in 1/2 cup water and continue to simmer). Taste and, if necessary, adjust seasoning with salt. Remove from heat and serve, or refrigerate, and serve the next day. To serve, ladle into bowls, and top with your favorite condiments.

Makes about 8 to 10 servings.

**Chick Pea Salad**

A great use for garbanzo beans. Garlic lovers will enjoy this one!

**Ingredients:**

Green onions chopped
1 16-oz can Garbanzo beans drained
2 large Tomatoes chopped
3 cloves Garlic pressed
1 teaspoon Salt
1/2 teaspoon Pepper
1/4 cup olive oil
3 tablespoons Cider vinegar

Preparation:
Mix all ingredients together in bowl.

Let sit, covered, for 1/2 hour.

Spoon over leaf lettuce in bowl. Boom. Done.

**Chicken Enchiladas**

Ingredients:

2 Chicken breast halves shredded
1 can Cream of mushroom soup, cream of chicken or celery can be used
1 cup Mild Pace salsa mild
3 cups Cheese shredded
1/2 cup Enchilada sauce mild
8 Flour tortillas
1 teaspoon Salt

Preparation:
Cover chicken with water, add salt and boil until cooked. Shred once cooled. Save broth.

Prepare cream of mushroom using broth (follow directions on can, DO NOT use all broth). Add salsa and chicken and stirr. Remove from heat and add 1 cup of cheese. Taste for salt, but you probably won't need any.

Fill the tortillas with about 2 spoons of the chicken mixture and roll. Place in pan. Top with enchilada sauce and remaining cheese. Bake at 350 until cheese is melted.

**Killer Chicken Parm**

Ingredients:

4 chicken breast halves skinned and boned
1 large egg, lightly beaten
1/2 cup Italian-seasoned breadcrumbs
2 tablespoons butter or margarine, melted
1 3/4 cups spaghetti sauce
1/2 cup mozzarella cheese shredded
1 tablespoon Grated Parmesan cheese
1/4 cup Chopped fresh parsley

Preparation:
Place chicken between 2 sheets of heavy-duty plastic wrap; flatten to 1/4-inch thickness, using a meat mallet or rolling pin. Dip chicken in egg, and dredge in breadcrumbs.

Cook chicken in butter in a large skillet over medium-high heat until browned on both sides. Spoon spaghetti sauce over chicken; bring to a boil. Cover, reduce heat, and simmer 10 minutes.

Sprinkle with cheeses and parsley; cover and simmer 5 minutes, or until cheeses melt.

Rosemary Sage Pork Chops

This delicious and simple recipe for juicy, quickly prepared pork chops calls on three kitchen staples -- garlic, sage and rosemary. The chops are pan roasted, cooked in a covered skillet with the herbs, garlic and some olive oil. Covering the pan holds in moisture and helps keep the chops from becoming too dry or tough.

Ingredients:

2 tablespoons olive oil (up to 4), (depends on number of chops & size of pan)
2 tablespoons fresh sage chopped
2 tablespoons fresh rosemary chopped
2 large cloves garlic thinly sliced
2 pork chops (up to 4), bone-in, about 3/4-inch thick, about 8 ounces each
Salt and fresh ground black pepper to taste
2 tablespoons vermouth (optional)

Preparation:
Heat a large heavy-bottomed skillet over medium heat. Add olive oil. When oil starts to shimmer, stir in sage, rosemary and garlic. Season with salt and pepper and cook for 2 to 3 minutes, stirring occasionally.

In the meantime, pat chops dry with paper towels and season both sides with salt and pepper to taste. Increase heat to medium-high and add chops to skillet, directly on top of herb/garlic mixture. Cover skillet and cook chops undisturbed for 5 minutes. Turn chops, cover pan, reduce heat to medium and cook until just cooked through, about 5 minutes for 3/4-inch thick chops. Adjust time according
Green Beans from Hell

Delicious green beans.

Ingredients:

1 tablespoon Unsalted butter softened
3 cloves Garlic minced or pressed
1 teaspoon Fresh Thyme chopped
1 teaspoon olive oil
1 pound Green Beans ends snapped off and cut into two inch pieces
Salt
Black pepper ground
1/4 cup Water
2 teaspoon Lemon juice
1 tablespoon Fresh parsley chopped

Preparation:
Combine butter, garlic and thyme in a small bowl and set aside. Heat olive oil in a 12-inch nonstick skillet over medium heat until just smoking.

Add beans, 1/4 teaspoon salt and 1/8 teaspoon pepper. Cook, stirring occasionally until spotty brown, 4 to 6 minutes. Add water, cover and cook until beans are bright green and crisp, about 2 minutes.

Remove cover, increase heat to high and cook until water evaporates, 30-60 seconds. Add butter mixture and continue to cook, stirring frequently, until beans are crisp-tender, lightly browned and beginning to wrinkle, 1-3 minutes longer.

Transfer beans to a serving bowl, toss with lemon juice and parsley; adjust seasoning with salt and pepper.

Serve immediately.

Black Bean Corn Salad with Lime Dressing

Ingredients:

1/3 cup Fresh lime juice
1/2 cup olive oil
1 clove Garlic minced
1 tsp Salt
1/8 tsp Ground cayenne pepper
2 15-oz cans Black beans drained and rinsed
1/2 cups Frozen corn kernels
1 Avocado peeled, pitted, diced
1 Red bell pepper chopped
diced
2 large Tomates chopped
6 Scallions thinly sliced
1/2 cup Fresh cilantro chopped

Preparation:
1. Place lime juice, olive oil, garlic, salt and cayenne pepper in a small jar. Cover with a tight lid and shake until ingredients are well mixed.

2. In salad bowl, combine beans, corn, avocado, bell pepper, tomatoes, scallions and cilantro. Shake lime dressing again and pour over the salad. Toss salad to coat ingredients. Chill for 3 hours before serving.