

Monty and Friends Proposed menu is

- IGA buns, Brightleaf Hot dogs
w/ mustard, chili, onions, slaw
OR
chili + cheese, jalapenos
- IGA buns, Johnsonville Smoked Sausage
w/ ~~sauerkraut~~ pepper + onions
OR
chili and cheese, jalapenos
- Nachos with Nacho Chips, Cheetos, or TAKIS.
w/ cheese and jalapenos, salsa (jarred)
- water, drinks, chips

Morty and Friends Menu Suppliers

- Carlie C's IGA.

Buns

Chopped Onions

Chili

- BJ's

pepper/onion mix

Johnsonville Smoked Sausage

Buns, drinks, bottled water

- Whitley's

mustard

ketchup

jalapenos

cheese sauce

drinks, dry goods, chips

- Sam's Club

jalapenos

cheese sauce

chips, buns, bottled water, drinks

- Carolina Packers

- Brightleaf Hot Dogs

- White Swan BBQ

- Cole Slaw

- ALDI-

salsa, Smoked Sausages

(1)

* Hot Dogs

- Purchase + transport from Carolina Paeklers in Smithfield in Igloo Cooler with ice packs, no food contact with ice packs.
- transport directly to Commissary, less than 30 minutes between purchase + storage.
- transfer to MFU onboard fridge until the day of event, hold between 35°F-40°F.
- heat/cook product on Hot Dog Roller on Med High Heat for 6-10 minutes + temp (internal) is 145°F.
 - cut heat back to "Hold", product will stay @ 140-145°F.
 - serve directly from Roller.

* Sausage Dogs: Purchase + transport from BJ's Club in Garner, NC. in igloo cooler with ice packs, no food contact with ice packs.

Hold + Cook Procedure is the same as Hot Dogs

- * Hot Dog Chili: Preorder from Carlie's and pickup day of event with Hot Dog Buns + Onions.
 - Hold @ 35°F-40°F in MFU fridge until use.
 - Heat to 145°F-150°F in Soup Urn using Reynolds crockpot bag, single use.
 - Hold @ 145°F-150°F + serve from Soup Urn.

(2)

* Onions, Chopped

Purchased from Carlie C's, onions are chopped by Produce dept. + packaged in 2 qt. plastic containers, using produce wash sink + cuttingboard in produce dept.

Stored in MFU fridge until use @ 40°F.
transfer small batches to tubs in condiment holder @ 40°F until use.

* Cole Slaw - in 1-5 quart tubs

Purchased from White Swan BBQ in Smithfield, 1/4 mile from Hot Dog Pickup.
Transport + Hold in Igloo Cooler w/ ice packs, no food contact with ice packs.
Transport Directly to commissary to store @ 40°F.
move to MFU Fridge day of event.
Hold + Serve @ 35°F.

* Nacho Cheese - Canned.

Purchased from Whitley's in Smithfield
Open + Heat to 145°F - 150°F in Soup Urn.
Hold at ~~145°F~~ 145°F + serve

* Jalapeno Peppers - Canned

Purchased from Whitley's in Smithfield
Open, transfer to Cambro w/ Lid.
Hold @ 35°F - 40°F until use.

* Hot Dog Buns - Pre-ordered + picked up from Carlie C's the day of event.

(3)

* Frozen Onion/Bell Pepper Mix

Purchased from BJ's Club, Garner

transport w/ smoked sausages in
igloo cooler + ice packs to Commissary.

Hold below 20°F until prep.

Heat to 145°F. in NSF pan on Stovetop.

transfer + hold to 145°F. in soup urn.

Serve from soup urn.

* Salsa - Organic, purchased in jars. from Aldi's

→ , hold @ 40°F. in condiment cooler

↑ after opening, discard surplus each day

← Chill in MFU fridge day of event to 40°F.