

Afghanistan 21 Day CONOPS Menu



**Joint Sustainment Command
Afghanistan**

28 March 2015

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INTRODUCTION

GENERAL

This menu is based on the ARCENT Contingency Operations (CONOPS) 21 Day Line Item A-Ration Menu which is mandated by the Joint Culinary Center of Excellence (JCCoE). LOGCAP and Military Dining Facility Supervisors who are approved to operate on a 21 Day Menu for food service operations will use this menu as a guide to assist with the planning, ordering and preparing meals daily. Substitutions are authorized based on the availability of menu items, troop acceptability, to stay within the BDFA requirements and to prevent a loss to the government.

The US Army Joint Culinary Center of Excellence (JCCoE) does not have a published UGR Menu. UGR Menus are ordered based on the Julian calendar established by the ARCENT Menu Board. UGR rations supplement and enhancements are ordered through the STORES system and are designed for forward operating facilities with limited force structure such as manpower, equipment and facilities. . Rations ordered are rations consumed but DFAC Managers are still held to accountability based on policy and doctrine. **LOGCAP Facility Supervisor providing line item A meals at smaller sites will use this menu as a guide to be modified** based on equipment, electrical power, limited building space, etc. to plan, order and prepare meals daily. **The Supervisor will always strive to meet the requirements in this menu to provide a meal that is comparable to what the warriors are consuming in a 21 Day Menu DFAC, but are not required. Good nutrition, variety and balance are required in the selections that are served.** Example: if they are feeding only 50 personnel setting up a complete sandwich bar and salad bar would be excess and excessive waste would occur.

SUPERVISORS RESPONSIBILITIES

Every Dining Facility Supervisor is responsible for menu planning based on the menu items available from the Subsistence Prime Vendor, Class I mandatory/force issues and BDFA, while ensuring that diners receive a quality, wholesome, balanced and nutritious meal.

The facility Shift Leader/Sous Chef is responsible to ensure that the Production Schedule, TM 10-412 Armed Forces Recipe Service cards/files and Food Preparation Standard Operating Procedures are followed. Minor deviations from this menu are authorized to ensure that no menu items are wasted or misused resulting in a loss to the United States Government.

FEEDBACK

All facility managers are encouraged to provide feedback on menu items on the 21 Day menu at any time. It is your concerns, suggestions, and recommendations to menus that are addressed and voted on at the Afghanistan Quarterly Food Service Management Board (FSMB). Ensure that we address any menu or entrees not well received by the diners or feasible to prepare with equipment on hand and/or ingredients that are not available from the Subsistence Prime Vendor to the CJOA Food Advisor and 1st TSC.

Holiday and Specialty Meal Dates

Major Holiday meals (**highlighted in red**) will be published by ARCENT. All other specialty meals will be planned using in-house ingredients and approved by CJ4 Command Food Service Advisor.

March	
	1st Women History Month
	17th St Patrick's Day
April	
	04th Good Friday
	05th Easter
May	
	1ST Asian Pacific Month Meal
	10th Mother's Day
	16th Armed Forces Day
	<i>25th Memorial Day * allocated by DLA</i>
June	
	14th Jun Flag Day
	<i>14th Army's Birthday * allocated by DLA</i>
	21th Father's Day
August	
	26th Women's Equality Month Meal
September	
	7th Labor Day
	15th Hispanic Heritage Month
	<i>18th Air Force Birthday * allocated by DLA</i>
October	
	12th Columbus Day
	<i>13th Navy Birthday * allocated by DLA</i>
	31st Halloween Day
November	
	1st National American Indian Month
	<i>10th Marine Birthday * allocated by DLA</i>
	<i>11th Veterans Day* allocated by DLA</i>
	<i>26th Thanksgiving Day * allocated by DLA</i>
December	
	25th Christmas Day * allocated by DLA
16-Jan	
	1st New Year's Day
	19th Martin Luther Day
February	
	1st African-American Heritage Month Meal
	<i>2nd Super Bowl Sunday* pending instructions</i>
	14th Valentine's Day
	16th Presidents Day
	18th Ash Wednesday

Day 1

Lunch:

Cream of Mushroom Soup
Chicken Noodle Soup
Prime Rib
Grilled Pork Chops
Mashed Potatoes Seasoned
Egg Noodles
Steamed Peas
Fried Cabbage
Brown Gravy
Chicken Gravy
Horseradish

