



JUNE 14TH:

THE BIRTHDAY OF THE U.S. ARMY



June 14th, 2012

US Army 237th Birthday

Creole Soup

**Crackers & Guacamole Dip
Chef's Salad with Shrimp**

**Grilled Steak w/
Sautéed Mushrooms and Onions
Roasted Pork Loin
BBQ Chicken**

**Oven Browned Potato Wedges
Hopping John Rice & Beans
Noodles Jefferson**

**Ratatouille Eggplant & Zucchini
Corn on the Cob
Herbed Green Beans**

**Tossed Vegetable Salad
Salad Bar
Three Bean Salad
Potato Salad
Cole Slaw**

**Carrot & Raisin Salad
Triple Mixed Melon
Jellied Fruit Salad
Fresh Berries
Sliced Fresh Peaches**

**Decorated Birthday Cake
Banana Split
Old Fashioned Bread Pudding
Caramel-Nut & Fruit Parfait**



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GUIDANCE and references:

Creole soup P-3

Guacamole M-52

Local SOP: Crackers, breads, spreads, condiments, toppings, beverages

Chef's Salad M-7 with Shrimp as chilled meat step 5

Grilled steak – L-7 Sautéed mushrooms & onions Q-30-1

BBQ Chicken = Barbequed Chicken L- 146 or L-146-1

Pork Roast L-81

Short Order: Local choices – consider specialty items such as:

Italian Sausage L-88-1 (Hot or Sweet) – serve with sub-style roll

Barbecued Pork Sandwich N-27-1 or N-27-2, served on bun

Steak and cheese submarine N-3; offer with Sautéed mushrooms & onions, Q-30-1

Local SOP: Deli Bar

Ratatouille Eggplant and Zucchini Q-22

Corn on the Cob Q-G-2 or Q-G-3

Herbed Green Beans Q-26

Oven Brownd Potato Wedges – commercial RTC or Q-50

Hopping John (Black eye Peas with Rice) E-10-1

Noodles Jefferson E-12



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Tossed Vegetable Salad M-48

Local SOP: Salad Bar

Three Bean Salad M-45

Potato Salad M-40 or variations

Cole Slaw M-8

Carrot & Raisin Salad = Carrot Salad M-5

Local SOP: Triple Mixed Melon – AP 40 pounds total mixed melons/hundred: remove rind, cut up in 1 inch cubes or scoop equal parts fresh Cantaloupe, Honeydew, Watermelon; toss lightly to mix, serve approximately ½ cup per portion

Jellied Fruit Salad M-25 or variations

Local SOP: Fresh berries – local in season – strawberries, blueberries, red &/ or black raspberries : 18 pounds per hundred: wash, pick over for debris or damaged fruit, blend lightly and serve ½ cup per person if strawberries are included; if only blueberries or raspberries serve 1/3 cup portions

Local SOP: Fresh sliced peaches – 24 pounds per hundred – wash, remove blemishes, slice in half, remove pit, slice into ½ inch wedges, serve ½ cup sliced fruit per serving

Local Choice/Local SOP: Decorated Army Birthday Cake – commercial or DFAC prepared G-32 with G-9 or any of many variations

Banana Split J-11

Old Fashioned bread Pudding = Bread Pudding J-16 serve with whipped topping K-1 or K-2

Local SOP: Caramel-Nut & Fruit Parfait –vanilla ice cream (4 gal / hundred) or soft-serve frozen yogurt; caramel sauce (or butterscotch)(commercial RTU or K-3) (3.5 qt / hundred); chopped walnuts 16 oz /hundred; 2 qt whipped topping K-1 or K-2: fresh or frozen berries Blueberries &/or Red Raspberries (4 lb/hundred) ...Layer TWICE in bowl or clear parfait glass/plastic cup: 1/3 cup ice cream or frozen yogurt with 2 T sauce, 1 T nuts, 2 T berries; finish second layer with 1 T whipped topping and 1 T nuts. Keep frozen until just ready to serve.