

MENU PRICING*: Nov 30th 2015

Chicken:

- 8-piece Cut for Fried Chicken @ \$1.07 lb.
- Whole Chickens for Rotisserie @ \$1.07 lb.
- Chicken Thigh Meat @ \$1.31 lb.
- Chicken Tenders @ \$1.75 lb.
- Turkey, Bone-in @ \$1.28lb.
- Chicken Thigh Fillet @ \$1.31 lb.
- Chicken Breast @ \$1.91 lb.
- Chicken Wings @ \$2.05 lb.
- Chicken Livers @ \$.57 lb.
- Chicken Leg Quarters @ \$.75 lb.

Beef:

- Sirloin @ \$3.05 lb.
- Clod @ \$2.53 lb.
- Coarse Grind @ \$2.42 lb.
- Inside Round/Beef Flat @ \$2.37 lb.
- Beef Liver @ \$2.06 lb.

Seafood:

- Buffet Shrimp @ \$2.08 lb.
- Jumbo Brd. Shrimp @ \$3.20 lb.
- Basa @ \$1.90 lb.
- Bone-in Catfish @ \$2.59 lb.
- Salmon @ \$3.25 lb.

Pork:

- Spare Ribs@ \$1.62 lb.
- Baby Back Ribs@ N/A
- Boston Butt @ \$1.23 lb.
- Pork Collar@ \$1.25 lb.
- Pitt Ham@ \$1.63 lb.
- Link Sausage@ \$2.23 lb.
- Ital.Sausage@ \$2.18 lb.
- Smok Splt. Saus.@ \$2.11 lb.
- Pork Belly@ \$2.63 lb.

*Pricing denotes the average system cost delivered to the store.

Estimated Cost Per Guest:

W1 2015	\$4.16 – Yeast Rolls
W2 2015	\$4.13 – Seafood
W3 2015	\$4.23 – Ribs
W4 2015	\$4.12 – Breakfast
W5 2015	\$4.20 – Take Home Box
W6 2015	\$4.16 – Breakfast

Commodity Cost Increase Per Guest: \$.04

Menu Cost Decrease Guest: \$.08

Cost per Ounce assumptions were made for Product Choice categories: (.08 Chicken, .13 Beef Tips, .08 Pork Steaks, .14 Seafood/Fish, .10 Unspecified.)

Note that cost per ounce information is based on the following pricing projections as of 11/02/15

Average Weekly Cumulative Dinner Cost: \$2.26 with an average protein cost per ounce at \$.11

Average Weekly Cumulative Dinner Cost Window 3: \$2.17 with an average protein cost per ounce at \$.11

Required Removed:

- Sausage and Egg Burrito (L)
- Strawberry Cheesecake French Toast (L)
- Carved Ham (D)
- Sausage Patties (D)
- Omelette Station (L)
- Maple Syrup (L) (D)
- Sugar Free Maple Syrup (L) (D)
- 3 Flavored Syrups (L)
- Fruit Topping Choice (L)
- Whipped Topping (L)
- Whipped Margarine (L)
- Scrambled Eggs (D)
- Bacon (D)
- Biscuits (D)
- MFS Sausage Gravy (D)
- Pancakes (D)
- Rib Choice (D)
- Breakfast Choice (D)
- Omelette Station/Carved Choice (D)
- White Choc. Fountain (Company) (Bakery) (Breakfast)
- Fresh French Fries (Pavilion) (L) (D)

YTD: 81

Products Added to Menu:

- Caribbean Jerk Chicken/Yellow Rice (D)
- Tater Tots (L) (D)
- German Choc. Brownies (B)

YTD: 57

Optional Added:

- Chicken Legs, Sauced (L) (D)
- Pancakes (Bread Option) (L) (D)
- Scrambled Eggs (L) (D)
- Bacon (Pork Protein) (L) (D)
- Sausage Gravy (L) (D)

YTD: 23

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Hot Choice Lunch Menu – ALL Restaurants

REQUIRED PROTEINS	M	T	W	TH	F	S
Fried Chicken (.07)						
Rotisserie Chicken (.07)						
Bourbon St. Chicken/Rice (.09)						
Awesome Pot Roast (.14)						
Meatloaf (.10)						
Mini Steakburgers (.13)						
Manager's Choice: Baked/Fried Fish (.10)						

Manager's Choice: Protein						

Manager's Choice: Protein						

REQUIRED BREAKFAST	M	T	W	TH	F	S
Scrambled Eggs (.11)						
Bacon (full slices) (.16)						
Buttermilk Biscuits (.04)						
Made-from-Scratch Sausage Gravy (.03)						
Plain Pancakes (.05)						
French Toast (.05) or Breakfast Choice						

Optional: Omelette Station (see additional reqs. if running omelette station)						
REQUIRED ADDITIONAL	M	T	W	TH	F	S
Maple Syrup (.12) (in dispenser)						
Sugar Free Syrup (in dispenser) (.08)						
REQUIRED FARM FRESH VEGETABLES	M	T	W	TH	F	S
Manager's Choice: Steamed Vegetable						

Manager's Choice: Bean (.03)						

Beans, Green (.06)						
Brccoli/Chese/Cauliflower (.06)						
Brussels Sprouts (.04)						
Manager's Choice: Cabbage (.05)						

Carrots, Steamed (.03)						
Corn, Cut (.04)						
Corn on Cob (.04) (ST/11S)						
Greens Choice: Collard, Turnip, Spinach, or Creamed Spinach (.07)						

Squash (.04), or Zucchini Sautéed (.08)						
REQUIRED SIDES	M	T	W	TH	F	S
Baked Potatoes (.02)						
Bean or Grits Choice (.03) (ST/11S)						

Manager's Choice: Casserole*: Sweet Potato Cass. (.05) or Sweet Corn Pudding (.08) or Escalloped Apples (.11) (ST/11S) *Company restaurants must run Escalloped Apples.						

NEW! Tater Tots (.04)						
Manager's Choice: Gravy Choice 1 (.02)						

Manager's Choice: Gravy Choice 2 (.02)						

November 30th – Dec. 27th 2015

Italian Red Sauce/Pasta or Pasta Bake (.06)						
Macaroni and Cheese (.06)						
Mashed Potatoes (.03)						
Fried Okra, Fried Mushrooms, or Fried Green Tomatoes (.06) (ST/11S)						

Manager's Choice: Pizza Choice 1						

Manager's Choice: Pizza Choice 2						

REQUIRED BREADS	M	T	W	TH	F	S
Manager's Choice: Bread Choice (.04)						

Yeast Rolls (.03)						
---end of CORE menu---						
REQUIRED ADDITIONAL RTP and PAVILION	M	T	W	TH	F	S
Pagoda Chicken Choice (.10)						

Baked Fish Choice (.10)						

Popcorn Shrimp (.12)						
Hushpuppies (.06) (ST/11S)						
Fajitas Choice (.14) or Enchiladas (.10)						

Italian Sausage (or Country Rope Sausage) with Onions and Peppers (.12) or Lasagna (.10)						
---end of RTP menu---						
REQUIRED ADDITIONAL PAVILION	M	T	W	TH	F	S
Chicken and Pastry Noodles (.08)						
Fried Clams (.13)						
Pizza Chc 3 or Grlic Chs Brdstx (.07)						

Potato Choice (not fried)						

Mac. and Cheese (.05)						
Mashed Potatoes (.03)						
---end of PAVILION menu---						
ADDTL. REQ. IF RUNNING OMELETTE STATION (until 2:00)	M	T	W	TH	F	S
Liquid Egg Mix (.14)						
Cheese, Shredded Cheddar (.14)						
Pitt Ham Strips, diced (.10)						
Bacon Bits (.27)						
Onions, Sautéed and Diced (.03)						
Green Peppers, Sautéed and Diced (.05)						
Mushrooms, Sautéed and Sliced (.09)						

TOTAL LUNCH PROTEINS: CORE=11 RTP=16, PAV=18 (ST/11S)=Not required for Standard or 11S Restaurants