Dinner:

Cream of Mushroom Soup
Chicken Noodle Soup
Beef Pot Roast
Trout
Garlic Roasted Potatoes
Rice Pilaf
Seasoned Mixed Vegetables
Green Beans
Tartar Sauce
Lemon Wedges
Brown Gravy

Pastries for Lunch / Dinner:

Cherry Crisp
Pineapple Upside-down Cake
Asst. Cookies

Day 2

Lunch:

Vegetable Garden Soup
Tomato Soup
Beef Fajita
| Chicken Fajita
Beef Enchiladas
White / Brown Rice
Refried Bean
Glazed Carrots
Spring Blend Vegetables
Garlic Bread

Dinner:

Vegetable Garden Soup
Tomato Soup
Crackers
Szechwan Chicken
Cantonese Ribs
Red Beans & Rice
Scallop Potatoes
Seasoned Carrots
Herbed Broccoli

Pastries for Lunch / Dinner:

Vanilla Pudding
Devil's Food Cake w/ Icing
Asst. Pies

Day 3

Lunch:

Minestrone Soup
Cream of Broccoli Soup
Flame Seared Pollock
Swiss Steak w/ Mushroom &
Onions
O'Brien Potatoes
White / Brown Rice
Asparagus
Vegetable Stir Fry
Mushroom Gravy Tartar
Sauce

Dinner:

Minestrone Soup
Cream of Broccoli Soup
Crackers
Roast Turkey
Salmon
Mashed Potatoes
Noodles Jefferson
Stewed Tomatoes
California Blend Vegetables
Turkey Gravy

Pastries for Lunch/ Dinner:

Asst Pasties

Day 4

Lunch:

Cream of Broccoli
Chicken Wild rice Soup
St. Louis Style Ribs
Baked Chicken
Candied Yams
Macaroni & Cheese
Black Eyed Peas
Collard Greens
Chicken Gravy
Fried Catfish
Corn Bread

Dinner:

Cream of Broccoli
Chicken Wild rice Soup
Teriyaki Steak
Pineapple Chicken
White / Brown Rice Oven
Roasted Potatoes
Corn on the Cob
Seasoned Carrots
Chicken Gravy

Pastries for Lunch / Dinner:

Pound Cake
Asst. Pies
Ice Cream

Day 5

Lunch:

Vegetarian Soup
Clam Chowder
Yakisoba Hamburger w/ Noodles
Roast Pork
White Rice
Cauliflower
Seasoned Mixed Vegetables
Brown Gravy

Dinner:

Vegetarian Soup
Clam Chowder
Crackers
Steak Ranchero
Chicken Cordon Bleu
Oven Glo Potatoes
Spring Blend Vegetables
Zucchini
Onion Gravy
Seasoned Dressing

Pastries for Lunch / Dinner:

White cake w/ Butter Crm Frosting
Asst. Cookies
Ice Cream

Day 6

Lunch:

Minestrone Soup
Cream of Mushroom
Fire Roaster Fish
Beef Pot Roast
Mashed Potatoes
Fried Rice
California Blend Vegetables
Fried Okra
Brown Gravy
Hush Puppies
Lemon Wedges
Tartar Sauce

Dinner:

Minestrone Soup
Cream of Mushroom
Grilled Pork
chops
Roast Turkey Pot
Pie
Oven Glo potatoes
Rice Pilaf
Herbed Broccoli
Succotash
Brown Gravy

Pastries for Lunch / Dinner:

Apple Cobbler
Pineapple Upside-down Cake
Asst. Pies
Ice Cream

Day 7

Lunch:

Cream of Broccoli Soup
Chicken Noodle Soup
Lasagna
Vegetable Lasagna
Cheese Tortellini
Spaghetti w meat sauce
Noodles Parmesan
Cabbage
Spinach
Garlic Bread

Dinner:

Chicken Noodle Soup
Cream of Broccoli Soup
Rib eye Steak
Fried Shrimp
Crab legs
Onions & Mushrooms
Rice Pilaf
Baked Potatoes w sour cream
Seasoned Green Beans
Corn on the Cob
Au Jus
Hush Puppies
Melted butter
lemon

