



238th

ARMY BIRTHDAY



June 14th, 2013

US Army 238th Birthday

Midwestern Tomato Rice Soup

Crackers & French Onion Dip

Grilled Steak w/
Sautéed Mushrooms and Onions
St Louis Style BBQ Pork Ribs
Savory Baked Chicken

Corn Bread

Rosemary Roasted Potato Wedges
Southwestern Sweet Potatoes, Black Beans, & Corn

Corn on the Cob
Herbed Green Beans

Tossed Vegetable Salad
Salad Bar
Country Style Tomato Salad
Cole Slaw
Carrot & Raisin Salad
Jellied Fruit Salad
Fresh Berries

Decorated Army-Birthday Cake

Triple Mixed Melon
Strawberry Shortcake
Butterscotch & Chocolate Brownies
Peach Cobbler



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GUIDANCE and references:

Midwestern Tomato Rice Soup P-804

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

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

St Louis Style BBQ Pork Ribs, L-836

Savory Baked Chicken L-158

Corn Bread D-014

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

Grilled Tuna & Cheese N-015-01 (offer options with provolone/rye bread)

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

Chicken Caesar Roll-up N-045 (whole wheat tortilla)

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

Local SOP: Deli Bar

Rosemary Roasted Potato Wedges, Q-071

Southwestern Sweet Potatoes, Black Beans, & Corn L-196 (3/4 cup serving as side dish)

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

Herbed Green Beans Q-26

Tossed Vegetable Salad M-48

Local SOP: Salad Bar

Country Style Tomato Salad M-053-01; Cole Slaw M-8; Carrot & Raisin Salad = Carrot Salad M-5

Jellied Fruit Salad M-025

Strawberry Shortcake (biscuit G-016) (cake G-016-01), Peach Cobbler I-010-01,

Brownies (chocolate H-002, butterscotch H-003) separate batches or swirl batters – local choice



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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

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