SERVING DATES: _____ CONTRACTOR/UNIT: Latitude Catering / Unit

								APPRO	VED	SERVE	ED
HOT AND HOT N BREAKFASTS 1-7	MENU 1 Tuesday 4/27/2021	MENU 2 Wednesday 4/28/2021	MENU 3 Thursday 4/29/2021	MENU 4 Friday 4/30/2021	MENU 5 Saturday 5/1/2021	MENU 6 Sunday 5/2/2021	MENU 7 Monday 5/3/2021	YES	NO	YES	NO
EGGS, fresh (2 or 3) or liquid (6 oz)	Scrambled	Scrambled with Cheese	Scrambled w/ Peppers and Onions	Fried	Fried	Green Chili Cheese Scrambled	Huevos Rancheros				
MEAT, Four (4)oz. Raw Weight Fresh OR Frozen OR Precooked	Sausage Patty	Kielbasa	Bacon	Sausage Link	Burger Patty	Pork Chop	Chorizo				
BREAD, Two (2) slices, 1 to 1 1/2 oz.	Danish	Muffin	Doughnut Holes	Mini-Doughnuts	Danish	Muffin	Tortilla				
POTATO, 6oz.	Hash Browns	Seasoned Cubes	Tator Tots	Hash Browns	Seasoned Cubes	Breakfast Potatoes	Mexican Potatoes				
Pancakes, French Toast, Waffles; 3-4 oz.	French Toast Sticks	Pancake	French Toast	Biscuit & Gravy	Cinnamon Roll	French Toast Sticks	Bean Tostada				
MILK, 1/2 Pint White and Chocolate	Yes	Yes	Yes	Yes	Yes	Yes	Yes				
FRUIT, Fresh OR canned	Banana	Banana	Banana	Banana	Banana	Banana	Banana				
100% Juice	Yes	Yes	Yes	Yes	Yes	Yes	Yes				
CEREAL, Cooked 6 oz.	Oatmeal Packets	Oatmeal Packets	Oatmeal Packets	Oatmeal Packets	Oatmeal Packets	Oatmeal Packets	Oatmeal Packets				

_____DATE______DATE_____DATE_____DATE_____DATE_____

PROPOSED BY_

Kitchen Manager Food Unit Leader

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SERVING DATES:	INCIDENT:	CONTRACTOR/UNIT: Latitude Catering / Unit

								APPR	OVED	SERVED
HOT AND HOT CONTAINER DINNERS 1-7	MENU 1 Monday 1/1/2021	MENU 2 Tuesday 5/1/2021	MENU 3 Wednesday 5/1/2021	MENU 4 Thursday 5/1/2021	MENU 5 Friday 5/1/2021	MENU 6 Saturday 5/1/2021	MENU 7 Sunday 5/1/2021	YES	NO	YES NO
ENTRÉE 1 - Meat Type:	Salisbury Steak w/ Mushroom Gravy	Smoked Pork Loin w/ BBQ Sauce	Chicken Teriyaki	Italian Sausage & Meat Sauce	Pork Carnitas	Chicken Tenders w/Ranch	Double Cheeseburger			
ENTRÉE 2 - Non Meat, 4oz.	Baked Beans	Green Chili Mac n Cheese	Veggie Egg Roll	White Bean Florentine	Pintos	Mac & Cheese	Baked Beans			
VEGETABLES, 4 ozs.	Carrots	Green Beans	Asian Blend	Italian Blend	Peppers & Onions	Mixed Vegetable	Corn on the Cob			
POTATO OR Substitute, 6oz.	Mashed Potatoes	Seasoned Wedges	Coconut Basmati Rice	Penne	Spanish Rice	Baked Potato	Seasoned Wedges			
BREAD, Two (2) slices, 1 to 1 1/2 oz.	Assorted Rolls	Wheat Rolls	Hawaiin Rolls	Garlic Bread	Tortilla	Cornbread	Hamburger Bun			
MILK, 1/2 Pint White and Chocolate	Yes	Yes	Yes	Yes	Yes	Yes	Yes			
DESSERT, 4 oz.	Ice Cream	Brownies	Ice Cream	Italian Ice	Churros	Ice Cream	Assorted Pies			
SELF SERVE SALAD BAR Salad Toppings en Salad lad Condiments [3) Salad Dressings	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad			
PREPARED SALAD	Cole Slaw	Potato Salad	Yakisoba Noodles	Cucumber Salad	Black Bean & Corn Salad	Pasta Salad	Potato Salad			
FRUIT OR FRUIT SALAD (1)	Peaches	Applesauce	Pineapple Chunks	Pears	Mixed Fruit	Mandarin Oranges	Applesauce			

