STATE OF FLORIDA

FACILITY OR

MONDAY

INSTITUTION NAME:

December 4, 2016

SUNDAY

DEPARTMENT OF CORRECTIONS ADULT MASTER MENU

WEDNESDAY

MONTH OF

OPERATION:

WEEK 1

She Chil

FL Department of Corrections Approval Shane Phillips, Bureau Chief

TUESDAY

Craig McCormick, MS, RD, LD/N Public Health Nutrition Program Manager

THURSDAY

Nutrition Program Manager FRIDAY

SATURDAY

BREAKFAST						
3 oz eggs (E)		2 oz breakfast sausage pty (E)		¾ c breakfast meat gravy (E)	2 oz breakfast sausage pty (E)	
	1	,				
1 c grits	1 c oatmeal	1 c grits	1 c oatmeal	1 c grits	1 c grits	1 c oatmeal
¾ c Lyonnais potatoes		¾ c hash brown potatoes		¾ c Lyonnais potatoes	¾ c hash brown potatoes	
2 ea biscuits or bread	2 ea pancakes (E)	2 ea biscuits or bread	2 ea coffee cake (E)	2 ea biscuits	2 ea biscuits or bread	2 ea coffee cake (E)
1 ea fresh fruit	4 oz fruit juice	4 oz fruit juice	1 ea fresh fruit	4 oz fruit juice	4 oz fruit juice	1 ea fresh fruit
1 c coffee	1 c coffee	1 c coffee	1 c coffee	1 c coffee	1 c coffee	1 c coffee
1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage
½ oz jelly (# 60 disher)	2 oz syrup	1/2 oz jelly (# 60 disher)		½ oz jelly (# 60 disher)	1/2 oz jelly (# 60 disher)	
2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk
½ oz margarine (# 60 disher)	¹ / ₂ oz margarine (# 60 disher)	¹ / ₂ oz margarine (# 60 disher)	¹ / ₂ oz margarine (# 60 disher)	¹ / ₂ oz margarine (# 60 disher)	½ oz margarine (# 60 disher)	¹ / ₂ oz margarine (# 60 disher)
No Alternate Entrée	No Alternate Entrée	2 oz cheese (AE)	No Alternate Entree	2 oz cheese (AE)	2 oz cheese (AE)	No Alternate Entree
						Horneen ace Endee
	1					
LUNCH		1	I	1	I	
1/2 c torta meat (E)	4 oz zesty patty (E)	4 oz peanut butter & jelly (E)	1/2 c sloppy joe (E)	1 c yakisoba (E)	1 c cheesy meat casserole (E)	½ c southern BBQ (E)
		(#10 scoop)				
¾ c rice	¾ c rice	· · · · · · · · · · · · · · · · · · ·	¾ c rice pilaf	1		¾ c pasta salad
¾ c dried beans		¾ c dried beans	% c dried beans	¾ c dried beans		34 c dried beans
	½ c stewed tomatoes		1/2 c squash		½ c greens	½ c carrots
¹ / ₂ c marinated vegetable medley	½ c carrot slaw	½ c marinated vegetable medley	i squasii	½ c coleslaw	½ c marinated vegetable medley	½ c marinated vegetable medley
i e manated vegetable medicy		i c manuace regetable mealey			i e manuaca regetable mealer	i e maniace regetable mealey
