

AMENDMENT OF SOLICITATION		MODIFICATION OF CONTRACT		Page 1 of
1a.	1b. Effective Date	3. Issued By		
2a.	2b. Dated			
4.		For Information, Contact:		
		4b. Name:	4c. Phone:	
		4d. Email:		
5.				
6.				
7a. Name and Title of Authorized Signer <i>(type or print)</i>		8a. Name and Title of Contracting Officer <i>(type or print)</i>		
7b.	7c. Date Signed	8b. U.S. House of Representatives	8c. Date Signed	
<hr/> <i>(Authorized Signature)</i>		<hr/> <i>(Signature of Contracting Officer)</i>		

Attachment 1 to Amendment 0001

VENDOR QUESTIONS – OAM14055S – HOUSE FOOD SERVICE OPERATIONS

Q1) There is a submission limit of 20 pages to the RFP and our catering menus are roughly 15-20 pages. Therefore, are you looking for these to be sent as an attachment or are you looking for us to simply submit sample menus?

A1. Menus are considered to be attachments to the proposal and do not need to be included in the proposal page count.

Q2) Is a vendor allowed to submit more than one proposal with offering different elements to each?

A2. Yes.

Q3) Who is responsible for pest control?

A3. The House is responsible for pest control. There is no cost for this service.

Q4) Is natural gas available as a fuel source for cooking equipment?

A4. Natural gas is not available in any of the buildings. The use of propane, butane or other bottled gas tanks of any kind for the purposes of food preparation or catering is prohibited.

Q5) How many employees are located in the Ford House Office Building?

A5. Because there are several different agencies occupying the building, it is difficult to determine exactly how many people work in the building. Our estimate is that there are about 1000 people in the building.

Q6) Is the Ford building at capacity?

A6. The building is at or close to capacity.

Q7) Is this a follow-on requirement? If so, could you please provide the incumbent contract number for this opportunity?

A7. Restaurant Associates is the current food service contractor. The contract number will not be released.

Q8) Will Catering-only bids have access to fully equipped kitchens on-site?

A8. Yes. There are separate cold and hot food production kitchens available to a catering-only operator.

Q9) Are there any CBA's in place for current food service staff?

A9. Yes. Both the catering operator and food service operator have CBA's with UNITE-HERE. The House is not party to the contracts.

Q10) Page 21 of 74, section C.4.6 states, "The contractor must develop and present a semiannual marketing plan for review by the COR, CO, and other House Staff." ...while page 67 of 75 states, "Offerors should provide a comprehensive Marketing Plan... provide representative samples or merchandizing and marketing campaigns and promotional displays." **Question:** Is a marketing plan covering all components of the solicitation requirement required in the proposal submission, or a plan covering only the program areas that the offeror has selected to bid?

A10. The proposal must include a marketing plan for the program areas that the offeror has selected to bid.

Q11) Page 60 of 74, section L.1 (b) states, "Proposals that do not address all of the elements and requirements of the solicitation may be disqualified from further consideration," while page 2 of 74, section B.1 states, "The contractor may bid on one or more contracts for the food service groupings as shown in Section B.5, Commission Schedule. The contractor may bid on one or more, or all of the requirements. Each food service group is listed as a Contract Line Item Number (CLIN) for bid." **Question:** Please clarify. Will the offeror be disqualified for submitting a bid that only addresses the requirements for one CLIN?

A11. No.

Q12) Page 68 of 74 states, "Provide resumes of the prospective on-site management team. Management staff includes (...)." **Question:** If offeror is bidding for only the catering component of the contract, are resumes required for all key personnel as identified in the RFP, or only for the General Manager of Catering?

A12. Offerors must include resumes of key personnel for the program areas that the offeror has selected to bid.

Q13) Are the smallwares client- or vendor-owned?

A13. Section C.3 states, "The Contractor will be required to provide the investment for all smallwares, computer equipment, point of sale equipment...." This is reiterated in Section C.3.2, "The Contractor will provide, own and maintain at Contractor cost and expense, all Contractor owned equipment including, but not necessarily limited to, smallwares...."

Q14) Are any locations presently operating under an employee bargaining agreement? If so, please provide the Union and local number, and the CBA.

A14. Both the catering operator and food service operator have CBA's with UNITE HERE. The House is not party to the contracts.

Q15) Please provide a weekly sample café menu for each location.

A15. Some sample menus have been added by this Amendment – see Attachment J.19. These menus are provided for historical purposes only. Development of menu patterns is the contractor's responsibility.

Q16) Please provide a sample catering menu for each location.

A16. Current catering menus have been added by this Amendment - see Attachment J.20.

Q17) Please provide a sample menu for the Members Dining.

A17. Sample menus are included in the solicitation - see Attachment J.6.

Q18) Please provide the make and model numbers for each register, present software program as well as whether they are client- or vendor-owned.

A18. The current point of sale unit consists of a Micros 9700 server and 31 workstations. These items are currently owned and maintained by the contractor.

Q19) Please provide a price-and-portion list for each café.

A19. A current Price Guide has been added by this Amendment - see Attachment J.21. Please note, this list provides the types of foods the Contractor currently offers in each location. This list is for informational purposes only and is neither all inclusive nor mandatory. The House is looking for the Contractor to propose a variety of food options that best serves the House community and meets the requirements of this RFP (see C.1.2 and C.2.2).

Q20) Is there any undepreciated investment from the present vendor that we must amortize in our financials? If so, what is that amount?

A20. No.

Q21) Please provide the drawing and equipment list for the proposed 24/7 Micro Market to be installed in the Capitol Building. Please confirm which café will be closing.

A21. There is no market scheduled to open in the Capitol building. A convenience store is scheduled to open in Cannon room 138 in January of 2015. This convenience store will replace

the Cannon café which will be closing at the end of the current legislative session which is currently scheduled for December 12, 2014.

Q22) Please provide a CAD drawing of each café server and kitchen space.

A22. You must complete and submit a non-disclosure agreement whereupon drawings will be provided. See Attachment J.22, which has been added by this Amendment.

Q23) Please clarify what company is presently using the catering/conference space in the Rayburn Building.

A23. Restaurant Associates is the prime food service contractor. Restaurant Associates subcontracts the catering operations to Capitol Host.

Q24) Section M.1 appears to allow proposals for individual food outlets. For example, just the Longworth food court or just the Rayburn cafeteria. However, Section B does not appear to allow for this interpretation. Are our proposals for CLIN 0001 for all outlets listed, or just the outlets we choose to submit a proposal for?

A24. Proposals must be submitted for all locations within each CLIN.

Q25) Is CLIN 0004 to be approached as part of CLIN 0001? The header for being awarded either CLIN 0001, 0002, or 0003 does not specify a separate award for CLIN 0004.

A25. Yes.

Q26) If a proposer wishes to bid for all CLINS and chooses not to be considered for award of any combination of CLINS other than the full award of all CLINS, is this acceptable?

A26. Yes.

Q27) **L.3.1.2 Part I – Technical Proposal - Operational Plan and Proposed Services**

Please explain the format of the proposal. For instance, part e, items 1-12 require us to answer 1-12 for each individual food outlet. However, items e 3-12 seem to be global answers for all outlets. Do you require us to answer 3-12 for each individual outlet?

A27. Section L.3.1.2(e) Foodservice Outlets and Hours of Operation refers to all of the Foodservice Outlets that you will bid and you must provide all of the details requested in items (1) through (12) for each outlet.

Q28) L.3.1.2 section b, 1-19 seems to be a repeat of sections c through v with item b 4 missing. Please clarify if section b are titles to be used in responses to c through v or if we are required to answer b and then again in c through v. Also, u and v do not seem to fit in the list in section b. Some elements are included in b and some are not. For instance, disposables and transitions.

A28. Section L.3.1.2, letters (a) through (v), sets forth the submission requirements for the Operational Plan and Proposed Services. It is to be used as a guide in preparing your submission. L.3.1.2(b) is simply a listing of the subsections that are required referencing back to Sections C and I and responses are not required to (b). Your proposal should include at a minimum subsections of the list provided in (b) as well as any additional items not listed, such as (u) Disposable Service Ware and (v) Other Information. As you point out, (u) and (v) are not referenced under (b).

Q29) At the pre-solicitation conference on November 3, Mitch Green indicated that the House would provide floor plans for each of the retail locations. When do you anticipate making the floor plans available?

A29. See answer to question #22.

Q30) What does the food service staff do currently during down times when the House is not in session, for example, do they apply for unemployment?

A30. The responsibility for managing the food service staff belongs to the contractor.

Q31) How many lockdowns that impacted staff access has the House experienced in the last five (5) years?

A31. None.

Q32) In Sections L.2.C and L.2.D on page 60, please clarify how many lost accounts in the last three (3) years must be listed to meet the requirement.

A32. You must include a list of all lost accounts in the last three years.

Q33) Will the House provide a summary by percentages of the actual clientele using the Member's Dining Room. For example: members, staff, VIP guests, etc.

A33. The information requested is not available. Customer counts for the Member's Dining Room by meal period are included in Attachment J.2 of the RFP.

Q34) What nutritional standards will be used to define healthy menu items?

A34. Section C.4.1(c)(6) states, "The Contractor is encouraged to meet a 25% target of breakfast and lunch items that meet USDA and/or American Heart Association recommended healthful/nutritious guidelines."

Q35) Does "courier" include UPS and FedEx overnight delivery?

A35. Courier refers to private delivery couriers. Packages from carriers such as UPS, FedEx and USPS are received and tracked at our off site mail facility for inspection and will be delivered upon release from quarantine.

Q36) Will the evaluators have access to the proposal in its entirety or by stand-alone sections. Such as: retail locations, catering or vending sections?

A36. Each proposal as submitted will be evaluated in its entirety by each evaluator.

Q37) Are there any other stores in your facilities that provide food, beverage and snacks?

A37. No.

Q38) Does House Members and Staff receive any kind of discount from the food service operations (vending, catering, café)?

A38. Certain participants in the Freedom Pay program, which is provided by the current food service provider, receive a 10% discount.

Q39) Does the current food service contractor (Restaurant Associates) conduct any kind of catering?

A39. The current food service contract includes catering. Restaurant Associates utilizes Capitol Host as a subcontractor to provide catering services.

Q40) Is current audio visual personnel from RA or Capitol Host?

A40. There is no dedicated audio visual person on the Capitol Host staff.

Q41) There were signs in the café explaining that the Freedom Pay equipment is being removed, what is the current conversation and/or public notifications regarding Freedom Pay?

A41. Only the standalone Freedom Pay replenishment kiosks located in the cafeterias have been removed. Freedom Pay card holders can still replenish their cards through the Freedom Pay web site.

Q42) How many people receive the freedom pay discount?

A42. Currently, less than 600 people are receiving the discount.

Q43) In section L.3.1.2(j)(1)b – Vending: It asks for a list of all menu items, prices and portion sizes vended with current equipment and contractor proposed equipment. Please clarify what “current equipment” means.

A43. L.3.1.2(j)(1)b will be changed by this Amendment to remove "current equipment, pricing and portions" and replaced with: "Pricing to be provided as follows: Contractor proposed equipment, pricing and portions.

Q44) The Members Dining Room sections request two proposals, can we offer another proposal for MDR in-addition or as a replacement to the two?

A44. Yes.

Q45) What is the model numbers of the existing Micros POS equipment and servers?

A45. Micros 9700.

Q46) What is the software version on the existing Micros POS equipment and server?

A46. It is unknown as the equipment is owned by the current Contractor.

Q47) Is the POS system all networked together into one server? If not, how what is the networking configuration, and how many and where are the POS server computers located?

A47. The POS system is networked together into one server located in the main food service office in Rayburn B339B.

Q48) Who pays for the maintenance of the POS system?

A48. The equipment is owned and maintained by the current Contractor.

Q49) Will the POS system transfer to the new vendor with the necessary upgrades for PCI compliance?

A49. The POS system is owned and maintained by the current Contractor.

Q50) Is the catering tax free?

A50. See Section C.10 of the RFP. Catering is part of the food service contract.

Q51) Are non-house catering events taxed?

A51. See Section C.10 of the RFP. Catering is part of the food service contract.

Q52) If the incumbent contractors leave, what equipment will they take?

A52. House furnished food service equipment is listed in Attachment J.7, which has been updated by this Amendment. House inventory of catering equipment is listed in Attachment J.15.

Q53) Can we receive the lastest Union CBA?

A53. The House is not party to the contracts. Please contact the union which is UNITE-HERE for copies of the agreements.

Q54) Can we receive a seniority list of the on-site Union employees?

A54. The House is not party to the contracts. Please contact the Union which is UNITE-HERE for this information.

Q55) Are the catering staff part of the Union?

A55. Yes.

Q56) Can we receive the Cannon Café renovation plans?

A56. Yes. See answer to question #22.

Q57) Do you expect menus for the Cannon Café?

A57. As part of the proposal, a list of products with prices to be sold is required along with a cycle menu and prices of fresh foods to be sold.

Q58) Will the Cannon C-Store remain after the Cannon Café opens?

A58. The Cannon Café will be closing in December of 2014. The Cannon C-Store will be opening in January 2105.

Q59) For the Branded Concepts, if they are incorporated into a station along with other offerings; does it require separate P&L as indicated on the Attachment J.16 - Financial Projection sheet?

A59. Yes.

Q60) In the Longworth Creamery, there are two rooms on the left and back. Can you let us know what those rooms are used for? Can they be removed?

A60. One room is a dry storeroom. The other room is used for ware washing and storage. They could possibly be removed, however, keep in mind that ware washing facilities must be available and their location is subject to House approval.

Q61) Who is responsible for cleaning the different areas in the facilities?

A61:

	HOBs	Capitol
Carpets – Dining room shampoo periodically	H	H
Chairs/Booths – daily cleaning as needed	C	C
Chairs MDR - shampooing	n/a	H
Cleaning of Grease Traps	H	H
Equipment – kitchen, serving equipment and outside & exposed inside area of hoods	C	C
Floors under/behind the service counters (all buildings)	C	C
Hard surface floors in serving areas, dining rooms and public areas – DAYS	C	C
Hard surface floors in serving areas, dining rooms and public areas – NIGHTS	H	C
Carpets in public and support areas– DAYS	C	C
Carpets in public area - NIGHTS	H	C
Kitchen ceilings	H	C
Kitchen Floors	C	C
Light fixtures	H	H
Daily food service cleaning– preparation, storage, service equipment	C	C
Tables – daily	C	C
Kitchen hood exhaust ducts to outside building	H	H
Walls in Dining Room	C	C
Walls in Kitchen/Servery	C	C
Windows Interior to 6'	C	C
Windows Exterior and Interior above 6'	H	H

HOBs – House Office Buildings

Capitol – US Capitol Building

H-House

C-Contractor

N/A-not applicable

Amendment 0001 – OAM14055S House Food Service Operations

The following Sections have been revised by Amendment 0001 and the revisions are set forth in the attached.

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SECTION J -- LIST OF DOCUMENTS, EXHIBITS AND OTHER ATTACHMENTS

J.1 LIST OF ATTACHMENTS

House Exhibits

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(End of Section J)

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- (1) Description of the equipment, products and variety based on providing new equipment
 - a. Provide equipment brochures. It is mandatory, that all equipment be factory new. All equipment must comply with all applicable regulations covering health, sanitation and safety, including NSF and NAMA.
 - b. List all menu items, prices and portion sizes vended in machines. Limited selections and/or unappealing items will have an adverse impact on the Offeror's proposal. Pricing to be provided as follows: Contractor proposed equipment, pricing and portions. Use forms in Section J to respond to this item.
 - c. Identify healthy snack items and discuss how the Offeror monitors and manages the number and variety of healthy choice vending selections including publicizing nutritional information on products. Offerors should think beyond traditional vending options to incorporate industry best practices to enhance the offering from vending. Provide details as to how healthy choice items will be identified within each type of machine.
 - d. Machine capacity by product category (i.e., total cans, candy, gum, etc.).
 - e. Confirm bill acceptor on all machines and indicate what denomination of bills will be accepted by the bill acceptor.
 - f. Confirm debit or credit card capability or electronic payment capability for all machines.
 - g. If also bidding on food service, indicate if there will be any tie in to a proprietary debit card program or smartphone application.
 - h. Provide machine color/fronts if available.
 - i. Identify if you are providing decorative treatments in any areas. Provide illustrative rendering, sketches or photos if applicable.
- (2) Describe the method for handling customer refunds.
- (3) Provide a copy of your written policy setting forth the process and procedures for service calls or machine trouble notifications to include guaranteed response times when called for repair or service.
- (4) Describe your policy and practices regarding date-stamping perishable food items and method of rotation.
- (5) Describe policy and procedures regarding employee training and uniforms.
- (6) Describe policy and procedures regarding equipment sanitation and preventative maintenance.
- (7) Describe service vehicles used by your company, whether or not they are refrigerated and the method and equipment used to transport perishable food.
- (8) If any of the food items to be served or sold in your proposal are manufactured by your company and/or using your own commissary, provide information about which items are included. Indicate that the commissary (whether your own or a Subcontractor) is licensed and in full compliance with all local, State and Federal codes and regulations covering such food storage and preparation. Include the address of the commissary that can be visited and a copy of the health department permit for this commissary.
- (9) Describe the policy for replacing vending machines through normal wear and tear and what dollar volume or number of transactions are used as a benchmark before your company replaces machines with new ones and/or to reflect improved and updated technology. Provide a proposed machine replacement schedule based on sales volume or transaction for all machine types.

