

# STAFF 24 X 7 MEAL SERVICE SAMPLE MENUS USED

## Sample Menu Options Utilised by a Previous Client

All of our staff meal options are jointly agreed and approved by our clients in advance of implementation. Each of our menus has a two-week life cycle before it is changed. No meal item will appear twice in any given fortnight. All of our menus provide vegan and gluten-free options

<b>Dinner Menu 1</b>	<ol style="list-style-type: none"> <li>1. Chicken with Corn Mash &amp; Gravy (GF)</li> <li>2. Beef BBQ Lasagna with Greek Salad</li> <li>3. Potato &amp; Chickpea Curry with Roast Veggies (V, GF)</li> </ol>
<b>Dinner Menu 2</b>	<ol style="list-style-type: none"> <li>1. Burger Night</li> <li>2. Choose Your Filling Between Beef, Chicken or Veggie (V, GF)</li> <li>3. Served With Buns, Lettuce, Tomato, Pickles, Cheese, Ketchup, and BBQ Sauce</li> </ol>
<b>Dinner Menu 3</b>	<ol style="list-style-type: none"> <li>1. Beef Burgundy with Mashed Potato</li> <li>2. Spinach &amp; Ricotta Lasagna Served with Garden Salad</li> <li>3. Chickpea Masala (V, GF) Served with Steamed Rice</li> </ol>
<b>Dinner Menu 4</b>	<ol style="list-style-type: none"> <li>1. Tandoori Chicken (GF) Served with Roast Veggies</li> <li>2. Garlic &amp; Pepper Beef Stir Fry Served with Singapore Noodles</li> <li>3. Aloo Gobi (V, GF) Served with Steamed Rice</li> </ol>
<b>Dinner Menu 5</b>	<ol style="list-style-type: none"> <li>1. Traditional Beef Stew Served with Mash Potato (GF)</li> <li>2. Tandoori Chicken (GF) Served with Saffron Rice</li> <li>3. Mung Bean Dahl Served with Steamed Rice (V, GF)</li> </ol>
<b>Lunch Menu 1</b>	<ol style="list-style-type: none"> <li>1. Bahn MI Roll</li> <li>2. Vietnamese Chicken Pork Belly</li> <li>3. Tofu Sweet Chilli (V, GF)</li> </ol> <p>Served With Mini Doughnuts</p>
<b>Lunch Menu 2</b>	<ol style="list-style-type: none"> <li>1. Peri Peri Chicken Salad (GF)</li> <li>2. Lemon Herb Chicken &amp; Brown Rice Salad (GF, DF)</li> <li>3. Salmon Salad With Carrots, Pumpkin, &amp; Beetroot Salad (V &amp; GF)</li> <li>4. Roast Beef Salad (GF)</li> <li>5. Sweet Muffin</li> </ol>
<b>Lunch Menu 3</b>	<ol style="list-style-type: none"> <li>1. Sushi Handrolls with Assorted Fillings</li> <li>2. Teriyaki Chicken, Teriyaki Beef, Crispy Chicken, Cooked Tuna, California Roll, Veggies (V)</li> <li>3. Whole Fruits</li> </ol>
<b>Lunch Menu 4</b>	<ol style="list-style-type: none"> <li>1. Parma Feast</li> <li>2. Chicken Parma or Veggie Patty (V, GF)</li> <li>3. Served With Potato Wedges &amp; Garden Salad (V, GF)</li> </ol>
<b>Lunch Menu 5</b>	<ol style="list-style-type: none"> <li>1. Assorted Gourmet Roti Wap</li> <li>2. Chicken &amp; Avocado, Chicken Tender, Tandoori Chicken. Ham, Turkey, Beef, Salami, Roast Veggies</li> <li>3. Whole Fruits or Sweet Slices</li> </ol>

[www.cruzing.com.au](http://www.cruzing.com.au)

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# STAFF 24 X 7 MEAL SERVICE - INITIAL PROGRAM DESIGN MATTERS

## Priority Issues for Initial Joint Consideration & Resolution

1. Determining the desired shifts/days for staff meal service operation
2. Determining the indicative staffing levels by designated shifts
3. Determining the appropriate staff meal-break scheduling by designated shifts
4. Determining the desired meal service categories by designated shifts
5. Determining the appropriate Cruzing staffing levels by designated shifts
6. Determining the appropriate menu design and cycle-time by designated shifts
7. Determining suitable arrangements for food delivery to the premises/set-up of the designated meal service venue
8. Determining the designated meal service venue equipment requirements, set-up & installation
9. Determining the agreed process for managing surplus meals distribution/disposal
10. Determining the appropriate method for complaint resolution (your staff and ours)
11. Determining an appropriate action plan for effectively managing potential service disruptions
12. Determining Cruzing's minimum set-up time in order to hire and induct suitable service staff