Hot Choice Dinner Menu – ALL Restaurants

November 30th – Dec. 27th 2015

REQUIRED PROTEINS	M	T	W	TH	F	S	S
Fried Chicken (.07)							
Rotisserie Chicken (.07)							
Bourbon St. Chicken/Rice (.09)							
Awesome Pot Roast (.14)							
Meatloaf (.10)							
Sirloin Filets (.19)							
NEW! Carib. Jerk Chicken/Yellow Rice (.05)							
Manager's Choice: Baked Fish (.10)							

Manager's Choice: Fried Fish Choice (.10)							

Manager's Choice: Carved Protein							

Manager's Choice: Carved Protein (ST/11S)							

Manager's Choice: Protein							

Manager's Choice: Protein							

Manager's Choice: Protein (ST/11S) (*)							

REQUIRED FARM FRESH VEGETABLES	M	T	W	TH	F	S	S
Manager's Choice: Steamed Vegetable							

Manager's Choice: Bean (.03)							

Beans, Green (.06)							
Broccoli/Cheese/Cauliflower (.06)							
Brussels Sprouts (.04)							
Manager's Choice: Cabbage (.05)							

Carrots, Steamed (.03)							
Corn, Cut (.04)							
Corn on Cob (.04) (ST/11S)							
Greens Choice: Collard, Turnip, Spinach, or Creamed Spinach (.07)							

Squash (.04), or Zucchini Sautéed (.08)							
REQUIRED SIDES	M	T	W	TH	F	S	S
Baked Potatoes (.02)							
Bean or Grits Choice (.03) (ST/11S)							

Manager's Choice: Casserole Choice**: Swt Potato Cass. (.05) or Swt Corn Pudding (.08) or Escalloped Apples (.11) (ST/11S)							

**Comp. rest. run Escalloped Apples.							
NEW! Tater Tots (.04)							

Manager's Choice: Gravy Choice 1 (.02)							

Manager's Choice: Gravy Choice 2 (.02)							

Italian Red Sauce/Pasta or Pasta Bake (.06)							
Macaroni and Cheese (.06)							
Mashed Potatoes (.03)							
Mushrooms, Sautéed Whole (.09)							
Fried Okra, Fried Mushrooms, or Fried Green Tomatoes (.06) (ST/11S)							

Onions and Peppers (.03)							

Manager's Choice: Pizza Choice 1							

Manager's Choice: Pizza Choice 2							

REQUIRED BREADS	M	T	W	TH	F	S	S
Manager's Choice: Bread Choice (.04)							

Yeast Rolls (.03)							
---end of CORE menu---							
REQUIRED ADDITIONAL RTP and PAVILION	M	T	W	TH	F	S	S
Popcorn Shrimp (.12)							
Hushpuppies (.06) (ST/11S)							
Pagoda Chicken Choice (.10)							

Fajitas Choice (.13) or Enchiladas (.10)							

Italian Sausage (or Country Rope Sausage) with Onions and Peppers (.12) or Lasagna (.10)							

---end of RTP menu---							
REQUIRED ADDITIONAL PAVILION	M	T	W	TH	F	S	S
Pagoda Pork or Beef Choice (.14)							

Golden Delicious Shrimp (.22)							
Protein Choice (.10)							

Pizza Chc 3 or Grlic Chs Brdstx (.07)							

Potato Choice (<i>not fried</i>)							

Mac. and Cheese (.05)							
Mashed Potatoes (.03)							
---end of PAVILION menu---							

TOTAL DINNER PROTEINS: CORE=14, RTP=18, PAV=21

NOTES: (ST/11S)=Not required for Standard or 11S Restaurants

(*) OKC and Texas Company Restaurants Must Run Chicken Fried Steak

PRODUCT LIST - ALL Restaurants

Carving Station Products Cost/oz.

Ham, Glazed	.10
Pork Ribs, BBQ	.10
Ribs, Flame Broiled Baby Back	.16
Roast Beef (Beef Flats)	.15
Salmon, Whole Carved	.20
Sausage, Italian Rope	.12
Sausage, Smoked Cajun (Carving)	.13
Steak, Teriyaki Carved	.15
Turkey, Whole	.08
Turkey, with Wing	.15

Chicken/Turkey/Egg Products

Chicken, Bistro Melt	.09
Chicken, (Bone-in, baked, sauced)	.07
Chicken, Bourbon St.(next to rice)	.09
Chicken, Fried	.07
Chicken, Caribbean Jerk	.05
Chicken, Chicken Fried	.10
Chicken Gizzards	.05
Chicken, Grilled	.12
Chicken Lemonada	.09
Chicken, Lemon Herb	.09
Chicken Legs, Sauced	.06
Chicken Livers (Grilled)	.04
Chicken Livers (Fried) (Franchise-only)	.04
Chicken, Machaca	.07
Chicken, Pulled BBQ	.05
Chicken, Pulled in Poultry Gravy	.05
Chicken, Rotisserie	.07
Chicken, San Francisco	.09
Chicken and Pastry Noodles	.08
Chicken Tenders (Hand-Breaded)	.11
Chicken Tenders, Tempura- Battered	.12
Chicken Thighs, Sweet Buffalo	.05
Eggs, Scrambled	.11
Fajitas, Chicken	.09
Pot Pie (scratch made)	.06
Sandwich, Mini Chicken	.09
Stacker, Turkey	.05
Stew, Green Chili	.11
Turkey Bistro Sandwich	.14
Turkey Slices w/Poultry Gravy	.09
Turkey with Stuffing	.07
Quesadillas, Chicken Machaca	.06
Wings, Boneless	.11
Wings, Sauced or Grilled	.11
Wings, Fresh Fried Breaded	.11

Ground Beef Products

Mac & Beef Stroganoff Casserole	.09
Meatballs, Homemade Italian	.16
Meatballs, Swedish	.11
Meatloaf	.10
Mexican Macaroni	.08
Peppers, Stuffed	.12
Salisbury Steak	.12
Shepherd's Pie	.05
Steakburgers, Mini	.13
Steakburger, Patty Melt	.12
Steaks, Grilled Chopped	.14
Steaks, Smothered Chopped	.16

Beef Products

Beef Barbecue	.15
Beef Chuck Tips (next to white rice)	.18
Beef Machaca	.15
Beef Tips, Sirloin (next to white rice)	.21
Beef Tips, Carne Guisada	.13
Corn Dogs, Mini	.11
Enchiladas, Beef (Scratch)	.10
Fajitas, Steak	.17
Hot Dogs	.15
Liver and Onions, Breaded	.05
Pot Pie, Pot Roast	.10
Pot Roast, Awesome	.14
Quesadilla, Machaca Beef	.08
Ribs, Beef Boneless	.12
Sandwich, Mini BBQ	.16

Sandwich, Mini Hot Dog	.09
Sandwich, Philly Steak	.11
Stacker, Roast Beef	.08
Steak, Buffet Sirloin (Carved)	.19
Steak, Chicken Fried (Scratch)	.15
Steak, Country Style	.20
Steak, Teriyaki Carved	.15
Tacquitos	.11
Tamales (Regional)	.18

Pork Products

Bacon	.16
Ham & Cheese Bistro Melt	.06
Ham, Sliced	.10
Ham Steaks (Flame Grilled)	.10
Pork BBQ, Pulled	.07
Pork Chops, BBQ	.14
Pork Chops, Grilled	.14
Pork Chops, Southern Style Boneless	.09
Pork Enchiladas	.08
Pork Filets	.09
Pork Loin Slices, Sauced, Grilled	.11
Pork Machaca	.10
Pork Posole	.03
Pork Pot Roast	.08
Pork Steaks	.10
Quesadillas, Machaca Pork	.06
Ribs, Boneless	.08
Ribs, Spare	.11
Ribs, Split Spare	.11
Sandwich, Mini BBQ	.12
Sandwich, Mini Cajun Sausage	.07
Sausage, Country Rope (local purchase)	
Sausage, Italian (w/ O's&P's)	.12
Sausage, NC-local (local purchase)	
Sausage, Smoked (BBQ)	.13
Sausage, Smoked (Plain)	.13
Sausage, Smoked (w/ O's&P's)	.13
Sausage, Smoked (w/Sauerkraut)	.13
Sausage, Split Smoked	.13
Stew, Green Chili	.11