Pastries for Lunch / Dinner:

Chocolate Pudding
Lemon Cake
Asst. Cookies

Day 8

Lunch:

Vegetable Soup
Clam Chowder soup
New England Boiled Corned Beef
Fried Chicken
Potato Wedges
Mac & Cheese
Vegetable Medley
Carrots
Chicken Gravy

Dinner:

Vegetable Soup
Crackers
Parmesan Fish
Country Style Steak
Rice
Mashed Potatoes
California Blend Vegetables
Peas
Brown Gravy
Lemon wedges

Pastries for Lunch / Dinner:

Cheesecake
Asst. Pies
Asst Cookies

Day 9

Lunch:

Chicken Noodles
Cream of Mushroom Soup
Roast Turkey
Pineapple glazed Ham
Bread Dressing
Candied Yams
Collard Greens
Seasoned Mixed Vegetables
Cranberry Sauce
Turkey Gravy

Dinner:

Chicken Noodles
Cream of
Mushroom Soup
Chicken Vega
Yankee Pot Roast
Spring Blend Vegetables
Pinto Beans
White / Brown Rice
Mashed Potatoes
Brown Gravy

Pastries for Lunch / Dinner:

Devil's Food Cake w/ Vanilla Icing
Asst. Cookies
Asst Pies

Day 10

Lunch:

Tomato Soup
Minestrone
Soup
Citrus peppercorn Pollock
Roast Pork Loin
White / Brown Rice
Noodles with butter
Seasoned Corn
Seasoned Green Beans
Mushroom Gravy

Dinner:

Tomato Soup
Minestrone
Soup
Baked Catfish
Baked Chicken
Oven Browned
Potatoes
Rice Pilaf
Seasoned wax bean
Corn on the Cobb
Chicken Gravy
Seafood Cocktail Sauce

Pastries for Lunch / Dinner:

Brownies
Asst. Cookies
Asst Pies

Day 11

Lunch:

Cream of Broccoli Soup
Chicken Wild
Rice Soup
Meat Loaf
Sweet & sour
Pork
Seasoned Potato Wedges
White Rice
Red cabbage
Seasoned Peas
Lemon Wedges

Dinner:

Cream of Broccoli Soup
Chicken Wild Rice Soup
5 Spice Chicken
Sukiyaki
Seasoned Egg Noodles
Roasted Potatoes
Spring Blend Vegetables
Carrots
Brown Gravy

Pastries for Lunch / Dinner:

Brownies
Chocolate Cake w/ Choc Icing
Asst. Cookies

Day 12

Lunch:

Vegetarian Veg Soup
Clam Chowder Soup
Stuffed Bell peppers
Teriyaki Chicken
Lumpia
Californian Blend Vegetables
Corn
Succotash
Rice
Twice baked potatoes

Dinner:

Vegetarian Veg Soup
Clam Chowder Soup
Salisbury steak
Chicken Adobo
Rice Pilaf
Mashed potatoes
Herbed Broccoli
Cauliflower
Brown Gravy
Garlic Bread

Pastries for Lunch / Dinner:

Chocolate Cream Pie
Pound Cake
Asst. Pies
Asst. Cookies

Day 13

Lunch:

Minestrone Soup
Cream of Mushroom soup
Chicken Cordon Bleu
Baked Catfish
Oven-Glo Potatoes
Buttered Noodles
Calico Corn
Collard Greens
Chicken Gravy

Dinner:

Minestrone Soup
Cream of
Mushroom soup
Beef Brisket
Pork Schnitzel
Mashed Potatoes
Noodles Jefferson
Mixed Vegetables
Spinach
Brown Gravy

Pastries for Lunch / Dinner:

Cheesecake w/ Asst. Topping
Chocolate Chip Cookies
Asst. Cookies

Day 14

Lunch:

Tomato Soup
Chicken wild rice soup
Honey Glazed Cornish Hens
Pepper Steak
Twice Baked Potato
White / Brown Rice
Corn of the Cob
Green beans
Brown Gravy

Dinner:

Tomato Soup
Chicken wild rice soup
| Rib-eye Steak
Crab Legs
Fried Shrimp
Onions & Mushrooms
Rice Pilaf
Baked Potato W sour cream
Vegetable medley
Cabbage
Au Jus
Cocktail Sauce