2 ea bread	2 ea bread	2 ea bread	2 ea bread	2 ea bread or	2 ea bread or	2 ea bread
		2 cu breau		1 ea pan biscuit	1 ea pan biscuit	
	1 ea cake w/icing	½ c pudding	1 ea cookie	1 ea cookie	½ c pudding	
	1 ea mustard (pk or tsp)	72 C pudding			72 c pudding	
1 oz shredded cheese (#16)	1 ea ketchup (pk or tsp)					
1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea
1 c dried beans(AE)	1 c dried beans (AE)	No Alternate Entrée	1 c dried beans(AE)	1 c dried beans (AE)	1 c dried beans(AE)	1 c dried beans (AE)
i c uneu beans(AL)	i c uneu beans (AL)	No Alternate Entree	i c uneu beans(AL)	½ c pasta (AE)	½ c pasta (AE)	1 C uneu beans (AL)
					72 C pasta (AE)	
	1	1		1		
DINNER		<u> </u>	· · · · · · · · · · · · · · · · · · ·	1	L	
2 oz turkey ham (E)	2 ea poultry hot dogs (E)	1 ea oven fried chicken leg ¼ (E)	4 oz country patty (E)	1 ea beef patty (E)	3 oz smoked turkey sausage (E)	2 ea hot dogs (E) w/
			. SE country party (E)		SE Shieles tarkey subsuge (E)	2 oz chili
¾ c cheesy grits	¾ c oven browned potatoes	¾ c rice	¾ c rice	% c mashed potatoes	% c oven browned potatoes	% c rice
	³ c baked beans			½ c cabbage		
½ c vegetable blend	build build build	½ c carrots	½ c vegetable blend	i cobbage	½ c vegetable blend	½ c mixed vegetables
¹ / ₂ c marinated vegetable medley	½ c coleslaw		¹ / ₂ c carrot coins	½ c marinated vegetable medley	¹ / ₂ c coleslaw	2 c marinated vegetables
2 ea bread or	2 ea bread	2 ea bread	2 ea bread	2 ea bread	2 ea bread	2 ea bread
1 ea pan biscuit						
	1 ea brownie	1/2 c bread pudding	1 ea cake w/icing	½ c pudding	½ c canned fruit	
	2 ea mustard (pk or tsp)	2 c breau puduling		1 ea mustard (pk or tsp)	2 ea mustard (pk or tsp)	
	2 ea ketchup (pk or tsp) 2 ea ketchup (pk or tsp)			1 ea ketchup (pk or tsp)		
⅓ oz margarine (# 100 disher)			⅓ oz margarine (# 100 disher)	r ca ketchup (pk or tsp)		
1 c fortified beverage	1 c fortified beverage	1 c fortified beverage	 1 c fortified beverage 	1 c fortified beverage	1 c fortified beverage	1 c fortified beverage
	1 c dried beans (AE)	4 oz peanut butter (# 10 disher) (AE)		4 oz peanut butter (# 10 disher) (AE)		1 c fortified beverage 1 c dried beans (AE)
1 c dried beans (AE)	1 C uneu beans (AE)	4 02 peanul buller (# 10 disher) (AE)	1 C urieu bearis (AE)	4 02 peanut butter (# 10 disher) (AE)	1 C uneu beans (AE)	± c uneu beans (AE)
		1	ļ	1	1	1

