



# Bishop Consecration Reception Refreshments

We are excited for the Consecration of our new bishop, Rev. Chris Warner, on Saturday, February 18 at 10 AM at The Falls Church Anglican. It is estimated that around 800 guests will attend the service and reception. The Falls Church Anglican is inviting all DOMA churches to help make food for the reception. Thank you for your partnership in this endeavor!

Head [here](#) to sign up to make and bring food. Read below for the specific recipes and instructions.

**Sandwiches.** Below are the recipes we have been requested to follow. Please avoid using mayonnaise or cream cheese due to potential bacteria growth. Sandwiches can be made a day-ahead, wrapped in wax paper with a wet paper towel over them, and sealed in a zip bag or disposable container.

**Fruit Skewers.** Use [these](#) 6" bamboo skewers from Amazon to assemble bite-sized fruit (any that you choose). Place in a disposable container.

**Dropping off the food.** Food may be dropped off at The Falls Church Anglican (church building – [6567 Arlington Blvd., Falls Church, VA 22042](#)) on Saturday, February 18 from 8 AM - 10 AM.

If you have questions about the sign up or instructions, please contact Ali McCord ([alisonmccord17@gmail.com](mailto:alisonmccord17@gmail.com)).

If you would like to volunteer your time in serving at the Consecration on Saturday, February 18, please contact Lynn Nelson ([lnelson@tfcanglican.org](mailto:lnelson@tfcanglican.org)).

## PLEASE USE THESE FINGER SANDWICH RECIPES ONLY FOR THE RECEPTION

### HAM BISCUITS WITH MANGO CHUTNEY

- 1 tsp mango chutney
- 1 slice cured ham; Virginia ham or deli sliced ham
- One buttermilk or cheddar biscuit approximately 3" wide, halved

### ROASTED VEGETABLE FINGER SANDWICHES

- spread goat cheese on bottom of bread and sun-dried tomato pesto on top half or instead use hummus
- Fill with zucchini slices, roasted red pepper strips, spinach leaves
- 2 slices of bread – any kind, crusts removed
- Cut each sandwich into 2 triangles



#### ROAST BEEF FINGER SANDWICHES (recipe makes 6 sandwiches)

- 1/2 cup of butter softened
- 1/2 cup chopped pitted greek olives
- 1/4 cup spicy brown mustard
- 1/4 tsp of pepper
- Lettuce leaves
- 6 slices of whole wheat bread (crust removed)
- 6 slices of white bread (crust removed)
- 6 oz of thinly sliced deli roast beef

Place butter, olives, mustard and pepper in a food processor; pulse until chopped or purchase olive tapenade. Spread butter mixture over wheat bread; top with roast beef, lettuce and white bread. Cut each sandwich into thirds.