**Attachment J.7 – House Furnished
Food Service Equipment – As
Revised - Amendment 0001**

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
CACD001	Cannon	Cannon Carryout	Kitchen	Prep Sink	Custom		1	HOUSE
CACD002	Cannon	Cannon Carryout	Kitchen	Hand Sink			1	HOUSE
CACD003	Cannon	Cannon Carryout	Kitchen	Safe Drop	Knight Safe Co		1	HOUSE
CACD004	Cannon	Cannon Carryout	Kitchen	Worktable, mobile	Custom		1	HOUSE
CACD005	Cannon	Cannon Carryout	Kitchen	Worktable, mobile	Custom		1	HOUSE
CACD006	Cannon	Cannon Carryout	Kitchen	Microwave Oven	Sharp	R24GT	1	HOUSE
CACD007	Cannon	Cannon Carryout	Kitchen	Waste Disposer	Hobart		1	HOUSE
CACD008	Cannon	Cannon Carryout	Kitchen	Worktable	Custom		1	HOUSE
CACD009	Cannon	Cannon Carryout	Kitchen	Worktable	Adamation	Custom	1	HOUSE
CACD010	Cannon	Cannon Carryout	Kitchen	Walk-in Refrigerator/Freezer Complex	Norlake	Custom	1	HOUSE
CACD011	Cannon	Cannon Carryout	Kitchen	Refrigerator, Reach-in	Norlake	8307527	1	HOUSE
CACD012	Cannon	Cannon Carryout	Kitchen	Refrigerator, Reach-in	Norlake	8307526	1	HOUSE
CACD013	Cannon	Cannon Carryout	Kitchen	Ice Maker	Scotsman	CM3	1	HOUSE
CACD014	Cannon	Cannon Carryout	Kitchen	3 Compartment Sink	Custom		1	HOUSE
CACD015	Cannon	Cannon Carryout	Kitchen	Waste Disposer	Hobart		1	HOUSE
CACD016	Cannon	Cannon Carryout	Kitchen	Ice Bin	Scotsman	CME806AS32F	1	HOUSE
CACD017	Cannon	Cannon Carryout	Kitchen	Slicer	Berkel	X13	1	HOUSE
CACD018	Cannon	Cannon Carryout	Kitchen	Hot Plate	Cadco	KR-SW	2	Vendor
CACD019	Cannon	Cannon Carryout	Servery	Air Screen Refrigerator	McCray	HAP46-2	1	HOUSE
CACD020	Cannon	Cannon Carryout	Servery	Air Screen Refrigerator	McCray	HAP46-2	1	HOUSE
CACD021	Cannon	Cannon Carryout	Servery	Toaster, Rotary	Holman	QCSQ314BH	1	HOUSE
CACD022	Cannon	Cannon Carryout	Servery	Refrigerator, Lowboy	Silver King	SKR46	1	HOUSE
CACD023	Cannon	Cannon Carryout	Servery	Hand Sink	Advance Tabco	7-PS-84	1	HOUSE
CACD024	Cannon	Cannon Carryout	Servery	Toaster, Rotary	Hatco	TQ 400	1	HOUSE
CACD025	Cannon	Cannon Carryout	Servery	Hood	Gaylord	CGAB24	1	HOUSE
CACD026	Cannon	Cannon Carryout	Servery	Fry Dump	Merco		1	HOUSE
CACD027	Cannon	Cannon Carryout	Servery	Counter, Refrigerated, Drop-in			1	HOUSE
CACD028	Cannon	Cannon Carryout	Servery	Fryer	Frymaster	FPH172CSD	1	HOUSE
CACD029	Cannon	Cannon Carryout	Servery	Fryer	Frymaster	FPH172CSD	1	HOUSE
CACD030	Cannon	Cannon Carryout	Servery	Equipment Stand, Adjustable	Precision	LT	1	HOUSE
CACD031	Cannon	Cannon Carryout	Servery	Griddle	Keating	48LDF	1	HOUSE
CACD032	Cannon	Cannon Carryout	Servery	Griddle	Keating		1	HOUSE
CACD033	Cannon	Cannon Carryout	Servery	Refrigerated Eqpt Stand	Traulsen		1	HOUSE
CACD034	Cannon	Cannon Carryout	Servery	Hand Sink	Advance Tabco	7-PS-81	1	HOUSE
CACD035	Cannon	Cannon Carryout	Servery	Drop-in Hot Food Wells	Wells	MOD300TDM	1	HOUSE
CACD036	Cannon	Cannon Carryout	Servery	Toaster, Rotary	Hatco	TQ300	1	HOUSE
CACD037	Cannon	Cannon Carryout	Servery	Coffee Brewer	Bunn	Dual TF DBC, MP 30A	1	Vendor
CACD038	Cannon	Cannon Carryout	Servery	POS System	Micros		2	Vendor
CACD039	Cannon	Cannon Carryout	Servery	Refrigerator, Lowboy	Silver King	SKR48	1	HOUSE
CACD040	Cannon	Cannon Carryout	Servery	Deli Case	Barker		1	HOUSE
CACD041	Cannon	Cannon Carryout	Servery	Panini Grill	Lang	Pane Bella	1	Vendor
CACD042	Cannon	Cannon Carryout	Servery	Food warmer	Vollrath	PC21	1	HOUSE
CACD043	Cannon	Cannon Carryout	Servery	Soup Well	APW Wyott	Look up	3	Vendor
CACD044	Cannon	Cannon Carryout	Servery	Ice Cream Display Freezer	AHT	RIO S 100	1	HOUSE
CACD045	Cannon	Cannon Carryout	Servery	Red Bull Display Refrig	Red Bull North America	VV3	1	Vendor
CACD046	Cannon	Cannon Carryout	Servery	Back Serving Counter	Millwork		1	HOUSE
CACD047	Cannon	Cannon Carryout	Servery	Main Serving Counter	Millwork		1	HOUSE
CACD048	Cannon	Cannon Carryout	Servery	Toaster Counter	Millwork		1	HOUSE
CACD049	Cannon	Cannon Carryout	Servery	Soup Counter	Millwork		1	HOUSE
CACD050	Cannon	Cannon Carryout	Servery	Dessert Counter	Millwork		1	HOUSE
CACD051	Cannon	Cannon Carryout	Servery	Beverage Counter	Millwork		1	HOUSE
CACD052	Cannon	Cannon Carryout	Servery	Cashier counter	Millwork		1	HOUSE
CACD053	Cannon	Cannon Carryout	Servery	Cashier Counter	Millwork		1	HOUSE
CACD054	Cannon	Cannon Carryout	Servery	Condiment Counter	Millwork		1	HOUSE
CACD055	Cannon	Cannon Carryout	Servery	Snack Counter	Millwork		1	HOUSE
CACD056	Cannon	Cannon Carryout	Servery	Soda/Ice dispenser	Manitowoc	SV200i	1	Vendor
CACD057	Cannon	Cannon Carryout	Servery	Milk/Cream Dispenser	Good West Industries		1	Vendor
CBMA001	Capitol	Capitol Market	Back Cold Prep	Scale	Toledo	2020	1	HOUSE
CBMA002	Capitol	Capitol Market	Back Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
CBMA003	Capitol	Capitol Market	Back Cold Prep	Prep Sink	Custom Stainless		1	HOUSE
CBMA004	Capitol	Capitol Market	Back Cold Prep	Dispensing Ice Bin	Follett	DEV1080SG60	1	HOUSE
CBMA005	Capitol	Capitol Market	Back Cold Prep	Ice Maker	Manitowoc	NA	1	HOUSE
CBMA006	Capitol	Capitol Market	Back Cold Prep	Ice Bin	Follett	DEV1080SG60	1	HOUSE
CBMA007	Capitol	Capitol Market	Back Cold Prep	Ice Maker	Manitowoc	NA	1	HOUSE
CBMA008	Capitol	Capitol Market	Back Cold Prep	Worktable	Eagle		1	HOUSE
CBMA009	Capitol	Capitol Market	Back Cold Prep	Refrigerator, Reach-in	Traulsen	RHT232NUT176	1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
CBMA010	Capitol	Capitol Market	Back Cold Prep	Hand Sink	Advance Tabco		1	HOUSE
CBMA011	Capitol	Capitol Market	Back Cold Prep	Walk-in Refrigerator/Freezer Complex	Bally	NA	1	HOUSE
CBMA012	Capitol	Capitol Market	Back Cold Prep	Prep Sink	Custom Stainless		1	HOUSE
CBMA013	Capitol	Capitol Market	Back Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
CBMA014	Capitol	Capitol Market	Back Cold Prep	Waste Disposer	Insinkerator	SS300-25	1	HOUSE
CBMA015	Capitol	Capitol Market	Dishroom	Pot Sink	Custom Stainless		1	HOUSE
CBMA016	Capitol	Capitol Market	Dishroom	Tray Conveyor	Caddy		1	HOUSE
CBMA017	Capitol	Capitol Market	Dishroom	Hand Sink	Seco		1	HOUSE
CBMA018	Capitol	Capitol Market	Dishroom	Disposer	Hobart	NA	1	HOUSE
CBMA019	Capitol	Capitol Market	Dishroom	Dish Machine	Hobart	CRS86A	1	HOUSE
CBMA020	Capitol	Capitol Market	Front Cold Prep	Walk-in Refrigerator	Bally	34X823LW	1	HOUSE
CBMA021	Capitol	Capitol Market	Front Cold Prep	Worktable			1	HOUSE
CBMA022	Capitol	Capitol Market	Front Cold Prep	Hand Sink	Seco		1	HOUSE
CBMA023	Capitol	Capitol Market	Front Cold Prep	Worktable			1	HOUSE
CBMA024	Capitol	Capitol Market	Front Cold Prep	Hand Sink			1	HOUSE
CBMA025	Capitol	Capitol Market	Front Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
CBMA026	Capitol	Capitol Market	Front Cold Prep	Food Cutter	Hobart	84186U	1	HOUSE
CBMA027	Capitol	Capitol Market	Front Cold Prep	Slicer	Hobart	2912	1	HOUSE
CBMA028	Capitol	Capitol Market	Front Cold Prep	Refrigerator, Reach-in	Continental	DL2RSS	1	HOUSE
CBMA029	Capitol	Capitol Market	Front Cold Prep	Refrigerator, Roll-in	True	TR2RRI-2S	1	HOUSE
CBMA030	Capitol	Capitol Market	Front Cold Prep	Refrigerator, Roll-in	True	TR2RRI-2S	1	HOUSE
CBMA031	Capitol	Capitol Market	Front Cold Prep	Food Processor	Robot Coupe	R2	1	HOUSE
CBMA032	Capitol	Capitol Market	Front Cold Prep	Blast Chiller	Irinox	HC141/50	1	HOUSE
CBMA033	Capitol	Capitol Market	Hot Kitchen	Walk-in Refrigerator	Bally	30X823LH	1	HOUSE
CBMA034	Capitol	Capitol Market	Hot Kitchen	Hand Sink	Seco		1	HOUSE
CBMA035	Capitol	Capitol Market	Hot Kitchen	Prep Sink	Custom Stainless		1	HOUSE
CBMA036	Capitol	Capitol Market	Hot Kitchen	Combi Oven	Blodgett/Rational	COS101S	1	HOUSE
CBMA037	Capitol	Capitol Market	Hot Kitchen	Dbl Convection Oven	Blodgett	MARK V	1	HOUSE
CBMA038	Capitol	Capitol Market	Hot Kitchen	40-Gal Tilt Skillet	Groen		1	HOUSE
CBMA039	Capitol	Capitol Market	Hot Kitchen	40-Gal Kettle	Groen	MWCHDT40	1	HOUSE
CBMA040	Capitol	Capitol Market	Hot Kitchen	40-Gal Kettle	Groen	MWCHDT40	1	HOUSE
CBMA041	Capitol	Capitol Market	Hot Kitchen	Hood, Type 1	Gaylord	CGBDL54	1	HOUSE
CBMA042	Capitol	Capitol Market	Hot Kitchen	Fryer	Frymaster	FPH217BLSC	1	HOUSE
CBMA043	Capitol	Capitol Market	Hot Kitchen	Range, Elec, Even Heat	Hobart	CR40	1	HOUSE
CBMA044	Capitol	Capitol Market	Hot Kitchen	Range, Elec, Even Heat	Hobart	CR40	1	HOUSE
CBMA045	Capitol	Capitol Market	Hot Kitchen	Range, Elec, Even Heat	Hobart	CR40	1	HOUSE
CBMA046	Capitol	Capitol Market	Hot Kitchen	Mixer	Hobart	HL200	1	HOUSE
CBMA047	Capitol	Capitol Market	Hot Kitchen	Mixer Stand	Custom Stainless		1	HOUSE
CBMA048	Capitol	Capitol Market	Hot Kitchen	Steamer	Vulcan	C24EA6	1	HOUSE
CBMA049	Capitol	Capitol Market	Hot Kitchen	Worktable, Mobile	Custom Stainless		1	HOUSE
CBMA050	Capitol	Capitol Market	Hot Kitchen	Worktable	Custom Stainless		1	HOUSE
CBMA051	Capitol	Capitol Market	Servery	Counter Serving	Custom Stainless		1	HOUSE
CBMA052	Capitol	Capitol Market	Servery	Refrigerator, Reach-in, U/C	Traulsen	RUC132D	1	HOUSE
CBMA053	Capitol	Capitol Market	Servery	Warmer Cabinet	Metro	TC90	1	HOUSE
CBMA054	Capitol	Capitol Market	Servery	Counter, Prep, S/S	Custom Stainless		1	HOUSE
CBMA055	Capitol	Capitol Market	Servery	Counter, Main Serving	Custom Stainless		1	HOUSE
CBMA056	Capitol	Capitol Market	Servery	Refrigerated Equipment Stand	Traulsen	NA	1	HOUSE
CBMA057	Capitol	Capitol Market	Servery	Fryer	Wells	F67	1	HOUSE
CBMA058	Capitol	Capitol Market	Servery	Exhaust Hood	Gaylord	CG AB CA 24	1	HOUSE
CBMA059	Capitol	Capitol Market	Servery	Griddle	Hobart	CG58	1	HOUSE
CBMA060	Capitol	Capitol Market	Servery	Refrigerator, Reach-in	Randell	2010E	1	HOUSE
CBMA061	Capitol	Capitol Market	Servery	Condensate Hood	Custom Stainless		1	HOUSE
CBMA062	Capitol	Capitol Market	Servery	Counter, Beverage	Custom Stainless		1	HOUSE
CBMA063	Capitol	Capitol Market	Servery	Cashier Station	Custom Stainless		1	HOUSE
CBMA064	Capitol	Capitol Market	Servery	Cashier Station	Custom Stainless		1	HOUSE
CBMA065	Capitol	Capitol Market	Servery	Safe	Mosler		1	House
CBMA066	Capitol	Capitol Market	Servery	Air Screen Refrig	Structural Concepts	Oasis CO4778R EW	1	HOUSE
CBMA067	Capitol	Capitol Market	Servery	Rotary Toaster	Hatco	TQ-400	1	HOUSE
CBMA068	Capitol	Capitol Market	Servery	Soda/Ice Dispenser	Cornelius		1	Vendor
CBMA069	Capitol	Capitol Market	Servery	Coffee Brewer	Bunn		1	Vendor
CBMA070	Capitol	Capitol Market	Servery	Milk/Cream Dispenser	Good West Industries	Cream Machine	1	HOUSE
CBMA071	Capitol	Capitol Market	Servery	Popcorn Maker	Star	39-A	1	Vendor
CBMA072	Capitol	Capitol Market	Servery	Ice Cream Freezer	Mimet	W10BTFN	1	Vendor
CBMA073	Capitol	Capitol Market	Servery	Air Screen Refrig	Structural Concepts	Oasis CO4778R EW	1	HOUSE
CBMA074	Capitol	Capitol Market	Servery Support	Hot Holding Cabinet	Metro	C199-H(1)N	1	HOUSE
CBMA075	Capitol	Capitol Market	Servery Support	Hot Holding Cabinet	FWE	PST-32	1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
CBMA076	Capitol	Capitol Market	Severy Support	Rotary Toaster	Hatco	TQ-400	1	HOUSE
CBMA077	Capitol	Capitol Market	Severy Support	Freezer, Reach-in	True	T-19FZ	1	HOUSE
CBMK001	Capitol	Member's DR	Kitchen Prep Side	Refrigerator, Reach-in	Traulsen	RHT132DUT	1	HOUSE
CBMK002	Capitol	Member's DR	Kitchen Prep Side	Worktable, 58x21	Custom Stainless		1	HOUSE
CBMK003	Capitol	Member's DR	Kitchen Prep Side	Refrigerator	Continental	DL2RSSGD	1	HOUSE
CBMK004	Capitol	Member's DR	Kitchen Prep Side	Hand Sink	Seco/Husmann		1	HOUSE
CBMK005	Capitol	Member's DR	Kitchen Prep Side	Beverage Counter, 85x36	Custom Stainless		1	HOUSE
CBMK006	Capitol	Member's DR	Kitchen Prep Side	Fire System	Gaylord Quencher	C-5000-TC	1	HOUSE
CBMK007	Capitol	Member's DR	Kitchen Prep Side	Refrigerator	Randell	2022M		HOUSE
CBMK008	Capitol	Member's DR	Kitchen Prep Side	Soda/Ice Dispenser	IMI Cornelius	DF50BC	1	Vendor
CBMK009	Capitol	Member's DR	Kitchen Prep Side	Coffee Brewer	Bunn		1	Vendor
CBMK010	Capitol	Member's DR	Kitchen Prep Side	Soiled Dish Table w/Trough, 136x40	Custom Stainless		1	HOUSE
CBMK011	Capitol	Member's DR	Kitchen Prep Side	Waste Disposer	Salvajor	150	1	HOUSE
CBMK012	Capitol	Member's DR	Kitchen Prep Side	Worktable, 24x48	Custom Stainless		1	HOUSE
CBMK013	Capitol	Member's DR	Kitchen Prep Side	Ice Cream Novelty Case			1	Vendor
CBMK014	Capitol	Member's DR	Kitchen Cook Side	Table Prep S/S	Custom Stainless		1	HOUSE
CBMK015	Capitol	Member's DR	Kitchen Cook Side	Toaster Rotary	Hatco	TQ400	1	HOUSE
CBMK016	Capitol	Member's DR	Kitchen Cook Side	Counter, Salad, L-Shaped	Custom Stainless		1	HOUSE
CBMK017	Capitol	Member's DR	Kitchen Cook Side	Refrigerator, Lowboy	Randell	9400R1344M710166	1	HOUSE
CBMK018	Capitol	Member's DR	Kitchen Cook Side	Hand Sink	Seco/Husmann		1	HOUSE
CBMK019	Capitol	Member's DR	Kitchen Cook Side	Steamer, Convection	Cleveland	NA	1	HOUSE
CBMK020	Capitol	Member's DR	Kitchen Cook Side	Refrig/Frzd, Reach-in	Traulsen	RDT132WUT-HHS	1	HOUSE
CBMK021	Capitol	Member's DR	Kitchen Cook Side	Refrigerator, Reach-in, Lowboy, 1Dr	Delfield	4427N6	1	HOUSE
CBMK022	Capitol	Member's DR	Kitchen Cook Side	Exhaust Hood	Gaylord	CGBDL54	1	HOUSE
CBMK023	Capitol	Member's DR	Kitchen Cook Side	Microwave Oven	Panasonic	NE1257R	1	HOUSE
CBMK024	Capitol	Member's DR	Kitchen Cook Side	Refrigerator, Sliding Glass Dr, Wall Mounted	Randell	42060AM	1	HOUSE
CBMK025	Capitol	Member's DR	Kitchen Cook Side	Fryer	Frymaster	FPRE217-4SC	1	HOUSE
CBMK026	Capitol	Member's DR	Kitchen Cook Side	Range, Elec, 6-burner w/Oven	Garland		1	HOUSE
CBMK027	Capitol	Member's DR	Kitchen Cook Side	Griddle, Elec	Wells	G13	1	HOUSE
CBMK028	Capitol	Member's DR	Kitchen Cook Side	Slow Cook Oven	Alto-Shaam		1	HOUSE
CBMK029	Capitol	Member's DR	Kitchen Cook Side	Equipment Stand	Custom Stainless		1	HOUSE
CBMK030	Capitol	Member's DR	Kitchen Cook Side	Worktable, 30x60	Custom Stainless		1	HOUSE
CBMK031	Capitol	Member's DR	Kitchen Cook Side	Counter, Chef's 144x48	Custom Stainless		1	HOUSE
CBMK032	Capitol	Member's DR	Kitchen Cook Side	Double Convection Oven	Blodgett	NA	1	HOUSE
FOCA001	Ford	Ford Cafeteria	Dishroom	Soiled Dishtable	Custom Stainless		1	HOUSE
FOCA002	Ford	Ford Cafeteria	Dishroom	Dish machine - Side Loader	Hobart	CRS86A	1	HOUSE
FOCA003	Ford	Ford Cafeteria	Dishroom	Clean Dishtable	Custom Stainless		1	HOUSE
FOCA004	Ford	Ford Cafeteria	Dishroom	Disposer	Insinkerator	SS-100	1	HOUSE
FOCA005	Ford	Ford Cafeteria	Dishroom	Hand Sink	Advance Tabco	7-PS-50	1	HOUSE
FOCA006	Ford	Ford Cafeteria	Dishroom	Ice Maker & Bin	Scotsman	CME806A	1	HOUSE
FOCA007	Ford	Ford Cafeteria	Dishroom	Ice Maker & Bin	Scotsman		1	HOUSE
FOCA008	Ford	Ford Cafeteria	Kitchen	Walk-in Refrigerator	Hobart	Custom	1	HOUSE
FOCA009	Ford	Ford Cafeteria	Kitchen	Evaporator Coil +35 F			1	HOUSE
FOCA010	Ford	Ford Cafeteria	Kitchen	Prep Sink, Two-Compartment	Custom Stainless		1	HOUSE
FOCA011	Ford	Ford Cafeteria	Kitchen	Wall Shelf	Custom Stainless		1	HOUSE
FOCA012	Ford	Ford Cafeteria	Kitchen	Food Processor	Robot Coupe	R4X / Series D	1	HOUSE
FOCA013	Ford	Ford Cafeteria	Kitchen	Refrigerator, Reach-in	Traulsen	G20010	1	HOUSE
FOCA014	Ford	Ford Cafeteria	Kitchen	Freezer, Reach-in	Traulsen	RLT132WUT-FHS	1	HOUSE
FOCA015	Ford	Ford Cafeteria	Kitchen	Refrigerator, Pass-Through	Traulsen		1	HOUSE
FOCA016	Ford	Ford Cafeteria	Kitchen	Freezer, Reach-in	Traulsen	RLT332WUT	1	HOUSE
FOCA017	Ford	Ford Cafeteria	Kitchen	Refrigerator, Reach-in	Traulsen		1	HOUSE
FOCA018	Ford	Ford Cafeteria	Kitchen	Worktable with Overshelf	Custom Stainless		1	HOUSE
FOCA019	Ford	Ford Cafeteria	Kitchen	Worktable	Custom Stainless		1	HOUSE
FOCA020	Ford	Ford Cafeteria	Kitchen	Worktable with Sink	Custom Stainless		1	HOUSE
FOCA021	Ford	Ford Cafeteria	Kitchen	Hot Food Cabinet	Alto-Shaam	1200-UP	1	HOUSE
FOCA022	Ford	Ford Cafeteria	Kitchen	Slicer Stand, Mobile	Custom Stainless		1	HOUSE
FOCA023	Ford	Ford Cafeteria	Kitchen	Worktable with Overshelf	Custom Stainless		1	HOUSE
FOCA024	Ford	Ford Cafeteria	Kitchen	Worktable	Custom Stainless		1	HOUSE
FOCA025	Ford	Ford Cafeteria	Kitchen	Food Processor	Robot Coupe	R100	1	HOUSE
FOCA026	Ford	Ford Cafeteria	Kitchen	Hand Sink			1	HOUSE
FOCA027	Ford	Ford Cafeteria	Kitchen	Convection Steamer	Market Forge	3500M24E24	1	HOUSE
FOCA028	Ford	Ford Cafeteria	Kitchen	Convection Steamer	Market Forge	3500M24E24	1	HOUSE
FOCA029	Ford	Ford Cafeteria	Kitchen	Kettle 6 Gallon with Stand	Market Forge	Kettle: DC-6	1	HOUSE
FOCA030	Ford	Ford Cafeteria	Kitchen	Griddle	Vulcan	RRE36D	1	HOUSE
FOCA031	Ford	Ford Cafeteria	Kitchen	Griddle Stand	Custom Stainless		1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
FOCA032	Ford	Ford Cafeteria	Kitchen	Hood Type 1			1	HOUSE
FOCA033	Ford	Ford Cafeteria	Kitchen	Hood Type 1			1	HOUSE
FOCA034	Ford	Ford Cafeteria	Kitchen	Convection Oven	Vulcan	VC44E	1	HOUSE
FOCA035	Ford	Ford Cafeteria	Kitchen	Tilting Fry Pan 30 Gallon	Groen	FPC/1-3	1	HOUSE
FOCA036	Ford	Ford Cafeteria	Kitchen	Tilting Fry Pan 40 Gallon	Vulcan	VE40	1	HOUSE
FOCA037	Ford	Ford Cafeteria	Kitchen	Convection Oven	Vulcan		1	HOUSE
FOCA038	Ford	Ford Cafeteria	Kitchen	Worktable with Overshelf	Custom Stainless		1	HOUSE
FOCA039	Ford	Ford Cafeteria	Kitchen	Fire Suppression System	Ansul	R102 Wet Chemical	1	HOUSE
FOCA040	Ford	Ford Cafeteria	Kitchen	Slicer	Berkel		1	HOUSE
FOCA041	Ford	Ford Cafeteria	Kitchen Wash Area	Wall Shelf	Custom Stainless		1	HOUSE
FOCA042	Ford	Ford Cafeteria	Kitchen Wash Area	Pot Sink	Custom Stainless		1	HOUSE
FOCA043	Ford	Ford Cafeteria	Kitchen Wash Area	Disposer with Control Panel	Insinkerator	SS300-25	1	HOUSE
FOCA044	Ford	Ford Cafeteria	Servery	Soda-Ice Dispenser	IMI Cornelius	DF200 BC	1	Vendor
FOCA045	Ford	Ford Cafeteria	Servery	Iced Tea Dispenser	Karma	872	1	Vendor
FOCA046	Ford	Ford Cafeteria	Servery	Coffee Brewer	Bunn	Dual TF DBC, MP 30A	1	Vendor
FOCA047	Ford	Ford Cafeteria	Servery	Milk-Cream Dispenser	Goodwest Industries		1	Vendor
FOCA048	Ford	Ford Cafeteria	Servery	Merchandiser Refrigerated	True	GDM-45	2	Vendor
FOCA049	Ford	Ford Cafeteria	Servery	Merchandiser Refrigerated	QBD		1	Vendor
FOCA050	Ford	Ford Cafeteria	Servery	Merchandiser, Air Screen	Master-Bilt		1	Vendor
FOCA052	Ford	Ford Cafeteria	Servery	Cashier Counter	Custom Stainless		1	HOUSE
FOCA053	Ford	Ford Cafeteria	Servery	Cashier Counter	Custom Stainless		1	HOUSE
FOCA054	Ford	Ford Cafeteria	Servery	Condiment Counter	Custom Stainless		1	HOUSE
FOCA055	Ford	Ford Cafeteria	Servery	Condiment Counter	Custom Stainless		1	HOUSE
FOCA056	Ford	Ford Cafeteria	Servery	POS Terminal	Micros		1	Vendor
FOCA057	Ford	Ford Cafeteria	Servery	POS Terminal	Micros		1	Vendor
FOCA058	Ford	Ford Cafeteria	Service Line	Counter, Grill, Deli & Salad Bar	Custom Stainless		1	HOUSE
FOCA059	Ford	Ford Cafeteria	Service Line	Cold Pan, Iced	Custom Stainless		1	HOUSE
FOCA060	Ford	Ford Cafeteria	Service Line	Undercounter Freezer	Silver King	SKUCF7F	1	HOUSE
FOCA061	Ford	Ford Cafeteria	Service Line	Back Counter	Custom Stainless		1	HOUSE
FOCA062	Ford	Ford Cafeteria	Service Line	Griddle	Star	Star Max	1	HOUSE
FOCA063	Ford	Ford Cafeteria	Service Line	Refrigerator, Reach-in	Traulsen	G10010	1	HOUSE
FOCA064	Ford	Ford Cafeteria	Service Line	Toaster, Rotary	Hatco	Toast-Quik	1	HOUSE
FOCA065	Ford	Ford Cafeteria	Service Line	Counter, Hot Food	Custom Stainless		1	HOUSE
FOCA066	Ford	Ford Cafeteria	Service Line	Counter, Beverages	Custom Stainless		1	HOUSE
FOCA067	Ford	Ford Cafeteria	Service Line	Built-in Fryer			2	HOUSE
FOCA068	Ford	Ford Cafeteria	Service Line	Backshelf Hood & Fire Suppression	Ansul	R-102 Wet Chemical	1	HOUSE
FOCA069	Ford	Ford Cafeteria	Storage	Refrigerator, Reach-in	Traulsen		1	HOUSE
FOCA070	Ford	Ford Cafeteria	Storage	Water Wash Hood System	Gaylord		1	HOUSE
FOCA071	Ford	Ford Cafeteria	Storage	Soda System			1	Vendor
FOCA072	Ford	Ford Cafeteria	Storage	Freezer, Reach-in	Traulsen		1	HOUSE
FOCD001	Ford	Ford Carryout	Back Prep Area	Back Counter	Custom Stainless		1	HOUSE
FOCD002	Ford	Ford Carryout	Back Prep Area	Hi-Speed Oven	Vulcan	VI B12	1	HOUSE
FOCD003	Ford	Ford Carryout	Back Prep Area	Pass-through Shelf	Custom Stainless		1	HOUSE
FOCD004	Ford	Ford Carryout	Back Prep Area	Refrigerator, Reach-in	Traulsen	G10010	1	HOUSE
FOCD005	Ford	Ford Carryout	Back Prep Area	Soda System			1	Vendor
FOCD006	Ford	Ford Carryout	Servery	Counter with Sink	Custom Stainless		1	HOUSE
FOCD007	Ford	Ford Carryout	Servery	POS Terminal	Micros		1	Vendor
FOCD008	Ford	Ford Carryout	Servery	Coffee Brewer	Fetco	CBS-51 H	1	Vendor
FOCD009	Ford	Ford Carryout	Servery	Milk Cream Dispenser	GoodWest Industries		1	Vendor
FOCD010	Ford	Ford Carryout	Servery	Tea Urn			1	Vendor
FOCD011	Ford	Ford Carryout	Servery	Soda/Ice Dispenser	IMI Cornelius	DF200 BC	1	Vendor
FOCD012	Ford	Ford Carryout	Servery	Carving Station with Heat Lamp	Alto-Shaam	CS-100	1	HOUSE
FOCD013	Ford	Ford Carryout	Servery	Counter with Sink	Custom Stainless		1	HOUSE
FOCD014	Ford	Ford Carryout	Servery	Frozen Yogurt Machine	Taylor	338-27	1	HOUSE
FOCD015	Ford	Ford Carryout	Servery	Stainless Steel Stand, Mobile	Custom Stainless		1	HOUSE
FOCD016	Ford	Ford Carryout	Servery	Merchandiser, Air Screen	Master-Bilt	QMVM-36	1	HOUSE
FOCD017	Ford	Ford Carryout	Servery	Pretzel Display Warmer			1	Vendor
FOCD018	Ford	Ford Carryout	Servery	Red Bull Display Refrigerator	Red Bull North America	VV3	1	Vendor
FOCD019	Ford	Ford Carryout	Servery	Popcorn Maker			1	Vendor
FOCD020	Ford	Ford Carryout	Storage	Freezer, Reach-in	Traulsen		1	HOUSE
FOCD021	Ford	Ford Carryout	Storage	Hand Sink			1	HOUSE
FOST001	Ford	Ford Cafeteria	Storage	Scale, Receiving	Detecto	1106 DK	1	HOUSE
FOST002	Ford	Ford Cafeteria	Storage	Scale, Receiving	UWE	UFM-L300	1	HOUSE
FOST003	Ford	Ford Cafeteria	Storage	Tilting Fry Pan	Cleveland	SEL3DT208PTP	1	HOUSE
FOST004	Ford	Ford Cafeteria	Storage	Mixer, 60 QT	Hobart	H-600-T	1	HOUSE
FOST005	Ford	Ford Cafeteria	Storage	Food Cutter	Hobart		1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
FOST006	Ford	Ford Cafeteria	Storage	Ice Dispenser	Remcor	TJ45	1	HOUSE
LOCS001	Longworth	Longworth C-Store	C-Store	Popcorn Machine	Galaxy	G12-Y	1	Vendor
LOCS002	Longworth	Longworth C-Store	C-Store	Freezer, Reach-in	Beverage Air	CFG24Y-1	1	HOUSE
LOCS003	Longworth	Longworth C-Store	C-Store	Refrigerator, Air Screen			1	Vendor
LOCS004	Longworth	Longworth C-Store	C-Store	Refrigerator, Reach-in	QBD	DC26HB	1	Vendor
LOCS005	Longworth	Longworth C-Store	C-Store	Refrigerator, Reach-in	True	GDM-45	1	Vendor
LOCS006	Longworth	Longworth C-Store	C-Store	Refrigerator, Reach-in	QBD	DC45SB	1	Vendor
LOCS007	Longworth	Longworth C-Store	C-Store	Pretzel Display	J&J Snacks	Model 2000	1	Vendor
LOCS008	Longworth	Longworth C-Store	C-Store	POS System	Micros			Vendor
LOFC001	Longworth	Longworth Food Court	Dish Room	Hand Sink	Unknown		1	HOUSE
LOFC002	Longworth	Longworth Food Court	Dish Room	Scullery Sink	Custom Stainless		1	HOUSE
LOFC003	Longworth	Longworth Food Court	Dish Room	Waste Disposer	Hobart	FD2-50	1	HOUSE
LOFC004	Longworth	Longworth Food Court	Dish Room	Dishmachine	Hobart	FRC81RS2CD	1	HOUSE
LOFC005	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Walk-in Refrigerator	Site Built		1	HOUSE
LOFC006	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Walk-in Refrigerator	Site Built		1	HOUSE
LOFC007	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Mobile Worktable	Custom Stainless		1	HOUSE
LOFC008	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Ice Machine	Scotsman		1	HOUSE
LOFC009	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Ice Bin	Scotsman	BH801SA	1	HOUSE
LOFC010	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Tilt Skillet	Groen (?)		1	HOUSE
LOFC011	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Fryer	Hobart		1	HOUSE
LOFC012	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Mobile Worktable	Custom Stainless		1	HOUSE
LOFC013	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Worktable	Custom Stainless		1	HOUSE
LOFC014	Longworth	Longworth Food Court	Kitchen Back Up Hot Prep	Hood	Marenka		1	HOUSE
LOFC015	Longworth	Longworth Food Court	Kitchen Cold Prep	Charbroiler	Lang		1	HOUSE
LOFC016	Longworth	Longworth Food Court	Kitchen Cold Prep	Mobile Stand	Custom Stainless		1	HOUSE
LOFC017	Longworth	Longworth Food Court	Kitchen Cold Prep	Worktable	Custom Stainless		1	HOUSE
LOFC018	Longworth	Longworth Food Court	Kitchen Cold Prep	Prep Sink, 2 Compartment	Custom Stainless		1	HOUSE
LOFC019	Longworth	Longworth Food Court	Kitchen Cold Prep	Walk-in Refrigerator	Butcher Boy		1	HOUSE
LOFC020	Longworth	Longworth Food Court	Kitchen Cold Prep	Hand Sink	Advance Tabco		1	HOUSE
LOFC021	Longworth	Longworth Food Court	Kitchen Cold Prep	Prep Sink, 2 Compartment	Custom Stainless		1	HOUSE
LOFC022	Longworth	Longworth Food Court	Kitchen Cold Prep	Food Slicer	Hobart	2712	1	HOUSE
LOFC023	Longworth	Longworth Food Court	Kitchen Cold Prep	Disposal	Aheim Mfg	3000SB	1	HOUSE
LOFC024	Longworth	Longworth Food Court	Kitchen Cold Prep	Worktable	Custom Stainless		1	HOUSE
LOFC025	Longworth	Longworth Food Court	Kitchen Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
LOFC026	Longworth	Longworth Food Court	Kitchen Cold Prep	Worktable	Custom Stainless		1	HOUSE
LOFC027	Longworth	Longworth Food Court	Kitchen Cold Prep	Worktable	Custom Stainless		1	HOUSE
LOFC028	Longworth	Longworth Food Court	Kitchen Cold Prep	Walk-in Refrigerator/Freezer	Butcher Boy/Site Built		1	HOUSE
LOFC029	Longworth	Longworth Food Court	Kitchen Cold Prep	Ice Maker	Scotsman		1	HOUSE
LOFC030	Longworth	Longworth Food Court	Kitchen Cold Prep	Ice Bin	Scotsman		1	HOUSE
LOFC031	Longworth	Longworth Food Court	Kitchen Cold Prep	Microwave	Sharp	R22ETA	1	HOUSE
LOFC032	Longworth	Longworth Food Court	Kitchen Cold Prep	Slicer	Hobart	2912	1	HOUSE
LOFC033	Longworth	Longworth Food Court	Kitchen Cold Prep	Ice Maker	Scotsman	Prodigy	1	HOUSE
LOFC034	Longworth	Longworth Food Court	Kitchen Cold Prep	Ice Bin	Scotsman	B842S	1	HOUSE
LOFC035	Longworth	Longworth Food Court	Kitchen Cold Prep	Vegetable Spinner	Dito/Electrolux	Greens Macine	1	HOUSE
LOFC036	Longworth	Longworth Food Court	Kitchen Cold Prep	Mixer, 20-Qt	Hobart	A-200	1	HOUSE
LOFC037	Longworth	Longworth Food Court	Kitchen Cold Prep	Mixer Stand	Hobart		1	HOUSE
LOFC038	Longworth	Longworth Food Court	Kitchen Cold Prep	Cook and Hold Oven	Alto-Sham	1767-SK	1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
LOFC039	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Double Convection Oven	Vulcan	VC4ED9	1	HOUSE
LOFC040	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Convection Oven	Vulcan	VC4ED9	1	HOUSE
LOFC041	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Double Convection Oven	Garland	MASTER 200	1	HOUSE
LOFC042	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Convection Oven	Garland	MASTER 200	1	HOUSE
LOFC043	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Hot Top Range	Hobart	HCR40	1	HOUSE
LOFC044	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Hot Top Range	Hobart	HCR40	1	HOUSE
LOFC045	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Fryer	Hobart		1	HOUSE
LOFC046	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Fryer	Hobart		1	HOUSE
LOFC047	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Tilt Skillet	Vulcan	VE40	1	HOUSE
LOFC048	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Stationary Kettle	Legion	LP60	1	HOUSE
LOFC049	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Stationary Kettle	Legion	LP60	1	HOUSE
LOFC050	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Double Convection Steamer	Vulcan	VHX240	1	HOUSE
LOFC051	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Double Convection Steamer	Vulcan	VSX36R5	1	HOUSE
LOFC052	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Counter with Bain Marie	Custom Stainless		1	HOUSE
LOFC053	Longworth	Longworth Food Court	Kitchen Main Hot Prep	80 Quart Mixer	Hobart	L800D	1	HOUSE
LOFC054	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Worktable with Sink	Custom Stainless		1	HOUSE
LOFC055	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Hand Sink	Unknown		1	HOUSE
LOFC056	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Walk-in Refrigerator	Site Built		1	HOUSE
LOFC057	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Ice Maker	Scotsman		1	HOUSE
LOFC058	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Ice Bin	Scotsman		1	HOUSE
LOFC059	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Hood	Marenka		1	HOUSE
LOFC060	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Hood	Custom Stainless		1	HOUSE
LOFC061	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Double Convection Oven	Vulcan		1	HOUSE
LOFC062	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Mobile Worktable	Custom Stainless		1	HOUSE
LOFC063	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Pot & Utensil Rack	Custom Stainless		2	HOUSE
LOFC064	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Worktable	Custom Stainless		1	HOUSE
LOFC065	Longworth	Longworth Food Court	Kitchen Main Hot Prep	Worktable	Custom Stainless		1	HOUSE
LOFC066	Longworth	Longworth Food Court	Kitchen Ware Washing	Pot Washer	Alvey	FL2S	1	HOUSE
LOFC067	Longworth	Longworth Food Court	Kitchen Ware Washing	Pot Sink	Custom Stainless		1	HOUSE
LOFC068	Longworth	Longworth Food Court	Kitchen Ware Washing	Waste Disposer	Red Goat	B5PR	1	HOUSE
LOFC069	Longworth	Longworth Food Court	Locker Room	Lockers	General Steel		27	HOUSE
LOFC070	Longworth	Longworth Food Court	Locker Room	Lockers	General Steel		17	HOUSE
LOFC071	Longworth	Longworth Food Court	Office	Safe	Federal		1	House
LOFC072	Longworth	Longworth Food Court	Office	Safe	American Security		1	House
LOFC073	Longworth	Longworth Food Court	Servery Bev East	Refrigerator, Reach-in	QBD	DC26HB	1	HOUSE
LOFC074	Longworth	Longworth Food Court	Servery Bev East	Air Screen Refrigerator	RPI	SCAS48R	1	HOUSE
LOFC075	Longworth	Longworth Food Court	Servery Bev East	Air Screen Refrigerator	RPI	SCAS48R	1	HOUSE
LOFC076	Longworth	Longworth Food Court	Servery Bev East	Soda/Ice Dispenser	IMI Cornelius	DF 200 BC	1	Vendor
LOFC077	Longworth	Longworth Food Court	Servery Bev East	Soda/Ice Dispenser	IMI Cornelius	DF 200 BC	1	Vendor
LOFC078	Longworth	Longworth Food Court	Servery Bev East	Soda/Ice Dispenser	Servend	MD-150	1	Vendor
LOFC079	Longworth	Longworth Food Court	Servery Bev East	Soda/Ice Dispenser	Servend	MD-150	1	Vendor
LOFC080	Longworth	Longworth Food Court	Servery Bev East	Refrigerator, Reach-in	Beverage Air	MT27	1	HOUSE
LOFC081	Longworth	Longworth Food Court	Servery Bev East	Counter, Beverage	Custom Millwork		1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
LOFC082	Longworth	Longworth Food Court	Servery Bev West	Air Screen Refrigerator	RPI	SCAS72R	1	HOUSE
LOFC083	Longworth	Longworth Food Court	Servery Bev West	Air Screen Refrigerator	RPI	SCAS72R	1	HOUSE