Baked Seafood/Fish Products

Crab Cakes	.11
Crab Cake, Mini	.09
Fish, Baked	.12
Fish, Baked Florentine	.10
Fish, Baked Lemon Herb Sauce	.11
Fish, Baked with Piccata Sauce	.12
Fish, Baked Stuffed	.13
Fish, w/ Shrimp in Lemon Herb Sauce	.16
Jambalaya	.13
Salmon, Lemonata	.15
Shrimp, Hot Steamed	.13

Fried Seafood/Fish Products

Catfish, Bone-in Breaded	.15
Clam Strips	.13
Fish, Fried Breaded	.11
Fish, Tempura-Battered	.11
Flounder, Breaded (Regional)	.12
Shrimp, Buffet (Fried)	.12
Shrimp, Buffalo	.22
Shrimp, Golden Delicious	.20
Tacos, Crispy Battered Fish	.08

WOK Products

Beans, Asian Green	.06
Beef, Asian	.13
Beef, Mongolian	.14
Beef, Oriental Pepper	.14
Beef, Teriyaki	.17
Chicken, Honey Sesame	.10
Chicken, Mandarin Orange	.09
Chicken, Sweet and Sour	.08
Chicken, Spicy Pagoda	.09
Lo Mein	.04
Pork, Mandarin Orange	.07

Hot Choice — Lunch & Dinner

Pork, Spicy Pagoda	.07
Pork, Sweet and Sour	.08
Rice, Pagoda Fried	.05
Spring Rolls	.09
Vegetables, Asian Stir Fry	.07
Wings, Teriyaki	.11

Hacienda Products

Beans, Pinto	.03
Beans, Ranch	.04
Beans, Refried	.05
Enchiladas, Beef	.10
Enchiladas, Cheese	.11
Enchiladas, Chicken	.08
Enchiladas, Pork	.08
Fajitas, Beef	.17
Fajitas, Chicken	.09
Pork Posole	.03
Quesadillas, Beef	.08
Quesadillas, Chicken	.06
Quesadillas, Pork	.06

Italian Meat/Piazza Products

Chicken, Cacciatore	.06
Chicken, Parmesan	.09
Chicken, Piccata	.10
Lasagna	.10
Meatballs, Homemade Italian w/ Red Sauce	.13
Sausage, Italian Rope	.14

Regional Protein Options

South East:

Chicken, Bone-in (baked, sauced)	
Chicken Tenders	
Chicken Thighs, Sweet Buffalo	
Flounder, Fried	
Meatballs, Swedish	
Pork Chops, Southern Style Boneless	
Pork Pot Roast	
Pork, Pulled BBQ	
Sausage, Country Rope	
Sausage, NC Rope	

South West/West:

Barbacoa	
Beef Tips, Carne Guisada	
BBQ Beef	
Chicken, Bone-in-in (baked, sauced)	
Chicken, Chicken Fried	
Chicken Tenders	
Chicken Thighs, Sweet Buffalo	
Jambalaya	
Mexican Macaroni	
Pork Posole	
Steak, Chicken Fried	
Stew, Green Chili	
Tacquitos	
Taco Bar, Custom	
Tamales	

North:

Chicken Cacciatore	
Chicken Parmesan	
Chicken Tenders	
Chicken, Bone-in-in (baked, sauced)	
Chicken Thighs, Sweet Buffalo	
Ham and Cheese Bistro Melt	
Lasagna	
Meatballs, Italian	
Meatballs, Swedish	
Pork Pot Roast	
Shepherd's Pie	
Smoked Sausage w/ Sauerkraut	
Stacker, Roast Beef	
Stacker, Turkey	
Steaks, Smothered Chopped	
Stuffed Peppers	