Pastries for Lunch / Dinner:

Lemon Cake
Vanilla
Pudding
Asst. Pies
Ice Cream

Day 15

Lunch:

Cream of Mushroom Soup
Chicken Noodle Soup
Honey Chicken
Chili Mac
Mashed Potatoes
Steamed Broccoli
Peas & Carrots
Chicken Gravy
Cornbread

Dinner:

Cream of Mushroom Soup
Chicken Noodle Soup
Citrus Pepper Pollock
Roast Pork
Candied Yams
Seasoned Dressing
Egg Plant
Carrots Steamed
Dinner Rolls

Pastries for Lunch / Dinner:

Marble cake
Apple pie
Ice Cream

Day 16

Lunch:

Vegetable Garden Soup
Tomato Soup
Jager Schnitzel
Roast Turkey
Savory Bread Dressing
Noodles Jefferson
Mashed Potatoes
Steamed Peas
Fried Cabbage
Turkey Gravy
Cranberry Sauce

Dinner:

Vegetable Garden Soup
Tomato Soup
Cantonese Ribs Pollock
Veg Fried Rice
Macaroni & Cheese
Seasoned Corn
Seasoned Mixed Vegetables
Hushpuppies

Pastries for Lunch / Dinner:

Pecan pie
Pineapple upside down cake
Ice Cream

Day 17

Lunch:

Minestrone Soup Cream
of Broccoli Soup Cajun
Meatloaf
Roasted Pork Loin
Egg Noodles
Mashed Potatoes
Beets
Spring Blend Vegetables
Brown Gravy

Dinner:

Minestrone Soup Cream
of Broccoli Soup Sliced
Roast Beef Chick
n Pot Pie Steam
ed Rice
O'Brien Potatoes
Seasoned Carrots
Herbed Broccoli
Turkey Gravy

Pastries for Lunch / Dinner:

Sweet potato pie
Spice cake
Ice Cream

Day 18

Lunch:

Cream of Broccoli
Chicken Wild rice Soup
BBQ Pork Loin
Swedish Meatballs
Seasoned Egg Noodles
Garlic Roasted Potatoes
Asparagus
Vegetable Stir Fry
Brown Gravy

Dinner:

Cream of Broccoli
Chicken Wild rice Soup
Tuna Noodle Casserole
Chicken Fried Steak
Chicken Breast Roasted
Macaroni & Cheese
O'Brien Potatoes
Stewed Tomatoes
California Blend Vegetables

Pastries for Lunch / Dinner:

Apple crisp
Asst cookies
Pound cake
Asst Ice cream

Day 19

Lunch:

Vegetarian Soup
Clam Chowder
Baked Ham
Roast Beef
Mashed Potatoes
Steamed Rice
Black Eyed Peas
Collard Greens
Brown Gravy

Dinner:

Vegetarian Soup
Clam Chowder
Roast turkey
Catfish blackened
Potato Au Gratin
Fried Rice
Corn on the Cob
Seasoned Carrots
Cornbread
Turkey Gravy
Cranberry Sauce

Pastries for Lunch / Dinner:

Short bread cookies
Pumpkin pie
Asst. ice cream

Day 20

Lunch:

Minestrone Soup
Cream of Mushroom
Beef Stroganoff
Citrus Pepper Pollock
Fried Chicken (QTR)
Egg Noodles
Parmesan Rice
Cauliflower
Seasoned Mixed Vegetables
Brown Gravy

Dinner:

Minestrone Soup
Cream of Mushroom
Savory Baked Chicken
Shrimp Scampi
Scalloped Potato
Rice Pilaf
Spring Blend Vegetables
Spinach
Chicken Gravy

Pastries for Lunch / Dinner:

Brownies
Pecan pie
Yellow cake w/ vanilla icing
Asst. Ice Cream

Lunch:

Cream of Broccoli Soup
Chicken Noodle Soup
Jambalaya
Beef Stew
Basmati Rice/Steamed Rice
Oven Browned Potatoes
Savory Style Pinto Beans
Corn on the Cob
Brown Gravy

Dinner:

Chicken & Rice Soup
Crackers
Hamburger Yakisoba
Chicken Cordon Bleu
Brown Rice
Mashed Potatoes
Brown Gravy
Herbed Broccoli
Mixed Vegetables
Dinner Rolls