PROPOSED BY	DATE	APPROVED BY	DATE
	Kitchen Manager		Food Unit Leader

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Food Unit Leader

INCIDENT: _____CONTRACTOR/UNIT: Latitude Catering / Unit SERVING DATES: APPROVED SERVED **HOT AND HOT** MENU 8 MENU 9 **MENU 10 MENU 11** MENU 12 **MENU 13 MENU 14** N BREAKFASTS Monday Tuesday Wednesday Thursday Friday Saturday Sunday 8-14 1/1/2021 5/1/2021 5/1/2021 5/1/2021 5/1/2021 5/1/2021 5/1/2021 YES NO YES NO Scrambled w/ EGGS, fresh (2 or 3) Scrambled Scrambled w/ Scrambled Fried Fried **Denver Scrambled** Green Chili & or liquid (6 oz) Cheese w/Cheese Cheese MEAT, Four (4)oz. Raw Weight **Fried Chicken** Sausage Patty Sausage Links Ham Steak Kielbasa Bacon Sausage Patty Fresh OR Frozen OR Fritter Precooked BREAD, Two (2) slices, **Assorted Pastries Doughnut Holes** Mini-Doughnuts Muffin **Doughnut Holes Assorted Pastries** Danish 1 to 1 1/2 oz. POTATO, 6oz. **Seasoned Cubes Hash Browns Seasoned Cubes Tater Tots Breakfast Potatoes Tater Tots Hash Browns** Pancakes, French Waffle **Pancake** French Toast **Cinnamon Roll** Pancake **Biscuit & Gravy** Biscuit & Gravy Toast, Waffles; 3-4 oz. MILK, 1/2 Pint Yes Yes Yes Yes Yes Yes Yes White and Chocolate FRUIT, Fresh OR Banana Banana Banana Banana Banana Banana Banana canned 100% Juice Yes Yes Yes Yes Yes Yes Yes

Oatmeal Packets

Oatmeal Packets

Oatmeal Packets

Oatmeal Packets

Oatmeal Packets

CEREAL, Cooked 6 oz.

Oatmeal Packets

Oatmeal Packets

Food Uı Kitchen Manager

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ERVING DATES:	INCIDENT:	CONTRACTOR/UNIT: Latitude Catering / Unit
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										SERVED
HOT AND HOT CONTAINER DINNERS 8-14	MENU 8 Monday 1/1/2021	MENU 9 Tuesday 5/1/2021	MENU 10 Wednesday 5/1/2021	MENU 11 Thursday 5/1/2021	MENU 12 Friday 5/1/2021	MENU 13 Saturday 5/1/2021	MENU 14 Sunday 5/1/2021	YES	NO	YES NO
ENTRÉE 1 - Meat Type:	Ham Steak	Smoked Tri-Tip	BBQ Pulled Pork	Chicken Fajitas	Smoked Turkey w/Gravy	Jamician Jerk Pork Loin	Chicken Alfredo			
ENTRÉE 2 - Non Meat, 4oz.	Red Beans	Mac & Cheese	Cassoulet	Pintos	Lentils	Black Beans	Quinoa			
VEGETABLES, 4 ozs.	Green Beans	Carrots	Buttered Corn	Peppers & Onions	Mixed Vegetable	Caribbean Blend	Italian Blend			
POTATO OR Substitute, 6oz.	Basmati Rice	Baked Potato	Rice Pilaf	Spanish Rice	Mashed Potato	Coconut Rice	Penne			
BREAD, Two (2) slices, 1 to 1 1/2 oz.	Assorted Roll	Hawaiin Roll	Cornbread	Tortilla	Cornbread Stuffing	Assorted Roll	Garlic Bread			
MILK, 1/2 Pint White and Chocolate	Yes	Yes	Yes	Yes	Yes	Yes	Yes			
DESSERT, 4 oz.	Banana Pudding	Ice Cream	Cobbler	Brownie	Ice Cream	Ice Cream	Italian Ice			
SELF SERVE SALAD BAR Salad Toppings en Salad lad Condiments (3) Salad Dressings	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad	Pre-Made Salad			
PREPARED SALAD	Cole Slaw	Broccoli Raisan Salad	Macaroni Salad	South of the Border Slaw	Potato Salad	Pasta Salad	Cole Slaw			
FRUIT OR FRUIT SALAD (1)	Pineapple	Pears	Applesauce	Mixed Fruit	Peaches	Pineapple	Mandarin Oranges			

