

St. Philip's Tea Room

Volunteer Job Descriptions

Indoor Wait Staff (11:00-2:15)

Outdoor Wait Staff (11:00-2:15)

- Taking the orders
- Serve the beverages and refill
- Serve the food and leave the bill on table
- Roll silverware
- Clean off tables at end of the day
- Refill salt, pepper and sugar

The Kitchen Staff FIRST SHIFT (8:30-10:30)

- Cooking shrimp and chicken
- Chopping fruits and vegetables
- General food preparation

The Kitchen Staff SECOND SHIFT (10:30-2:30)

- Manning stations
- Preparing plates
- Clean Up Stations at end of day

Greeter/Hostess/Floater (11:00-2:15)

- Greet guests and seat
- Organize waiting list
- Floater helps where needed

The Bus Staff (11:00-2:15)

- Keeping tables clean
- Refill pitchers at beverage stations
- Help clean tables at end of the day
- Help with kitchen clean-up

The Delivery Staff (10:30-1:30)

- Deliver lunches to downtown businesses around King St, Broad St, Meeting St
- One driver and one runner

Outdoor Food Expeditor (11:30-2:00)

- Run food from kitchen to outdoor tables

Favorite Desserts of the Tea Room

Huguenot Torte

Pies (Pecan, Derby, etc.)

Chocolate ANYTHING

Lemon Squares

Layer Cakes (Caramel, coconut, etc.)

Charleston Okra Soup

3 quarts water

1 large beef bone (plenty of meat)

2 lbs. fresh or frozen okra, chopped (not whole)

2 medium onions, chopped

1 piece bacon

2 28-oz. cans diced tomatoes with juice

1 bay leaf

Salt and pepper to taste. Cook meat in water slowly for two hours. Add rest of ingredients and let cook another two hours. Add more water if necessary.