PRODUCT LIST – ALL Restaurants

Hot Choice Vegetable — Lunch & Dinner

<u>Bean Products</u>	<u>Cost per oz.</u>	<u>Greens Products</u>	<u>Cost per oz.</u>	<u>Rice/Noodles Products</u>	<u>Cost per oz.</u>
Beans, Asian	.05	Artichoke Spinach Dip	.10	Linguine Pasta	.01
Beans, BBQ Baked	.04	Brussels Sprouts	.04	Noodles, Buttered	.03
Beans, Fresh Green	.05	Brussels Sprouts with Lemon Herb Butter Sauce	.06	Rice, Louisiana-style Dirty	.03
Beans, Italian Flat	.05	Collards, Seasoned	.07	Rice, Pagoda Fried	.02
Beans, Low Country Pinto	.04	Collards, Kettle Cooked (Fresh)	.06	Rice Pilaf	.02
Beans, Machaca Northern	.04	Spinach	.05	Rice, White	.01
Beans, Machaca Pinto	.03	Spinach, Creamed	.10	Rice, Wild	.04
Beans, Ranch Style	.04	Turnip Greens	.06	Stuffing, Sweet Homestyle	.04
Beans, Ranch w/Jalapenos **	.03	Turnip Greens, Kettle Cooked (Fresh)	.06		
Beans, Refried (Pouch)	.05			<u>Steamed Vegetable Products</u>	
Beans, Southern Style Northern	.03	<u>Mexican Bar Products</u>		Asparagus	.10
Beans, Southern Style Pinto	.03	Taco Meat (Pouch)	.17	Beans, Green	.06
Lima Beans, Baby	.06	Barbacoa, Fresh (local purchase)		Broccoli	.06
Lima/Butter Beans, Kettle Cooked	.06	Beans, Refried	.05	Brussels Sprouts	.04
Peas, Low Country Black-eyed	.05	Cheese Sauce	.08	Brussels Sprouts LemonHerb Butter Sauce	.06
Peas, Machaca Black-eyed	.04	Chilaquiles (local purchase)		Cauliflower	.05
Peas, Southern Style Black-eyed	.03	Enchiladas, Beef (Scratch)	.09	Flame Broiled Mixed Vegetables	.07
<u>Dried Bean Products</u>	<u>Cost per oz.</u>	Enchiladas, Cheese (Scratch)	.11	Lima Beans, Baby	.06
Beans, Dried Blackeyed	.04	Enchiladas, Pork (Scratch)	.10	Lima Beans, Kettle Cooked	.06
Beans, Dried Lima	.04	Menudo, Fresh (local purchase)		Mushrooms, Sauteed Whole	.09
Beans, Dried Northern	.04	Nacho Chips	.05	Onions & Peppers	.03
Beans, Dried Pinto	.03	Posole, Pork	.03	Peas, Green	.05
		Sauce Picante (local purchase)		Sauerkraut, Steamed	.04
<u>Bread Products</u>		Rice, Mexican	.04	Squash Medley	.05
Apple Fritters, Fresh	.06	Taco Shells	.12	Squash, Yellow (sautéed)	.04
Banana Bread	.07	Tamales	.18	Tomatoes, Stewed	.05
Biscuits, Buttermilk	.04	Tortilla Bowl	.06	Vegetable Blend, Key West	.08
Biscuits, Garlic Cheese	.06	Tortilla Chips, Fresh Fried	.05	Vegetable Trio	.07
Bread Sticks, Garlic Cheese	.07	Tortillas, Flour (in holder on buffet)	.09	Vegetable Trio with Lemon Herb Butter Sauce	.07
Bruschetta Bread	.05			Vegetables, Asian Stir Fry	.07
Cin-a-Gold, Mini	.05	<u>Miscellaneous Products</u>		Zucchini (sautéed)	.08
Cornbread, Skillet	.04	Sandwich, Grilled Cheese	.04		
Garlic Knots	.07	Crab Rangoon	.10	<u>Casseroles/Side Dishes</u>	
Muffins, Corn	.05			Beans, Asian	
Muffins, Jalapeno Corn	.09	<u>Pizza/Spaghetti Products ***</u>		Broccoli 'n' Rice	.03
Muffins, Variety	.07	Bread Sticks, Garlic Cheese	.07	Dressing, Southern Style Cornbread	.05
Multi-grain Rolls	.04	Meatballs, Made from Scratch	.16	Escalloped Apples	.11
Pancakes	.05	Pasta, Baked (not Company restaurants)	.05	Escalloped Apples with Bacon	
Rolls, Homestyle Yeast	.03	Pizza, Made from Scratch	.05	Green Bean Casserole	.06
Toast, Grilled Texas	.04	Sauce, Alfredo	.10	Grits, Plain	.01
		Sauce, Italian Red	.04	Grits, Cheese	.06
<u>Cabbage Products</u>		Spaghetti Pasta	.01	Hashbrown Casserole	.05
Cabbage	.03	Spaghetti Pasta w/ Plain Sauce	.02	Macaroni and Cheese	.06
Cabbage, Kettle Cooked (stockpot)	.07	*** Parmesan Cheese and Crushed Red Pepper in shakers are a recommended best practice with all/any products in this category.		Macaroni and Cheese, Down Home	.09
<u>Carrot Products</u>		<u>Potato Products*</u>		Potato Bake, Smokey Cheese	.06
Carrots, Baby	.04	Fried Cubed Potatoes*	.03	Potatoes, Scalloped	.05
Carrots, Sliced	.03	Fried Potato Cakes*	.03	Pudding, Sweet Corn	.08
Soufflé, Carrot	.04	Fries, Cottage (Homemade)*	.02	Soufflé, Carrot	.04
<u>Corn Products</u>		French Fries, Homemade	.02	Spinach, Creamed	.10
Corn-on-the-Cob	.04	French Fries, Seasoned*	.04	Stew, Okra and Tomato	.08
Corn-on-the-Cob, Fresh	.02	French Fries, Seasoned Wedge*	.05	Stuffing, Sweet Homestyle	.04
Corn, Cut Kernel	.04	French Fries, Steak House*	.04	Sweet Potato Casserole	.05
Creamed Corn	.06	Hashbrown Casserole	.05	Vegetable and Rice Casserole	.05
		Home Fries	.03		
<u>Fried Vegetable Products</u>		Potato Bake, Smokey Cheese	.06	<u>Regional Side Dishes</u>	
Hashbrowns, Skillet	.03	Potato Chips, Homemade	.02	<u>South East:</u>	
Hushpuppies	.06	Potato Skins, Stuffed	.06	Beans, Southern Style	
Jalapeno Cheese Bites	.16	Potatoes, Baked	.02	Cabbage, Kettle Cooked	
Jalapenos, Fried	.10	Potatoes, Cheddar Stuffed	.04	Carrot Souffle	
Mushrooms, Hand-breaded Fried	.08	Potatoes, Garlic Mashed	.03	Collards, Kettle Cooked	
Okra, Breaded Frozen	.06	Potatoes, Mashed	.03	Fried Fat Back	
Okra, Hand Breaded	.04	Potatoes, Ranch	.03	Lima/Butter Beans, Kettle Cooked	
Onions, Tempura-Battered	.06	Potatoes, Red Bliss	.02		
Onion Rings, Tempura-Battered	.03	Potatoes, Scalloped	.05	<u>South West/West:</u>	
Plantains (local purchase)		Potatoes, Tater Tots	.04	Beans, Ranch w/ Jalapenos	
Squash, Tempura-Battered	.03	Skilllet Potatoes and Onions	.05	Chilaquiles	
Squash, Zucchini	.03	Sweet Potatoes, Baked	.03	Corn Tortillas	
Sweet Corn Nuggets	.09	Sweet Potato Casserole	.05	Sauce, Green	
Sweet Potato Fries	.07	Sweet Potato Fries	.07	Sauce, Red	
Tomatoes, Fried Green	.09				
Vegetables, Tempura-Battered	.06				
<u>Gravy Products</u>					
Cheese Sauce	.08				
Gravy, Brown	.02				
Gravy, Mushroom	.04				
Gravy, Poultry	.02				
Gravy, Sausage	.03				
Gravy, White	.02				

*No Fried Potato Options in Pavilion Restaurants.

** Available in Oklahoma MBM Center only.

Cold Choice Menu – ALL Restaurants

November 30th – Dec. 27th 2015

REQUIRED FRESH FRUITS									
Fresh Fruit Choice 1 (.08)									
Fresh Fruit Choice 2 (.08)									
Fresh Fruit, Fruit Salad, or Canned Fruit Choice (.08)									

REQ. PREPARED/SPECIALTY SALADS									
Cole Slaw (.04)									
Potato Salad (.04)									
Seafood Salad (.07)									
Tuna or Chicken Salad (.09)									
Prepared Salad Choice 1 (.07)									

Prepared Salad Choice 2 (.07)									

Prepared Salad Choice 3 (ST/11S) (.07)									

REQUIRED SOUP ITEMS									
Timberline Chili (.08)									
Clam Chowder (.08)									
Soup Choice 1 (.08)									

Oyster Crackers (near soups) (.11)									
REQUIRED LETTUCE GREENS									
Lettuce (.04)									
Romaine (.04)									
Spinach (.10) or Spring Mix (.17)									
REQUIRED COLD VEG. TOPPINGS									
Bacon Bits, Real (.27)									
Broccoli (.06)									
Carrots (julienned or shredded) or Baby Carrots (.03)									
Cucumbers (.03)									
Eggs, Diced (.15)									
Green Peppers (.04)									
Mushrooms, Sliced (.10)									
Olives, Black Sliced (.04)									
Onions (yellow, white or red) (.02)									
Tomatoes (cherry (.10) or wedge (.04))									
REQUIRED DRY TOPPINGS									
Captain's Wafers (.09)									
Croutons (.07)									
Saltine's (.08)									
Dry Topping Choice 1 (.10)									

Dry Topping Choice 2 (.10)									

Dry Topping Choice 3 (.10)									

Dry Topping Choice 4 (.10)									

Dry Topping Choice 5 (.10)									

Dry Topping Choice 6 (.10)									

REQUIRED MEATS/CHEESES									
Cheese Choice 1 (.14)									

Cheese Choice 2 (.19)									

Cheese Choice 3 (ST/11S) (.19)									

Cottage Cheese (.08)									
Meat Choice 1 (.10)									

Meat Choice 2 (.10)									

Meat Choice 3 (.10)									

Meat Choice 4 (ST/11S) (.10)									

REQUIRED SALAD DRESSINGS									
Blue Cheese (.06)									
Caesar (.09)									
Lite Italian Olive Oil Vinaigrette (.05)									
Ranch (.04)									
Thousand Island (.05)									
Oil and Vinegar (cruets) (.09)									
Salad Dressing Choice (.05)									
Fat Free Salad Dressing Choice (.04)									

REQUIRED CONDIMENTS									
*Cocktail Sauce (.04)									
*Lemon Wedges (.05)									
*Tartar Sauce (.06)									
REQUIRED CANNED FRUIT									
Canned Peaches (.06)									
Canned Fruit Choice 1 (.05)									

Canned Fruit Choice 2 (.05)									

REQUIRED POTATO BAR HOT									
Baked Potatoes (.02)									
REQUIRED POTATO BAR COLD									
Cheese, Shredded (.14)									
Margarine, Whipped (.07)									
Sour Cream (.07)									
Pavilion Only Additional Requirements									
ADD. REQ. SOUP ITEMS									
Soup Choice 2 (.08)									

Shredded Cheddar Cheese (.14)									
Bacon Bits (.27)									
Diced Onions (.02)									
ADD. REQ. COLD VEG. TOPPINGS									
Beets, Pickled (.04)									
Corn, Baby (.05)									
Radishes (.06)									
Artichoke Hearts (.07)									
Jalapenos, Whole or Sliced (.10)									
ADD. REQ. PROTEIN									
Meat Choice 1 (.10)									