Pastries for Lunch / Dinner:

Chocolate chip cookies
Cheese cake
Pecan pie
Asst. Ice Cream

|

Standard Breakfast

Eggs to Order (Scrambled, Fried, Hardboiled) F-10-2
Omelets (Ham, Cheese, Tomatoes, Sautéed; Onions, Peppers, Jalapeños) F-8-5
Baked Bacon L-1
Creamed Beef L-30
Sausage Links or Patties (Rotate daily) L-91/L-89-1
Turkey Sausage L-200
Turkey Bacon
Hot Links
Breakfast Burrito L-822
Hash Browns Q-46
Grits E-2
Oatmeal E-1
Biscuits D-1
French Toast/Pancakes/Waffles D-813/D-25/D-25-6
Syrup D-45
Assorted Toppings
Margarine
Assorted Breads/Toast
Jam/Jelly/Peanut Butter
Assorted Dry Cereal
Assorted Fruit (Canned and Fresh)
Assorted Yogurts
Assorted Juices (Bulk and Individual)
Iced Tea
Assorted Hot Drinks (Tea/Cocoa/Coffee)
Assorted Milk
Assorted Pastry
Danish /Coffee cake day 1
Doughnuts / Coffee Cake Day 2
Cinnamon Rolls / Coffee Cake Day 3
(Rotate pastries from 1-3 Day)

Standard Breakfast Cold Bar

SOP-13-1

(Separate Production Schedule will be prepared)

Fresh Cut Fruit (At least 5 types, follow guidelines in TM-412 A-13)

Fresh Fruit Salad M-17

Cottage Cheese

Jalapeños Salsa

Mixed Nuts

Shredded Cheese

Cream Cheese

Assorted Canned Fruits

Standard Short Order

(Separate Production Schedule will be prepared)

Hamburgers N-12
Cheeseburgers (Sautéed Onions/Peppers/Mushrooms, Bacon) N-12-1
Turkey Burger
Frankfurters w/Chili/Cheese Sauce/Sauerkraut) L-88-2
Chili Con Carne L-28
Pizza L-165
Chicken Mini Bites –Buffalo & Ranch
Beef Mini Bites – Pizza
Grilled Cheese
Grilled Ham & Cheese
French Fries Q-45
Onion Rings Q-35
Baked Beans Q-2
Chips SOP-20
Breaded chicken wings (everyday)
Wing night (3 Flavor every Wednesday DIN meal)
Pizza night (every Saturday DIN meal)

Standard Sandwich Bar

(Separate Production Schedule will be prepared)

Sandwich Bar SOP-13-8
Sliced Cheese (American, Provolone and Swiss)
Sliced Roast Beef (odd days)
Sliced Turkey
Sliced Bologna
Sliced Ham
Pastrami (Even Days) Tuna
Salad (Menu 1-5-8-12)
Egg Salad (Menu 2-9)
Chicken Salad (Menu 3-6-10-13)
Ham Salad (Menu 4-11) Crab
Salad (7-14)
Iceberg Lettuce
Romaine Lettuce
Sliced Onions
Sliced Tomatoes
Peanut Butter
Jams & Jellies

Standard Salad Bar

SOP-13

(Separate Production Schedule will be prepared)

Diced Ham
Diced Turkey
Lettuce
Spinach - Q-121
Jell-O – SOP 37-13
Chopped Bell Peppers
Sliced Mushrooms
Quartered Tomatoes
Diced Spanish Onions
Green Onions
Cut Broccoli Spears
Cut Fresh Cauliflower
Shredded Carrots
Shredded Cabbage
Diced Celery
Sliced Cucumbers
Green Olives
Black Olives
Jalapeños
Chopped Eggs
Canned Corn
Green Beans
Kidney Beans
Croutons
Shredded cheese
Seeds and nuts

Daily Prepared Salads

Menus 3-10-17

Frijoles Salad **M-4**
Mexican Cole Slaw **M-8-1**
Crab Pasta Salad **M- 34**
Tossed Veggie Salad **M-48**

Menus 5-12-19

Italian Salad **M-29**
Cole Slaw w/ Vinegar Dressing **M-9-1**
Deviled Potato Salad **M-40-1**
Cucumber, Onion, Tomato Salad **M-15** add tom.

