**CHAMPS FRESH FOOD MENU**

**BREAKFAST MENU**

* BISCUIT OR BAGEL OR MUFFIN
  + WITH BOLOGNA
  + WITH SAUSAGE
  + WITH BACON
  + WITH HAM
    - & EGG
    - & CHEESE
* BISCUIT EGG AND CHEESE
* SAUSAGE BISCUIT
* EGG BURRITOS
* SAUSAGE BURRITOS
* CHICKEN BURRITOS
* CHICKEN BUISCUIT

**SIDE**

* TARTER TOTS
* HASH BROWN

**LUNCH MENU**

* HOT DOGS
* HAMBURGUR
* CHEESE BURGUR
* BACON CHEESEBURGER
* CHICKEN SANDWITCH
* BLT
* CHICKEN FILLET
* WINGS
* CHICKEN STRIPS
* CHICKEN TACO
* CHICKEN SALAD
* PIZZA
  + PEPRONI
  + MEAT

**SIDE**

* FRY
* ONION RINGS
* CHICKEN NUGGETS
* CHICKEN POPCORN
* MOZZARELLA STICKS
* POTATO WEDGES
* MAC AND CHEESE
* CORN DOGS
* MASHED POTATO

**EXPLANATION**

**NUMBER 7**

Hot holding will use for ready to make food and side.

* Including wings, chicken strips, chicken nuggets, chicken popcorn, Frys and onion rings.
* Mozzarella sticks, potato wedges, mac and cheese, corn dogs and mashed potato

Heated display will use for grab and go foods which we cooked inside

* Including egg biscuit, meat biscuit, sausage biscuit, egg burritos,
* Hotdogs, burgers, chicken sandwich, pizza slices

**NUMBER 8**

* Most of kitchen Dry item will storage in kitchen area on opposite side of cooking area including, condiment, onion, non-refrigerated food.
* Large item like cups, lids and paper bags will go in storage which are back of kitchen. storage area will use for inside store grocery.

**NUMBER 10**

* single compartment Prep sink use only for vegetable prep only. There is no meat preparation in menu. All meat come ready to cook, no breading need.