ADD. REQ. SALAD DRESSINGS									
OliveOil&Balsmc Vinegr (cruets) (.09)									

<u>Lettuce Greens</u>			Salad, Pimiento Cheese	.11
Lettuce	.04		Seafood Salad	.07
Lettuce Salad			Salad, Summer	.08
Lettuce Wedge			Salad, Three Bean	.05
Romaine Lettuce	.04	<u>Dressings</u>	Salad, Tomato and Onion	.06
Spinach	.10	Asian Ginger	Salad, Tuna	.10
Spring Mix	.17	Bacon	Sauce, Cranberry	.06
		Blue Cheese		
<u>Cold Vegetable Toppings</u>		Caesar (next to Caesar Salad)		
Artichoke Hearts	.07	Catalina	<u>Soups (non-Pavilion)</u>	
Bacon Bits, Real	.27	French	Broccoli and Cheese	.07
Beans, Lima	.07	Honey Mustard	Cajun Chicken	.04
Beets, Canned	.04	Lite Italian Olive Oil Vinaigrette	Chicken Noodle	.08
Beets, Pickled	.04	Ranch	Clam Chowder	.08
Broccoli	.06	Salsa	Pork Posole	.03
Carrots, Baby	.05	Thousand Island	Potato with Bacon	.04
Carrots, Julienned	.03	Oil and Vinegar (in cruets)	Stew, Green Chili	.11
Carrots, Shredded	.03		Timberline Chili	.08
Cauliflower	.09	<u>Pavilion-only</u>	Tomato	
Chick Peas	.03	Olive Oil and Balsamic Vinegar (in cruets)	Vegetable Beef	.09
Corn, Baby	.05			
Corn, Cut	.04	<u>Fat Free Dressings:</u>	<u>Soups (Pavilion)</u>	
Cucumbers	.03	Fat-free 1000 Island	Chicken Noodle, Homemade	.03
Eggs, Diced	.15	Fat-free Catalina	Clam Chowder, Homemade	.06
Giardinara		Fat-free Ranch	Pork Posole	.03
Green Pepper Rings	.04		Potato with Bacon, Homemade	.05
Guacamole	.12	<u>Condiments</u>	Stew, Green Chili	.11
Jalapenos, Fresh Whole or Sliced	.10	*Cocktail Sauce	Timberline Chili, Homemade	.05
Jalapenos, Sliced Canned	.04	*Lemon Wedges (w/ Seafood)	Vegetable Beef, Homemade	.04
Kidney Beans	.03	Lime Wedges	White Bean/Ham, Homemade	.03
Mushrooms, Sliced	.10	*Tartar Sauce		
Olives, Black Sliced	.04	*or, on Seafood Bar	<u>POTATO BAR</u>	
Olives, Green Sliced	.10		<u>Hot Items</u>	
Onions, Diced	.02	<u>Fresh Fruit</u>	Baked Potatoes	.02
Onion Rings, White or Yellow or Red	.02	Bananas	Cheese Sauce	.08
Onion Straws, Dried	.02	Blueberries (local purchase)	Gravy, Mushroom	.03
Peas, Green	.05	Cantaloupe	Stew, Green Chili	.11
Pepperoncini	.03	Cherries (local purchase)	Sweet Potatoes, Baked	.03
Peppers, Cherry	.04	Grapefruit		
Peppers, Roasted	.09	Grapes, Red or White	<u>Cold Items</u>	
Pickles, Dill Spears	.05	Honeydew Melon	Cheese, Shredded	.14
Pickles, Sweet Chips	.03	Kiwifruit	Sour Cream	.07
Pico de Gallo	.05	Mango (local purchase)	Bacon Bits, Real	.27
Radishes	.06	Orange Slices	Dressing, Ranch	.04
Squash, Fresh	.06	Papaya (Regional) (local purchase)	Ham Strips, Pitt	.05
Tomatoes, Cherry	.10	Pineapple	Honey Butter	.09
Tomatoes, Wedges	.04	Salad, Apple	Jalapenos, Sliced & Canned	.04
Tomatoes, Diced (Fresh)	.04	Salad, Fresh Fruit	Margarine, Whipped	.07
Water Chestnuts	.11	Strawberries, Whole	Mushrooms, Sliced	.09
Zucchini Slices, Fresh	.06	Watermelon	Onions, Diced	.02
			Salsa or Pico de Gallo	.06
<u>Dry Toppings</u>		<u>Canned Fruit</u>	Sugar, Brown (in shaker)	.05
Almonds, Sliced	.25	Apple Butter (local purchase)	Sugar, Cinnamon (in shaker)	.05
Captain's Wafers	.09	Applesauce		
Cranberries, Diced	.14	Fruit Cocktail		
Croutons*	.07	Grapefruit Sections		
Noodles, Rice	.11	Oranges, Mandarin		
Onions, Dried Canned	.15	Peaches, Canned		
Peanuts, Chopped	.10	Pears, Canned		
Pecan Pieces	.34	Pineapple Tidbits		
Pecans, Candied	.27	Watermelon Rind, Pickled (local purchase)		
Raisins	.09			
Saltines	.08	<u>Prepared Salads</u>		
Sesame Sticks	.10	Coleslaw		
Soy Nuts	.10	Eggs, Deviled		
Sunflower Seeds	.10	Macaroni Salad		
*made from scratch for Pavilions.		Potato Salad, Cajun or Reg.		
		Potato Salad, Southern Style		
<u>Cheeses</u>		Salad, Beet & Onion		
Blue Cheese Crumbles	.19	Salad, BLT		
Cheese, Cubed Pepper Jack	.19	Salad, Broccoli		
Cheese, Shredded Cheddar	.14	Salad, Broccoli Southern Style		
Cheese, Shredded Mozzarella	.13	Salad, Carrot-Raisin		
Cheese, Shredded Parmesan	.21	Salad, Chicken		
Cottage Cheese	.08	Salad, Chicken Shredded Southern Style		
		Salad, Creamy Kidney Bean		
<u>Meats</u>		Salad, Egg		
Chicken Strips, Breasts or Tenders	.10	Salad, Marinated Garden		
Ham Strips, Pitt	.10	Salad, Marinated Mushroom		
Pepperoni	.14	Salad, Marinated Vegetable		
Shrimp, Greenhouse	.20	Salad, Pasta		
Steak Strips, Flame Broiled Fajita	.21	Salad, Pea		

REQUIRED CAKES/CUPCAKES	M	T	W	TH	F	S	S
Choc. Cake w/Choc. Frosting (decorated) or German Choc. Cake (.07)							
Carrot Cake (.08)							
Mini Pumpkin Cupcakes (.07)							
REQUIRED COOKIES	M	T	W	TH	F	S	S
Choc. Chip Cookies (.08)							
Cookie Choice 1 (.08)							

REQUIRED PIE/TART/COBBLERS	M	T	W	TH	F	S	S
Pumpkin (.09) or Pecan (.12) Mini Pie/Pie							

RTB Fruit Pie Choice (.08)							

Cobbler Choice 1 (.06)							

REQUIRED OTHERS	M	T	W	TH	F	S	S
Choice: Cheesecake, Shooter, or Choc. Chess Pie							
Fudgy Brownies (.06)							
NEW! Ger.Choc. Brownies (.07)							
Banana Pudding (.05)							
Bread Pudding (.09)							
Cotton Candy (.07 per serving)							
REQUIRED FOUNTAIN	M	T	W	TH	F	S	S
Choc. Wonderfall Fountain (.13)							
Fresh Strawberries (dipping) (.10)							
Dipping Cookie (seasonal) (.07)							
Chocolate Fudge (.07)							
Rice Krispies Treats (.04)							
Large Marshmallows (.09)							
REQUIRED SUGAR-FREE/NSA	M	T	W	TH	F	S	S
SF Gelatin (.01)							
NSA Pudding Choice (.07)							
SF Choc. Cookies or SF Oatmeal Banana Pecan Cookies (.10)							