Menus 7-14-21

Tossed Vegetable Salad **M-48**
Carrot Slaw W/ Creamy Dressing **M-9-2**
German Tomato Salad **M-53**
Potato Salad **M-40**

Menus 2-9-16

Tossed Salad **M-47**
Creamy Cole Slaw **M-9**
Potato Salad **M-40**
Cucumbers and Onion Salad **M-15**

Menus 4-11-18

Country Style Tomatoes Salad **M-53-1**
Cucumbers, Onions **M-15**
Zesty Rotini Pasta Salad **M-70**
Fruit Salad **M-32**

Menus 6-13-20

Marinated Carrot Salad **M-20**
Country Style Tomato Salad **M-53-1**
Macaroni Salad **M-34**
Curry Chicken Salad **SOP 37-14**

Menus 1-8-15

Spring Salad **M-44**
Broccoli Salad **M-504**
Italian Style Pasta Salad **M-29**
Macaroni Salad **L-116**
Beet Salad **M-37**

Standard Midnight Meal Brunch

(Separate Production Schedule will be prepared)

Main Meal (use appropriate menu number from Midnight Remote Feeding Menu)

Choice of 2 Salad
Choices 2 Fresh Cut Fruit
Pancake or French Toast
Hamburgers N-12
Cheeseburgers N-12-1
Frankfurters L-88-2

Breaded Chicken Wings (everyday) L-812

Chicken Fingers (on odd days) L-109-5

French Fries Q-45

Baked Bacon L-1

Creamed Beef L-30

Hash Browns Q-46

Grits E-2

Eggs to order

(Separate Production Schedule will be prepared)

14 Day Breakfast Remote Feeding Menu

Meal 1	Meal 2	Meal 3
Scrambled Eggs	Scrambled Eggs	Scrambled Eggs
Hard Boiled Eggs	Scrambled Eggs w/ Ham	Scrambled Eggs w/ Peppers, Onions
Sliced Bacon	Sliced Bacon	Sliced Bacon
Creamed Beef	Turkey Sausage	Turkey Bacon
Hashed Brown Potatoes	Hashed Brown Potatoes	Hashed Brown Potatoes
Grits	Grits	Grits
Biscuits	Biscuits	Biscuits
French Toast	Waffles	French Toast
Syrup	Syrup	Syrup
Peanut Butter & Jelly	Peanut Butter & Jelly	Peanut Butter & Jelly
Ind Juice or 5 Gal container	Ind Juice or 5 Gal	Ind Juice or 5 Gal container
Pastry	Pastry	Pastry
Bread	Bread	Bread
Cereal	Cereal	Cereal
Butter	Butter	Butter
Meal 4	Meal 5	Meal 6
Scrambled Eggs	Scrambled Eggs	Scrambled Eggs
Hard Boiled Eggs	Scrambled Eggs w/ Ham	Scrambled Eggs w/ Peppers, Onions
Sliced Bacon	Sliced Bacon	Sliced Bacon
Creamed Beef	Turkey Sausage	Sausage
Hashed Brown Potatoes	Hashed Brown Potatoes	Hashed Brown Potatoes
Grits	Grits	Grits
Biscuits	Biscuits	Biscuits
French Toast	Waffles	French Toast
Syrup	Syrup	Syrup
Peanut Butter & Jelly	Peanut Butter & Jelly	Peanut Butter & Jelly
Ind Juice or 5 Gal container	Ind Juice or 5 Gal	Ind Juice or 5 Gal container
Fresh Fruit	Fresh Fruit	Fresh Fruit
Pastry	Pastry	Pastry
Cereal	Cereal	Cereal
Butter	Butter	Butter
Coffee	Coffee	Coffee
Meal 7	Meal 8	Meal 9
Scrambled Eggs	Scrambled Eggs	Scrambled Eggs
Hard Boiled Eggs	Scrambled Eggs w/ Ham	Scrambled Eggs w/ Peppers, Onions
Sliced Bacon	Sliced Bacon	Sliced Bacon
Creamed Beef	Split Smoked Sausage	Turkey Sausage
Hashed Brown Potatoes	Hashed Brown Potatoes	Hashed Brown Potatoes
Grits	Grits	Grits
Biscuits	Biscuits	Biscuits
French Toast	Waffles	French Toast
Syrup	Syrup	Syrup
Peanut Butter & Jelly	Peanut Butter & Jelly	Peanut Butter & Jelly
Ind Juice or 5 Gal container	Ind Juice or 5 Gal	Ind Juice or 5 Gal container
Fresh Fruit	Fresh Fruit	Fresh Fruit
Pastry	Pastry	Pastry
Bread	Bread	Bread
Cereal	Cereal	Cereal
Coffee	Coffee	Coffee
Meal 10	Meal 11	Meal 12
Scrambled Eggs	Scrambled Eggs	Scrambled Eggs
Hard Boiled Eggs	Scrambled Eggs w/ Ham	Scrambled Eggs w/ Peppers, Onions
Sliced Bacon	Sliced Bacon	Sliced Bacon
Creamed Beef	Turkey Bacon	Turkey Sausage
Hashed Brown Potatoes	Hashed Brown Potatoes	Hashed Brown Potatoes
Grits	Grits	Grits
Biscuits	Biscuits	Biscuits
French Toast	Waffles	French Toast
Syrup	Syrup	Syrup
Peanut Butter & Jelly	Peanut Butter & Jelly	Peanut Butter & Jelly
Ind Juice or 5 Gal container	Ind Juice or 5 Gal	Ind Juice or 5 Gal container
Fresh Fruit	Fresh Fruit	Fresh Fruit
Pastry	Pastry	Pastry

