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

HOT AND HOT CAN DINNERS	<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	DATE: 01/23/14	YES	NO	YES	NO
Entree 1 - MeatType:	½ Rotisserie chicken	Meat balls / Italian sausage	14 oz BBQ Pork Chop	Rib Eye	Chicken Picatta	Roast Turkey	8 oz oz Ham Steak				
Second Entree – Non Meat, 4 oz.	BBQ Beans	Bean and cheese burrito	Rice with beans	Lentils	Grilled Tofu	Ranch style beans	Quinoa with roasted garlic				
Vegetables - 4 oz.	Vegetable Corn	Vegetable Green Beans	Normandy blend	Cobette	Peas and diced carrots	Yams	Vegetable				
Potatoes OR Substitute - 6 oz.	Rice and Peas Parmesan	Red Potatoes With herbs	Au gratin Potatoes	New Potatoes	Baked Potato	Mashed Potatoes	Rice pilaf				
Bread – 2 slices 1 to 1.5 oz.	Rolls	Egg Bread	Biscuit	Garlic Bread	Rolls	Biscuit	Rolls				
MILK, ½ Pint - Whole, 2%, Skim and/or Chocolate	Milk	Milk	Milk	Milk	Milk	Milk	Milk				
Dessert – 4 oz.	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted				
Salad for Hot Can – 2 different types – one (1) tossed green and one (1) prepared.	Salad	Salad	Salad	Salad	Salad	Salad Cranberry Sauce	Salad				
Salad BarFive (5) Toppings AND One (1) Tossed Green Salad AND Two (2) Prepared Salads AND One (1) Fruit Salad	Salad Bar	Salad Bar	Salad Bar	Salad Bar	Salad Bar	Salad Bar	Salad Bar				

PROPOSED BY Bryan Scofield	_DATE	APPROVED BY	DATE
Kitchen Manager		Fe	ood 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.