Choose 1: SF Vanilla Cake (.12), NSA Mocha Cake (.10) or SF Pistachio Cake (.13)							
RTB NSA Blueberry Pie or Peach Pie (.11)							
REQUIRED ICE CREAM	M	T	W	TH	F	S	S
Mach.#1: Vanilla Soft Serve (.03)							
Mach.#1: <u>Choose:</u> Chocolate (.03), Sherbet (.12) or Yogurt (.05)							
Mach.#2 (where avail.): <u>Choose:</u> Vanilla (.03), Choc. (.03), Sherbet (.12) or Yogurt (.05)							
REQUIRED ICE CREAM ITEMS	M	T	W	TH	F	S	S
Hot Fudge apprvd pump dispnser (.06)							
Caramel apprvd pump dispnser (.06)							
Gummy Bears (.08)							
Chopped Peanuts (.09)							
Strawberry Topping (shelf stable) (.09) or Jam (.09)							
Ice Cream Cones (.13)							
CONDIMENTS (if space available)	M	T	W	TH	F	S	S
PC Jelly (.09)							
Honey (.05)							
Margarine (.05)							
Honey-Margarine (.11)							
RTP/PAVILION ONLY: HAND-DIPPED	M	T	W	TH	F	S	S
HndDipdd IceCream Choice 1 (.08)							
HndDipdd Ice Cream Choice 2 (.08)							
HndDipdd Ice Cream Choice 3 (.08)							
HndDipdd Ice Cream Choice 4 (.08)							

PRODUCT LIST

All Restaurants Bakery & Dessert Cafe

Bar Cookie Varieties

Cherry Orchard Bars (.11)
German Chocolate Crisp Bars (.07)
Lemon Bars (.08)
Pecan Bars (.08)
Rice Krispies Treats[®] Bars (.04)
Turtle Cheesecake Bars (.09)

Cobbler Varieties

Apple (.04)
Cherry (.08)
Peach (.05)

Cookie Varieties

Chocolate Chip (.08)
Chocolate White Chip (.09)
Coconut (.08)
Coconut Macaroon (.12)
Cookies, Sugar-Free Chocolate (.13)
Cookies, NSA Banana Pecan Oatmeal (.08)
Oatmeal Raisin (.07)
Peanut Butter (.08)

Ice Cream Machine

Ice Cream Cones (in dispenser) (.13)
Sherbet (quarterly flavor) (.12)
Soft Serve, Vanilla (.03)
Soft Serve, Chocolate (.03)
Yogurt, Vanilla (.05)

Hand Dipped Ice Cream (4 different varieties) (.08) (No Chocolate or Vanilla)

Pie/Mini Pie Varieties

Billionaire, Mini Pie (.10)
Chocolate Chess (.11)
Coconut Cream (.07)
Fruit Tart (.09)
Lemon Cream (.07)
Peanut Butter Cream (.08)
Pecan (.12)
Pumpkin (.09)
Strawberry, Mini Pie (.12)

Ready to Bake Fruit Pie Varieties

Pie, Ready-to-Bake Apple (.08)

Tarts, Cookie Crust

Tart, Peanut Butter Fudge

Truffle Varieties

Sprinkles (.10)
Chopped Peanuts (.09)
Chocolate Cake Crumbs (.07)

Specialty Cake Varieties

Boston Cream (.04)
Carrot (.08)
Cheesecake, New York-Style Baked (.11)
Chocolate Cake w/ Chocolate Frosting (.07)
German Chocolate (.07)
Luscious Lemon (.07)
Molten Chocolate Volcano (.06)
Pineapple Supreme (.08)
Pumpkin (.07)
Red Velvet (.08)
Shadow (.06)
Strawberry Shortcake (pre-portioned) (.09)
Strawberry Supreme (.08)

No-Sugar-Added/Sugar-Free Products

Bars, Sugar-Free Oatmeal (.09)
Cake, Sugar-Free Vanilla (.12)
Cake, Sugar-Free Pistachio (.13)
Cake, NSA Mocha (.10)
Cookies, Sugar-Free Chocolate (.13)
Cookies, NSA Banana Pecan Oatmeal (.08)
Gelatin Dessert, Sugar-Free (.01)
Pie, Ready-to-Bake, No-Sugar-Added Blueberry (.11)
Pie, Ready-to-Bake, No-Sugar-Added Peach (.12)
Pudding, No-Sugar-Added Chocolate (.06)
Pudding, No-Sugar-Added Pistachio (.08)

Ice Cream Toppings

Candy Corn (.07)
Caramel (in pump dispenser) (.06)
Chocolate Chips (.12)
Chocolate Cookie Crumbles (.10)
Chocolate Syrup (pump) (.04)
Gummy Bears (.08)
Hot Fudge (in pump dispenser) (.06)
Jellybeans (.07)
Mini Marshmallows (.08)
Orange Slices, Candied (.06)
Peanuts, Chopped (.09)
Pineapple Topping (.06)
Raisins, Chocolate Covered (.13)
Raisins, Yogurt Covered (.13)
Snackums (.12)
Sprinkles (.05)
Strawberry Topping (shelf stable) (.09)
Turtle Topping (.09)
Whipped Topping (must be held in refrigerated crock or iced pan) (.09)

Dispenser Toppings

Must choose at least 4 candies, 4 nuts, and 4 cereal/cookies.

Candies:

Blueberry Crunch .14
Gingerbread Men .20
Mini Gummy Bears .15
Snackums .13
Sour Worms .07

Nuts:

Almond Slivers .45
Chopped Nuts
Chopped Peanuts .08
Coconut, Toasted .13
Pecans .33
Praline Pecans .29

Cereals/Cookies:

Cookie Crumbles : (Van. Wafer, Choc. Chip, Peanut Butter) .09
Crushed Cookies .10
Dry Cereal (Fruit Loops, Coco Krispies) .23-.34
Pecan Pralines
Rice Krispies .23

Miscellaneous Products

Banana Pudding (.05)
Bread Pudding (.09)
Brownies, Fudgy (.06)
Cookies 'n' Creme (.09)
Cotton Candy (.07)
Cupcakes, Mini Pumpkin (.07)
Cupcakes, Mini Variety (.07)
Fudge, Chocolate (.07)
Gelatin, Flavored (.01)
Strawberry Jam (.09)

Mini Cups (Shooters)

Strawberry (.08)
Cinnamon Spice (.05)
Peanut Butter (.07)
Pecan Delight (.06)

Condiments (if space available)

PC Jelly (.09)
Honey (.05)
Margarine (.05)
Honey-Margarine (.11)

Fountain(s)

Pineapple, Fresh (.10)
Coconut Cherry Macaroons (.11)
Coconut Macaroons (plain) (.10)
Cookie, Seasonal Dipping (.07)
Large Marshmallows (.09)
Large Pretzel Sticks (local purchase)
Rice Krispies Treats (plain, new cut) (.04)
S'Mores (.07)
Strawberries, Fresh Whole (.10)