(E) - Denotes Entree

(AE) - Denotes Alternate Entree (AE) do not receive:

gravy

mustard or catsup

This is to certify that this menu is reviewed monthly and is served as written unless otherwise noted MENU SUBJECT TO CHANGE DUE TO PRODUCTION PROBLEMS, PRODUCT AVAILABILITY, OR SECURITY ISSUES

Food Service Director

+ Salt/Pepper shall be offered

DMS-16/17-050, Attachment J

STATE OF FLORIDA

FACILITY OR

MONDAY

INSTITUTION NAME:

DEPARTMENT OF CORRECTIONS ADULT MASTER MENU

WEEK 2

WEDNESDAY

MONTH OF

SATURDAY

OPERATION:

December 4, 2016

SUNDAY

BREAKFAST

FL Department of Corrections Approval Shane Phillips, Bureau Chief

TUESDAY

Shen Chill a

raig McCormick, MS, RD, LD/N

THURSDAY

Public Health Nutrition Program Manager FRIDAY

oz breakfast sausage pty (E) % c breakfast meat gravy (E) oz breakfast sausage pty (E) oz eggs (E) 1 c grits c oatmeal c grits c oatmea c grits c grits c oatmeal % c Lyonnais potatoes c hash brown potatoes 3/4 c Lyonnais potatoes c hash brown potatoes ea biscuits or bread ea biscuits or bread ea coffee cake (E) ea coffee cake (E) ea biscuits or bread ea pancakes (E) 12 ea biscuits ea fresh fruit oz fruit juice oz fruit juice ea fresh fruit oz fruit juice oz fruit juice ea fresh fruit 1 c coffee 1 c breakfast beverage breakfast beverage c breakfast beverage С oz jelly (# 60 disher) oz jelly (# 60 disher) oz jelly (# 60 disher) ½ oz jelly (# 60 disher) oz syrup 2 ea sugar pk ea sugar pk ea sugar pk ea sugar pk 2 ea sugar pk ea sugar pk 2 ea sugar pk ½ oz margarine (# 60 disher) oz margarine (# 60 disher) oz margarine (# 60 disher) 1/2 oz margarine (# 60 disher) oz cheese (AE) No Alternate Entrée No Alternate Entrée No Alternate Entree oz cheese (AE) oz cheese (AE) No Alternate Entree LUNCH c cabbage roll casserole (E) c southern BBQ (E) c chili mac (E) c yakisoba (E) ea poultry hot dogs (E) oz zesty patty (E) c sloppy joe (E) ¾ c rice pilaf c oven brown potatoes c garlic & herb pasta ¾ c rice ¾ c dried beans c dried beans c dried beans 3/4 c dried beans c squash c mixed vegetables c carrots ½ c marinated vegetable medley c marinated vegetable medley c coleslaw c cole slaw c carrot slaw c coleslaw c squash ea cornbread ea bread ea combread ea bread ea bread or ea bread ea bread ea pan biscuit ea cookie ½ c pudding ea cookie ea cookie ea cake w/icing ea mustard (pk or tsp) ea mustard (pk or tsp) ea ketchup (pk or tsp) ea ketchup (pk or tsp) 1 c fortified tea c fortified beverage c fortified tea 1 c dried beans (AE) 1 c dried beans (AF) 1 c dried beans (AE) c dried beans (AE) 1 c dried beans (AE) c dried beans (AE) 1 c dried beans (AE) ½ c rice (AE) 2 c pasta (AE) 2 c pasta (AE) DINNER 4 oz salisbury patty (E) c country meat gravy (E) ea oven fried chicken leg ¼ (E) ea tamale pizza (E) ea beef patty (E) oz southwestern patty (E) 34 c Italian meat sauce (E) % c mashed potatoes ¾ c rice 3/4 c rotini c rice 3/4 c rice c rice ¾ c rotini c dried beans c dried beans c dried beans ½ c broccoli cabbage c carrots c corn С c greens ½ c coleslaw с marinated vegetable medley c marinated vegetable medley c carrot coins c marinated vegetable medley c marinated vegetable medley ea bread or ea bread or ea bread ea bread ea bread ea garlic biscuit ea pan biscuit ea pan biscuit ½ c pudding ½ c bread pudding pudding ea cake w/ icing 1/2 C ea mustard (pk or tsp) ⅓ oz margarine (# 100 disher) ea ketchup (pk or tsp) c fortified beverage 1 c dried beans (AE) oz peanut butter (# 10 disher) (AE) 1 c dried beans (AE) oz peanut butter (# 10 disher) (AE) 1 c dried beans (AE) 1 c dried beans (AE) c dried beans (AE)

(E) - Denotes Entree

(AE) - Denotes Alternate Entree (AE) do not receive:

gravy mustard or catsup

Salt/Pepper shall be offered

DMS-16/17-050, Attachment J

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Food Service Director

STATE OF FLORIDA DEPARTMENT OF CORRECTIONS ADULT MASTER MENU

MONTH OF

OPERATION:

WEEK 3

She Chilly

FL Department of Corrections Approval

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May	Wound	
	aig McCormick, MS, RD,	
Public H	lealth Nutrition Program	n Manager

MENU SUBJECT TO CHANGE DUE TO

PRODUCTION PROBLEMS, PRODUCT

AVAILABILITY, OR SECURITY ISSUES

December 4, 2016

FACILITY OR

INSTITUTION NAME:

