

# ARMY BIRTHDAY MENU WORKSHEET

Use 2003 version of Armed Forces Recipe Service TM 10-412

**Available on the ACES Website**

<http://www.quartermaster.army.mil/aces/publications/pubs/recipes/cover.pdf>

## **Appetizer/Soup**

Vegetable Soup (P-9-9)

Crackers (SOP)

Hot & Spicy Chicken Wings (L-812)

Egg Rolls (B-2) serve with Sweet 'n Sour (SOP or O-8) and Hot Mustard (SOP or O-28)

## **Entrée (Main Line)**

Grilled Steak (L-7) Serve with Sautéed Mushrooms & Onions (Q-30-1)

Fried Chicken (L-155)

Vegetable Lasagna (L-508)

BBQ Pork Ribs (3 ribs per portion St Louis cut) (L-836)

Cajun Catfish Fillets (L-119-07)

\*see option in Short Order

## **Entrée (Short Order)**

\*Cheesy Bacon Burger (N-29-3)---

--- Consider using **pre-cooked** burger (\*Zartic-5.1oz beef steak/burger) -- with a large, hearty grain roll. This may be offered on **both** the Main Line and Short Order

Chili Dog w/Cheese & Onions (N-41) on white or wheat roll

Grilled Tuna and Cheese(N-15-1) on white, wheat or pumpernickel breads.

Lime Chicken Soft Tacos (L-223) with Taco Sauce (O-7) and Guacamole (M-52)

Cheese Pita Pizza (L-171)

French Fries (Q-45-1)

Onion Rings (Q-35-1)

## **Sandwich Bar**

Submarine Sandwiches (N-19)

Variation: Local SOP – Construct submarine sandwich (ham, turkey, roast beef, mozzarella/provolone cheese, **and leave off condiments**): cut off the 5-7 inch portion of a 6-ft sub desired by diner. (**Note**: Special Bread Order Required –6 foot). “Finish your own” variety of veggies, condiments, sauces (shredded lettuce, thin sliced tomatoes & cucumbers, sliced onions, sliced black olives, sliced pickles, green pepper rings, mild peppers, hot peppers, oil, vinegar, mayo, mustard, catsup, ranch dressing, thousand island dressing, hot sauce, BBQ sauce, “A-1” style sauce, horse radish, oregano, parmesan cheese, salt and pepper).

Garden Vegetable Wrap (N-46)

## **Starches (Main Line)**

Macaroni & Cheese (F-1)

Baked Beans (Q-2)

Mexican Rice (E-11)

Items can be put on the Self Serve Potato Bar if space constraints make it necessary.

**Self Serve Potato Bar**

Baked Potato (Q-44)

With optional sour cream, bacon bits, shredded cheese, margarine, chopped fresh broccoli

Baked Sweet Potato (Q-66)

With optional cinnamon & sugar, brown sugar, margarine

**Vegetables**

Corn on the Cob (Q-111)

Honey Dijon Vegetables (Q-82)

Creole Summer Squash (Q-62)

**Salads**

Potato Salad (M-40)

Coleslaw w/ Vinegar Dressing (M-9-1)

Salad Bar (M-801)

Short Order Condiment Bar – SOP

Italian Broccoli Salad (L-189) serve ½ portion as side dish

Three Bean Salad (M-45)

Fruit Medley Salad (M-32)

**Breads & Rolls**

Corn Muffin (D-15-1) with margarine

Assorted Sliced Breads (white, wheat/multigrain, rye/pumpernickel)

Toasted Garlic Bread (D-7) (to accompany the lasagna on the Main Line)

**Desserts**

Army Birthday Cake – (DISPLAYED) Prepared in Facility or locally purchased

Banana Split with Soft Serve Ice Cream (J-11)

With fudge sauce, butterscotch sauce, caramel sauce, pineapple sauce, strawberry pieces, whipped topping, nuts and Oreo pieces

Watermelon and other Seasonal Melon Slices

Blueberry Pie (I-17-1) w/ Whipped Topping

Assorted Fresh Seasonal Fruit: Plums, Peaches, Nectarines, Berries

**Beverage Bar** –SOP plus consider soy milk half pints for lactose intolerant diners

**Bon Appetit!**

**Stay Alert, Good, and Proud**