Breakfast Menu – ALL Restaurants

November 30th – Dec. 27th 2015

REQUIRED BREAKFAST MEATS	M	T	W	TH	F	S	S
Bacon (full slices) (2 places**) (.16)							
Sausage Links Choose One: Breakfast Link (.13) or Split Sausage (.11) (1 place)							
SausgPatty (2 places**) (.09)							
SausgGravy, Fresh (2 places**) (.03)							
Pork Steak, Pork Chop, Pork Loin or Pork Collar (grilled or breaded) (.11)							
Grilld Corned Beef Hash (.08) or Creamed Chipped Beef (.13)							
Carved Glazed Ham (.10)							
Choose One: Sugar Glazed Pork OR Downhome Fried Bacon (.14) (1 place)							
Sirloin Steak (.19) (Company only)							
REQUIRED HOT BUFFET	M	T	W	TH	F	S	S
Scrambled Eggs (2 places**) (.11)							
Hash Brown Casserole (.05)							
Skillet Hash Browns (new) (2 places**) (.03)							
Mini Cubed Potatoes (Pavilion only)							
Sautd Diced Onions&Peppers (2 places**) (.04)							
Sauted Slicd Mushrms (2 places**) (.09)							
Cheese Sauce (2 places**) (.08)							
Grits (.01) or Cheese Grits (.06)							
REQUIRED BREADS/OTHERS	M	T	W	TH	F	S	S
Plain Pancakes (new) (.05)							
Blueberry Pancakes (new) (.05)							
French Toast (Plain) (.06)							
Waffles (.06)							
Donuts, Mini Made Fresh (.06)							
Honey Buns, Homemade (.08)							
Muffins, Mini Blueberry (.07)							
Mini Cin a Golds (.05)							
Buttermilk Biscuits (2 places**) (.04)							
Texas Toast (.04)							
Maple Syrup (.12) (in dispenser)							
Sugar-free Syrup (.08) (in dispenser)							
Three Flavored Syrups (.04) (in dispensers)							
Cinnamon Sugar (in shaker) (.05)							
Whipped Margarine (.07)							
Whipped Topping(.09)							
Strawberry Topping (.12)							
Fruit Topping Choice (.12)							

REQUIRED FRESH FRUITS	M	T	W	TH	F	S	S
Fresh Fruit Choice 1 (.08)							
Fresh Fruit Choice 2 (.08)							
Bananas, Whole (.03)							
Grapefruit Choice (.05)							

REQUIRED JUICE MACHINE	M	T	W	TH	F	S	S
Orange Juice							
Apple Juice							
Juice Choice							
REQUIRED CEREAL/OTHER	M	T	W	TH	F	S	S
Assorted Cereals (3) (.27)							

Assorted Yogurts (.07)							
Milk (.04)							
REQ. OMELETTE STATION (NEW)	M	T	W	TH	F	S	S
Liquid Eggs (in crock) (.14)							
Whole, Fresh Eggs (.12)							
Butter Flavored Oil (.10)							
Bacon Bits (.27)							
Pitt Ham Strips, Diced (.10)							
Sausage Crumbles (.18)							
Green Peppers, Sauteed and Diced (.05)							
Mushrooms, Sauteed and Sliced (.09)							
Onions, Sauteed and Diced (.03)							
Cheese, Shredded Cheddar (.14)							
Cheese, Shredded Mozzarella (.13)							
Cold Omelette Topping Choice 1 (.05)							

Cold Omelette Topping Choice 2 (.05)							

Cold Omelette Topping Choice 3 (.05)							

REQUIRED PIES/TARTS/COBBLERS	M	T	W	TH	F	S	S
Cobbler Choice 1 (.06)							

REQUIRED OTHERS	M	T	W	TH	F	S	S
Bread Pudding (.09)							
REQUIRED FOUNTAIN	M	T	W	TH	F	S	S
Chocolate Wonderfall Fountain (.12)							
Fresh Strawberries (dipping) (.10)							
Dipping Cookie (seasonal) (.07)							
Chocolate Fudge (.07)							
Rice Krispies Treats (.04)							
Large Marshmallows (.09)							
REQUIRED ICE CREAM	M	T	W	TH	F	S	S
Mach.#1: Vanilla Soft Serve (.03)							
Mach.#1: Choose: Chocolate (.03), Sherbet (.12) or Yogurt (.05)							
Mach.#2 (where avail.): Choose: Vanilla (.03), Choc. (.03), Sherbet (.12) or Yogurt (.05)							
REQUIRED ICE CREAM ITEMS	M	T	W	TH	F	S	S
HotFudge apprvd pump dispenser (.06)							
Caramel apprvd pump dispenser (.06)							
Gummy Bears (.08)							
Chopped Peanuts (.09)							
Strawberry Topping (shelf stable) (.09) or Jam (.09)							
Ice Cream Cones (.13)							
CONDIMENTS (if space available)	M	T	W	TH	F	S	S
PC Jelly (.09)							
Honey (.05)							
Margarine (.05)							
Honey-Margarine (.11)							

****Duplication not required Monday through Friday.**

PRODUCT LIST

All Concepts Hot Choice Buffet — Breakfast

HOT PRODUCTS

Bacon (.16)
Bacon, Down Home (.14)
Burrito, Sausage and Egg (.10)
Cheese Sauce (.08)
Chicken, Fried (.07)
Chicken Fried Steak (2.5 oz.) (.21)
Chicken, Tenders (Hand-Breaded) (.12)
Corned Beef Hash, Grilled (.08)
Creamed Chipped Beef (.13)
Egg and Sausage Casserole
Eggs, Scrambled (.11)
Escaloped Apples (.11)
Escaloped Apples with Bacon
French Toast, Grilled (plain) (.06)
French Toast (Cinn-a-Gold or Banana Nut) (.05)
French Toast, Strawberry Cheesecake (.08)
Fried, Potatoes, Cubed (.03)
Fries, Cottage (Homemade) (.02)
Fries, French* (.04)
Fries, Seasoned Wedge* (.04)
Gravy, Sausage (scratch) (.03)
Gravy, White (.02)
Grits (.01)
Grits, Cheese (.06)
Ham, Glazed (Carved) (.10)
Ham, Country (local purchase)
Ham Steaks, Flame Grilled (.10)
Hash Brown Casserole (.05)
Hash Browns, Skillet (new size) (.03)
Hominy (.03)
Margarine, Whipped (.07)
Mushrooms, Sauteed Sliced (.09)
Oatmeal (.13)
Onions & Peppers, Diced Sauteed (.04)
Pancakes, Blueberry (.05)
Pancakes, Chocolate Chip (.05)
Pancakes, Plain (.05)
Pizza, (Regular or Breakfast) (.06)
Pork, Sugar Glazed (.14)
Pork Loin (.14)
Pork Chops (.15)
Pork Steak (.11)
Pork Collar (.10)
Potato Bake, Smokey Cheese (.05)
Potatoes and Onions, Skillet (.05)
Quiche, Mini Bacon Cheese (.12)
Quiche, Mini Spinach (.11)
Rice, Dirty (.03)
Rice, White (.02)
Sausage Links (.13)
Sausage Patty, Turkey (.17)
Sausage, Smoked (All varieties) (.11)
Scrapple (Regional) (local purchase)
Sausage Patties (.09)
Sausage, Grilled (.10)

Steak, Sirloin Carved (.21)
Strawberry Jam (.09)
Strawberry Topping (frozen) (.12)
Syrup, Sugar-free Maple (.08)
Syrup, Maple (new) (.12)
Syrup, Three Flavors (new) (.04)
Toppings, Fruit (3 types) (.12)
Topping, Whipped (.09)
Waffles, Golden (.06)

Bread Products –Breakfast

Apple Fritters .06
Banana Bread .06
Biscuits, Buttermilk .04
Cin-a-Gold, Mini .05
Donuts, Mini .06
Honey Buns .08
Muffins, Blueberry Mini .07
Muffins, Variety .05
Rolls, Homestyle Yeast .02
Texas Toast .04
Turnovers, Apple .05

Hacienda Bar Options:

Beans, Refried (.05)
Carne Guisada (.13)
Chicharron w/ Sauce (Regional) (.05)
Chorizo and Eggs (.08)
Enchiladas (.10)
Menudo (Regional) (local purchase)
Nacho Chips (.05)
Rice, Mexican (.05)
Sauce, Red (Regional) (local purchase)
Tacquitos (.11)
Taco Meat (.17)
Taco Shells (.12)
Tamales (.17)
Tortillas, Flour in holder on buffet (.03)

***No Fried Potato Options in Pavilion Restaurants**

PRODUCT LIST

All Concepts Cold Choice Buffet — Breakfast

Miscellaneous Products:

Cereal, Dry (.20 - .33)
Yogurt, Assorted (.07)

Fruits:

