

Today's Menu

October 12, 2008

*Prepared by DCCK staff & our evening Co-Op shift,
the 72nd Culinary Training Program and volunteers
from Gettysburg College's First Year Seminar class*



Oven Fried Chicken with VEGETABLE MEDLEY (CABBAGE, GREEN BEANS, CARROTS & POTATOES)

Also



GARDEN SALAD

Minimum holding temperature 135 Degrees

Do Not Hold For More Than 4 Hours

If you have any questions, please call Jerald Thomas @ (202)234-0707 ext 114

For information on the Culinary Job Training Program, please contact

Marianne Ali at (202)234-0707 ext 103

Prepared by Chef Bo and Chef Freddie assisted by Courtney