LOFC084	Longworth	Longworth Food Court	Servery Bev West	Coffee Brewer	Fetco	CBS-62H	1	Vendor
LOFC085	Longworth	Longworth Food Court	Servery Bev West	Coffee Brewer	Fetco	CBS-62H	1	Vendor
LOFC086	Longworth	Longworth Food Court	Servery Bev West	Counter, Beverage	Delfield		1	HOUSE
LOFC087	Longworth	Longworth Food Court	Servery-BBQ	Hand Sink	Metal Masters		1	HOUSE
LOFC088	Longworth	Longworth Food Court	Servery-BBQ	Counter, Service	Custom Millwork		1	HOUSE
LOFC089	Longworth	Longworth Food Court	Servery-BBQ	Drop-in Hot Well, 4 Well	Atlas		1	HOUSE
LOFC090	Longworth	Longworth Food Court	Servery-BBQ	Drop-in Hot Well, 3 Well	Atlas		1	HOUSE
LOFC091	Longworth	Longworth Food Court	Servery-Center Area	Frost Top Counter	Custom Millwork		1	HOUSE
LOFC092	Longworth	Longworth Food Court	Servery-Center Area	Double Sided Cashier Counter	Custom Millwork		5	HOUSE
LOFC093	Longworth	Longworth Food Court	Servery-Center Area	POS w/Scale & Card Reader	Micros		10	Vendor
LOFC094	Longworth	Longworth Food Court	Servery-Center Area	Ice Cream Novelty Case	AHT	RIO S125	2	Vendor
LOFC095	Longworth	Longworth Food Court	Servery-Center Area	Soup Counter	Custom Millwork		1	HOUSE
LOFC096	Longworth	Longworth Food Court	Servery-Center Area	Soup Wells	Wells (?)		3	HOUSE
LOFC097	Longworth	Longworth Food Court	Servery-Center Area	Salad Bar Counter	Custom Millwork		1	HOUSE
LOFC098	Longworth	Longworth Food Court	Servery-Center Area	Bread and Breakfast Counter	Custom Millwork		1	HOUSE
LOFC099	Longworth	Longworth Food Court	Servery-Center Area	Round Food Wells	Wells (?)		3	HOUSE
LOFC100	Longworth	Longworth Food Court	Servery-Center Area	Conveyor Toaster	APW	XTRM-2	1	HOUSE
LOFC101	Longworth	Longworth Food Court	Servery-Center Area	Conveyor Toaster	APW	XTRM-2	1	HOUSE
LOFC102	Longworth	Longworth Food Court	Servery-Center Area	Beverage Counter	Delfield	F16HD73-C	2	HOUSE
LOFC103	Longworth	Longworth Food Court	Servery-Center Area	Beverage Counter	Delfield	F16HD32-C	1	HOUSE
LOFC104	Longworth	Longworth Food Court	Servery-Center Area	Coffee Cream Dispenser	GoodWest	GW-3	2	Vendor
LOFC105	Longworth	Longworth Food Court	Servery-Global	Mobile Equipment Table	Precision	LTM-2736-ME	1	HOUSE
LOFC106	Longworth	Longworth Food Court	Servery-Global	Hood	Gaylord	CGBDL54	1	HOUSE
LOFC107	Longworth	Longworth Food Court	Servery-Global	Countertop Griddle	Hobart	CG41	1	HOUSE
LOFC108	Longworth	Longworth Food Court	Servery-Global	Refrigerated Equipment Stand	Delfield		1	HOUSE
LOFC109	Longworth	Longworth Food Court	Servery-Global	Microwave Oven	Sharp	R-22ET-A	1	HOUSE
LOFC110	Longworth	Longworth Food Court	Servery-Global	Counter, Service	Custom Millwork		1	HOUSE
LOFC111	Longworth	Longworth Food Court	Servery-Global	Drop-in Hot Well, 5-Well	Atlas	WIH-D&M-5	1	HOUSE
LOFC112	Longworth	Longworth Food Court	Servery-Global	Drop-in Hot Well, 2-Well	Atlas	WIH-D&M-5	1	HOUSE
LOFC113	Longworth	Longworth Food Court	Servery-Global	Worktop Refrigerator	Delfield		1	HOUSE
LOFC114	Longworth	Longworth Food Court	Servery-Grill	Worktable with Sink	Custom Stainless		1	HOUSE
LOFC115	Longworth	Longworth Food Court	Servery-Grill	Fryer	Vulcan		1	HOUSE
LOFC116	Longworth	Longworth Food Court	Servery-Grill	Fryer	Vulcan		1	HOUSE
LOFC117	Longworth	Longworth Food Court	Servery-Grill	Fryer	Vulcan		1	HOUSE
LOFC118	Longworth	Longworth Food Court	Servery-Grill	Hood	Gaylord	CGBDL54	1	HOUSE
LOFC119	Longworth	Longworth Food Court	Servery-Grill	Heat Lamp	Carlisle	HL7237	3	HOUSE
LOFC120	Longworth	Longworth Food Court	Servery-Grill	Undercounter Refrigerator	Traulsen	ULT48-LR	1	HOUSE
LOFC121	Longworth	Longworth Food Court	Servery-Grill	Griddle	Lang	136T	1	HOUSE
LOFC122	Longworth	Longworth Food Court	Servery-Grill	Griddle	Lang		1	HOUSE
LOFC123	Longworth	Longworth Food Court	Servery-Grill	Mobile Equipment Stand	Custom Stainless		1	HOUSE
LOFC124	Longworth	Longworth Food Court	Servery-Grill	Hot Food Cabinet	CresCor	H137UA12CZLS	1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
LOFC125	Longworth	Longworth Food Court	Servery-Grill	Counter, Service	Custom Millwork		1	HOUSE
LOFC126	Longworth	Longworth Food Court	Servery-Grill	Heated Set Down	Hatco		1	HOUSE
LOFC127	Longworth	Longworth Food Court	Servery-Grill	Heated Set Down	Hatco		1	HOUSE
LOFC128	Longworth	Longworth Food Court	Servery-Grill	Counter, Service	Custom Millwork		1	HOUSE
LOFC129	Longworth	Longworth Food Court	Servery-Pizza	Mobile Equipment Table	Custom Stainless		1	HOUSE
LOFC130	Longworth	Longworth Food Court	Servery-Pizza	Worktable with Sink	Custom Stainless		1	HOUSE
LOFC131	Longworth	Longworth Food Court	Servery-Pizza	Hood	Gaylord	GXBDLCA48	1	HOUSE
LOFC132	Longworth	Longworth Food Court	Servery-Pizza	Conveyor Pizza Oven	Lincoln Impinger	1132	1	HOUSE
LOFC133	Longworth	Longworth Food Court	Servery-Pizza	Conveyor Pizza Oven	Lincoln Impinger	1132	1	HOUSE
LOFC134	Longworth	Longworth Food Court	Servery-Pizza	Conveyor Pizza Oven	Lincoln Impinger	1132	1	HOUSE
LOFC135	Longworth	Longworth Food Court	Servery-Pizza	Hand Sink	Metal Masters		1	HOUSE
LOFC136	Longworth	Longworth Food Court	Servery-Pizza	Counter, Service	Custom Millwork		1	HOUSE
LOFC137	Longworth	Longworth Food Court	Servery-Pizza	Heated Set Down	Hatco		1	HOUSE
LOFC138	Longworth	Longworth Food Court	Servery-Pizza	Heated Set Down	Hatco		1	HOUSE
LOFC139	Longworth	Longworth Food Court	Servery-Road Trip	Counter, Service	Custom Millwork		1	HOUSE
LOFC140	Longworth	Longworth Food Court	Servery-Road Trip	Drop-in Hot Well, 4 Well	Delfield	N-8759D	1	HOUSE
LOFC141	Longworth	Longworth Food Court	Servery-Sandwiches	Conveyor Toaster	Savory	ST-1	1	HOUSE
LOFC142	Longworth	Longworth Food Court	Servery-Sandwiches	Refrigerator, Salad Top	Traulsen	UPT4812-LR	1	HOUSE
LOFC143	Longworth	Longworth Food Court	Servery-Sandwiches	Refrigerator, Salad Top	Traulsen	UPT4812-LR	1	HOUSE
LOFC144	Longworth	Longworth Food Court	Servery-Tossed Salad	Refrigerator, Reach-in	Traulsen	AHT132DREHHS	1	HOUSE
LOFC145	Longworth	Longworth Food Court	Servery-Tossed Salad	Worktable	Custom Stainless		1	HOUSE
LOFC146	Longworth	Longworth Food Court	Servery-Tossed Salad	Counter, Service	Custom Millwork		1	HOUSE
LOFC147	Longworth	Longworth Food Court	Servery-Tossed Salad	Drop-in Hot Well, 72"	Wells	HT-500	1	HOUSE
LOFC148	Longworth	Longworth Food Court	Servery-Wraps	Mobile Hot Food Table	Galley		1	HOUSE
LOFC149	Longworth	Longworth Food Court	Servery-Wraps	Hood	Gaylord	GXBDLCA48	1	HOUSE
LOFC150	Longworth	Longworth Food Court	Servery-Wraps	Worktop Refrigerator	Delfield	ST4048	1	HOUSE
LOFC151	Longworth	Longworth Food Court	Servery-Wraps	Hot Food Cabinet	Duke Manufacturing	1304	1	HOUSE
LOFC152	Longworth	Longworth Food Court	Servery-Wraps	Refrigerator, Reach-in	Traulsen	G20010	1	HOUSE
LOFC153	Longworth	Longworth Food Court	Servery-Wraps	Counter, Service	Custom Millwork		1	HOUSE
LOFC154	Longworth	Longworth Food Court	Servery-Wraps	Drop-in Hot Well, 4 Wells	Delfield	N8759-D	1	HOUSE
LOFC155	Longworth	Longworth Food Court	Servery-Wraps	Drop-in Hot Well, 4 Wells	Delfield	N8759-D	1	HOUSE
LOIC001	Longworth	Longworth Ice Cream	Scoops	Pot Sink	Custom Stainless		1	HOUSE
LOIC002	Longworth	Longworth Ice Cream	Scoops	Hand Sink	Advance Tabco		1	HOUSE
LOIC003	Longworth	Longworth Ice Cream	Scoops	Prep Sink	Advance Tabco		1	HOUSE
LOIC004	Longworth	Longworth Ice Cream	Scoops	Refrigerator, Reach-in, Lowboy	True	TWT-48	1	HOUSE
LOIC005	Longworth	Longworth Ice Cream	Scoops	Counter	Custom Stainless		1	HOUSE
LOIC006	Longworth	Longworth Ice Cream	Scoops	Refrigerator, Reach-in, Lowboy	Delfield	406-CA	1	HOUSE
LOIC007	Longworth	Longworth Ice Cream	Scoops	Toaster Rotary	Hatco	ST1 14500	1	HOUSE
LOIC008	Longworth	Longworth Ice Cream	Scoops	Blender	Blendtec	ICB4/ABC4	2	Vendor
LOIC009	Longworth	Longworth Ice Cream	Scoops	Blender	Vita-Mix	VM0145	1	Vendor
LOIC010	Longworth	Longworth Ice Cream	Scoops	Dipping Freezer, Ice Cream	Stajac	BR-EDC-8C	1	Vendor
LOIC011	Longworth	Longworth Ice Cream	Scoops	Counter, Service	Custom Millwork		1	HOUSE
LOIC012	Longworth	Longworth Ice Cream	Scoops	Display Case	RPI Pinnacle	SCCB48R	1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
LOIC013	Longworth	Longworth Ice Cream	Scoops	Refrigerator, Reach-in, Lowboy	True	TWT-67F	1	HOUSE
LOIC014	Longworth	Longworth Ice Cream	Scoops	Back Coffee Counter	Custom Millwork		1	HOUSE
LOIC015	Longworth	Longworth Ice Cream	Scoops	Coffee Brewer	Fetco	CBS-52H-H15	1	Vendor
LOIC016	Longworth	Longworth Ice Cream	Scoops	Espresso Maker, Full Auto	La Cimbali	M2 Barsystem	2	Vendor
LOIC017	Longworth	Longworth Ice Cream	Scoops	Refrigerator, Reach-in, Lowboy	Silver King	SKRB27	1	HOUSE
LOIC018	Longworth	Longworth Ice Cream	Scoops	POS System	Micros		1	Vendor
LOIC019	Longworth	Longworth Ice Cream	Scoops	Milk/Cream Dispenser	Goodwest Industries	The Cream Machine	1	Vendor
LOIC020	Longworth	Longworth Ice Cream	Scoops	Condiment Counter	Custom Millwork		1	HOUSE
RACA001	Rayburn	Rayburn Cafeteria	Dining Area	Condiment Counter	Custom Millwork		1	HOUSE
RACA002	Rayburn	Rayburn Cafeteria	Dining Area	Condiment Counter	Custom Millwork		1	HOUSE
RACA003	Rayburn	Rayburn Cafeteria	Dining Area	Ice Dispenser	Remcor	SSD-80	1	HOUSE
RACA004	Rayburn	Rayburn Cafeteria	Dining Area	Ice Dispenser	Remcor		1	HOUSE
RACA005	Rayburn	Rayburn Cafeteria	Dining Area	Ice Cream Novelty Case	AHT		1	Vendor
RACA006	Rayburn	Rayburn Cafeteria	Dish Room	Utility Sink	Custom Stainless		1	HOUSE
RACA007	Rayburn	Rayburn Cafeteria	Dish Room	Hand Sink			1	HOUSE
RACA008	Rayburn	Rayburn Cafeteria	Dish Room	Dishwasher, Circular Conveyor	Champion	CP60KPRR	1	HOUSE
RACA009	Rayburn	Rayburn Cafeteria	Dish Room	Disposer	Master Disposers	C50SKCCRMFPFSWP	1	HOUSE
RACA010	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Ice Maker	Scotsman	CM3	1	HOUSE
RACA011	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Ice Bin	Scotsman	CME806AS32D	1	HOUSE
RACA012	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Ice Maker	Hoshizaki		1	HOUSE
RACA013	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Refrigerator, Roll-in	Victory	RIS1DR7	1	HOUSE
RACA014	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Ice Bin	Follett	DEV1010SG48	1	HOUSE
RACA015	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Hand Sink	Metal Masters		1	HOUSE
RACA016	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Walk-in Refrigerator	Bally		1	HOUSE
RACA017	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
RACA018	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Equipment Stand, Mobile	Custom Stainless		1	HOUSE
RACA019	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
RACA020	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
RACA021	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Salad Spinner	Ditto Dean		1	HOUSE
RACA022	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Prep Sink	Custom Stainless		1	HOUSE
RACA023	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Disposer	Master Disposers	32LBCCCRMFPFSWR	1	HOUSE
RACA024	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Hand Sink	Metal Masters		1	HOUSE
RACA025	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Mop Basin, Faucet			1	HOUSE
RACA026	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Evaporator Coil -20 F	ColdZone	GTE46-140	1	HOUSE
RACA027	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Walk-in Refrigerator	Bally	36784LWA	1	HOUSE
RACA028	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Walk-in Refrigerator	Bally	36784LWA	1	HOUSE
RACA029	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Walk-in Freezer	Bally	36784LWA	1	HOUSE
RACA030	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Evaporator Coil +35 F	Coldzone	AA28-122B	1	HOUSE
RACA031	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Evaporator Coil +35 F	ColdZone	CTA46-123	1	HOUSE
RACA032	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Evaporator Coil +35 F	ColdZone	CTA46-100	1	HOUSE
RACA033	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Refrigerated Cabinet, Mobile	CresCor	R171UA9A	1	HOUSE
RACA034	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Worktable, Mobile	Custom Stainless		1	HOUSE
RACA035	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Slicer	Berkel	X13A	1	HOUSE
RACA036	Rayburn	Rayburn Cafeteria	Kitchen Cold Prep	Food Processor	Electrolux	TR23	1	HOUSE
RACA037	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Combi Oven	Cleveland	CCE210H	1	HOUSE
RACA038	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Convection Oven, Top Deck	Garland	Master 455	1	HOUSE
RACA039	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Convection Oven, Bottom Deck	Garland	MASTER 455		HOUSE
RACA040	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Convection Oven, Top Deck	Vulcan	VC4EC14	1	HOUSE
RACA041	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Convection Oven, Bottom Deck	Vulcan	VC4EC14		HOUSE
RACA042	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hood Type 1	Avtec	AXWP	1	HOUSE
RACA043	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hood Type 1	Avtec	VPLH	1	HOUSE
RACA044	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Fryer Battery	Frymaster	FMH214SE	1	HOUSE
RACA045	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Clamshell Griddle	Lang	XL36	1	HOUSE
RACA046	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Range, Oven & Spreader	Garland		1	HOUSE
RACA047	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Equipment Stand, Mobile	Custom Stainless		1	HOUSE
RACA048	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Food Cutter	Hobart	84186	1	HOUSE
RACA049	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Table, Mobile	Custom Stainless		1	HOUSE
RACA050	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hand Sink	Metal Masters		1	HOUSE
RACA051	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Refrigerator, Reach-in	Victory	RS-2D-R7	1	HOUSE
RACA052	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Tilting Fry Pan	Vulcan	VE40	1	HOUSE
RACA053	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	80-Gallon Kettle	Groen	DLT-80	1	HOUSE
RACA054	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	80-Gallon Kettle	Groen	DLT-80	1	HOUSE
RACA055	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	12 & 6 Gallon Kettles with Stand	Cleveland		1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
RACA056	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Pressure Steamer	Cleveland	PSM2	1	HOUSE
RACA057	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hood	AVTEC	AWWP	1	HOUSE
RACA058	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hot Food Cabinet	Winston	HA4522GE	1	HOUSE
RACA059	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hot Food Cabinet	CresCor	H137UA12CS	1	HOUSE
RACA060	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hand Sink	Metal Masters		1	HOUSE
RACA061	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Worktable	Custom Stainless		1	HOUSE
RACA062	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Food Processor	Robot Coup	R4N Series D	1	HOUSE
RACA063	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Worktable	Custom Stainless		1	HOUSE
RACA064	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Table with Bain Marie	Custom Stainless		1	HOUSE
RACA065	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	60 quart Mixer	Hobart	H600	1	HOUSE
RACA066	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Exhaust Hood	Avtec	AC10	1	HOUSE
RACA067	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Hot Food Cabinet	Alto Shaam	1200-UP	1	HOUSE
RACA068	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Worktable	Custom Stainless		1	HOUSE
RACA069	Rayburn	Rayburn Cafeteria	Kitchen Hot Prep	Worktable	Custom Stainless		1	HOUSE
RACA070	Rayburn	Rayburn Cafeteria	Kitchen Wash Area	Pot Washer	Douglas		1	HOUSE
RACA071	Rayburn	Rayburn Cafeteria	Kitchen Wash Area	Pot Sink	Custom Stainless		1	HOUSE
RACA072	Rayburn	Rayburn Cafeteria	Kitchen Wash Area	Disposer	Master Disposers	C2LBCCCRMPFSW	1	HOUSE
RACA073	Rayburn	Rayburn Cafeteria	Kitchen Wash Area	Condensate Hood	Avtec	ACW0	1	HOUSE
RACA074	Rayburn	Rayburn Cafeteria	Locker Room, Men's	Lockers	Republic Storage		10	HOUSE
RACA075	Rayburn	Rayburn Cafeteria	Locker Room, Men's	Hand Sink			1	HOUSE
RACA076	Rayburn	Rayburn Cafeteria	Locker Room, Women's	Lockers			30	HOUSE
RACA077	Rayburn	Rayburn Cafeteria	Servery	Salad Bar, Cold Food	Custom Millwork		1	HOUSE
RACA078	Rayburn	Rayburn Cafeteria	Servery	Air Screen Refrigerator	Refcon	SWIR048Q	1	HOUSE
RACA079	Rayburn	Rayburn Cafeteria	Servery	Air Screen Refrigerator	Refcon	SWIR048Q	1	HOUSE
RACA080	Rayburn	Rayburn Cafeteria	Servery	Toaster Rotary	Hatco	TQ800	1	HOUSE
RACA081	Rayburn	Rayburn Cafeteria	Servery	Refrigerator, Reach-in	True	GDM-26	1	HOUSE
RACA082	Rayburn	Rayburn Cafeteria	Servery	Counter, Beverage	Custom Millwork		1	HOUSE
RACA083	Rayburn	Rayburn Cafeteria	Servery	Counter, Coffee	Custom Millwork		1	HOUSE
RACA084	Rayburn	Rayburn Cafeteria	Servery	Counter, Coffee	Custom Millwork		1	HOUSE
RACA085	Rayburn	Rayburn Cafeteria	Servery	Coffee Brewer	Bunn	DUAL TF DBC, MP30A	1	Vendor
RACA086	Rayburn	Rayburn Cafeteria	Servery	Coffee Brewer	Bunn	DUAL TF DBC, MP30A	1	Vendor
RACA087	Rayburn	Rayburn Cafeteria	Servery	Counter, Beverage Condiment	Custom Millwork		1	HOUSE
RACA088	Rayburn	Rayburn Cafeteria	Servery	Open Display Refrigerator	RPI	SCAS60R	1	HOUSE
RACA089	Rayburn	Rayburn Cafeteria	Servery	Counter, Soup	Custom Millwork		1	HOUSE
RACA090	Rayburn	Rayburn Cafeteria	Servery	Open Display Refrigerator	RPI	SCRFC7260R	1	HOUSE
RACA091	Rayburn	Rayburn Cafeteria	Servery	Tray Counter	Custom Millwork		1	HOUSE
RACA092	Rayburn	Rayburn Cafeteria	Servery Center Island	Hot Food Wells	Duke Manufacturing	AD16E	1	HOUSE
RACA093	Rayburn	Rayburn Cafeteria	Servery Center Island	Undercounter Refrigerator	Traulsen	UC2HT	1	HOUSE
RACA094	Rayburn	Rayburn Cafeteria	Servery Center Island	Refrigerated Equipment Stand	Kairak	KRS72R	1	HOUSE
RACA095	Rayburn	Rayburn Cafeteria	Servery Center Island	Hand Sink	Metal Masters		1	HOUSE
RACA096	Rayburn	Rayburn Cafeteria	Servery Center Island	Drop-in Sink	Advance Tabco	DI-1-10	1	HOUSE
RACA097	Rayburn	Rayburn Cafeteria	Servery Center Island	Counter Octagonal	Custom Millwork		1	HOUSE
RACA098	Rayburn	Rayburn Cafeteria	Servery Center Island	Hood Type 1	Avtec	AX10	1	HOUSE
RACA099	Rayburn	Rayburn Cafeteria	Servery Grill	Refrigerator, Roll-in	Victory	RIS-1D-R7	1	HOUSE
RACA100	Rayburn	Rayburn Cafeteria	Servery Grill	Hand Sink	Metal Masters		1	HOUSE
RACA101	Rayburn	Rayburn Cafeteria	Servery Grill	Freezer, Undercounter	Silver King	SKUCF7F	1	HOUSE
RACA102	Rayburn	Rayburn Cafeteria	Servery Grill	Four-Deck Oven	Garland	AP4	1	HOUSE
RACA103	Rayburn	Rayburn Cafeteria	Servery Grill	Counter with Sink	Custom Stainless		1	HOUSE
RACA104	Rayburn	Rayburn Cafeteria	Servery Grill	Fryer Battery	Frymaster	FMH222SE	1	HOUSE
RACA105	Rayburn	Rayburn Cafeteria	Servery Grill	Clamshell Grill	Lang	XL24	1	HOUSE
RACA106	Rayburn	Rayburn Cafeteria	Servery Grill	Drop-in Iced Cold Pan	Kairak	KRD31R	1	HOUSE
RACA107	Rayburn	Rayburn Cafeteria	Servery Grill	Work Top Refrigerator	McCall	STSS-20-RRE	1	HOUSE
RACA108	Rayburn	Rayburn Cafeteria	Servery Grill	Hood Type 1	Avtec	AWWP	1	HOUSE
RACA109	Rayburn	Rayburn Cafeteria	Servery Grill	Warming Shelf, Drop-in	Kevry		1	HOUSE
RACA110	Rayburn	Rayburn Cafeteria	Servery Grill	Warming Shelf, Drop-in	Kevry		1	HOUSE
RACA111	Rayburn	Rayburn Cafeteria	Servery Grill	Grill Counter	Custom Stainless/Millwork		1	HOUSE
RACA112	Rayburn	Rayburn Cafeteria	Servery Grill	Equipment Stand, Refrigerated	Traulsen	TE060HT	1	HOUSE
RACA113	Rayburn	Rayburn Cafeteria	Servery Grill	Surface Fire Suppression System	Ansul	R102 Wet Chemical	1	HOUSE
RACO001	Rayburn	Catering	Catering Laundry	Soak Sink			1	HOUSE
RACO002	Rayburn	Catering	Catering Laundry	Washer	Unimac	UniMat 50UC50MN20U6060001		HOUSE
RACO003	Rayburn	Catering	Catering Laundry	Ironer	Huebsch	JRR066E1234A		HOUSE
RACO004	Rayburn	Catering	Catering Laundry	Ironer	Chicago	90	1	HOUSE
RACO005	Rayburn	Catering	Catering Laundry	Dryer	American Dryer Corp			HOUSE
RACO006	Rayburn	Catering	Catering Laundry	Dryer	American Dryer Corp			HOUSE
RACO007	Rayburn	Catering	Catering Laundry	Worktable	Unknown		1	HOUSE
RACO008	Rayburn	Catering	Catering Laundry	Ironer	Huebsch		1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
RACO009	Rayburn	Catering	Catering Laundry	Washer	Maytag	MFS100PFVS	1	HOUSE
RACO010	Rayburn	Catering	Coffee Prep	Worktable, Coffee Brewers	Custom Stainless		1	HOUSE
RACO011	Rayburn	Catering	Coffee Prep	Cabinet, Supplies	Custom Stainless		1	HOUSE
RACO012	Rayburn	Catering	Coffee Prep	Counter, Utility	Custom Stainless		1	HOUSE
RACO013	Rayburn	Catering	Coffee Prep	Ice Bin	Scotsman		1	HOUSE
RACO014	Rayburn	Catering	Coffee Prep	Ice Maker	Scotsman	CME806AS32F	1	HOUSE
RACO015	Rayburn	Catering	Coffee Prep	Ice Bin	Scotsman		1	HOUSE
RACO016	Rayburn	Catering	Coffee Prep	Ice Maker	Scotsman	CME806AS32F	1	HOUSE
RACO017	Rayburn	Catering	Coffee Prep	Urn Wash Table	Custom Stainless		1	HOUSE
RACO018	Rayburn	Catering	Coffee Prep	Table Prep S/S			1	HOUSE
RACO019	Rayburn	Catering	Coffee Prep	Coffee Brewer	Fetco	CBS 62H	3	Vendor
RACO020	Rayburn	Catering	Cold Kitchen	Cabinet Holding	Hatco	FSHC71	1	Vendor
RACO021	Rayburn	Catering	Cold Kitchen	Range, Med Duty	Lang		1	Vendor
RACO022	Rayburn	Catering	Cold Kitchen	Freezer, Reach-in	Norlake	NF522SSS0	1	HOUSE
RACO023	Rayburn	Catering	Cold Kitchen	Freezer, Roll-in	Traulsen	RRI332LUTFHS	1	HOUSE
RACO024	Rayburn	Catering	Cold Kitchen	Worktable	Custom Stainless		1	HOUSE
RACO025	Rayburn	Catering	Cold Kitchen	Pot Sink	Seco		1	HOUSE
RACO026	Rayburn	Catering	Cold Kitchen	Worktable	Custom Stainless		4	HOUSE
RACO027	Rayburn	Catering	Cold Kitchen	Table Prep S/S			1	HOUSE
RACO028	Rayburn	Catering	Cold Kitchen	Hand Sink	Seco		1	HOUSE
RACO029	Rayburn	Catering	Cold Kitchen	Vegetable Dryer	Dito Dean		1	Vendor
RACO030	Rayburn	Catering	Cold Kitchen	Worktable, Cabinet Base	Custom Stainless		1	HOUSE
RACO031	Rayburn	Catering	Cold Kitchen	Refrigerator, Roll-in	Traulsen	RRI332LUTFHS	1	HOUSE
RACO032	Rayburn	Catering	Cold Kitchen	Refrigerator, Roll-in	Victory		1	HOUSE
RACO033	Rayburn	Catering	Cold Kitchen	Table Prep S/S			1	HOUSE
RACO034	Rayburn	Catering	Cold Kitchen	Table Prep S/S			1	HOUSE
RACO035	Rayburn	Catering	Cold Kitchen	Table Prep S/S	Custom Stainless		1	HOUSE
RACO036	Rayburn	Catering	Cold Kitchen	Worktable	Custom Stainless		1	HOUSE
RACO037	Rayburn	Catering	Cold Kitchen	Food Slicer	Hobart	2712		HOUSE
RACO038	Rayburn	Catering	Cold Kitchen	Worktable	Custom Stainless		1	HOUSE
RACO039	Rayburn	Catering	Cold Kitchen	Worktable	Custom Stainless		1	HOUSE
RACO040	Rayburn	Catering	Cold Kitchen	Cabinet, Spice	Custom Stainless		1	HOUSE
RACO041	Rayburn	Catering	Cold Kitchen	Food Processor	Robot Coup	R2NS	1	Vendor
RACO042	Rayburn	Catering	Cold Kitchen	Blender	Waring	CB10B		Vendor
RACO043	Rayburn	Catering	Cold Kitchen	Freezer, Roll-in	Victory	FIS-3D-S7	1	HOUSE
RACO044	Rayburn	Catering	Cold Kitchen	Worktable	Custom Stainless		1	HOUSE
RACO045	Rayburn	Catering	Dish Room	Worktable	Custom Stainless		1	HOUSE
RACO046	Rayburn	Catering	Dish Room	Sink, 1-Bowl	Custom Stainless		1	HOUSE
RACO047	Rayburn	Catering	Dish Room	Hand Sink	Advance Tabco	7-PS-70	1	HOUSE
RACO048	Rayburn	Catering	Dish Room	Sink, 2-Bowl	Custom Stainless		1	HOUSE
RACO049	Rayburn	Catering	Dish Room	Warewasher	Hobart	FT900	1	HOUSE
RACO050	Rayburn	Catering	Dish Room	Scrapping Table	Custom Stainless		1	HOUSE
RACO051	Rayburn	Catering	Dish Room	Waste Disposer	Hobart		1	HOUSE
RACO052	Rayburn	Catering	Dish Room	Worktable	Custom Stainless		1	HOUSE
RACO053	Rayburn	Catering	Garage	Lockers	Hallowell		6	HOUSE
RACO054	Longworth	Catering	Hot Kitchen	Walk-in Refrigerator	Norlake	684871R	1	HOUSE
RACO055	Longworth	Catering	Hot Kitchen	Pot Sink	Custom Stainless		1	HOUSE
RACO056	Longworth	Catering	Hot Kitchen	Walk-in Freezer		316821RA	1	HOUSE
RACO057	Longworth	Catering	Hot Kitchen	Refrigerator, Walk-in	Bally	DFN	1	HOUSE
RACO058	Longworth	Catering	Hot Kitchen	Hand Sink	Seco		1	HOUSE
RACO059	Longworth	Catering	Hot Kitchen	Mixer	Hobart	A200T	1	HOUSE
RACO060	Longworth	Catering	Hot Kitchen	Counter	Custom Stainless		1	HOUSE
RACO061	Longworth	Catering	Hot Kitchen	Convection Oven, 2 Deck	Hobart		1 of 2	HOUSE
RACO062	Longworth	Catering	Hot Kitchen	Oven Convection	Hobart		2 of 2	HOUSE
RACO063	Longworth	Catering	Hot Kitchen	Convection Oven, 2 Deck	Vulcan		1 of 2	HOUSE
RACO064	Longworth	Catering	Hot Kitchen	Oven Convection	Vulcan		2 of 2	HOUSE
RACO065	Longworth	Catering	Hot Kitchen	Griddle	Hobart	CG58	1	HOUSE
RACO066	Longworth	Catering	Hot Kitchen	Tilt Skillet	Vulcan		1	HOUSE
RACO067	Longworth	Catering	Hot Kitchen	Worktable	Custom Stainless		1	HOUSE
RACO068	Longworth	Catering	Hot Kitchen	Worktable w/Sink	Custom Stainless		1	HOUSE
RACO069	Longworth	Catering	Hot Kitchen	Worktable			1	HOUSE
RACO070	Longworth	Catering	Hot Kitchen	Ice Bin	Scotsman		1	HOUSE
RACO071	Longworth	Catering	Hot Kitchen	Ice Maker	Scotsman	CME806AS 32F	1	HOUSE
RACO072	Longworth	Catering	Hot Kitchen	Disposal	Red Goat Disposers	M6T17FC80G	1	HOUSE
RACO074	Longworth	Catering	Hot Kitchen	Exhaust Hood			1	HOUSE
RACO075	Rayburn	Catering	Refrigerated Holding Room	Walk-in Refrigerator	Norlake	344763RA	1	HOUSE
RACO076	Rayburn	Catering	Refrigerated Holding Room	Walk-in Refrigerator	Hobart		1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
RACO077	Rayburn	Catering	Refrigerated Holding Room	Roll-in Refrigerator, 9-Section	Norlake		1	HOUSE
RACO078	Rayburn	Catering	Refrigerated Holding Room	Roll-in Refrigerator, 6-Section	Norlake		1	HOUSE
RACO079	Rayburn	Catering	Refrigerated Holding Room	Refrigerator, Reach-in	True	TM-52	1	HOUSE
RACO080	Rayburn	Catering	Staging Area	Ice Bin	Leer		1	HOUSE
RACO081	Rayburn	Catering	Staging Area	Refrigerator, Reach-in	Hobart	Q1	1	HOUSE
RACO082	Rayburn	Catering	Staging Area	Soda Dispenser	Lancer		1	Vendor
RACO083	Rayburn	Catering	Storeroom	Walk-in Freezer	Norlake		1	HOUSE
RACO084	Rayburn	Catering	Storeroom	Walk-in Refrigerator	Norlake		1	HOUSE
RACO085	Rayburn	Catering	Storeroom	Walk-in Freezer	Bally		1	HOUSE
RACO086	Rayburn	Catering	Storeroom	Cabinet, Heated, Mobile	Cres Corp	H137UA 12SC	1	HOUSE
RADE001	Rayburn	Rayburn Deli	Kitchen	Refrigerator, Reach-in	Traulsen	3 Section all SS	1	HOUSE
RADE002	Rayburn	Rayburn Deli	Kitchen	Refrigerator, Reach-in	Traulsen			HOUSE
RADE003	Rayburn	Rayburn Deli	Kitchen	Prep Sink	Custom Stainless		1	HOUSE
RADE004	Rayburn	Rayburn Deli	Kitchen	Waste Disposer	Insinkerator	4445	1	HOUSE
RADE005	Rayburn	Rayburn Deli	Kitchen	Counter, Refrigerated	Norlake	RC24BSS		HOUSE
RADE006	Rayburn	Rayburn Deli	Kitchen	Counter, Refrigerated	Norlake	RC24BSS	1	HOUSE
RADE007	Rayburn	Rayburn Deli	Kitchen	Refrigerator, Reach-in	Traulsen	RHT 132 WUT-367	1	HOUSE
RADE008	Rayburn	Rayburn Deli	Kitchen	Refrigerator, Reach-in	Traulsen	RHT 1-26 WUT	1	HOUSE
RADE009	Rayburn	Rayburn Deli	Kitchen	Counter, Refrigerated, Pizza make-up	Traulsen	VPS54S		HOUSE
RADE010	Rayburn	Rayburn Deli	Kitchen	Pot Sink	Custom Stainless			HOUSE
RADE011	Rayburn	Rayburn Deli	Kitchen	Conveyor Oven	Lincoln	Impinger 1132		HOUSE
RADE012	Rayburn	Rayburn Deli	Kitchen	Conveyor Oven	Lincoln	Impinger 1132	1	HOUSE
RADE013	Rayburn	Rayburn Deli	Kitchen	Hood, Recirculating	Giles	PO.VH	1	HOUSE
RADE014	Rayburn	Rayburn Deli	Kitchen	Waste Disposer	Hobart			HOUSE
RADE015	Rayburn	Rayburn Deli	Kitchen	Ice Maker				HOUSE
RADE016	Rayburn	Rayburn Deli	Kitchen	Ice Bin			1	HOUSE
RADE017	Rayburn	Rayburn Deli	Kitchen	Refrigerator, Reach-in	Norlake	TF73A5SSC	1	HOUSE
RADE018	Rayburn	Rayburn Deli	Kitchen	Worktable	Custom Stainless		1	HOUSE
RADE019	Rayburn	Rayburn Deli	Kitchen	Worktable	Custom Stainless		1	HOUSE
RADE020	Rayburn	Rayburn Deli	Kitchen	Food Processor	Robot Coupe	R2	1	HOUSE
RADE021	Rayburn	Rayburn Deli	Servery	Lockers	Republic Storage		6	HOUSE
RADE022	Rayburn	Rayburn Deli	Servery	Hand Sink	Advance Tabco	7-PS	1	HOUSE
RADE023	Rayburn	Rayburn Deli	Servery	Back Counter	Custom Stainless		1	HOUSE
RADE024	Rayburn	Rayburn Deli	Servery	Back Counter	Custom Stainless			HOUSE
RADE025	Rayburn	Rayburn Deli	Servery	Back Counter, Refrigerated	Norlake	RC8BSS	1	HOUSE
RADE026	Rayburn	Rayburn Deli	Servery	Back Counter, Refrigerated	Norlake	FC9ASS		HOUSE
RADE027	Rayburn	Rayburn Deli	Servery	Counter, Refrigerated, Curved Glass	Refcon	LLLGR096	1	HOUSE
RADE028	Rayburn	Rayburn Deli	Servery	Counter, Refrigerated, Curved Glass	Refcon	LLLGR072	1	HOUSE
RADE029	Rayburn	Rayburn Deli	Servery	Refrigerator, Air Screen	Federal Industries	RSSM478SC	1	HOUSE
RADE030	Rayburn	Rayburn Deli	Servery	Panini Press	Lang/Star	PBF24G	1	Vendor
RADE031	Rayburn	Rayburn Deli	Servery	High Speed Oven	Turbo Chef			HOUSE
RADE032	Rayburn	Rayburn Deli	Servery	Panini Press	Lang/Star	PB24G		Vendor
RADE033	Rayburn	Rayburn Deli	Servery	Slicer	Hobart	2912	1	HOUSE
RADE034	Rayburn	Rayburn Deli	Servery	Worktable	Advance Tabco		1	HOUSE
RADE035	Rayburn	Rayburn Deli	Servery	Counter	Custom Millwork		1	HOUSE
RADE036	Rayburn	Rayburn Deli	Servery	Counter	Custom Millwork		1	HOUSE
RADE037	Rayburn	Rayburn Deli	Servery	Refrigerator, Air Screen	Master-Bilt	NW518682	1	HOUSE
RADE038	Rayburn	Rayburn Deli	Servery	Counter, Beverage	Custom Millwork		1	HOUSE
RADE039	Rayburn	Rayburn Deli	Servery	Soda/Ice Dispenser	Cornelius	DF 150 BC	1	Vendor
RADE040	Rayburn	Rayburn Deli	Servery	POS System	Micros		2	Vendor
RADE041	Rayburn	Rayburn Deli	Servery	Counter, Cashier	Custom Millwork		1	HOUSE
RADE042	Rayburn	Rayburn Deli	Servery	Counter, Cashier	Custom Millwork		1	HOUSE
RADE043	Rayburn	Rayburn Deli	Servery	Counter, Beverage	Custom Millwork		1	HOUSE
RADE044	Rayburn	Rayburn Deli	Servery	Coffee Brewer	Bunn	Dual TF DBC	1	Vendor
RADE045	Rayburn	Rayburn Deli	Servery	Soda/Ice Dispenser	Cornelius	ED 150 BC	1	Vendor
RADE046	Rayburn	Rayburn Deli	Servery	Milk/Cream Dispenser	GoodWest	Cream Machine	1	Vendor
RADE047	Rayburn	Rayburn Deli	Servery	Soft Serve Machine	Taylor	C717-33	1	HOUSE
RADE048	Rayburn	Rayburn Deli	Servery	Popcorn Maker	Star	39S-A	1	HOUSE
RADE049	Rayburn	Rayburn Deli	Servery	Tea Dispenser		Gold Peak BIB	1	Vendor
RADE050	Rayburn	Rayburn Deli	Servery	Tea Dispenser	Lipton		1	Vendor
RADE051	Rayburn	Rayburn Deli	Servery	Countertop Beverage Refrig			1	HOUSE
RAST001	Rayburn	Warehouse	Storage G3	Hot Food Cabinet	Alto Shaam	1100	1	HOUSE
RAST002	Rayburn	Warehouse	Storage G3	Slicer	Berkel	919/1	1	HOUSE
RAST003	Rayburn	Warehouse	Storage G3	Hot Food Cabinet	CresCor	H137UA9C208	2	Vendor
RAST004	Rayburn	Warehouse	Storage G3	Roller Grill	APW Wyott	HRS-20 / SG-45DD	1	HOUSE

