



## Crown Services – Mobile Kitchen Menu – Dinner – Week 2

Service Dates From: \_\_\_\_\_ To: \_\_\_\_\_

Contractor/Organization: \_\_\_\_\_ Incident: \_\_\_\_\_

	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Main Entrée	BBQ Pork Ribs	Chicken Cordon Bleu	Tri-Tip in Mushroom Sauce	Dry-Seasoned Pork Loin	Chicken Cacciatore	Teriyaki Beef	Brisket
Vegetarian Entrée Option	Pasta Primavera	Vegetarian Lasagna	Grilled Portabella	Cheese Tortellini in Marinara Sauce	Cheese Stuffed Shell	Vegetable Stir Fry	Bow-Tie Pasta with Sundried Tomatoes
Side Dish 1	Baked Beans	Mashed Potatoes	Scalloped Potatoes	Rice Pilaf	Mashed Potatoes	Jasmine Rice	Chili Beans
Side Dish 2	Caesar Salad	Garden Green Salad	Caesar Salad	Garden Green Salad	Caesar Salad	Japanese Mixed Vegetables	Southwestern Salad
Starch	Corn on the Cob	Dinner Roll	Dinner Roll	Artisan Bread	Garlic Bread	Egg Roll	Mixed Corn
Additional Options	Garlic Bread	Roasted Squash	Steamed Cauliflower				Potato Salad

Kitchen Manager: \_\_\_\_\_

Date: \_\_\_\_\_

Contractor/Organization Approval: \_\_\_\_\_