Shane Phillips, Bureau Chief

		Public Health Nutrition Program Manager										
	SUNDAY	MONDAY	TUESDAY		WEDNESDAY		THURSDAY		FRIDAY			SATURDAY
	BREAKFAST		1	-		_						
3 oz	eggs (E)		2 oz breakfast sausage pty (E)			3/4	c breakfast meat gravy (E)	2 o	z breakfast sausage pty (E)			
	grits	1 c oatmeal	1 c grits	1 C	oatmeal	1	0	1 c	0	1	С	oatmeal
3⁄4 C	Lyonnais potatoes		34 c hash brown potatoes			3/4	<i>i i</i>		hash brown potatoes			
2 ea	biscuits or bread	2 ea pancakes (E)	2 ea biscuits or bread	2 e	a coffee cake (E)	2	ea biscuits	2 e	a biscuits or bread	2	ea	coffee cake (E)
1 ea	fresh fruit	4 oz fruit juice	4 oz fruit juice	1	a fresh fruit	4	oz fruit juice	4 0	z fruit juice	1		fresh fruit
	coffee	,	,						,	1		coffee
1 c	breakfast beverage	1 c coffee	1 c coffee 1 c breakfast beverage	1 c		1		1 c		1		
1 с ½ оz	jelly (# 60 disher)	1 c breakfast beverage	1 c breakfast beverage ¹ / ₂ oz jelly (# 60 disher)	1 c	Dreaklast beverage	1/2	c breakfast beverage oz jelly (# 60 disher)	1 c	z jelly (# 60 disher)	1	ι	breakfast beverage
		2 oz syrup	2 ea sugar pk	2 e	a sugar ak		ea sugar pk		a sugar pk	1		augar ak
	sugar pk margarine (# 60 disher)	2 ea sugar pk ½ oz margarine (# 60 disher)	¹ / ₂ oz margarine (# 60 disher)		a sugar pk z margarine (# 60 disher)		oz margarine (# 60 disher)		z margarine (# 60 disher)			sugar pk margarine (# 60 disher)
/2 UZ	No Alternate Entrée	No Alternate Entrée	2 oz cheese (AE)	/2 0	No Alternate Entree	_	oz cheese (AE)		z cheese (AE)	/2	02	No Alternate Entree
_	LUNCH	No Alternate Entree				14		12 0	2 UNCOC (AL)	-		No Alternate Littlee
½ C	torta meat (E)	4 oz peanut butter & jelly (E)	1 c western chili (E)	1 c	cabbage roll casserole (E)	1	c meat fried rice (E)	2 0	z turkey ham (E)	4	oz	zesty patty (E)
		(#10 disher)		- ·		-		[`				
¾ C	rice		¾ c rice					3⁄4 C	cheesy grits	3/4	с	fiesta rice
		¾ c dried beans		∛4 C	dried beans	1/2	c corn		dried beans	3/4	с	dried beans
			½ c squash w/ onions	½ c	carrots	1/2	c vegetable blend					
½ c	marinated vegetable medley	½ c marinated vegetable medley	½ c marinated vegetable medley	½ c	marinated vegetable medley		0			1/2	с	cole slaw
2 ea	bread	2 ea bread	1 ea cornbread	1 e	a cornbread	1	ea cornbread	2 e	a bread	2	ea	bread
		1 ea cookie		½ C	pudding	1/2	c pudding	1 e	a cake w/ icing			
								1 e	a mustard (pk or tsp)	1	ea	mustard (pk or tsp)
1 oz	shredded cheese (#16)									1	ea	ketchup (pk or tsp)
1 c	fortified tea	1 c fortified tea	1 c fortified tea	1 c	fortified tea	1	c fortified tea	1 c	fortified tea	1	с	fortified tea
1 c	dried beans (AE)	No Alternate Entrée	1 c dried beans (AE)	1 C	dried beans (AE)	1	c dried beans (AE)	1 C	dried beans (AE)	1	С	dried beans (AE)
				½ C	rice (AE)	1/2	c rice (AE)					
	DINNER		1							_		
2 ea	poultry hot dogs (E)	4 oz southwestern patty (E)	1 ea oven fried chicken leg ¼ (E)		a hot dogs (E) w/	1	ea beef patty (E)	3 o	z smoked turkey sausage (E)	4	oz	country patty (E)
					z chili							
¾ C	garlic & herb pasta	¾ c fiesta rice		3⁄4 C	rotini	3/4	0	∛4 C		1	ea	rice pilaf
∛4 C	baked beans		¾ c dried beans	Ι.			c cabbage	% с	dried beans			
			1/2 c stewed tomatoes	½ C	greens	1/2	c green beans	Ι.				carrots
½ C	marinated vegetable medley	½ c cole slaw	½ c coleslaw	Ι.		1.		½ C				marinated vegetable medley
2 ea	bread	2 ea bread	2 ea bread	2 e	a bread	2	ea bread	2 e	a bread	2	ea	bread or
						1						
		d an analytic	a sa sastia	1/	an an and family	1/	- Investigation	1	!	1	ea	pan biscuit
2	must and (all an trac)	1 ea cookie	1 ea cookie	1/2 C	canned fruit	1/2	c bread pudding		a cookie			
	mustard (pk or tsp)	1 ea mustard (pk or tsp)				1	ea mustard (pk or tsp)		a mustard (pk or tsp)	1/		
	ketchup (pk or tsp)	1 ea ketchup (pk or tsp)	1 a fartified hoverage	1 -	fortified beverage	1	ea ketchup (pk or tsp)		z margarine (# 100 disher)			margarine (# 100 disher)
1 c	fortified beverage	1 c fortified beverage	1 c fortified beverage 4 oz peanut butter (# 10 disher) (AE)	_	fortified beverage	_	c fortified beverage oz peanut butter (# 10 disher) (AE	1 c	0			fortified beverage
T C	dried beans (AE)	1 c dried beans (AE)	4 02 peanut butter (# 10 disher) (AE)	L c	uneu beans (AE)	4	02 peanut butter (# 10 disher) (AE	1 c	dried beans (AE)	1	С	dried beans (AE)
						1						