Item Number	Building	Operation	Area	Description	Manufacturer	Model/Series	Quantity	Owner
RAST005	Rayburn	Warehouse	Storage G3	Hot Food Cabinet	CresCor	H339214D	1	HOUSE
RAST006	Rayburn	Warehouse	Storage G3	Scale, Weighing	Cardinal Detecto	1106 DK	1	HOUSE
RAST007	Rayburn	Warehouse	Storage G3	Merchandiser, Refrigerated	True	GDM-33	1	Vendor
RAST008	Rayburn	Warehouse	Storage G3	Merchandiser, Refrigerated	True	GDM-37	1	Vendor

Attachment J.19 – Sample Café Menus

Week 3 Cannon Carryout
 Week of April 28th, 2013

	Monday	Tuesday PANINI National Pastrami Day	Wednesday PANINI	Thursday PANINI	Friday
Breakfast Specials \$2.50 - \$5.00	Corned Beef Hash & Eggs	Bacon, Eggs Provolone Cheese on English Muffin	Ham, Eggs & Cheese on Biscuit	Two Eggs, Home Fries, Slice of Ham	Grilled Italian Sausage & Eggs
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Beef Vegetable	House Bean*	Chicken Noodle	House Bean	Black Bean*
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Butternut Squash & White Bean*	Vegetable Soup*	Cream of Tomato*	Wild Rice & Root Vegetable*	Seafood Gumbo
Chili 8oz. \$2.55 12oz. \$3.10 16oz. \$3.60	Pork & Green Chili	Pork & Green Chili	Pork & Green Chili	Pork & Green Chili	Pork & Green Chili
Grill Special \$5.00 - \$8.00	Crispy Chicken, Tomato & Jalapeno Cheese Melt	Beef Pastrami Reuben, Sauerkraut, Swiss Cheese on Rye	BBQ Chicken Sandwich Cole Slaw & Fries	Meatball & Marinara Sauce Mozzarella Cheese Melt	Shrimp Po'Boy
Wrap Special \$5.85 - \$6.85	Ham, Pineapple, Peppers, Cucumbers, Lettuce, Brie, Dijon Mustard	Chicken, BLT, Havarti Cheese, Garlic Mayo	Turkey, Roasted Apples, Cranberries, Brie, Mayo	Genoa Salami, Ham, Feta Cheese, Lettuce, Tomato, Cucumber, Italian Dressing	Crispy Buffalo Chicken, Blue Cheese, Lettuce, Tomato
Vegetarian Grilled Cheese \$4.95 Add 12oz Soup for \$2.00	Roasted Orange, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Orange, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Orange, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Orange, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Orange, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread
Gourmet Grilled Cheese \$5.95 Add 12oz Soup for \$2.00	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread
Panini (T/W/T) \$5.85 - \$6.85		Prosciutto, Sun Dried Tomato, Red Onion, Roasted Peppers, Brie	Beef Pastrami, Sauerkraut, Tomato, Provolone Cheese, 1000 Island	Tuna Salad, Fresh Dill, Roasted Red Peppers, Swiss Cheese	

"Fit" Specialty Salads	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
Fit Specialty Sandwich	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita

* Denotes Meatless Dish

Week 3 Cannon Carryout
 Week of July 7th, 2014

Corn Festival Stone Fruit Festival	Monday	Tuesday PANINI	Wednesday PANINI	Thursday PANINI	Friday
Breakfast Specials \$2.50 - \$5.00	Steak & Eggs on Toast	Bacon, Eggs Provolone Cheese on English Muffin	Ham, Eggs & Cheese on Biscuit	Two Eggs, Home Fries, Slice of Ham	Grilled Italian Sausage & Eggs
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Beef Vegetable	House Bean*	Chicken Noodle	House Bean	Black Bean*
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Butternut Squash & White Bean*	Cream of Corn*	Cream of Tomato*	Wild Rice & Root Vegetable*	Seafood Gumbo
Chili 8oz. \$2.55 12oz. \$3.10 16oz. \$3.60	Pork & Green Chili	Pork & Green Chili	Pork & Green Chili	Pork & Green Chili	Pork & Green Chili
Grill Special \$5.00 - \$8.00	Crispy Chicken, Tomato & Jalapeno Cheese Melt	Beef Pastrami Reuben, Sauerkraut, Swiss Cheese on Rye	BBQ Chicken Sandwich Cole Slaw & Fries	Meatball & Marinara Sauce Mozzarella Cheese Melt	Bacon Blue Cheese Burger
Wrap Special \$5.85 - \$6.85	Ham, Pineapple, Peppers, Cucumbers, Lettuce, Brie, Dijon Mustard	Chicken, BLT, Havarti Cheese, Garlic Mayo	Turkey, Roasted Apples, Cranberries, Brie, Mayo	Genoa Salami, Ham, Feta Cheese, Lettuce, Tomato, Cucumber, Italian Dressing	Crispy Buffalo Chicken, Blue Cheese, Lettuce, Tomato
Vegetarian Grilled Cheese \$4.95 Add 12oz Soup for \$2.00	Roasted Corn, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Corn, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Corn, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Corn, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread	Roasted Corn, Tomato, Baby Spinach, Blue Cheese on Sunflower Bread
Gourmet Grilled Cheese \$5.95 Add 12oz Soup for \$2.00	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread	Black Forest Ham, Roasted Pineapple, Tomato, Provolone Cheese, Dijon Mustard Sourdough Bread
Panini (T/W/T) \$5.85 -		Prosciutto, Sun Dried Tomato, Red	Beef Pastrami, Sauerkraut,	Tuna Salad, Fresh Dill, Roasted Red	

\$6.85		Onion, Roasted Peppers, Brie	Tomato, Provolone Cheese, 1000 Island	Peppers, Swiss Cheese	
"Fit" Specialty Salads	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
Fit Specialty Sandwich	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita

* Denotes Meatless Dish

Capitol Market

Week of April 28, 2013

	Monday April 28	Tuesday April 29	Wednesday April 30 Asparagus festival	Thursday May 1	Friday May 2
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	House Bean	Kimchi Stew	Asparagus, Caramelized Onions and Herbs*	Chile con Carne 8oz. \$2.55 12oz. \$3.10 16oz. \$3.60	Wild Rice and Mushroom*
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Broccoli & Cheddar*	Tomato Basil*	Potato with Bacon, Sour Cream and Cheddar	Roasted Corn and Green Chili*	New England Clam Chowder
Grill Special	Italian Hot Beef with peppers	Pastrami Reuben	Cuban Sandwich	Steak & Cheese	Corn Dogs
Main Course \$5.25 - \$6.95	Turkey Meatloaf, Gravy	Noodle Bowl	Southern Fried Chicken	Taqueria	Fried Tilapia
Main Course \$5.25- 6.95	Roasted Vegetable* Baked penne	General Tso's Tofu*	Carolina Pulled Pork	Roasted Vegetable and Cheese Quesadilla*	BBQ Pork Ribs
Side Dish	Roasted Potatoes* Sautéed Spinach, Garlic* Buttered Noodles* Roasted Mixed Vegetable*	Fried Rice* Stir Fried Vegetables* Vegetable Egg Roll* Snow Peas with Garlic*	Baked Beans* Macaroni and cheese* Broccoli with Cheddar Cheese Sauce* Collard Greens, Ham Hocks	Mexican Rice* Refried beans* Fried Plantains* Zucchini, Peppers and Tomatoes*	Potato Wedges* Sautéed Cabbage with Onions and Bacon Peas and Mushrooms* Hush Puppies*
Salad Bar Antipas ti \$0.48 per oz	Roasted Eggplant, Tomatoes, peppers* Gemelli Pasta, Cucumber, Tomato, Asiago	Tofu and Broccoli* Couscous with Dried Apricots and Sunflower Seeds*	Orzo, Roasted Asparagus, Parmesan* Apples, Carrots, Raisins and Almonds, Cider Vinaigrette	Back Beans, Corn, Peppers and Onions* Cucumbers, Tomatoes, Red Onion, Feta*	Couscous with Roasted Vegetables* Potato Salad*
"Fit" Special ty Salads	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
"Fit" Special ty Sandwic h	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita

Capitol Market

Week of January 6, 2014

	Monday January 6 Nat'l Bean Day	Tuesday January 7	Wednesday January 8 Citrus Festival	Thursday January 9	Friday January 10
Soup 8oz \$2.00 12oz 2.65 16oz 3.25	Minestrone*	Hot and Sour*	Potato leek*	Chili con Carne 8oz. \$2.55 12oz. \$3.10 16oz. \$3.60	Pepper Pot
Soup 8oz \$2.00 12oz 2.65 16oz 3.25	House Bean	Roasted Red Pepper and Tomato *	Carrot, Orange and Ginger*	Cream of Cauliflower*	New England Clam Chowder
Grill Special	Sausage, Peppers and Onions	Sloppy Joes	Steak & Cheese	Meatball Marinara Sub	Jamaican Beef Patties
Main Course \$5.25 - \$6.95	Honey-BBQ Chicken	Noodle Bowl	House Fried Chicken	Taqueria	Pork Adobo
Main Course \$5.25-6.95	Salisbury Steak, Gravy	Sweet and Sour Chicken	Slow Roasted Pork Shoulder, Mustard and Orange Glaze	Mexican Lasagna*	Jerk Chicken
Side Dish	Tater tots* Creamed Spinach*	Steamed Jasmine Rice* Vegetable Egg Roll*	Mac and Cheese* Roasted Potatoes*	Refried Beans* Mexican Rice*	Steamed Rice* Black Beans*
Side Dish	Wild Rice Pilaf*	Stir Fried Vegetables*	Maple Baked Acorn Squash*	Corn and Green Chile Pudding*	Fried Plantains*
Side Dish	Pork and Beans	Broccoli with Garlic*	Collard greens with Ham Hocks	Roasted Root Vegetables*	Braised Greens*
Salad Bar Antipasti \$0.48 per oz	Black Beans, Jicama and Corn with Honey-Lime Dressing* Sesame Green Beans With Mushrooms*	Roasted Eggplant, Peppers and Tomatoes with Balsamic* Balsamic Braised Red Cabbage, Apples, Toasted Walnuts*	Roasted Squash, Raisins, Walnuts, Goat Cheese, Citrus Vinaigrette* Mushroom, Roasted Zucchini & Squash*	Curried Raisin Sweet Potato Salad* Beet and Carrot Slaw with Pumpkin Seeds*	Balsamic Braised red Cabbage with Apples* Gemelli Pasta, Grilled Zucchini, Tomatoes, Blue Cheese *
"Fit" Specialty Salads	Buffalo Chicken Salad	Mediterranean Greek Salad	Roasted Root vegetable Salad with Walnuts*	Whole grain Roasted Vegetable Salad*	Texas Chicken Salad
"Fit" Specialty Sandwich	Grilled Balsamic Vegetable, Roasted Red Pepper Spread, Whole Wheat*	Grilled Flank Steak, Black bean Salsa Wrap	Mediterranean Tuna, Basil, Roasted Red Pepper, Whole Wheat Pita	Roasted Turkey, Cranberry Apple Relish, Mesclun, Pita	Chicken, No nut Pesto, Mozzarella, Tomato Flatbread

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.