PROPOSED BY	DATE	APPROVED BY	DATE
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SERVING DATES:	INCIDENT:	CONTRACTOR/UNIT: Latitude Catering / Unit

APPROVED SERVED **MENU 17 HOT AND HOT MENU 15 MENU 16 MENU 18 MENU 19 MENU 20 MENU 21** N BREAKFASTS Monday Tuesday Wednesday Thursday Friday Saturday Sunday 15-21 1/1/2021 5/1/2021 5/1/2021 5/1/2021 5/1/2021 5/1/2021 5/1/2021 YES NO YES NO Scrambled with Scrambled EGGS, fresh (2 or 3) Scrambled w/Cheese, Peppers Green Chili & Fried Scrambled Fried Fried or liquid (6 oz) w/Cheese & Onions Cheese MEAT, Four (4)oz. Raw Weight Fried Chicken Sausage Links Bacon Ham **Chicken Fried Steak** Sausage Links **Shredded Pork** Fresh OR Frozen OR Fritter Precooked BREAD, Two (2) slices, Danish Mini-Doughnuts Muffins **Doughnut Holes** Danish **Assorted Pastries Tortillas** 1 to 1 1/2 oz. POTATO, 6oz. **Seasoned Cubes** Hashbrowns **Seasoned Cubes Tater Tots** Hashbrowns **Seasoned Cubes Mexican Potatoes** Pancakes, French Waffle **Pancake Biscuit & Gravy French Toast Biscuit & Gravy Cinnamon Roll French Toast** Toast, Waffles; 3-4 oz. MILK, 1/2 Pint Yes Yes Yes Yes Yes Yes Yes White and Chocolate FRUIT, Fresh OR Banana Banana Banana Banana Banana Banana Banana canned 100% Juice Yes Yes Yes Yes Yes Yes Yes CEREAL, Cooked 6 oz. **Oatmeal Packets Oatmeal Packets Oatmeal Packets Oatmeal Packets Oatmeal Packets Oatmeal Packets Oatmeal Packets**

PROPOSED BY	DATE	APPROVED BY	DATE

- Food Ui Kitchen Manager
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SERVING DATES:	INCIDENT:				CONTRACTOR/UNIT: Latitude Catering / Unit						
HOT AND HOT CONTAINER DINNERS 15-21	MENU 15 Monday 1/1/2021	MENU 16 Tuesday 5/1/2021	MENU 17 Wednesday 5/1/2021	MENU 18 Thursday 5/1/2021	MENU 19 Friday 5/1/2021	MENU 20 Saturday 5/1/2021	MENU 21 Sunday 5/1/2021			YES N	
ENTRÉE 1 - Meat Type:	Beef Tacos	BBQ Shredded Beef	Orange Chicken	Meatballs	Andouille Sausage	Carolina Pulled Pork	Chicken Fajitas				
ENTRÉE 2 - Non Meat, 4 oz.	Pintos	Baked Beans	Vegetable Egg Roll	White Bean Florentine	Cassoulet	Mac & Cheese	Refried Beans				
VEGETABLES, 4 oz.	Chuckwagon Corn	Carrots	Asian Blend	Italian Blend	Green Beans	Mixed Veggie	Peppers & Onions				
POTATO OR Substitute, 6 oz.	Spanish Rice	Seasoned Wedges	Fried Rice	Spaghetti	Rice Pilaf	Baked Potato	Cilantro Lime Rice				
BREAD, Two (2) slices, 1 to 1 1/2 oz.	Tortilla	Brioche Slider Bun	Hawaiin Roll	Garlic Bread	Cornbread	Hamburger Bun	Tortilla				
MILK, 1/2 Pint White and Chocolate	Yes	Yes	Yes	Yes	Yes	Yes	Yes				
DESSERT, 4 oz.	Churro	Cobbler	Banana Pudding	Italian Ice	Ice Cream	Brownie	Churro				
SELF SERVE SALAD AR Salad Toppings on Salad ad Condiments B) Salad Dressings	Yes	Yes	Yes	Yes	Yes	Yes	Yes				
PREPARED SALAD	Quinoa Salad	Macaroni Salad	Yakisoba Noodles	Ambrosia Salad	Cole Slaw	Pasta Salad	Black Bean Corn Salad				
FRUIT OR FRUIT SALAD (1)	Seasonal Fruit	Pears	Mandarin Oranges	Peaches	Applesauce	Mixed Fruit	Seasonal Fruit				

PROPOSED BY______DATE______DATE______DATE______DATE______DATE______

Kitchen Manager

Food Unit Leader

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