(AE) - Denotes Alternate Entree (AE) do not receive:

Salt/Pepper shall be offered

gravy mustard or catsup

Food Service Director

This is to certify that this menu is

reviewed monthly and is served

as written unless otherwise noted

DMS-16/17-050, Attachment J

Page 3 of 4

STATE OF FLORIDA DEPARTMENT OF CORRECTIONS ADULT MASTER MENU

MONTH OF

OPERATION:

WEEK 4

Shu Ch

December 4, 2016

FACILITY OR

INSTITUTION NAME:

	December 4, 2016		Shur Chur FL Department of Corrections Ap Shane Phillips, Bureau Chief		- Put	Any Molecomet Graig McCormick, MS, RD, LD/N slic Health Nutrition Program Manag	ger
	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	BREAKFAST		L	1	L		1
3 oz	eggs (E)		2 oz breakfast sausage pty (E)		¾ c breakfast meat gravy (E)	2 oz breakfast sausage pty (E)	
1 c	0	1 c oatmeal	1 c grits	1 c oatmeal	1 c grits ³ / ₄ c Lyonnais potatoes	1 c grits ¾ c hash brown potatoes	1 c oatmeal
¾ C	Lyonnais potatoes biscuits or bread	2 ea pancakes (E)	 % c hash brown potatoes 2 ea biscuits or bread 	2 ea coffee cake (E)	% c Lyonnais potatoes2 ea biscuits	 % c hash brown potatoes 2 ea biscuits or bread 	2 ea coffee cake (E)
2 ea	biscuits of bread	z ea pancakes (E)	2 ea biscuits of breau		z ea Discuits	z ea biscuits of bread	z ea coneccare (E)
1 ea	fresh fruit	4 oz fruit juice	4 oz fruit juice	1 ea fresh fruit	4 oz fruit juice	4 oz fruit juice	1 ea fresh fruit
1 c	coffee	1 c coffee	1 c coffee	1 c coffee	1 c coffee	1 c coffee	1 c coffee
1 c	breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage	1 c breakfast beverage
	jelly (# 60 disher)	2 oz syrup	½ oz jelly (# 60 disher)		½ oz jelly (# 60 disher)	½ oz jelly (# 60 disher)	
	sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk	2 ea sugar pk
½ OZ	margarine (# 60 disher)	½ oz margarine (# 60 disher)	1/2 oz margarine (# 60 disher)	½ oz margarine (# 60 disher)	1/2 oz margarine (# 60 disher)	1/2 oz margarine (# 60 disher)	1/2 oz margarine (# 60 disher)
	No Alternate Entrée	No Alternate Entrée	2 oz cheese (AE)	No Alternate Entree	2 oz cheese (AE)	2 oz cheese (AE)	No Alternate Entree
	LUNCH	1/ 1/ 220 (5)	4 1: 1 (5)				
1 C	chili mac (E)	¹ / ₂ c southern BBQ (E)	1 c yakisoba (E)	4 oz country patty (E)	¹ / ₂ c sloppy joe (E)	1 c Tuscan stew (E) ¾ c rice	1 c cheesy meat casserole (E)
3∕4 с	dried beans	¾ c rice ¾ c chili beans		 % c rice pilaf % c dried beans 	 % c pasta salad % c carrots 	⁷ c rice ³ c dried beans	