*Denotes Meatless Dish

Capitol Market

Week of July 7, 2013

	Monday July 7	Tuesday July 8	Wednesday July 9 Corn Festival	Thursday July 10	Friday July 11
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	House Bean	Kim chi Stew	Cucumber, Yogurt and Dill	Chile con Carne 8oz. \$2.55 12oz. \$3.10 16oz. \$3.60	Chicken and Rice*
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Cream of Broccoli*	Tomato Basil*	Roasted Corn and Green Chili*	Gazpacho*	New England Clam Chowder
Grill Special	Italian Hot Beef with peppers	Corned beef Reuben	Cuban Panini	Mexican Pambazo Ham, Fried Potatoes, Cheese, Beans	Turkey, Swiss, Jalapeno Cheddar Bread Panini
Main Course \$5.25 - \$6.95	Turkey Meatloaf, Gravy	Noodle Bowl	Southern Fried Chicken	Tacqueria	Fried Tilapia
Main Course \$5.25- 6.95	Roasted Vegetable* Baked penne	General Tso's Tofu*	Roasted Pork Shoulder	Roasted Vegetable Quesadilla*	BBQ Pork Ribs
Side Dish	Roasted Potatoes* Sautéed Spinach, Garlic* Buttered Noodles* Roasted Mixed Vegetable*	Fried Rice* Stir Fried Vegetables* Vegetable Egg Roll* Snow Peas with Garlic*	Baked Beans* Macaroni and cheese* Broccoli with Cheddar Cheese Sauce* Collard Greens, Ham Hocks	Mexican Rice* Refried beans* Fried Plantains* Zucchini, Peppers and Tomatoes*	Potato Wedges* Sautéed Cabbage with Onions and Bacon Peas and Mushrooms* Hush Puppies*
Salad Bar Antipas ti \$0.48 per oz	Roasted Eggplant, Tomatoes, peppers* Gemelli Pasta, Cucumber, Tomato, Asiago	Tofu and Broccoli* Couscous with Dried Cranberries and Sunflower Seeds*	Orzo, Roasted Asparagus, Parmesan* Apples, Carrots, Raisins and Almonds, Cider Vinaigrette	Back Beans, Corn, Peppers and Onions* Cucumbers, Tomatoes, Red Onion, Feta*	Couscous with Roasted Vegetables* Potato Salad*
"Fit" Special ty Salads	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
"Fit" Special ty Sandwic h	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita

Ford Café

Week of April 28, 2014

	Monday	Tuesday	Wednesday	Thursday	Friday
Weekly Breakfast Special \$3.95	FIT Egg White Vegetable Breakfast Sandwich on English Muffin	Sausage & Cheese Quesadilla	Strawberry Stuffed French Toast with Turkey Sausage	2 Eggs, Creamed Chipped Beef over Toast	Denver Omelet with Black Forest Ham
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Split Pea and Ham	Spicy Beef Soup	House Bean, Ham	FIT Chicken Noodle	Crab Chowder
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Vegetable Pasta*	Spinach & Navy Bean*	FIT Asparagus, Leek and Potato Soup*	Cabbage & Tomato*	FIT Black Bean*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Vegetarian Black Bean Chili				
Weekly Grill Special \$5.25 ADD FRIES AND DRINK for \$2.25	Kielbasa Sausage and Sauerkraut, Hoagie	Reuben Sandwich	FIT Cajun Turkey Burger on Whole Wheat Bun	Gyro Sandwich, Tzatziki, Pita Bread	Fish & Chips
HOT ENTRÉE With one side \$6.25	Lemon Parsley Pork Chops Wild Rice Pilaf* Roasted Parmesan Tomatoes*	Seared Catfish, Citrus Butter Green Beans* Grilled Yellow Squash*	Chili Rubbed Beef Corn on the Cob* Brown Rice Pilaf*	Chicken Curry Steamed Broccoli* -Jasmine Rice*	Pizza Cheese Pizza Pepperoni Pizza Spinach, Broccoli and Tomato*
Quick Pick Sandwich \$6.25	Smoked Turkey, Cranberry Ginger Chutney, Harvati Cheese, Multigrain Bread				
Quick Pick Sandwich \$6.25	Prosciutto, Mortadella, Artichoke Tapenade, Red Pepper, Lettuce, Focaccia				
Quick Pick Sandwich \$6.25	FIT Asian Chopped Chicken Salad on Thin Wheat Roll				
Quick Pick Salad \$5.85	Chicken Brown Rice and Cabbage Salad with Carrot Ginger Dressing				
Specialty Sandwich \$6.25	Ham, Chicken, Muenster, Relish, Lettuce Tomato, Sour Dough Bread	Pastrami Provolone Coleslaw Pumpernickel Roll	Buffalo Chicken, Blue Cheese and Romaine, Wrap	Corned Beef, Yellow Tomato, Pickled Onion, Fontina, on Kaiser Roll	Roast Beef, Garlic Aioli, Lettuce, Tomato
Global Cuisine \$0.55 per ounce	Africa Doro Wat Chicken Lamb Tagine Pigeon Peas and Rice* Roasted Root Vegetables with chilies* Fried Plantains*	Greek Lemon Oregano Roasted Chicken Beef Moussaka Lemon Thyme Orzo* Potato, Fennel and Olive Stew* Spanakopita*	Tex-Mex Beef Taco Meat Chipotle Chicken Refried Beans* Salsa, Sour Cream, Guacamole, Lettuce, Tomato, Onion, Jalapenos Hard and Soft Taco Shells	Cantonese Sweet and Sour Grilled Pork Chicken in Peanut Sauce White Rice with Scallions* Soy Ginger Bok Choy* Nappa Cabbage and Carrot Salad* Soba Noodle Salad*	Wing Bar Buffalo Wings BBQ Wings Sweet and Sour Wings Potato Wedges* Mac & Cheese* Steamed Broccoli* Tomato Cucumber Salad*
Warm Dessert \$0.48 per ounce	Mango Coconut Rice Pudding with Dulce de Leche Sauce				

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.

*Denotes Meatless Dish

Ford Café

Week of January 6, 2014

	Monday	Tuesday	Wednesday	Thursday	Friday
Weekly Breakfast Special \$3.95	<i>FIT</i> <i>Egg White and Swiss Muffin</i> Small Coffee	Ham, Egg and Brie Croissant with Small Coffee	Blueberry Pancakes with Link Sausage	2 Eggs, Scrapple, Hash Brown	<i>Potato, Egg, Cheddar, Bacon Burrito</i>
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	<i>Collard Green and Navy Bean Soup with Corn Bread Croutons</i>	<i>FIT</i> <i>Chicken Noodle</i>	<i>Okra Soup With Rice</i>	<i>FIT</i> <i>Chicken Vegetable Rice</i>	New England Clam Chowder
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Corn Chowder*	Tomato and Blue Cheese*	Mushroom Barley*	Cheese Broccoli*	<i>FIT</i> <i>Lentil and Brown Rice</i>
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Pork and Pinto Bean Chili				
Weekly Grill Special \$5.25 ADD FRIES AND DRINK for \$2.25	Fried Chicken and Coleslaw Sandwich	Flank Steak and Mushroom Gravy Hoagie	<i>BBQ Pork Loin Sandwich</i>	Fried Oyster Po-Boy Cajun Remoulade	Blackened Chicken Breast Sandwich
HOT ENTRÉE With one side \$6.25	-Grilled Chicken, Garlic, Tomato & Olives* Spaghetti Squash, Sweet Herbs* Braised Swiss Chard*	-Italian Sausage, Peppers, Onions -Braised Spinach* -Roasted Root Vegetables*	-Beef Chimichurri -Roasted Lemon-Garlic Potatoes* - Roast Acorn Squash*	-Baked Bolognese Pasta -Broccoli -Zucchini, Squash	Pepperoni Pizza Cheese Pizza Mushroom, Spinach
Quick Pick Sandwich \$6.25	Turkey, Roasted Pepper, Fresh Mozzarella, Fresh Basil Ciabatta	Turkey, Roasted Pepper, Fresh Mozzarella, Fresh Basil Ciabatta	Turkey, Roasted Pepper, Fresh Mozzarella, Fresh Basil Ciabatta	Turkey, Roasted Pepper, Fresh Mozzarella, Fresh Basil Ciabatta	Turkey, Roasted Pepper, Fresh Mozzarella, Fresh Basil Ciabatta
Quick Pick Sandwich \$6.25	<i>Roast Beef, Avocado Mayonnaise, Yellow Pepper Wrap</i>				
Quick Pick Sandwich \$6.25	<i>FIT</i> <i>Turkey, Apple, Brie, Honey Dijon, Whole Wheat</i>				
Quick Pick Salad \$5.85	<i>Salmon, Arugula, Fennel, Grapefruit, Mustard Sauce</i>				
Specialty Sandwich \$6.25	Ham, Swiss Cheese, Stone G round Mustard, French Roll	Grilled Chicken, Bacon, Cheddar, Club Sandwich	Genoa Salami Provolone, Hot Peppers, Sun Dried Tomato Mayonnaise,	Ham, Turkey, Swiss, Sliced Pickle, Stone Ground Mustard, Rye Bread	Spicy Tuna Salad, Mango Slaw, Lettuce, Sesame Bun

			<i>Focaccia</i>		
<i>Global Cuisine</i> \$0.55 per ounce	<i>Cajun</i> Chicken Etouffee Seafood Gumbo Dirty Rice Roasted Chayote, Corn Salad Holy Trinity Potato Salad Corn Bread	<i>Poland</i> -Pierogies with Caramelized Onions -Roast Dill Chicken and Mushrooms -Sweet and Sour Cabbage -Steamed Potato -Roasted Beets	<i>Tex Mex</i> Beef Taco Meat Chipotle Chicken Refried Beans Salsa, Sour Cream, Guacamole, Lettuce, Tomato, Onion, Jalapenos Hard and Soft Taco Shells	<i>Japan</i> Yakatori Chicken Teriyaki Beef Soba Noodle with Ginger Sticky Rice Steamed Bok Choy with Sesame Miso Glazed Carrots	<i>BBQ</i> BBQ Chicken Pork Shoulder Country Style Green Beans Coles Slaw Potato Salad Biscuits
<i>Warm Dessert</i> \$0.48 per ounce	Peach Cobbler with Caramel Sauce				

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.
 *Denotes Meatless Dish

2014

	Monday	Tuesday	Wednesday	Thursday	Friday
Weekly Breakfast Special \$3.95	FIT Egg White Vegetable Breakfast Sandwich on English Muffin	Sausage Egg & Cheese Quesadilla	Blueberry Stuffed French Toast with Turkey Sausage	2 Eggs, Creamed Chipped Beef over Toast	Denver Omelet
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Split Pea and Ham	Spicy Beef Soup	House Bean, Ham	FIT Chicken Noodle	Crab Chowder
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Vegetable Pasta*	Spinach & Navy Bean*	FIT Asparagus, Leek and Potato Soup*	Cabbage & Tomato*	FIT Black Bean*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Vegetarian Black Bean Chili				
Weekly Grill Special \$5.25 ADD FRIES AND DRINK for \$2.25	Kielbasa Sausage and Sauerkraut, Hoagie	Reuben Sandwich	FIT Cajun Turkey Burger on Whole Wheat Bun	Gyro Sandwich, Tzatziki, Pita Bread	Fish & Chips
HOT ENTRÉE With one side \$6.25	Dawg House <u>Dorm Dawg</u> Mac and Cheese, Crushed BBQ Potato Chips <u>Chili Dawg</u> Beef Chili, Lime Sour Cream, Cheese Sauce, Crispy Tortillas <u>South Of The Border Dawg</u> Guacamole, Jalapeños, Crispy Tortillas, Lime Crema <u>Buffalo Dawg</u> Franks's Hot Sauce, Crumbled Blue Cheese, Bacon <u>BBQ Dawg</u> BBQ Sauce, Baked Beans, Cheddar Cheese, Bacon, Onions	Dawg House <u>Dorm Dawg</u> Mac and Cheese, Crushed BBQ Potato Chips <u>Chili Dawg</u> Beef Chili, Lime Sour Cream, Cheese Sauce, Crispy Tortillas <u>South Of The Border Dawg</u> Guacamole, Jalapeños, Crispy Tortillas, Lime Crema <u>Buffalo Dawg</u> Franks's Hot Sauce, Crumbled Blue Cheese, Bacon <u>BBQ Dawg</u> BBQ Sauce, Baked Beans, Cheddar Cheese, Bacon, Onions	Dawg House <u>Dorm Dawg</u> Mac and Cheese, Crushed BBQ Potato Chips <u>Chili Dawg</u> Beef Chili, Lime Sour Cream, Cheese Sauce, Crispy Tortillas <u>South Of The Border Dawg</u> Guacamole, Jalapeños, Crispy Tortillas, Lime Crema <u>Buffalo Dawg</u> Franks's Hot Sauce, Crumbled Blue Cheese, Bacon <u>BBQ Dawg</u> BBQ Sauce, Baked Beans, Cheddar Cheese, Bacon, Onions	Dawg House <u>Dorm Dawg</u> Mac and Cheese, Crushed BBQ Potato Chips <u>Chili Dawg</u> Beef Chili, Lime Sour Cream, Cheese Sauce, Crispy Tortillas <u>South Of The Border Dawg</u> Guacamole, Jalapeños, Crispy Tortillas, Lime Crema <u>Buffalo Dawg</u> Franks's Hot Sauce, Crumbled Blue Cheese, Bacon <u>BBQ Dawg</u> BBQ Sauce, Baked Beans, Cheddar Cheese, Bacon, Onions	Pizza Cheese Pizza Pepperoni Pizza Spinach, Broccoli and Tomato*
Quick Pick Sandwich \$6.25	Smoked Turkey, Cranberry Ginger Chutney, Harvati Cheese, Multigrain Bread				
Quick Pick Sandwich \$6.25	Prosciutto, Mortadella, Artichoke Tapenade, Red Pepper, Lettuce, Focaccia				
Quick Pick Sandwich \$6.25	FIT Asian Chopped Chicken Salad on Thin Wheat Roll				
Quick Pick Salad \$5.85	Chicken Brown Rice and Cabbage Salad with Carrot Ginger Dressing				
Specialty Sandwich \$6.25	Ham, Chicken, Muenster, Relish, Lettuce Tomato, Sour Dough Bread	Pastrami Provolone Coleslaw Pumpernickel Roll	Buffalo Chicken, Blue Cheese and Romaine, Wrap	Corned Beef, Yellow Tomato, Pickled Onion, Fontina, on Kaiser Roll	Roast Beef, Garlic Aioli, Lettuce, Tomato
Global Cuisine \$0.55 per ounce	Africa Doro Wat Chicken Lamb Tagine Peas and Rice* Roasted Root Vegetables with chilies* Fried Plantains*	Greek Lemon Oregano Roasted Chicken Beef Moussaka Lemon Thyme Orzo* Potato, Fennel and Olive Stew* Chickpeas and Tomato*	Tex-Mex Beef Taco Meat Chipotle Chicken Refried Beans* Salsa, Sour Cream, Guacamole, Lettuce, Tomato, Onion, Jalapenos, Toasted Corn Pico de Gallo Hard and Soft Taco Shells	Cantonese Sweet and Sour Grilled Pork Chicken in Peanut Sauce White Rice with Scallions* Soy Ginger Bok Choy* Nappa Cabbage and Carrot Salad* Soba Noodle Salad*	Wing Bar Buffalo Wings BBQ Wings Sweet and Sour Wings Potato Wedges* Mac & Cheese* Steamed Broccoli* Tomato Cucumber Salad*
Warm Dessert \$0.48 per ounce	Mango Coconut Rice Pudding with Vanilla Sauce				

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Beef Vegetable Butternut Squash and White Bean*	House Bean Vegetable Soup*	Chicken Noodle Cream of Tomato*	House Bean Wild Rice and Root Vegetable*	Seafood Gumbo Black Bean*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Pork and Green Chili	Pork and Green Chili	Pork and Green Chili	Pork and Green Chili	Pork and Green Chili
Main Course \$6.25 \$7.95	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	Fish & Chips Fried Cod Fried Calamari Chips Coleslaw Potato Salad Pasta Salad Tartar Sauce Cocktail Sauce Sambal Mayonnaise Lemon Caper Remoulade Lime Cilantro Cream Saffron Aioli
Pizza \$3.50	Bacon, Broccoli, Cheddar Cheese	Pepperoni, Basil, Red Onion	Shrimp, Artichoke, Red Onion	Ham ,Eggplant, Olives	Wild Mushroom, Goat Cheese, Fresh Oregano*
Deli Sandwich \$5.25	Curry Pea, Carrot and Potato Salad, Croissant	Roast Beef, Cheddar, Horseradish, Caramelized Onions, Sourdough	Black Forest Ham & Swiss, Marble Rye	Italian Hoagie, Capicola Ham, Salami, Mortadella, Provolone,	Smoked Turkey, Avocado, Chipotle Mayonnaise, Wheat Roll
Grill Special	Steak & Cheese, with Pepper, Onions, Havarti Cheese, Hoagie Roll	Grilled Chicken, Avocado & Swiss Cheese, Multigrain Roll	Reuben Sandwich, Corned Beef, Sauerkraut, 1000 Island Dressing, Rye Bread	Falafel, with Yogurt Sauce on Wheat Roll	Fried Chicken Breast Pickles, Lemon Mayonnaise, Brioche Roll
Rustico Special	Pork Cutlet Parmesan	Lamb and Feta Meat Balls	Eggplant Milanese, Arugula, Tomato, Parmesan	Chicken Masala with Mushrooms	Beef Meat Balls
“Fit” Specialty Salads	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad*	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
“Fit” Specialty Sandwich	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita*	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita
Capitol Greens \$5.00 toppings and dressings \$6.25 Tofu \$6.50 Chicken, Ham or Turkey \$6.95 Beef or Seafood	Teriyaki Beef, Carrot, Edamame, Roasted Mushroom, Tomato, Romaine, Black Pepper Dressing	Roasted Eggplant, Artichokes, Marinated Peppers, Kalamata Olives, Feta, Arugula, Romaine, Preserved Lemon Vinaigrette*	Chicken, Red Grapes, Pecans, Celery, Cheddar, Kale, Peppercorn Ranch Dressing	Buffalo Chicken, Romaine, Tomatoes, Celery, Carrots, Blue Cheese, Tabasco Ranch Dressing	Chicken Schwarma or Gyro Meat, Romaine, Tomatoes, Olives, Cucumber, Red Onion, Feta, Pita Chips
Great American Barbeque \$6.50-\$6.95	Lemon Pepper Chicken Rice Pilaf* Green Beans* Dill Carrots* Chocolate Bread Pudding *	Chicken Etouffe Black Eye Peas Okra & Tomatoes* Rice* Chocolate Bread Pudding *	Roast Turkey, Gravy, Cranberry Sauce Cornbread Stuffing Mashed Potatoes* Corn and Peppers* Chocolate Bread Pudding *	Maple & Spice Chicken Mashed Potato* Creamed Spinach* Green Beans* Chocolate Bread Pudding **	Green Curry Tilapia Jasmine Rice* Broccoli with Toasted Garlic* Sesame Green Beans* Chocolate Bread Pudding *
Global \$0.55 oz.	Thailand Thai Yellow Curry Chicken Vegetable Pad Thai Sticky rice* Vegetable stir fry* Broccoli Sweet Chili*	Greece Roasted Cod, Pepper, Tomato Baked Eggplant with Feta and Tomato* Rosemary Potatoes* Spinach pie* Steamed rice*	Spain Chicken Salsa Verde Paella Valencia Papas Fritas* Green beans* Golden Raisin Fennel*	Mexico Beef Machaca Peppers Stuffed with Corn* Mexican rice* Pinto beans* Cumin Spiced Zucchini*	American Baked Ham with Pineapple Glaze Chicken A la King Steamed Rice* Roasted Rutabaga* Pea and Mushroom*

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.

*Denotes Meatless Dish

Longworth Café

Week of January 6th

Week 2	Monday 6th	Tuesday 7th	Wednesday 8th	Thursday 9th	Friday 10th
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Spicy Beef Soup Barley and Root Vegetable*	House Bean Creamy Corn Chowder*	Chicken Noodle Vegan Lentil*	House Bean Vegetable Orzo*	Chicken Orzo Creamy Mushroom*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Chicken Chili	Chicken Chili	Chicken Chili	Chicken Chili	Chicken Chili
Main Course \$6.25 \$7.95	Laffa 5 Spice Pork, Sharwarma Chicken, Cilantro Lime Tofu Romaine or Mesclun Lettuce Sliced Pickled*, Jalapeño Slaw*, Peppadew* Peppers*, Pickled Daikon and Carrot*, Pickled Beet with Horseradish*, Diced Tomato*, Sliced Red Onion* Hummus*, Olive Tapenade*, Herb Goat Cheese,* Cucumber Yogurt,* Sambal Mayonnaise Markouk Bread	Laffa 5 Spice Pork, Sharwarma Chicken, Cilantro Lime Tofu Romaine or Mesclun Lettuce Sliced Pickled*, Jalapeño Slaw*, Peppadew* Peppers*, Pickled Daikon and Carrot*, Pickled Beet with Horseradish*, Diced Tomato*, Sliced Red Onion* Hummus*, Olive Tapenade*, Herb Goat Cheese,* Cucumber Yogurt,* Sambal Mayonnaise Markouk Bread	Laffa 5 Spice Pork, Sharwarma Chicken, Cilantro Lime Tofu Romaine or Mesclun Lettuce Sliced Pickled*, Jalapeño Slaw*, Peppadew* Peppers*, Pickled Daikon and Carrot*, Pickled Beet with Horseradish*, Diced Tomato*, Sliced Red Onion* Hummus*, Olive Tapenade*, Herb Goat Cheese,* Cucumber Yogurt,* Sambal Mayonnaise Markouk Bread	Laffa 5 Spice Pork, Sharwarma Chicken, Cilantro Lime Tofu Romaine or Mesclun Lettuce Sliced Pickled*, Jalapeño Slaw*, Peppadew* Peppers*, Pickled Daikon and Carrot*, Pickled Beet with Horseradish*, Diced Tomato*, Sliced Red Onion* Hummus*, Olive Tapenade*, Herb Goat Cheese,* Cucumber Yogurt,* Sambal Mayonnaise Markouk Bread	Mac & Cheese Elbow Macaroni* Cheddar Cheese Sauce* Swiss Cheese Sauce* Diced Ham, Diced Chicken, Beef Chili Scallion*, Roasted Peppers*, Jalapeno Peppers* Bacon Bits Green Peas* Broccoli*
Pizza \$3.50	Wild Mushroom, Olives*	Grilled Tomato, Caramelized Onions, Feta Cheese*	Meat Lovers	Bacon, Ham, 3 Cheese	Hawaiian
Grill Special	Steak & Cheese Mushrooms Onions Provolone	Bratwurst and Sauerkraut	Reuben Sandwich, Corned Beef, Sauerkraut, 1000 Island Dressing	Tuna Melt	Grilled Portobello and Goat Cheese, Sesame Roll
Deli Sandwich \$5.25	Ham, Brie, Apricot Mustard on Rye	Corned Beef Roasted Onion, Swiss, Horseradish Mustard, Marble Rye	Smoked Turkey, Cheddar, Roast Apples, Caramelized Onions, Sourdough Roll	Zucchini, Roasted Pepper and Red Onion and Feta Salad, Croissant*	Turkey, Bacon, Lime Mayo, Jalapeno Cheddar Bread
Rustico Special	Rosemary Turkey Meat Balls	Eggplant Parmesan*	Italian Shaved Beef	Chicken Breast Cacciatore	Hot Italian Sausage with Peppers and Onion
“Fit” Specialty Salads	Buffalo Chicken Salad	Mediterranean Greek Salad*	Roasted Root vegetable Salad with Walnuts*	Whole grain Roasted Vegetable Salad*	Texas Chicken Salad
“Fit” Specialty Sandwich	Grilled Balsamic Vegetable, Roasted Red Pepper Spread, Whole Wheat*	Grilled Flank Steak, Black bean Salsa Wrap	Mediterranean Tuna, Basil, Roasted Red Pepper, Whole Wheat Pita	Roasted Turkey, Cranberry Apple Relish, Mesclun, Pita	Chicken, No nut Pesto, Mozzarella, Tomato Flatbread
Capitol Greens \$5.00 toppings and dressings \$6.25 Tofu \$6.50 Chicken, Ham or Turkey \$6.95 Beef or Seafood	Salami, Fresh Mozzarella, Pepperoncini, Olives, Aged Provolone, Romaine, Red Wine Vinaigrette	Fish Taco Salad, Crispy Tilapia, Cabbage, Pico De Gallo, Flour Tortilla, Cilantro Lime Sour Cream Dressing Romaine	Fried Tofu, Shredded Cabbage, Cucumber, Roasted Pepper, Romaine Sesame Dressing	Ham, Black Eyed Peas, Hominy, Carmel Pecans, Red Peppers, Kale, Romaine, Tabasco Dressing	Chicken, Roasted Pear, Smoked Gouda, Pistachios, Roasted Peppers, Mesclun, Maple Buttermilk Dressing
Great American Barbeque \$6.50-\$6.95	BBQ Chicken Baked Beans Roasted Parsnips* Rice* Apple Raisin Bread Pudding*	Mango BBQ Chicken Fried Yucca* Corn* Grilled Zucchini * Apple Raisin Bread Pudding**	Roast Turkey, Gravy, Cranberry Sauce Cornbread Stuffing* Mashed Potatoes* Green Beans* Apple Raisin Bread Pudding**	Lemon Pepper chicken Mashed Potatoes* Steamed Carrots* Broccoli with Roasted Garlic* -Apple Raisin Bread Pudding*	Chipotle BBQ Chicken Baked Beans* Corn and Peppers Rice* Apple Raisin Bread Pudding*
Global \$0.55 oz.	India Tandoori Chicken Chickpeas & Tomatoes* Basmati Rice* Curried Cauliflower* Lentil and Spinach*	Nuevo Latino Chili Lime Roast Beef Cod, Salsa Verde Toasted Almond Cilantro Rice* Ginger Eggplant Roasted* Roasted Chayote, Sweet Potato, Corn*	Pacific Rim Squid with Chili Sauce Sweet & Sour Glazed Pork Chop Fried Rice* Broccoli, Pepper Stir Fry* Carrot, with Pineapple and Spicy Cashew*	Jamaica Beef Patty Jerk Chicken Rice & Beans* Braised Greens* Roasted Calabaza Squash*	Sushi

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.