Bananas (.03)
Blueberries (local purchase)
Cantaloupe (.06)
Cherries (local purchase)
Grapefruit (.05)
Grapefruit Halves (.05)
Grapefruit Sections (.10)
Grapes, Red or White (.09)
Honeydew Melon (.08)
Kiwifruit (.08)
Mango (local purchase)
Orange Slices (.04)
Papaya (Regional) (local purchase)
Pineapple (.09)
Salad, Apple (.08)
Salad, Fresh Fruit (.08)
Strawberries, Whole (.11)
Watermelon (.04)

Beverages:

Orange Juice (in Juice Machine)
Apple Juice (in Juice Machine)
Milk (.04)
Hot Chocolate (on serving line) (.17)

Juice (in carafes or 6 oz. containers):

Cranberry Juice (.03)
Grapefruit Juice (.05)
Tomato Juice (.02)

Cold Products (in crocks):

Applesauce (.05)
Cottage Cheese (.08)
Peaches, Sliced (Canned) (.05)
Pears, Sliced (Canned) (.04)
Pineapple Tidbits (Canned) (.04)
Raisins (.09)
Whipped Topping (.09)

Mexican Cold Products (in crocks):

Chili Pepper Strips, Green (.10)
Jalapenos, Sliced (Canned) (.04)
Pico de Gallo (.06)
Salsa (.04)
Sauce, Green (local purchase)
Sauce, Red "Hot" (local purchase)
Sour Cream (.05)
Tomatoes, Diced (Fresh) (.04)

Omelette Station:

Bacon Bits (.27)
Black Olives, Sliced (.03)
Butter-flavored Cooking Oil (Whirl) (.10)
Cheese, Shredded Cheddar (.14)
Cheese, Shredded Parmesan (.21)
Cheese, Mozzarella (.13)
Chicken Strips, Breasts **OR** Thighs (.10)
Crabmeat, Imitation (Surimi Seafood) (.09)
Eggs, Fresh (Made-to-Order) (.12)
Eggs, Liquid (.14)
Green Pepper, Diced Sauteed (.05)
Ham Pitt, Diced (.10)
Jalapeno Slices (.04)
Mushrooms, Sliced Sauteed (.09)
Onion, Diced Sauteed (.03)
Pepperoni Slices (.14)
Pico De Gallo (.05)
Sausage, Crumbles (.18)
Shrimp, Salad (.21)
Spinach (.05)
Steak Strips, Flame Broiled Fajita (.19)
Tomatoes, Diced (.04)

Salad bar Toppings should be set up to provide a full offering at Breakfast.

Prepared Salads are NOT required until the Lunch meal period begins.

PRODUCT LIST

All Restaurants Bakery & Dessert Cafe

Bar Cookie Varieties

Cherry Orchard Bars (.11)
German Chocolate Crisp Bars (.07)
Lemon Bars (.08)
Pecan Bars (.08)
Rice Krispies Treats[®] Bars (.04)
Turtle Cheesecake Bars (.09)

Cobbler Varieties

Apple (.04)
Cherry (.08)
Peach (.05)

Cookie Varieties

Chocolate Chip (.08)
Chocolate White Chip (.09)
Coconut (.08)
Coconut Macaroon (.12)
Cookies, Sugar-Free Chocolate (.13)
Cookies, NSA Banana Pecan Oatmeal (.08)
Oatmeal Raisin (.07)
Peanut Butter (.08)

Ice Cream Machine

Ice Cream Cones (in dispenser) (.13)
Sherbet (quarterly flavor) (.12)
Soft Serve, Vanilla (.03)
Soft Serve, Chocolate (.03)
Yogurt, Vanilla (.05)

Hand Dipped Ice Cream (4 different varieties) (.08) (No Chocolate or Vanilla)

Pie/Mini Pie Varieties

Billionaire, Mini Pie (.10)
Chocolate Chess (.11)
Coconut Cream (.07)
Fruit Tart (.09)
Lemon Cream (.07)
Peanut Butter Cream (.08)
Pecan (.12)
Pumpkin (.09)
Strawberry, Mini Pie (.12)

Ready to Bake Fruit Pie Varieties

Pie, Ready-to-Bake Apple (.08)

Tarts, Cookie Crust

Tart, Peanut Butter Fudge

Truffle Varieties

Sprinkles (.10)
Chopped Peanuts (.09)
Chocolate Cake Crumbs (.07)

Specialty Cake Varieties

Boston Cream (.04)
Carrot (.08)
Cheesecake, New York-Style Baked (.11)
Chocolate Cake w/ Chocolate Frosting (.07)
German Chocolate (.07)
Luscious Lemon (.07)
Molten Chocolate Volcano (.06)
Pineapple Supreme (.08)
Pumpkin (.07)
Red Velvet (.08)
Shadow (.06)
Strawberry Shortcake (pre-portioned) (.09)
Strawberry Supreme (.08)

No-Sugar-Added/Sugar-Free Products

Bars, Sugar-Free Oatmeal (.09)
Cake, Sugar-Free Vanilla (.12)
Cake, Sugar-Free Pistachio (.13)
Cake, NSA Mocha (.10)
Cookies, Sugar-Free Chocolate (.13)
Cookies, NSA Banana Pecan Oatmeal (.08)
Gelatin Dessert, Sugar-Free (.01)
Pie, Ready-to-Bake, No-Sugar-Added Blueberry (.11)
Pie, Ready-to-Bake, No-Sugar-Added Peach (.12)
Pudding, No-Sugar-Added Chocolate (.06)
Pudding, No-Sugar-Added Pistachio (.08)

Ice Cream Toppings

Candy Corn (.07)
Caramel (in pump dispenser) (.06)
Chocolate Chips (.12)
Chocolate Cookie Crumbles (.10)
Chocolate Syrup (pump) (.04)
Gummy Bears (.08)
Hot Fudge (in pump dispenser) (.06)
Jellybeans (.07)
Mini Marshmallows (.08)
Orange Slices, Candied (.06)
Peanuts, Chopped (.09)
Pineapple Topping (.06)
Raisins, Chocolate Covered (.13)
Raisins, Yogurt Covered (.13)
Snackums (.12)
Sprinkles (.05)
Strawberry Topping (shelf stable) (.09)
Turtle Topping (.09)
Whipped Topping (must be held in refrigerated crock or iced pan) (.09)

Dispenser Toppings

Must choose at least 4 candies, 4 nuts, and 4 cereal/cookies.

Candies:

Blueberry Crunch .14
Gingerbread Men .20
Mini Gummy Bears .15
Snackums .13
Sour Worms .07

Nuts:

Almond Slivers .45
Chopped Nuts
Chopped Peanuts .08
Coconut, Toasted .13
Pecans .33
Praline Pecans .29

Cereals/Cookies:

Cookie Crumbles : (Van. Wafer, Choc. Chip, Peanut Butter) .09
Crushed Cookies .10
Dry Cereal (Fruit Loops, Coco Krispies) .23-.34
Pecan Pralines
Rice Krispies .23

Miscellaneous Products

Banana Pudding (.05)
Bread Pudding (.09)
Brownies, Fudgy (.06)
Cookies 'n' Creme (.09)
Cotton Candy (.07)
Cupcakes, Mini Pumpkin (.07)
Cupcakes, Mini Variety (.07)
Fudge, Chocolate (.07)
Gelatin, Flavored (.01)
Strawberry Jam (.09)

Mini Cups (Shooters)

Strawberry (.08)
Cinnamon Spice (.05)
Peanut Butter (.07)
Pecan Delight (.06)

Condiments (if space available)

PC Jelly (.09)
Honey (.05)
Margarine (.05)
Honey-Margarine (.11)

Fountain(s)

Pineapple, Fresh (.10)
Coconut Cherry Macaroons (.11)
Coconut Macaroons (plain) (.10)
Cookie, Seasonal Dipping (.07)
Large Marshmallows (.09)
Large Pretzel Sticks (local purchase)
Rice Krispies Treats (plain, new cut) (.04)
S'Mores (.07)
Strawberries, Fresh Whole (.10)