74 C	urled bears	74 C CHIII Dearis	½ c vegetable blend	74 C Uneu Deans		74 C Uneu beans	½ c green beans
½ c	marinated vegetable medley	½ c carrot coins	⁷² c coleslaw	½ c carrot coins	½ c green beans	¹ / ₂ c marinated vegetable medley	-
/2 C	mannated vegetable mediey					72 C mannated vegetable mediey	72 C COLE SIAW
1 ea	cornbread	2 ea bread	1 ea cornbread	2 ea bread	2 ea bread	2 ea bread or	2 ea bread or
						1 ea pan biscuit	1 ea pan biscuit
		1 ea cake w/icing	1 ea cookie		½ c pudding	1 ea cake w/ icing	
				1 ea mustard (pk or tsp)			
				1 ea ketchup (pk or tsp)			
1 C	fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea	1 c fortified tea
	dried beans (AE)	1 c dried beans (AE)	1 c dried beans (AE)	1 c dried beans (AE)	1 c dried beans (AE)	1 c dried beans (AE)	1 c dried beans (AE)
½ C	pasta (AE)		½ c pasta (AE)	l	l	ļ	½ c pasta (AE)
1 6	DINNER	1 a shaasu maat assaard (5)	1 as even fried shielen lo-1/(5)	3/ a Italian most sause (F)	1 og hoof potty (F)	4 oz colisburg potty (E)	2 op poultry botdogs (F)
T C	chili conquistador (E)	1 c cheesy meat casserole (E)	1 ea oven fried chicken leg ¼ (E)	¾ c Italian meat sauce (E)	1 ea beef patty (E)	4 oz salisbury patty (E)	2 ea poultry hotdogs (E)
¾ C	rice		¾ c rice	¾ c rotini	¾ c rice	34 c mashed potatoes	¾ c fiesta rice
½ C	vegetable blend	½ c greens	½ c corn	¹ / ₂ c vegetable blend	³ c dried beans	³ c dried beans	³ c baked beans
		¹ / ₂ c squash w/onions				½ c cabbage	
½ с	coleslaw		½ c coleslaw	¹ / ₂ c marinated vegetable medley	½ c corn		½ c marinated vegetable medley
2 ea	bread or	2 ea bread or	2 ea bread	1 ea garlic biscuit	2 ea bread	2 ea bread or	2 ea bread
1 ea	pan biscuit	1 ea pan biscuit				1 ea pan biscuit	
		½ c bread pudding	1 ea cookie	½ c pudding	1 ea fresh fruit	1 ea cookie	
					1 ea mustard (pk or tsp)		2 ea mustard (pk or tsp)
		⅓ oz margarine (# 100 disher)			1 ea ketchup (pk or tsp)	⅓ oz margarine (# 100 disher)	2 ea ketchup (pk or tsp)
1 c	fortified beverage	1 c fortified beverage	1 c fortified beverage	1 c fortified beverage	1 c fortified beverage	1 c fortified beverage	1 c fortified beverage
	dried beans (AE)	1 c dried beans (AE)	4 oz peanut butter (# 10 disher) (AE)	0	4 oz peanut butter (# 10 disher) (AE	0	1 c dried beans (AE)
		½ c pasta (AE)					
			1		1		1

(E) - Denotes Entree

(AE) - Denotes Alternate Entree (AE) do not receive:

gravy

mustard or catsup

Salt/Pepper shall be offered

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Food Service Director

DMS-16/17-050, Attachment J