*Denotes Meatless Dish

	Monday 7 th	Tuesday 8 th	Wednesday 9 th Stone Fruit Festival	Thursday 10 th	Friday 11 th National Hot Dog Month
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Beef Vegetable Butternut Squash and White Bean*	House Bean Cream Of Corn*	Chicken Noodle Cream of Tomato*	House Bean Wild Rice and Root Vegetable*	Seafood Gumbo Black Bean*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Pork and Green Chili	Pork and Green Chili	Pork and Green Chili	Pork and Green Chili	Pork and Green Chili
Main Course \$6.25 \$7.95	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	NOODLE BOWL: Rice Noodles,* Soba* Noodles, Steamed Rice* Tofu, Beef, Chicken Beef Broth, Chicken Broth, Vegetable Broth* Zucchini* Squash, Shredded Carrots*, Broccoli,* Bamboo Shoots,* Water Chestnut,* and Cilantro* Scallions.* Sauce: Hoisin, Sriracha, Oyster.	Dawg House <u>Dorm Dawg</u> Mac and Cheese, Crushed BBQ Potato Chips <u>Chili Dawg</u> Beef Chili, Lime Sour Cream, Cheese Sauce, Crispy Tortillas <u>South Of The Border</u> <u>Dawg</u> Guacamole, Jalapeños, Crispy Tortillas, Lime Crema <u>Buffalo Dawg</u> Franks's Hot Sauce, Crumbled Blue Cheese, Bacon <u>BBQ Dawg</u> BBQ Sauce, Baked Beans, Cheddar Cheese, Bacon, Onions
Pizza \$3.50	Bacon, Broccoli, Cheddar Cheese	Pepperoni, Basil, Red Onion	Shrimp, Artichoke, Red Onion	Ham ,Eggplant, Olives	Wild Mushroom, Goat Cheese, Fresh Oregano*
Deli Sandwich \$5.25	Curry Pea, Carrot and Potato Salad, Croissant	Roast Beef, Cheddar, Horseradish, Caramelized Onions, Sourdough	Black Forest Ham & Swiss, Marble Rye	Italian Hoagie, Capicola Ham, Salami, Mortadella, Provolone,	Smoked Turkey, Avocado, Chipotle Mayonnaise, Wheat Roll
Grill Special	Steak & Cheese, with Pepper, Onions, Havarti Cheese, Hoagie Roll	Grilled Chicken, Avocado & Swiss Cheese, Multigrain Roll	Reuben Sandwich, Corned Beef, Sauerkraut, 1000 Island Dressing, Rye Bread	Falafel, with Yogurt Sauce on Wheat Roll	Fried Chicken Breast Pickles, Lemon Mayonnaise, Brioche Roll
Rustico Special	Pork Cutlet Parmesan	Lamb and Feta Meat Balls	Eggplant Milanese, Arugula, Tomato, Parmesan	Chicken Masala with Mushrooms	Beef Meat Balls
"Fit" Specialty Salads	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad*	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
"Fit" Specialty Sandwich	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita*	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita
Capitol Greens \$5.00 toppings and dressings \$6.25 Tofu \$6.50 Chicken, Ham or Turkey \$6.95 Beef or Seafood	Teriyaki Beef, Carrot, Edamame, Roasted Mushroom, Tomato, Romaine, Black Pepper Dressing	Chicken, Roasted Corn, Black Beans, Red Pepper, Cheddar, Kale, Peppercorn Ranch Dressing	Roasted Eggplant, Artichokes, Marinated Peppers, Kalamata Olives, Feta, Arugula, Romaine, Preserved Lemon Vinaigrette*	Buffalo Chicken, Romaine, Tomatoes, Celery, Carrots, Blue Cheese, Tabasco Ranch Dressing	Chicken Schwarma or Gyro Meat, Romaine, Tomatoes, Olives, Cucumber, Red Onion, Feta, Pita Chips
Great American Barbeque \$6.50-\$6.95	Lemon Pepper Chicken Rice Pilaf* Green Beans* Dill Carrots* Chocolate Bread Pudding *	Chicken Etouffe Corn on the Cob Okra & Tomatoes* Rice* Chocolate Bread Pudding *	Roast Turkey, Gravy, Cranberry Sauce Cornbread Stuffing Mashed Potatoes* Corn and Peppers* Chocolate Bread Pudding *	Maple & Spice Chicken Mashed Potato* Creamed Spinach* Green Beans* Chocolate Bread Pudding **	Green Curry Tilapia Jasmine Rice* Broccoli with Toasted Garlic* Sesame Green Beans* Chocolate Bread Pudding *
Global \$0.55 oz.	American Baked Ham with Pineapple Glaze Chicken A la King Steamed Rice* Summer Squash* Pea and Mushroom*	Thailand Yellow Curry Chicken Vegetable Pad Thai Sticky rice* Vegetable stir fry* Broccoli Sweet Chili*Steamed rice*	Spain Chicken Salsa Verde Paella Valencia Papas Fritas* Green beans* Golden Raisin Fennel*	Mexico Beef Machaca Peppers Stuffed with Corn* Mexican rice* Pinto beans* Cumin Spiced Zucchini*	Sushi

MDR Buffet**Week of April 28, 2014**

	Monday April 28	Tuesday April 29	Wednesday April 30	Thursday May 1	Friday May 2
Soup		Tomato Basil*	Potato with Bacon, Sour Cream and Cheddar	Chili con Carne	
Main Course		Asian Chicken with Broccoli	House Fried Chicken	Taco Bar	
Main Course		Sesame Tofu with Roasted Eggplant*	Pulled Pork		
Side Dish		Steamed Jasmine Rice*	Mac and Cheese*	Mexican Rice*	
Side Dish		Stir Fried Vegetables*	Roasted Spiced Broccoli*	Roasted Zucchini, Peppers and Tomatoes*	
Side Dish		Snow Peas with Garlic*	Collard greens with Ham Hocks	Refried Beans*	

*Denotes Meatless Dish

MDR Buffet**Week of January 6, 2014**

	Monday January 6	Tuesday January 7	Wednesday January 8	Thursday January 9	Friday January 10
Soup			Carrot, Orange and Ginger*	Chili con Carne	New England Clam Chowder
Main Course			House Fried Chicken	Taco Bar	Jerk Chicken
Main Course			Slow Roasted Pork Shoulder		Pollack with Peppers, Onions and Tomatoes
Side Dish			Mac and Cheese*	Sautéed Spinach*	Braised Greens*
Side Dish			Baked Acorn Squash*	Roasted Root vegetables*	Rice and Peas*
Side Dish			Collard greens with Ham Hocks	Mexican Rice*	Baked Zucchini and Yellow Squash*

*Denotes Meatless Dish

MDR Buffet**Week of July 7, 2014**

	Monday July 7	Tuesday July 8	Wednesday July 9	Thursday July 10	Friday July 11
Soup			Roasted Corn and Green Chili	Chili con Carne	Manhattan Clam Chowder
Main Course			House Fried Chicken	Taco Bar	Fried Tilapia
Main Course			Roasted Pork		Pork Spare Ribs
Side Dish			Mac and Cheese*	Mexican Rice*	Green Peas, Mushrooms*
Side Dish			Broccoli with Garlic*	Zucchini, Peppers and Tomatoes*	Hush Puppies*
Side Dish			Collard greens with Ham Hocks	Refried Beans*	Sautéed Cabbage With Onions*

*Denotes Meatless Dish

Celebrate America: Montana

Week of January 6, 2014

3 courses 20.95

Lentil and Barley Soup

3.25

Venison Stew

13.95

Warm Indian Berry Pudding

Whipped cream

5.75

Celebrate America: Oklahoma

Week of April 28, 2014

3 courses 20.95

Squash Salad

Goat Cheese, Cumin-Citrus Vinaigrette

4.95

BBQ Pork Loin

Fried Okra, Black Eyed Peas

13.95

Pecan Pie

Whipped Cream, Strawberries

4.75

Celebrate America: South Dakota

Week of July 7, 2014

3 courses 20.95

Wheat Berry, Roasted Corn and Sunflower Seed Salad

4.75

Indian Taco

Fried Yeast Shell, Seasoned Beef

13.95

Kuchen

Warm Apple or Peach Topping, Whipped Cream

4.95

Rayburn Café

Week of April 28

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Minestrone*	Chicken Noodle	Split Pea with Ham	Beef Noodle	Rhode Island Clam Chowder
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Broccoli and cheddar	White Bean*	Butternut Squash*	Onion*	Vegetable Soup*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Chipotle Chicken Chili	Chipotle Chicken Chili	Chipotle Chicken Chili	Chipotle Chicken Chili	Chipotle Chicken Chili
Main Course \$0.55 per ounce	Tradition beef meat loaf Garlic, Lemon roasted Chicken	Herb Roast Chicken Pork Chop with Onion Gravy	Southern Fried Chicken BBQ Beef Brisket	Thai Green Curry and Coconut Chicken Fried Tofu with Sweet Chili and Cabbage	Red Trout with Fennel and Capers Beef Stew
Sides \$0.55 per ounce	Mashed potatoes Vegetarian gravy Buttered Broccoli Glazed carrots Fried okra	Broccoli with Roasted Garlic* Zucchini and Red Peppers* Roasted Potatoes with Lemon and Oregano* Buttered Peas* Roasted Tomatoes with Parmesan*	Black-eyed Peas Macaroni & Cheese* Braised Collard Greens* Okra and Tomatoes* Seasoned Rice*	Jasmin Rice* Fried Rice Stir Fried Bok Choy Broccoli with Ginger and Hoisin Steamed Carrots*	Buttered Noodles* Tater Tots* Braised Red Cabbage* Steamed Spinach* Corn and Lima Beans*
American Melts \$5.25	Pulled pork sandwich	Grilled Fresh Mozzarella, Tomato, Basil*	Chicken Club BLT	Cheddar, Mushroom, Bacon Burger	Fried Clam Po'Boy
Pizza \$3.50	Mushrooms, peppers and onions	Meat Lovers	Fresh Mozzarella, Tomato, & Basil*	Italian Sausage	Chicken, Pineapple
"Fit" Specialty Salad	Fall grilled chicken Waldorf salad	Mediterranean Greek Salad	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
"Fit" Specialty Sandwich	Balsamic Glazed Vegetable, Swiss Cheese, Whole Wheat Pita	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita
Action Station	Noodle Bowl	Stir fry	Burrito Bar	Gyro	Buffalo Chicken Salad

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.

*Denotes Meatless Dish

Week 3

Rayburn Café

Week of July 7th 2014

	Monday 7 th	Tuesday 8 th	Wednesday 9 th Stone Fruit Festival	Thursday 10 th	Friday 11 th
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Italian Sausage and Orzo	Chicken Noodle	Split Pea with Ham	Beef Noodle	Rhode Island Clam Chowder
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Cream of Mushroom*	White Bean*	Butternut Squash*	Onion*	Vegetable Soup*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Chipotle Chicken Chili	Chipotle Chicken Chili	Chipotle Chicken Chili	Chipotle Chicken Chili	Chipotle Chicken Chili
Main Course \$0.55 per ounce	Jerk Chicken Slow Roast Pork Shoulder with Vinegar Sauce	Meat Lasagna Vegetable Lasagna	Southern Fried Chicken Catfish in Creole Sauce	Thai Green Curry and Coconut Chicken Fried Tofu with Sweet Chili and Cabbage	Fried Cod with Tartar Sauce Beef Stew
Sides \$0.55 per ounce	Pinto Beans* Steamed Rice* Corn and Green Peppers* Collard Green with Ham Hocks Steamed Green Beans*	Broccoli with Roasted Garlic* Zucchini and Red Peppers* Roasted Potatoes with Lemon and Oregano* Buttered Peas* Roasted Tomatoes with Parmesan*	Black-eyed Peas Macaroni & Cheese* Braised Collard Greens* Okra and Tomatoes* Seasoned Rice*	Jasmin Rice* Fried Rice Stir Fried Bok Choy Broccoli with Ginger and Hoisin Steamed Carrots*	Buttered Noodles* Tater Tots* Braised Red Cabbage* Steamed Spinach* Corn and Lima Beans*
American Melts \$5.25	Italian Sausage Parmesan	Grilled Fresh Mozzarella, Tomato, Basil*	Chicken Club BLT	Cheddar, Mushroom, Bacon Burger	Fried Clam Po'Boy
Pizza \$3.50	Peppers, Onions, Mushrooms*	Meat Lovers	Fresh Mozzarella, Tomato, & Basil*	Italian Sausage	Chicken, Pineapple
"Fit" Specialty Salad	Fall Grilled Chicken Waldorf salad	Mediterranean Greek Salad	Poached Scallop Ceviche over Romaine	Texas Chicken Salad	Turkey Bacon, Walnut and Grape Salad
"Fit" Specialty Sandwich	Balsamic Glazed Vegetable, Swiss Cheese, Whole wheat Pita	Grilled Flank Steak, Black bean Salsa Wrap	Turkey, Cranberry Apple Relish, Cheddar, Whole Wheat Thin	Chicken, No Nut Pesto, Mozzarella, Tomato, Flatbread	Dill Tuna Vinaigrette, Whole Wheat Pita

Action Station	NOODLE BOWL	BURRITO	SINGAPORE STREET NOODLES	SUSHI	PANZANELLA
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All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.
*Denotes Meatless Dish

Week 3 Rayburn Deli

DATE: April 28th 2014

	Monday 28th	Tuesday 29th	Wednesday 30th	Thursday 1st	Friday 2 nd
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Minestrone*	Chicken Noodle	Split Pea with Ham	Beef Noodle	Rhode Island Clam Chowder
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Broccoli and cheddar	White Bean*	Butternut Squash*	Onion*	Vegetable Soup*
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Tomato Basil	Tomato Basil	Tomato Basil	Tomato Basil	Tomato Basil
Special Sandwich \$6.25	Ham & Turkey Rueben, Sauerkraut, Swiss, Marble Rye	Roasted Vegetable, Brie, Pesto Mayo, Lettuce, Ciabatta	Roast Beef, Blue Cheese, Grilled Onions, Kaiser	Turkey Pastrami, Havarti, Lettuce Tomato, Sundried Tomato	Shrimp Salad, Lettuce, Tomato, Croissant
Deli Salads	Chicken Tuna Salad Tarragon n Salad Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Salad Egg	Chicken Tuna Salad Tarragon Salad Egg
Grilled Cheese: Vegetarian \$4.95 W/Meat \$5.95 Add 12oz. Soup \$2.00	Gruyere, Roasted, Pears, Marmalade, Fresh Basil, Pumpnickel Smoked Turkey, Fontina, Butter Pickles, Honey Mustard Sundried Tomato	Gruyere, Roasted, Pears, Marmalade, Fresh Basil, Pumpnickel Smoked Turkey, Fontina, Butter Pickles, Honey Mustard Sundried Tomato	Gruyere, Roasted, Pears, Marmalade, Fresh Basil, Pumpnickel Smoked Turkey, Fontina, Butter Pickles, Honey Mustard Sundried Tomato	Gruyere, Roasted, Pears, Marmalade, Fresh Basil, Pumpnickel Smoked Turkey, Fontina, Butter Pickles, Honey Mustard Sundried Tomato	Gruyere, Roasted, Pears, Marmalade, Fresh Basil, Pumpnickel Smoked Turkey, Fontina, Butter Pickles, Honey Mustard Sundried Tomato
Flatbread Specialty Salads	Oven Roasted Chicken, Choice of Toppings	Oven Roasted Chicken; Choice of Toppings	Oven Roasted Chicken; Choice of Toppings	Oven Roasted Chicken Choice of Toppings	Oven Roasted Chicken Choice of Topping
Daily Specialty Wrap	BLT Gruyere, Mayo, Wrap	Crispy Chicken, Honey Mustard Wrap	Roasted Turkey, Spinach, White Cheddar, Chipotle, Wrap	Crispy Buffalo Chicken Wrap	Roast Beef, Cheddar, Lettuce, Tomato, Horseradish Wrap

* Denotes Meatless Dish

	Monday 6th	Tuesday 7th	Wednesday 8th	Thursday 9th	Friday 10th
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Black Bean with Ham	Chicken Noodle	Beef Vegetable	Potato, Leek*	New England Clam Chowder
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Broccoli, Cheddar*	Turkey, Green Chili, White Beans	Tomato, Zucchini, Orzo*	Turkey, Green Chili, White Beans	House Bean*
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Tomato Basil	Tomato Basil	Tomato Basil	Tomato Basil	Tomato Basil
Special Sandwich \$6.25	Spicy Chicken Coleslaw, Lettuce, Brioche Bun	Black Bean Spread, Corn, Roasted Pepper, Lettuce, Tomato, Jalapeno Cheddar Roll	Roast Beef Spinach, Pickled Red Onion, Black Pepper Spread, Kaiser Roll	Ham Gruyere, Roasted Apple, Grainy Mustard, Pumpnickel Bread	Smoked Salmon Dill Cream Cheese, Red Onion, Caper, Rye Roll
Deli Salads	Chicken Tuna Salad Tarragon n Salad Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Salad Egg	Chicken Tuna Salad Tarragon Salad Egg
Grilled Cheese: Vegetarian \$4.95 W/Meat \$5.95 Add 12oz. Soup \$2.00	Brie Portobello Mushroom, Caramelized Onions Multigrain Turkey & Cheddar, Roasted Pears, Pumpnickel	Brie Portobello Mushroom, Caramelized Onions Multigrain Turkey & Cheddar, Roasted Pears, Pumpnickel	Brie Portobello Mushroom, Caramelized Onions Multigrain Turkey & Cheddar, Roasted Pears, Pumpnickel	Brie Portobello Mushroom, Caramelized Onion Multigrain Turkey & Cheddar, Roasted Pears, Pumpnickel	Brie Portobello Mushroom, Caramelized Onion Multigrain Turkey & Cheddar, Roasted Pears, Pumpnickel
Flatbread Specialty Salads	Oven Roasted Chicken, Choice of Toppings	Oven Roasted Chicken; Choice of Toppings	Oven Roasted Chicken; Choice of Toppings	Oven Roasted Chicken Choice of Toppings	Oven Roasted Chicken Choice of Topping
Daily Specialty Wrap	Roast Beef, Mushroom, Cheddar Wrap	Crispy Chicken, Honey Mustard Wrap	Roast Beef, Swiss, Horseradish, Spinach, Wheat Wrap	Crispy Buffalo Chicken Wrap	BLT Wrap

* Denotes Meatless Dish

Week 3

Rayburn Deli

Week of July 7th 2014

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Italian Sausage and Orzo	Chicken Noodle	Split Pea with Ham	Beef Noodle	Rhode Island Clam Chowder
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Cream of Mushroom*	Chipotle Chicken Chili	Butternut Squash*	Chipotle Chicken Chili	Vegetable Soup*
Soup 8oz \$2.00 12oz \$ 2.65 16oz \$3.25	Tomato Basil	Tomato Basil	Tomato Basil	Tomato Basil	Tomato Basil
Special Sandwich \$6.25	Roast Beef Blue Cheese, Lettuce Roasted Tomato, Rosemary Bread	Ham Swiss, Pickle, Roasted Red Onion, Dijon Mustard, Baguette	Turkey Cheddar, Cranberry Sauce, Lettuce, Tomato, Sour Dough Bread	Roasted Peppers & Zucchini, Fresh Mozzarella, Tomato, Olive Bread	Dill Shrimp Salad Spinach, Tomato Brioche Roll
Deli Salads	Chicken Tuna Salad Tarragon n Salad Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Chicken Egg	Honey Mustard Turkey Shrimp Salad Chicken Salad Tuna Salad Tarragon Salad Egg	Chicken Tuna Salad Tarragon Salad Egg
Grilled Cheese: Vegetarian \$4.95 W/Meat \$5.95 Add 12oz. Soup \$2.00	Roasted Apples, Havarti, Cranberry Walnut Corned Beef, Swiss, Sauerkraut, 1000 Island, on Pumpernickel	Roasted Apples, Havarti, Cranberry Walnut Corned Beef, Swiss, Sauerkraut, 1000 Island, on Pumpernickel	Roasted Apples, Havarti, Cranberry Walnut Corned Beef, Swiss, Sauerkraut, 1000 Island, on Pumpernickel	Roasted Apples, Havarti, Cranberry Walnut Corned Beef, Swiss, Sauerkraut, 1000 Island, on Pumpernickel	Roasted Apples, Havarti, Cranberry Walnut Corned Beef, Swiss, Sauerkraut, 1000 Island, on Pumpernickel
Flatbread Specialty Salads	Oven Roasted Chicken, Choice of Toppings	Oven Roasted Chicken; Choice of Toppings	Oven Roasted Chicken; Choice of Toppings	Oven Roasted Chicken Choice of Toppings	Oven Roasted Chicken Choice of Topping
Daily Specialty Wrap	Roast Beef, Mushrooms, Cheddar, Wrap	Honey Mustard, Crispy Chicken Wrap	Roasted Turkey, Avocado, Chipotle, Wrap	Buffalo Chicken Wrap	Zesty Shrimp, Chopped Scallions, Lettuce, Tom, Spinach Wrap

* Denotes Meatless Dish

Pizza Week	Monday 6th	Tuesday 7th	Wednesday 8th	Thursday 9th	Friday 10th
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Black Bean and Ham	Roasted Corn and Green Chili*	Tomato, Zucchini, Orzo*	French Onion*	New England Clam Chowder
Soup 8oz \$2.00 12oz \$2.65 16oz \$3.25	Broccoli, Cheddar*	Chicken Noodle	Beef Vegetable	Potato, Leek*	House, Bean*
Chili 8oz \$2.55 12oz \$3.10 16oz \$3.60	Turkey, Green Chili, White Beans	Turkey, Green Chili, White Beans	Turkey, Green Chili, White Beans	Turkey, Green Chili, White Beans	Turkey, Green Chili, White Beans
Main Course \$0.55 per ounce	Baked Lemon Chicken Traditional Beef Meat Loaf	Chicken Parmesan Meat Sauce Marinara Sauce* Pesto Sauce* Manicotti*	Southern Fried Chicken Baked Cajun Catfish Remoulade Sauce*	Pulled BBQ Pork Texas Style BBQ Beef Brisket	Fried Pollock, Tartar Sauce Teriyaki Beef
Sides \$0.55 per ounce	Braised Cabbage* Steamed Green Beans, Carrots* Mashed Yukon Potatoes* Vegetarian Gravy*	Spaghetti* Penne Pasta* Cheese Tortellini* Steamed Vegetable Medley* Buttered Corn	Roasted Potatoes, Basil* Sautéed Zucchini* Steamed Vegetable Medley* Fried Mushrooms*	Braised Collard Greens* Sweet Potato Casserole* Steamed Green Beans, Carrots*	Seasoned Spinach* Steamed Broccoli, Cauliflower, Carrots* Fried Okra Rice Pilaf*
Gourmet Hot Sandwich Station \$6.25	Italian Meatball Hoagie Roll, Provolone, Tomato Sauce, Salad	Beef Manchaca, Brioche, Cheddar, Avocado Spread, Black	Teriyaki Chicken, Sesame Bun Pickled Cucumber, Soba Noodle Salad	Sloppy Joe, Brioche, Potato Salad	Curry Chicken, Naan, Pickled Red Onion, Mint Yogurt, Curried Potato Salad with Peas
American Melts \$5.25	Chicken Club Sub	Grilled Ham & Cheese, Texas Toast	Grilled Bacon, Tomato, Cheddar	Tuna Melt	Buffalo Chicken Wrap
Pizza \$3.50	Taco	Bacon Cheeseburger	Western Steak	Greek	Ranchers Chicken, Bacon
"Fit" Specialty Salads	Buffalo Chicken Salad	Mediterranean Greek Salad	Roasted Root vegetable Salad with Walnuts*	Whole grain Roasted Vegetable Salad*	Texas Chicken Salad
"Fit" Specialty Sandwich	Grilled Balsamic Vegetable, Roasted Red	Grilled Flank Steak, Black bean Salsa Wrap	Mediterranean Tuna, Basil, Roasted Red Pepper, Whole	Roasted Turkey, Cranberry Apple Relish,	Chicken, No nut Pesto, Mozzarella, Tomato

	Pepper Spread, Whole Wheat*		Wheat Pita	Mesclun, Pita	Flatbread
Action Station	NOODLE BOWL	STIR FRY	GYROS	SUSHI	BURRITOS

All prices are noted on the left unless noted in the individual box. Prices are subject to change with availability of product.

