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**HEALTH DEPT. MENU BREAKDOWN.**  
**BY Bill Pannhoff 10-13-21 wrp**

We only have 1 menu.

You have seen our kitchen before so u know where  
we will prep etc.

I have got the hood fans, fire ext. and the walk-ins  
serviced.

My serve safe food mgrs.. certificate is on the wall  
I have no employees as of now

I will only have 1 job in nov.

we are cooking at a private government complex on  
ft. Bragg. they have a military dinning facility we  
use.

this is the only job we will take in nov. maybe 1  
more in dec. ???

we have plans not to re-open in jan. 2022

**making to in us food tea machine / cool in gallon jugs in walk in.**

### **Lemonade**

How food will arrive: Us Foods / Food Lion/ Carlie C- IGA / frozen / packaged / fresh

Where food stored: walk in freezers / refrigerators

How food thawed: Speed Rack walk in refrigerators. Temper it.

Where food handled: *Section 1 ss tables, ovens, grills, sinks*

When will food be handled: We have no set hours

Leftovers: No we do not do leftover we throw everything away at the job.

# **Huge Double Sided Buffet Menu**

## **Horsd'oeuvre**

Bacon Crisps  
Fried Baby Back Ribs tossed with Sweet BBQ  
Filet & Fennel Portabella Kabobs  
Individual Shrimp Cocktail / Sourwood Honey-Dill Cocktail Sauce  
Fried Chicken Wings w/ Spicy Mae Ploy & Fired Shishito Peppers  
Dairyland cheese Board with Grapes

## **Entrée**

Carolina 24 Hour Pork Butts, Coleslaw, NC Sauce And Yankee Sauce  
Parsley Buttered Potatoes  
Grilled Vegetables ( Carrots, Broccoli, Peppers, Zucchini, Squash, Onions )  
Sweet Hawaiian Rolls

## **Whole Cake Dessert Bar**

Red Velvet Cake  
Old Fashion Coconut Cake  
7 Layer Chocolate Cake  
Carrot Cake  
Pig Pickin' Cake

## **Beverage Station**

Iced Tea with Lemon  
Lemonade  
Bottle Water and Alcohol by Client

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