

# **Scofield Catering and Management Inc. MENUS WEEK 1**

(For Advance Approval by USFS)

**SERVING DATES** 08/13/2013 **CONTRACTOR/UNIT** USFS INCIDENT Colby Incident

*APPROVED*

*SERVED*

<b>SACK LUNCHES -- REGULAR</b>	<u>DATE:</u> 01/17/14	<u>DATE:</u> 01/18/14	<u>DATE:</u> 01/19/14	<u>DATE:</u> 01/20/14	<u>DATE:</u> 01/21/14	<u>DATE:</u> 01/22/14	<u>DATE:</u> 01/23/14	YES	NO	YES	NO
Entree 1-Meat Sandwich Type of Meat/Bread:	4 oz. Ham cheddar	4 oz Turkey Pepper Jack	4 oz. Pastrami Provolone	4 oz Roast Beef Jack	8 oz Hoagie	Roast Beef pepper Jack	Croissant Turkey bacon				
Entree 2—Variety 400 cal. Or 5.5 oz Energy Bar Item <b>OR</b> Super Sized Hoagie <b>OR</b> Second Regular Sandwich Type of Meat/Bread:	Energy Bar	4 oz Burrito	Energy Bar	PBJ		Energy Bar	PBJ				
Condiments, Four (4) for Entrees <b>OR</b> Sandwiches	2 Mayo 2 Mustard	2 Mayo 2 Mustard	2 Mayo 2 Mustard	2 Mayo 2 Mustard	2 Mayo 2 Mustard	2 Mayo 2 Mustard	2 Mayo 2 Mustard				
Fruit, Fresh	Fruit A	Fruit O	Fruit A	Fruit O	Fruit A	Fruit O	Fruit A				
Dried Fruit – 3 oz. Or 600 calories	Dried Fruit	Dried Fruit	Dried Fruit	Dried Fruit	Dried Fruit	Dried Fruit	Dried Fruit				
Factory Wrapped Snacks – Two (2) with combined weight 3 oz. or 600 calories	Cookie Pkt.	Cookie Pkt.	Cookie Pkt.	Cookie Pkt.	Cookie Pkt.	Cookie Pkt.	Cookie Pkt.				
Disposable Eating Utensils	Utensils	Utensils	Utensils	Utensils	Utensils	Utensils	Utensils				
Paper Napkin (2) Pre moistened towelettes (2)	napkin	napkin	Napkin	napkin	Napkin	napkin	napkin				

**PROPOSED BY** Bryan Scofield **DATE** \_\_\_\_\_  
*Kitchen Manager*

**APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Food Unit Leader*

--All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader.  
--This form does not constitute an order for meals. It verifies **ONLY advance agreement on**, and **approval of** the Contractor's menu items.