*Denotes Meatless Dish

Attachment J.20 – Sample Catering Menus

24 HOUR MENU

BREAKFAST BARS

per person

FARMHOUSE BREAKFAST

scrambled eggs
bacon & sausage
roasted red bliss potatoes
croissants with jams & jellies
regular & decaffeinated coffee, assorted teas
orange juice
\$20

CONTINENTAL DELUXE

bagels, croissants, muffins and danish
jams, jellies, cream cheese
fresh fruit display
regular & decaffeinated coffee, assorted teas
selection of juices
\$14.75

LUNCH

plated or buffet lunch features per person

THE HOUSE CHAMBER

mesclun salad with cherry tomatoes and fresh cucumber
fat-free balsamic vinaigrette
herb spiced chicken breast with au jus
mashed idaho potatoes and broccoli with olive oil and garlic
assorted cookies and brownies
\$29

Tortellini with Roasted Garlic and Peppers
Sauteed Zucchini and Yellow Squash
Warm Garlic Bread
Carrot Cake with Cream Cheese Frosting
\$28.00

SANDWICH PACKAGES

THE CLASSIC

ham and swiss on rye, chicken salad on croissant
roast beef on kaiser
side salad, fresh fruit salad, chips
variety of cookies and brownies
21.35

RECEPTION

per person

AMERICAN BOUNTY

ON THE BUFFET

FRESH VEGETABLE DISPLAY

colorful baby vegetables
lightly blanched and beautifully displayed
accompanied with roasted red pepper
and spinach dip

CALIFORNIA CHEESE BOARD

tuscan sun-dried tomato and herb torte
brie wheel
decorated with
mango chutney, strawberries, raspberries
imported & domestic cheeses
cubes & wedges
cacciatorino salami slices
garnished with red & green grapes
homemade olive-rosemary bread
crispy parmesan flatbread
poppyseed cheese straws
assorted cocktail crackers

FRESH FRUIT DISPLAY

plump driscoll strawberries
sun-ripened cantaloupe
freshly cut pineapple
assorted berries
emerald kiwi slices
clusters of frosty green & black grapes

SPICY SOUTHWESTERN SNACK MIX

a specialty of capitolhost

CHILI CON QUESO

spicy mexican cheese dip served warm
blue and white tortilla chips
salsa mexicali

\$14.15

THE RAYBURN

ON THE BUFFET

PULLED PORK BARBEQUE

slow roasted southern pork

TURKEY FOCACCIA

diamond-shaped cocktail sandwiches
herbed soft italian bread
layered with sliced turkey breast
monterey jack cheese
green leaf lettuce

SEAFOOD SALAD SANDWICH

shrimp, crab and pecan salad
spicy remoulade dressing
on a finger roll

MINIATURE ROAST BEEF SANDWICHES

petite croissants
layered with tender roast beef
creamy brie
horseradish spread

FRESH VEGETABLE DISPLAY

asparagus, red peppers
baby carrots, endive spears
creamy confetti & roasted red pepper dips

WHOLE WHEELS OF BRIE CHEESE

topped with dried fruits
toasted almonds
assorted cocktail crackers

FRESH FRUIT KABOBS

plump driscoll strawberries
fresh cantaloupe
hawaiian pineapple on a skewer

ASSORTED MINIATURE PASTRIES

mocha éclairs, jeweled fruit tarts
lemon roulades, rum balls
chocolate almond triangles

\$18.50

DINNER

dinner served with assorted breads & butter, regular & decaffeinated coffee

THE HOUSE

mesclun salad with cherry tomatoes and fresh cucumber
fat-free balsamic vinaigrette
herb spiced chicken breast with au jus
mashed idaho potatoes
broccoli sautéed with olive oil and garlic
new york style cheesecake with fresh berries
\$45.25

ADDITIONAL SELECTIONS

Jalapeno Poppers with Ranch Dip

Beef Empanadas

Brownies

Cookies

BAG LUNCHES

SELECTIONS

choice of sandwich and one side, ordered in increments of 10

SANDWICHES

VERY GOUDA TURKEY

green leaf lettuce, red onions, pesto mayo on kaiser roll

TRADITIONAL HAM & SWISS

sugar cured ham, swiss cheese, dijon on fresh rye bread

SUN-DRIED TOMATO PESTO & BUFFALO MOZZARELLA

with fresh basil on sesame flatbread

HAM & BRIE

with sun-dried tomato mayo and baby spinach on a poppy-seed twist

ROAST BEEF & SMOKED TURKEY

piled high with monterey jack cheese, horseradish spread, green leaf lettuce on pretzel roll

TURKEY, APPLEWOOD SMOKED BACON & CHEDDAR

with arugula, tomato, pesto mayo on multi-grain ciabatta

CHICKEN & PESTO

pesto marinated chicken breast with provolone, pesto mayo, green leaf lettuce on french baguette

TUNA SALAD

with green leaf lettuce on kaiser roll

ROAST BEEF

medium rare roast beef with horseradish spread

swiss cheese, green leaf lettuce on kaiser roll

SIDES

[choose one]

black bean and roasted corn salad

poppy seed cole slaw

radiatore pasta salad with tomatoes, feta, olives

moroccan garbanzo bean salad with tomatoes, peppers, cucumbers

sun-dried tomato orzo pasta salad

ALSO INCLUDED

jumbo assorted cookie or brownie

seasonal whole fruit

individual bag of assorted chips, granola, dried fruits, trail mix or sun chips

\$20

BAR SERVICE

BEVERAGES

prices below are per person for two hour bar service

BEER, WINE AND SOFT DRINKS	\$10.50
WINE AND SOFT DRINKS	\$10.50
STANDARD OPEN BAR includes mixed drinks	\$20
PREMIUM OPEN BAR includes mixed drinks	\$24.50
SIGNATURE COCKTAIL the patriot, lady liberty, the uncle sam per guest with open bar	\$2.25
SOFT DRINKS ONLY BAR	\$5.25
WINE SERVICE with meal in addition to bar service above	\$8.25
WINE SERVICE ONLY for seated dinner only red or white	\$12

ADDITIONAL BAR SERVICE

by the hour ONLY

STANDARD WINE ONLY	\$5.25
BEER, WINE AND SOFT DRINKS	\$5.25
STANDARD OPEN BAR	\$10
PREMIUM OPEN BAR	\$12.50
SOFT DRINKS ONLY BAR	\$2.75

BAR SELECTIONS

STANDARD BAR

Cutty Sark Scotch, Virginia Gentleman Bourbon, Canadian Windsor
Whiskey, Flieschman's Gin, Svedka Vodka, Don Q Rum,
Yeungling Lager, Miller Lite, Dos Equis

PREMIUM BAR

Ballantine's 12 year Scotch, Jim Bean Bourbon, Canadian Club Whiskey,
Jameson Whiskey, Seagram's Extra Dry Gin, Skyy Vodka,
Cruzan Rum, Sauza White Tequila,
Amstel Lager, Heineken, Sam Adams, Yeungling Lager

RESTRICTIONS

any specialty product must be ordered at the time of first menu draft
a deposit will be required for all special items
a 2.50 corkage fee per guest for all donated product

BREAKFAST

prices are per person

SELECTIONS

FARMHOUSE BREAKFAST scrambled eggs bacon & sausage, roasted red bliss potatoes croissants with jams & jellies regular & decaffeinated coffee, assorted teas orange juice \$20	CONTINENTAL DELUXE bagels, croissants, muffins and danish jams, jellies, cream cheese fresh fruit display regular & decaffeinated coffee, assorted teas selection of juices \$14.75
FRENCH TOAST BREAD PUDDING texas toast baked with raisins and pecans mixed berries and maple syrup regular & decaffeinated coffee, assorted teas orange juice \$19.25	VEGETABLE STRATA accompanied by roasted red bliss potatoes fresh fruit display and banana bread regular & decaffeinated coffee, assorted teas orange juice \$19.25
CLASSIC HILL START assorted miniature muffins scones and danish regular & decaffeinated coffee assorted juices \$8.75 add fruit \$12.75	INDIVIDUAL QUICHE WITH FRUIT SALAD flaky crust filled with your choice of: ham & cheese, garden vegetable, spinach & gruyère, or sausage & cheddar served with fruit salad regular & decaffeinated coffee, assorted teas orange juice minimum of 10 - \$15
GRANDMA'S HOUSE fresh baked banana bread and scones regular & decaffeinated coffee assorted teas \$7	HEALTHY START hearty bowl of granola with seasonal fruit and milk assorted juices \$10.75

BREAKFAST BARS

BAGEL BAR WITH SMOKED SALMON
assorted bagels with smoked salmon
diced egg, red onions and capers
jams, jellies and cream cheese
butter and margarine
regular & decaffeinated coffee, assorted teas
assorted fruit juices
\$19

BREAKFAST CEREAL BAR
individual boxes of healthy cereals
with seasonal fruit
milk and orange juice
\$7.50

SUNRISE JUICE BAR
seasonal whole fruit
orange, apple and cranberry juices
\$5

BREAKFAST

prices are per person

A LA CARTE SELECTIONS

BUTTERMILK PANCAKES
with seasonal berries & lightly whipped cream
\$6.75

MINIATURE MUFFINS, DANISH, SCONES
assorted
\$1.75

SCRAMBLED EGGS
topped with melted cheddar
\$4.15

CROISSANTS
with jams/jellies
\$2.25

ROASTED RED BLISS BREAKFAST POTATOES
with onions and peppers
\$2.50

BAGELS WITH CREAM CHEESE
and assorted jams/jellies
\$4.50

APPLEWOOD SMOKED BACON
\$2

HOMEMADE BREAKFAST POWER BARS
\$4.50

VEGETABLE STRATA
serves 10
\$45

ASSORTED DONUTS
one-dozen
\$11.75

COUNTRY HAM STEAKS
\$4.50

FRESH FRUIT DISPLAY
\$5

CAROLINA SAUSAGE PATTIES
\$1.75

LAVENDER SCENTED MELON SALAD
\$5.25

DANNON FRUIT YOGURT
\$3.15

FRESH FRUIT SALAD
\$5

GRANOLA WITH MILK
\$4.25

PINEAPPLE, ORANGE, & BLUEBERRY SALAD
\$4.25

BEVERAGES

COFFEE BAR
regular & decaffeinated coffee with assorted hot teas
\$3.75

JUICE
orange, cranberry, apple, or V-8
\$3.50

COFFEE
regular or decaffeinate
\$2.75

MILK
2%, low fat, or chocolate
\$1.75

HOT CHOCOLATE
\$2.25

SOY MILK
\$2

DINNER

SELECTIONS

all dinners served with assorted breads & butter, regular & decaffeinated coffee

The House THE HOUSE

mesclun salad with cherry tomatoes and fresh cucumber
fat-free balsamic vinaigrette
herb spiced chicken breast with au jus
mashed idaho potatoes
broccoli sautéed with olive oil and garlic
new york style cheesecake with fresh berries
\$45.25

The Senate THE SENATE

choice of seasonal soup OR
baby bibb lettuce with cherry tomatoes and shaved red onions
raspberry vinaigrette
grilled beef sirloin au poivre
twice-baked potato
baby carrots, sugar snap peas and mint
warm toffee pudding
\$52.25

The Rayburn THE RAYBURN

spinach salad with bacon, red onion, cherry tomatoes
topped with crumbled blue cheese
barbequed glazed chicken with blackberries
wild rice medley
seasonal vegetables
apple pie with cinnamon cream
\$47.25

The Rotunda THE ROTUNDA

traditional caesar salad
with garlic croutons and grated parmesan
roasted salmon with whole grain mustard cream
roasted red bliss potatoes
fresh asparagus
lemon tart with fresh raspberries
\$47.50

The Longworth THE LONGWORTH

baby spinach salad
with toasted almonds, strawberries, cucumbers
drizzled with strawberry vinaigrette
pistachio crusted rockfish with lime garlic beurre blanc
asparagus with snow peas and pepper confetti
saffron scented basmati rice
peach mascarpone napoléon
\$49.50

Statuary Hall STATUARY HALL

lobster bisque
seared beef tenderloin medallion
oven roasted red bliss potatoes with rosemary
broccolini with rainbow peppers sautéed in garlic and olive oil
individual tropical fruit trifle
marbleized chocolate quill
\$55

DINNER

SELECTIONS

all dinners served with assorted breads & butter, regular & decaffeinated coffee

The Cannon THE CANNON

curried carrot and sweet potato soup
grilled pesto swordfish brushed with basil olive oil
topped with a roasted tomato sauce
wild mushroom orzo with woodland mushrooms
spaghetti squash sautéed with chives
grilled yellow and red peppers with red onions
apple rum cake
\$50

The Republican THE REPUBLICAN

roasted tomato and eggplant soup with crème fraîche, chives and focaccia croutons
corn crusted red snapper with a sun-dried tomato cream sauce
zucchini with spinach threads and peppers
mashed red bliss potatoes with garlic
artichoke hearts provençale marinated with olive oil, garlic, fresh lemon and parsley
tiramisu diamond with espresso cream topped with fresh fruit
\$50.50

The Chesapeake THE CHESAPEAKE

lightly blackened crab cake
petite corn flan
marinated grape tomatoes, mixed greens, red pepper rémoulade
orange and balsamic glazed pork tenderloin
mashed sweet potatoes with a hint of vanilla
mélange of crisp vegetables
crisp sugar snap peas with peppers and carrots tossed in a light herb butter
chocolate soufflé cake with raspberry sauce
\$52.75

The Lincoln THE LINCOLN

mixed greens with julienne butternut squash,
aged parmesan cheese, toasted almonds, sun-dried cherries and
maple mustard vinaigrette
seared mignon of beef tenderloin & shiitake mushroom sauce
sun-dried tomato & caramelized onion bread pudding timbales
braised spinach with garlic and shallots
individual apple tart
cinnamon crème anglaise and fresh berries
\$55

The Democrat THE DEMOCRAT

[duel entrée]
corn chowder
beef tenderloin medallion
paired with chicken breast stuffed with apples and dried fruit
rosemary cassis sauce
yukon gold potatoes mashed with roasted garlic
asparagus spears with red pepper confetti
individual banana "misu"
chocolate – almond biscotti
\$57.25

LUNCH

SELECTIONS

plated or buffet lunch features per person

The House Chamber THE HOUSE CHAMBER

mesclun salad with cherry tomatoes and fresh cucumber
fat-free balsamic vinaigrette
herb spiced chicken breast with au jus
mashed idaho potatoes and broccoli with olive oil and garlic
assorted cookies and brownies

\$29

The Hill THE HILL

choice of seasonal soups
baked salmon with pesto and sun-dried tomatoes
roasted red bliss potatoes and green bean medley
new york style cheesecake with fresh berries

\$31.25

Santa Fe SANTA FE

[build your own]

beef and chicken fajita station
shredded lettuce, cheddar cheese, tomatoes, onions, guacamole, sour cream
pico de gallo and flour tortillas
mexican rice with tomatoes and peas
sautéed sweet yellow corn with bell pepper confetti
traditional flan

\$27.25

The Monticello THE MONTICELLO

chicken noodle soup
grilled chicken breast stuffed with virginia smithfield ham and spinach
roasted fingerling potatoes with sea salt and garlic
glazed root vegetable mélange
bourbon pecan pie with whipped cream

\$31.25

The Bombay THE BOMBAY

roasted eggplant and smoked tomato soup
tender lamb stewed with onions, celery and carrots flavored with madras curry
saffron basmati rice scented with lime
carrots sautéed with honey and dill
orange meringue mirror

\$29.25

The Marylander THE MARYLANDER

baby spinach with sliced strawberries, toasted almonds, cucumbers
strawberry vinaigrette
maryland crab cake lightly sautéed in sweet butter with lemon caper sauce
black bean and roasted corn salad
fresh cole slaw
lemon tart

\$35

Little Italy LITTLE ITALY

traditional caesar salad
with romaine hearts, garlic croutons and grated parmesan
italian meatballs with pasta and vegetarian lasagna
sautéed spinach with pinenuts
fresh baked garlic bread
tiramisu

\$31

LUNCH

A LA CARTE SELECTIONS

per person, sandwiches ordered in increments of 10

COLD SANDWICHES

VERY GOUDA TURKEY
green leaf lettuce, red onions, pesto mayo on kaiser roll
\$7

TRADITIONAL HAM & SWISS
sugar cured ham, swiss cheese, dijon on fresh rye bread
\$6.75

SUN-DRIED TOMATO PESTO & MOZZARELLA
with fresh basil on sesame flatbread
\$6.50

HAM & BRIE
with sun-dried tomato mayo and baby spinach on a poppy-seed twist
\$6.75

ROAST BEEF & SMOKED TURKEY
piled high with monterey jack cheese, horseradish spread, green leaf lettuce on pretzel roll
\$7

TURKEY, APPLEWOOD SMOKED BACON & CHEDDAR
with arugula, tomato, pesto mayo on multi-grain cibatta
\$7.25

CHICKEN AND PESTO
pesto marinated chicken with provolone, pesto mayo, green leaf lettuce on kaiser roll
\$6.75

CHUNKY TUNA SALAD
with green leaf lettuce on kaiser roll
\$6.50

ROAST BEEF
medium rare roast beef on kaiser roll
horseradish spread, swiss cheese, green leaf lettuce
\$6.75

HOT SANDWICHES

ITALIAN SAUSAGE
grilled italian sausage, peppers & onions on miniature sub roll
\$9

BARBEQUED BEEF BRISKET
tender brisket in a tangy barbecue sauce on kaiser roll
\$11.25

EXTRA LARGE SANDWICHES

serves 10

TUSCAN FOCACCIA WITH ROASTED TURKEY
large focaccia layered with turkey, provolone cheese, green leaf lettuce,
shaved red onions, herbed aioli
\$62

TUSCAN FOCACCIA WITH CAPICOLLA HAM
large focaccia layered with capicola ham,
mozzarella cheese, romaine lettuce, pesto mayo
\$62

THREE FOOT ITALIAN SUB
filled with italian meats, cheeses, peppers & onions, herbed oil & vinegar
\$68.75

LUNCH

SANDWICH PACKAGES

per person

COLD SANDWICHES

The Deli THE DELI

[build your own]

honey baked ham, roasted turkey, roast beef,
swiss and cheddar cheese
lettuce, tomato, red onions and dill pickle spears
mayonnaise, mustard and thousand island dressing
side salad, chips and assorted breads and rolls
variety of cookies and brownies
22.25

The Classic THE CLASSIC

ham and swiss on rye, chicken salad on croissant
roast beef on kaiser
side salad, fresh fruit salad, chips
variety of cookies and brownies
23.75

The New Orleans THE NEW ORLEANS

muffuletta sandwich
side salad, chips and mild pepperoncini
variety of cookies and brownies
22.75

HOT SANDWICHES

[build your own]

The Washingtonian THE WASHINGTONIAN

maryland crab cake sandwich
with lettuce, tomato, onions on a kaiser roll
choice of lemon caper sauce or cocktail sauce
mixed greens salad
variety of cookies and brownies
33.00

The Westerner THE WESTERNER

barbequed beef brisket with kaiser roll
poppyseed coleslaw
pineapple, mandarin orange and blueberry salad
miniature apple tart
23.50

The Italian THE ITALIAN

grilled italian sausage with onions & peppers
mini sub rolls
caesar salad and radiatore pasta salad
heath bar cheesecake
23.75

The Havana THE HAVANA

ham, mojo-marinated pork and salami
swiss cheese and pickles
crusty french bread and mustard
assorted chips
variety of cookies and brownies
21.00

LUNCH

SALADS

per person

Classic Caesar CLASSIC CAESAR

hearts of romaine with herb focaccia croutons
freshly grated parmesan cheese
lightly tossed in our chef's caesar dressing

\$5.25

add chicken \$6.25

add steak or salmon \$6.50

Garden Salad GARDEN SALAD

romaine, radicchio and watercress
with cherry tomatoes, shredded parmesan, croutons
red wine vinaigrette

\$4.75

Baby Spinach Salad BABY SPINACH SALAD

chopped eggs, crisp bacon, roasted corn
honey mustard vinaigrette

\$5.50

Mesclun Salad MESCLUN SALAD

with sliced apples and chopped pecans
blackberry vinaigrette

\$6

Baja Salad BAJA SALAD

finely chopped romaine hearts and radicchio
roasted corn, red onions, black olives, sun-dried tomatoes and smoked gouda
chili lime vinaigrette

\$6

The Wedge THE WEDGE

iceberg wedge salad
sliced tomato, shaved red onion, chopped bacon, crumbled blue cheese
creamy blue cheese dressing

\$6.50

Vegetable Salad VEGETABLE SALAD

chopped romaine and radicchio
red peppers, corn, tomatoes, cucumbers, celery, capers and hearts of palm
red wine and anchovy vinaigrette

\$6.75

Summer Salad SUMMER SALAD

mesclun mixed greens
diced cucumbers, sliced olives, roasted corn, cherry tomatoes, chick peas
topped with crumbled blue cheese
balsamic vinaigrette or creamy gorgonzola dressing

\$7.25

LUNCH

SALADS

per person

Strawberry Salad STRAWBERRY SALAD

baby spinach leaves
sliced strawberries, toasted almonds, cucumbers
strawberry vinaigrette
\$7.75

Cobb Salad COBB SALAD

pesto grilled chicken
crisp bacon, corn, red onions, avocado, tomatoes, cucumbers
topped with crumbled blue cheese
balsamic vinaigrette
\$10

MIXED SALADS

black bean and roasted corn
\$4.75

moroccan garbanzo bean salad
with tomatoes, peppers and cucumbers
\$4.75

grape tomatoes, kalamata olives and fresh mozzarella
tossed in pesto
\$6

sun-dried tomato orzo pasta salad
\$4.50

radiatore pasta salad
with tomatoes, feta and olives
\$4.25

poppyseed cole slaw
\$3

old fashioned yukon gold potato salad
\$3.25

tortellini salad
tossed with fresh vegetables
\$6.50

crisp summer slaw
cucumber and red onion with fresh herbs
\$3.50

thai vegetable salad
\$3

vegetarian paella rice salad
\$3.75

bow tie pasta salad
with spinach
\$4

LUNCH

FINGER SANDWICHES

per person

BEEF & BRIE

flaky petit croissant layered with tender roast beef, creamy brie spread, horseradish sauce
\$3

TOMATO AND MOZZARELLA

on miniature scallion roll, sun-dried tomato pesto spread, filled with fresh mozzarella & basil
\$3

SUGAR CURED HAM ON A FINGER ROLL

finger rolls spread with dijon mustard, filled with sugar cured ham
\$2.46

CHILI LIME CHICKEN

corn molasses roll spread with avocado mayonnaise, filled with marinated chili lime chicken
\$2.46

DIPS & SPREADS

serves 20

ROASTED RED PEPPER HUMMUS

with pita chips and assorted crackers
\$45

HOT ARTICHOKE DIP

with sliced french bread
\$70

SNACKS

choice of:

INDIVIDUAL BAGS

assorted chips

trail mix

pretzels

popcorn

dried fruit

\$1.30

CHEESE DISPLAYS

serves 20

accompanied with assorted crackers

WHEEL OF BRIE

almonds, raspberries, mango chutney
\$70

topped with strawberries & kiwi
\$71

CHEESE DISPLAY

domestic

\$170

imported

french, italian or spanish
\$175

SOUPS

per person

LOBSTER BISQUE

\$6.75

SEASONAL

\$4.10

ROASTED TOMATO BASIL

\$4.15

NEW ENGLAND CLAM CHOWDER

\$5

CORN CHOWDER

\$4.15

BLACK BEAN

\$4.15

BEVERAGES

per person

ASSORTED COCA-COLA PRODUCTS - \$2.50

BOTTLED WATER - \$2.50

BOTTLED ICED TEA - \$3.50

ASSORTED JUICES

orange, apple and cranberry - \$3.50

COFFEE BAR

regular & decaffeinated coffee, assorted hot teas - \$3.75

LUNCH

HOT SIDE DISHES per person

glazed root vegetables \$3.25	wild rice pilaf with scallions and pecans \$4
baby carrots with honey and truffle oil \$4.75	creamy orzo with pesto and parmesan \$4
asparagus with citrus essence \$5.25	roasted red bliss potatoes \$3.25
spinach sautéed with pine nuts \$5.75	mashed yukon gold potatoes \$4
citrus glazed baby carrots \$5.75	goat cheese mashed potatoes \$5
sun-dried tomato orzo \$4.75	mashed sweet potatoes \$3.25
green beans and mushrooms sautéed with butter and almonds \$4	horseradish mashed red bliss potatoes with scallions \$4
apricot and pistachio couscous \$4	basil mashed potatoes \$4
roasted red bliss potatoes tossed in a sage pesto \$4.50	yukon gold potato mashed with corn and garlic \$4.50
zucchini and yellow squash provençale \$3.25	broccoli with olive oil and garlic \$3.25
tortellini with pesto with wild mushroom cream & peppers \$7	roasted red bliss potatoes with caramelized shallots \$4
sautéed julienne vegetables \$3.25	kamut rice blend \$2.75
basmati rice with saffron \$3.25	wild rice with sun-dried cherries \$3.25
sugar snap peas with mint \$4.50	saga bleu polenta gratin - serves 10 \$27.50

RECEPTION

package price based per person with a choice of six hors d'oeuvres
a la carte prices apply if more or less than six items are chosen or if items are selected for buffet rather than passed



HORS D'OEUVRES TO BE PASSED

BEEF NEGA MAKI with bell pepper, monterey jack cheese	SCALLOPS WRAPPED IN BACON served with borsin hollandaise
TENDERLOIN CROSTINI crisp crostini rounds with roasted beef tenderloin dash of horseradish sauce	TRUFFLED CHICKEN SALAD CUPS white truffle spiked chicken salad in delicate phyllo cups
BOUCHÉE with stilton pear & walnuts	CANTALOUPE CUBES thinly sliced parma around chilled melon
CAROLINA BBQ IN CORN CUP single bite flavor of the south	ASIAN SPOON WITH CRAB SALAD japanese style spicy crab salad with cilantro
MINI CHICKEN TAMALE cornmeal and chicken filling	ENDIVE LEAF WITH LOBSTER & CORN SALAD delicate endive cups with chilled salad
BEEF EMPANADAS pastry crescents filled with sweet and spicy jamaican beef	COCONUT & PECAN CRUSTED SCALLOPS sea scallops breaded and fried served with mango chutney
CHICKEN SATAY served with peanut dipping sauce	CHO-CHO BEEF SKEWERS seasoned beef satay in soy scallion dipping sauce
CHICKEN LOLLIPOPS available with sesame, coconut or jerk	ASPARAGUS SPEARS jumbo asparagus wrapped in prosciutto
SMOKED CHICKEN CORNUCOPIA tortilla cones filled with chicken, peppers, cheese	BRIE & RASPBERRY BITE wrapped in flaky phyllo dough and baked
ANTIPASTO SKEWER tomatoes, artichoke hearts, black olives fresh mozzarella	RISOTTO FRITTER mushroom risotto rolled into bite size balls flash fried
CRAB MEAT CROQUETTES petite crab cakes with red pepper aioli	VEGETABLE SPRING ROLLS served with soy scallion dipping sauce
JUMBO COCONUT SHRIMP with sweet duck sauce	FIVE SPICE TUNA SQUARES kaffir-lime aioli and wasabi peas
CHILLED JUMBO COCKTAIL SHRIMP shrimp poached in court bouillon, cocktail sauce 1.25 extra	BABY LAMB CHOPS scented with rosemary served with mint pesto 2.25 extra