Misc. Index

S00001 ASSORTED FRUITS
S00002 SEASONAL FRUIT
S00102 ASSORTED CANNED FRUITS
S00200 ASSORTED FROZEN JUICES
S00201 ASSORTED CANNED JUICES
S00300 BEVERAGE BASE POWDER
S00301 INSTANT TEA
S00400 BULK MILK
S00500 TEA BAGS
S00501 HOT CHOCOLATE
S00601 ASSORTED DRY CEREALS
S00800 ASSORTED BREADS
S00801 ENGLISH MUFFINS/BAGELS
S00802 ENGLISH MUFFINS/BAGELS
S00804 GARLIC BREAD
S00900 MARGARINE/ BUTTER PATTIES
S00901 MELTED MARGARINE
S01000 STRAWBERRY CHEESE CAKE
S01100 POUND CAKE
S01200 CRACKERS
S01300 SALAD BAR
S01301 BREAKFAST BAR/PANCAKE BAR
S01302 FITNESS BAR
S01303 HEALTH PLATE
S01304 POTATO BAR
S01305 PASTA BAR
S01306 TACO BAR
S01307 ORIENTAL BAR
S01308 PIZZA BAR
S01400 S/O RELISH TRAY
S01500 ASST. SALAD DRESSINGS
S01501 LO-CAL SALAD DRESSINGS
S01600 RAVOLI
S01700 LEMON WEDGES
S01800 SOUR CREAM
S01900 CREAM CHEESE IND
S02000 POTATO CHIP
S02100 BREADED CHICKEN BREAST
S02200 CHICKEN TENDERLOIN
S02300 TEXAS STYLE BEEF BRISKET
S02400 SPICY POTATO WEDGES
S02500 GARLIC ROASTED Potatoes
S02600 RANCH STYLE POTATO WEDGES
S02700 ASSORTED ICE CREAM
S02800 CARBINATED BEVERAGES
S02900 ASSORTED CONDIMENTS
S03200 ASSORTED YOGURT
S03300 BAKED CHICKEN WINGS
S03301 BBQ CHICKEN WINGS
S03302 BUFFALO CHICKEN WINGS
S03301 HONEY BBQ CHICKEN WINGS
S03400 SEE DINING FACILITY MANAGER
S03500 SEE SHIFT LEADER
S03700 RASINS
S03701 WHITE & CHOCOLATE UHT
S03702 INSTANT OATMEAL
S03703 SYRUP IND
S03704 ASSORTED JAMS / JELLIES
S03705 NON DAIRY CREAMER
S03706 SWEET AND LOW IND.
S03707 PEANUT BUTTER
S03708 TOAST
S03709 ASST DOUGHNUTS
S03710 HOT LEFT OVERS

S03711 COLD LEFT OVERS 31
S03712 SANDWICH BAR