\$21.50 per person

RECEPTION

per person

American Bounty AMERICAN BOUNTY

ON THE BUFFET

FRESH VEGETABLE DISPLAY

colorful baby vegetables
lightly blanched and beautifully displayed
accompanied with roasted red pepper
and spinach dip

CALIFORNIA CHEESE BOARD

tuscan sun-dried tomato and herb torte
brie wheel
decorated with
mango chutney, strawberries, raspberries
imported & domestic cheeses
cubes & wedges
cacciatorino salami slices
garnished with red & green grapes
homemade olive-rosemary bread
crispy parmesan flatbread
poppyseed cheese straws
assorted cocktail crackers

FRESH FRUIT DISPLAY

plump driscoll strawberries
sun-ripened cantaloupe
freshly cut pineapple
assorted berries
emerald kiwi slices
clusters of frosty green & black grapes

SPICY SOUTHWESTERN SNACK MIX
a specialty of capitolhost

\$14.15

South of the Border SOUTH OF THE BORDER

ON THE BUFFET

CHILI CON QUESO

spicy mexican cheese dip served warm
blue and white tortilla chips
salsa mexicali

SANTE FE CHIMICHANGAS

flour tortillas
filled with mesquite grilled chicken
savory black beans, monterey jack cheese
mild green chiles, lightly fried until crisp
served with chipotle barbeque sauce

JALAPEÑO POPPERS

crispy fried jalapeño peppers
filled with cream cheese

ANCHO TURKEY SANDWICHES

mini corn molasses rolls
layered with roasted turkey breast
ancho mayonnaise

FRESH VEGETABLE DISPLAY

asparagus, red peppers
baby carrots, endive spears
creamy confetti & roasted red pepper dips

SPICY SOUTHWESTERN SNACK MIX
a specialty of capitolhost

SWEET ENDINGS

assorted miniature cookies

\$18.00

RECEPTION

per person

The Rayburn THE RAYBURN

ON THE BUFFET

TURKEY FOCACCIA
diamond-shaped cocktail sandwiches
herbed soft italian bread
layered with sliced turkey breast
monterey jack cheese
green leaf lettuce

SEAFOOD SALAD SANDWICH
shrimp, crab and pecan salad
spicy remoulade dressing
on a finger roll

MINIATURE ROAST BEEF SANDWICHES
petite croissants
layered with tender roast beef
creamy brie
horseradish spread

FRESH VEGETABLE DISPLAY
asparagus, red peppers
baby carrots, endive spears
creamy confetti & roasted red pepper dips

WHOLE WHEELS OF BRIE CHEESE
topped with dried fruits
toasted almonds
assorted cocktail crackers

FRESH FRUIT KABOBS
plump driscoll strawberries
fresh cantaloupe
hawaiian pineapple on a skewer

ASSORTED MINIATURE PASTRIES
mocha éclairs, jeweled fruit tarts
lemon roulades, rum balls
chocolate almond triangles

\$18.50

Down South DOWN SOUTH

ON THE BUFFET

PULLED PORK BARBEQUE
slow roasted southern pork
simmered with onions
chef's special barbeque chili sauce
served with miniature corn molasses rolls

CRISPY CHICKEN TENDERS
with carrot & celery sticks
ranch dressing
spicy hot wing sauce

ROASTED CORN & BLACK BEAN SALAD
fresh roasted corn
black beans
cilantro vinaigrette

BALSAMIC ROASTED POTATOES
red bliss potatoes
tossed with
reduced balsamic vinegar and olive oil

SMOKED TURKEY ROLLERS
thinly sliced smoked turkey
rolled in soft lavish flat bread
jarlsberg cheese
green leaf lettuce
spread with cranberry mayonnaise

SWEET DELIGHTS
pecan pie
apple pie
lemon cheesecake

\$22.00

RECEPTION

per person

South Pacific SOUTH PACIFIC

HORS D'OEUVRES TO BE PASSED

PHYLLO CUPS WITH HOISIN DUCK
warm oriental duck
hoisin sauce, baby leeks

ASSORTED DIM SUM
served with sweet and sour sauce
scallion-soy dipping sauce

CHARRED SEA SCALLOPS
fresh mango and red pepper on a skewer

CARVING STATION

BEEF PRIME RIB
slow-roasted beef with fresh herbs
carved to order
horseradish cream and dijon mustard
assorted cocktail rolls

ON THE BUFFET

CHICKEN FRIED RICE
chicken, carrots, egg and peas

GRILLED VEGETABLE DISPLAY
eggplant, yellow squash, zucchini, red onions
carrots, red & yellow peppers
marinated in herb oil, roasted to perfection

CRISPY VEGETARIAN EGG ROLLS
offered with soy scallion and duck sauce

SESAME SALMON
fresh farm raised salmon sides
crusted with sesame seeds and scallions

DECADENT DESSERTS
sticky toffee pudding squares
lemon meringue tartlets
miniature chocolate cups filled
with raspberry mousse

\$34.15

The Washingtonian THE WASHINGTONIAN

HORS D'OEUVRES TO BE PASSED

PEPPER SEARED DUCK BREAST
with balsamic marinated blackberries
served on cocktail forks

CUCUMBER CUPS
filled with corn relish
oven-roasted tomatoes

SPICY BUFFALO STYLE SHRIMP
grilled jumbo shrimp
coated with fiery spices
accompanied with cool blue cheese dip

CARVING STATION

TENDERLOIN OF BEEF AU POIVRE
seared in natural juices
roasted to medium-rare
accompanied by creamy horseradish
red onion marmalade

SOUTHWESTERN-SPICED TURKEY BREAST
smoked oyster cream corn and red pepper relish
assorted cocktail rolls

ON THE BUFFET

BARBEQUED SALMON SIDE
barbeque spiced side of fresh atlantic salmon
served with pineapple salsa

BABY VEGETABLE CRUDITE
assorted mélange of baby vegetables
sun-dried tomato and garlic dip

CHEESE TORTELLINI
cheese tortellini with wild mushrooms
pesto cream sauce and bell pepper confetti

SWEET DELIGHTS
new orleans pralines
apple pie kisses
miniature chocolate crunch bars

\$37.15

RECEPTION

ADDITIONAL SELECTIONS

offered in addition to a package

CHICKEN WINGS

buffalo, bbq, teriyaki or old bay
with blue cheese or ranch dip

35 each - \$51.50

70 each - \$95

140 each - \$170

MEATBALLS

sweet and sour
swedish

meatball with marinara

bbq glazed meatballs

75 each - \$47.75

150 each - \$90

320 each - \$170

JALAPEÑO POPPERS WITH RANCH DIP

50 each - \$82.50

100 each - \$150

SANTA FE CHICKEN SPRING ROLLS

chipotle bbq sauce

45 each - \$140

90 each - \$252

MINI CRAB CAKES

with red pepper remoulade

50 each - \$100

100 each - \$180

CHICKEN TENDERS

with ranch dip or chipotle bbq

50 each - \$80

100 each - \$144

BEEF EMPANADAS

50 each - \$50

100 each - \$90

CHICKEN SATAY

with spicy peanut sauce

50 each - \$55

100 each - \$90

SCALLOPS WRAPPED IN BACON

50 each - \$90

100 each - \$170

JUMBO SHRIMP COCKTAIL

with cocktail sauce

50 each - \$110

100 each - \$200

MINI BURGERS OR CHEESE BURGERS

with traditional condiments

25 each - \$100

50 each - \$190

BARBEQUE SPARE RIBS

pork ribs rubbed in a texas spice

smoked two hours

served with bbq sauce and corn salsa

serves 25 - \$71.50

serves 100 - \$240

NACHOS CON QUESO

crisp corn tortilla chips

warm cheddar cheese sauce

pickled jalapeno

serves 25 - \$38.50

serves 100 - \$125

CHEESE DISPLAYS

all cheese displays serve 25

include assorted crackers

BRIE WHEEL

decorated with almonds

raspberries and mango chutney

\$70

BRIE WHEEL

with strawberries and kiwi

\$71

IMPORTED & DOMESTIC

cheese display

\$175

RECEPTION

ADDITIONAL SELECTIONS

offered in addition to a package

CARVING STATIONS

include assorted miniature rolls - serves 25

ROASTED BEEF TENDERLOIN

caramelized onion and rosemary aioli

\$178.30

PORK LOIN

lightly blackened with avocado créma

\$132.30

BEEF PRIME RIB

with green peppercorn rémoulade

\$247.65

ANCHO RUBBED TURKEY BREAST

roasted red pepper aioli

\$109.75

HONEY BAKED HAM

with dijon mustard sauce

\$236.15

LEG OF LAMB

red onion marmalade

sage-whole grain mustard sauce

\$144.20

FRESH FRUIT DISPLAYS

per person - serves 20

FRUIT DISPLAY

fresh seasonal fruit

\$5

FRUIT DISPLAY

pineapple

mandarin oranges

blueberries

\$5.25

FRESH FRUIT SALAD

\$5

LAVENDER SCENTED MELON SALAD

\$5.25

VEGGIES, DIPS & SPREADS

serves 20

ROASTED RED PEPPER HUMMUS

with pita chips

assorted crackers

\$45

HOT ARTICHOKE DIP

with sliced french bread

\$70.50

CRUDITÉ DISPLAY

\$3.25 per person

BABY VEGETABLE DISPLAY

without dip - \$4.45

with dip - \$8.50

choices include:

dill dip

roasted red pepper dip

gorgonzola dip

cucumber mint yogurt

mexican salsa

FINGINGER SANDWICH PLATTERS

per person - ordered in increments of 20

BEEF AND BRIE ON MINI CROISSANT

flaky petite croissant

layered with tender roast beef

creamy brie spread with horseradish sauce

\$3

SCALLION ROLLS

sun-dried tomatoes on miniature scallion rolls

\$3

SUGAR CURED HAM

homemade finger rolls

filled with sugar cured ham and dijon mustard

\$2.46

CHILI LIME CHICKEN

corn molasses roll with avocado mayonnaise

\$2.46

SNACKS

FRUIT DISPLAYS

per person

FRESH FRUIT DISPLAY
served with seasonal fruit selections
\$5

FRESH FRUIT SALAD
served with seasonal fruit selections
\$5

LAVENDER SCENTED MELON SALAD
\$5.25

PINEAPPLE WITH MANDARIN ORANGES & BLUEBERRIES
\$5.25

SNACKS

per person

SALTY
individual bags of assorted chips,
trail mix, pretzels,
popcorn, or dried fruit
\$1.30

SWEET
jumbo assorted cookies
\$2.15
regular assorted cookies
\$1.75
brownies
\$2.85

DIPS & SPREADS

serves 20

ROASTED RED
PEPPER HUMMUS
with pita chips
and assorted crackers
\$45

HOT ARTICHOKE DIP
with sliced french bread
\$70

CHEESE DISPLAYS

serves 25

WHEEL OF BRIE
with almonds, raspberries, mango chutney
\$70
topped with strawberries & kiwi
\$71

CHEESE DISPLAY
domestic
\$175
imported: french, italian or spanish
\$175

accompanied with assorted crackers

VEGETABLE DISPLAYS

per person

CRUDITE DISPLAY
\$3.25

BABY VEGETABLE DISPLAY
\$4.45

BEVERAGES

per person

ASSORTED COCA-COLA PRODUCTS - \$2.50

BOTTLED WATER - \$2.50

BOTTLED ICED TEA - \$3.50

ASSORTED JUICES
orange, apple and cranberry - \$3.50

COFFEE BAR
regular & decaffeinated coffee, assorted hot teas - \$3.75

Attachment J.21 – Current Price Guide

FOOD SERVICE ITEM	PRICE									
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	
BREAKFAST										
HOT OATMEAL/GRITS/CREAM WHEAT XSM 8 OZ	\$ 0.75	x	x			x		x		x
HOT OATMEAL/GRITS/CREAM WHEAT SM 12 OZ	\$ 1.05	x	x			x		x		x
HOT OATMEAL/GRITS/CREAM WHEAT LRG 16 OZ	\$ 1.35	x	x			x		x		x
SANDWICH W/ EGG, MEAT & CHEESE	\$ 2.75	x	x			x		x		x
SANDWICH W/ EGG & CHEESE	\$ 2.40	x	x			x		x		x
SANDWICH W/ MEAT & EGG	\$ 2.50	x	x			x		x		x
EGG SANDWICH	\$ 1.75	x	x			x		x		x
BREAKFAST BURRITO	\$ 2.75	x	x			x		x		
CHICKEN BISCUIT	\$ 2.75	x	x			x		x		
PANCAKES (3) (W/ 2 EGGS & SAUS.)	\$ 4.15	x	x			X		x		x
PANCAKES (Each)	\$ 1.00	x	x			x		x		x
FRENCH TOAST (Each)	\$ 1.00	x	x			x		x		x
BACON	\$ 0.75	x	x			x		x		x
TURKEY BACON	\$ 0.65	x	x			x		x		x
SAUSAGE PATTY	\$ 1.25	x	x			x		x		x
SAUSAGE LINK TURKEY	\$ 0.95	x	x			x		x		x
OMELET TO ORDER	\$ 3.25	x	x			x		x		x
ONE EGG	\$ 1.00	x	x			x		x		x
TWO EGGS	\$ 1.50	x	x			x		x		x
HOME FRIES (Homemade)	\$ 1.35	x	x			x		x		x
HASH BROWNS (Frozen)	\$ 1.00	x	x			x		x		x
CORN BEEF HASH	\$ 2.50	x	x			x		x		x
BREAKFAST SPECIAL	\$ 3.95							x		
BOX CEREAL	\$ 1.10	x	x							x
CEREAL CUP	\$ 1.50		x		x	x		x		x
YOGURT 6 OZ	\$ 1.60	x	x		x	x		x		x
GREEK YOGURT	\$ 1.99	x	x		x	x		x		x
ORGANIC GREEK YOGURT	\$ 2.99	x	x		x	x		x		x
TOAST (slice)	\$ 0.30	x	x			x	x			x
BAGEL	\$ 1.20	x	x			x		x		x
BAGEL W/CRM CHEESE	\$ 1.50	x	x			x		x		x
ENGLISH MUFFIN	\$ 0.85	x	x	x		x		x	x	x
DONUT	\$ 1.05	x	x			x		x		x
SCONES	\$ 1.95	x	x	x		x		x	x	x
MUFFINS	\$ 1.75	x	x	x		x		x		x
DANISH	\$ 1.95	x	x			x		x		x
ADD CROISSANT	\$ 1.00	x	x	x		x	x	x		x
CROISSANT	\$ 2.00	x	x			x		x		x
BREAKFAST HAM	\$ 1.25	x	x			x		x		x
SCRAPPLE	\$ 0.95	x	x			x		x		x
BISCUITS & SAUSAGE GRAVY	\$ 2.65	x	x					x		x
AFTER BREAKFAST PASTRY	\$ 0.75	x	x			x		x		x

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
BISCUIT	\$ 0.80	x	x			x		x		x	
HOT BREAKFAST BUFFET	\$ 0.48	x				x				X	
FRUIT & GRANOLA BUFFET BAR	\$ 0.48	x				x				x	
CONDIMENTS											
JELLY (AFTER 2)	\$ 0.15	x	x			x	x	x		x	
HONEY (1)	\$ 0.15	x	x		x	x	x	x	x	x	
DRESSING (1) 1 with Quick Pick Salad	\$ 0.75	x	x		x	x	x	x		x	
BUTTER (AFTER 3)	\$ 0.25	x	x			x	x	x		x	
PEANUT BUTTER (1)	\$ 0.50	x	x			x	x	x		x	
CRACKERS (1)	\$ 0.20	x	x			x	x	x	x	x	
CUPS, (disposable empty)	\$ 0.20	x	x	x		x	x	x	x	x	
SOUR CREAM	\$ 0.50	x	x			x	x	x	x	x	
GUACOMOLE	\$ 0.75	x	x			x	x	x	x	x	
PC CREAM CHEESE	\$ 0.50	x	x	x		x		x	x	x	
SOUP AND CHILI											
SOUP 8 OZ	\$ 2.00	x	x			x	x	x		x	
SOUP 12 OZ	\$ 2.65	x	x			x	x	x		x	
SOUP 16 OZ	\$ 3.25	x	x			x	x	x		x	
CHILI 8 OZ	\$ 2.55	x	x			x	x	x		x	
CHILI 12 OZ	\$ 3.10	x	x			x	x	x		x	
CHILI 16 OZ	\$ 3.60	x	x			x	x	x		x	
GRILL											
HAMBURGER , 4 OZ	\$ 3.75	x	x			x		x		x	
CHEESEBURGER	\$ 4.25	x	x			x		x		x	
BACON CHEESEBURGER	\$ 4.50	x	x			x		x		x	
DOUBLE CHEESEBURGER	\$ 4.85		x								
DOUBLE BACON CHEESEBURGER	\$ 5.45		x								
TURKEY BURGER	\$ 4.00	x	x			x		x		x	
CREEKSTONE BURGER	\$ 6.95	X				X		X		X	
VEGGIE BURGER	\$ 4.00	x				x		x		x	
ADD CHEESE	\$ 0.65	x	x			x		x		x	
ONION RINGS	\$ 2.75	x	x			x		x		x	
FRIES SMALL	\$ 1.75	x	x			x		x		x	
GRILLED CHICKEN	\$ 5.85	x	x			x		x		x	
CHICKEN FINGERS w / FRIES	\$ 5.95	x	x			x		x		x	
CHICKEN FINGERS	\$ 4.95	x	x			x		x		x	
GRILLED CHEESE	\$ 3.95	x	x			x		x		x	
ADD BACON	\$ 0.75	x	x			x		x		x	
DINNER ROLL	\$ 0.65	x	x			x		x		x	
HOT DOGS- NY KOSHER	\$ 2.85	x				x		x			
CHICKEN WINGS	\$ 4.85	x	x			x		x		x	
PHILLY CHEESESTEAK	\$ 5.25	x	x			x		x		x	
AMERICAN MELT, GRILL SPECIAL	\$ 5.25	x	x			x		x			

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
FISH AND CHIPS	\$ 6.75	x									
CHILI DOGS	\$ 2.85				X						
HOT FOOD STATION -SELF-SERVICE											
COST PER OUNCE (.55OZ)	\$ 0.55	x			x	x		x			
SALAD BAR											
COST PER OUNCE (.48OZ)	\$ 0.48	x				x		x		x	
TOSSED SALAD STATION											
CHIX, HAM, TURKEY	\$ 6.50	x									
BEEF, SHRIMP	\$ 6.95	x									
TOFU	\$ 6.25	x									
TOPPING WITH DRESSING	\$ 5.00	x									
HOT COLD FOODS- SERVED											
MAIN COURSE W/ 1 SIDE	\$ 6.25	x				x		x		x	
MAIN COURSE W/ 1 SIDE (LONGWORTH)	\$ 6.95	X									
SIDES (INC BAKED POTATO)	\$ 1.25	x				x		x		x	
DINNER ROLL	\$ 0.65	x	x			x		x		x	
AG/RT MAIN W/ 2 SIDES (Pork Tenderloin)	\$ 6.25	x									
AG/RT MAIN W/ 2 SIDES (Cajun Tilapia)	\$ 6.50	x									
AG/RT MAIN W/ 2 SIDES (Catfish Cakes)	\$ 6.95	x									
AG/RT MAIN W/ 2 SIDES (Rainbow trout)	\$ 7.95	x									
BBQ STATION											
BBQ CHICKEN 1/4 W/ ONE SIDE	\$ 5.25	x									
BBQ CHICKEN PLATTER/2 SIDES & CORNBREAD	\$ 6.25	x									
BBQ BRISKET W/ ONE SIDE	\$ 5.95	x									
BBQ BRISKET W/ TWO SIDE & CORNBREAD	\$ 6.95	x									
PULL PORK SANDWICH / SIDE	\$ 5.50	x									
PULL PORK PLATTER / 2 SIDES & CORN BREAD	\$ 6.50	x									
COLE SLAW	\$ 1.25	x									
CORN BREAD	\$ 1.25	x				x		x		x	
CORN BREAD	\$ 0.65		x								
PIZZA (portion Longworth/Rayburn)											
SLICE W/TOPPING	\$ 2.95	x				x			x		
SLICE PLAIN	\$ 2.55	x				x			x		
GOURMET PIZZA	\$ 3.50	x				x			x		
MEAT STROMBOLI/CALZONE	\$ 6.75	x									
VEG STROMBOLI/CALZONE	\$ 6.25	x									
VEG BAKED PASTA	\$ 5.25	X									
MEAT BAKED PASTA	\$ 5.75	X									
DELI & WRAPS											
BLT	\$ 4.95	x	x			x	x	x		x	
CHICKEN SALAD SANDWICH	\$ 5.15	x	x			x	x	x		x	
EGG SALAD	\$ 4.50	x	x			x	x	x		x	
CLUB	\$ 6.00	x	x			x	x	x		x	

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
TUNASALAD	\$ 4.75	x	x			x	x	x		x	
SMOKED HAM	\$ 5.75	x	x			x	x	x		x	
ROAST BEEF	\$ 5.75	x	x			x	x	x		x	
TURKEY	\$ 5.75	x	x			x	x	x		x	
CHEESE SANDWICH	\$ 3.95	x	x			x	x	x		x	
BOLOGNA	\$ 4.50	x	x			x	x	x		x	
ADD CHEESE	\$ 0.65	x	x			x	x	x		x	
BACON	\$ 0.75	x	x			x	x	x		x	
CORNE BEEF	\$ 5.75	x	x			x	x	x		x	
SALAMI SANDWICH	\$ 5.25	x	x			x	x	x		x	
PICKLE (LARGE)	\$ 0.90									x	
PASTRAMI SANDWICH	\$ 5.75	x	x			x	x	x		x	
CHICKEN BREAST SANDWICH	\$ 5.85	x	x			x	x	x		x	
ADD CROISSANT	\$ 1.00	x	x			x	x	x		x	
ADD KAISER ROLL	\$ 0.35	x	x			x	x	x		x	
ADD SUB ROLL	\$ 0.60	x	x			x	x	x		x	
ADD PREMIUM BREAD	\$ 1.00	x	x			x	x	x		x	
ADD VEGETABLES TO SANDWICH/WRAP	\$ 0.50	x	x			x	x	x		x	
TUNA/CHIX SALAD SCOOP	\$ 4.25						x				
TUNA SALAD CUP	\$ 3.00		X								
EGG SALAD CUP	\$ 2.50		X								
CHIX SALAD CUP	\$ 2.50		X								
CUP ANTIPASTI	\$ 2.50		X				x				
CAP MKT TACO SALAD	\$ 6.25									X	
VEGETARIAN WRAP	\$ 5.25	x					x				
PROTEIN WRAP	\$ 5.75	x					x				
BUFFALO CHICKEN WRAP	\$ 5.75	x									
CHICKEN WRAP	\$ 5.75	x									
BLT WRAP	\$ 6.00	x									
SANTE FE WRAP	\$ 6.25	x									
ASIAN BEEF WRAP	\$ 5.95	x									
NEW YORKER WRAP	\$ 5.95	x									
CAJUN CHICKEN WRAP	\$ 6.25	x									
TURKEY COBB WRAP	\$ 6.25	x									
VEGGIE FLATBREAD	\$ 5.95						X				
PROTEIN FLATBREAD	\$ 6.95						X				
PRE-PACKAGED											
CHIPOTLE CHICKEN WRAP	\$ 5.75	x	x			x	x	x		x	
ROAST BEEF PLAIN	\$ 5.75	x	x			x	x	x		x	
BEEF & CARAMELIZED ONION	\$ 6.25	X	X			X	X	X		X	
TURKEY CHEDDAR	\$ 5.75	x	x			x	x	x		x	
TURKEY APPLE/WALNUT	\$ 6.25	X	X			X	X	X		X	
VEGETABLE PASTA SALAD	\$ 5.95	x	x			x	x	x		x	

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
CHICKEN CAESAR	\$ 5.50	x	x		x	x	x	x	x	x	
COBB SALAD	\$ 5.50	x	x		x	x	x	x	x	x	
SANDWICH 5.75 (ZA'TAR VEG)	\$ 5.75	x	x		x	x	x			x	
SANDWICH 6.25 (POACHED SALMON)	\$ 6.25	x	x		x	x	x			x	
SALADS (WALDORF SALAD, 5 GRAIN)	\$ 5.75	x	x		x	x	x			x	
SALADS (TUNA NICOISE, MANGO-SCALLOP)	\$ 6.25	x	x		x	x	x			x	
\$3 MEAL DEAL SANDWICH	\$ 3.00	x	x		x	x	x	x	x	x	
\$2 SIDES	\$ 2.00	x	x		x	x	x	x	x	x	
\$1 SIDES/SNACKS	\$ 1.00	x	x		x	x	x	x	x	x	
COMBO MEAL PROGRAM											
SAND/WRAP	\$ 7.00	x	x		x	x	x	x		x	
BAGEL/DOGNUT	\$ 2.50	x	x		x	x	x	x		x	
B/FAST SANDWICH	\$ 3.95	x	x		x	x	x	x		x	
PIZZA	\$ 4.00	x	x		x	x	x	x		x	
ENTRÉE	\$ 7.00	x	x		x	x	x	x		x	
CHEESEBURGER	\$ 6.75	x	x		x	x	x	x		x	
SOUP	\$ 4.00	x	x		x	x	x	x		x	
CANNON BURGER	\$ 5.75	x	x		x	x	x	x		x	
OMELET	\$ 5.25	x	x		x	x	x	x		x	
SNACKS											
PREMIUM CHIPS (Miss Vickies)	\$ 1.50	x	x		x	x	x	x	x	x	
CHIPS (Lays)	\$ 0.90	x	x		x	x	x	x	x	x	
PENNY CANDY	\$ 0.10	x				x			x		
BROWNIES/BAR	\$ 2.25	x	x	x		x	x	x	x	x	
REGULAR SIZE CANDY BAR	\$ 0.95	x	x		x	x	x	x	x	x	
KING CANDY BAR	\$ 1.25				x	x					
NUTRIGRAIN / SNACK WELL/ SPEC K	\$ 1.45	x	x		x	x	x	x	x	x	
STONY FIELD YOGURT 6 OZ	\$ 1.60	x	x		x	x	x	x	x	x	
FRUIT CUP 14 OZ	\$ 3.95	x	x			x	x	x	x	x	
CUPCAKE	\$ 1.75	x	x	x		x	x	x	x	x	
PARFAIT 14 OZ	\$ 3.75	x	x	x		x	x	x	x	x	
WHOLE FRUIT	\$ 0.90	x	x	x	x	x	x	x	x	x	
BULK CANDY 5.95	\$ 5.95				x		x		x		
BULK CANDY 9.95	\$ 9.95				x		x		x		
BAGGED CANDY	\$ 4.50	x									
CHEESE CAKE	\$ 2.50	x	x	x		x	x	x	x	x	
PUDDING / JELL-O	\$ 1.25	x	x	x	x	x	x	x	x	x	
MINI COOKIES(INDIVIDUAL FROM 3 PACK)	\$ 0.85	x	x	x		x	x	x	x	x	
JUMBO COOKIE	\$ 1.75	x						x	x		
GOURMET COOKIE	\$ 2.25	x									
COOKIE 3 PACK	\$ 2.45	x									
SPECIALITY DESSERTS	\$ 2.95	x	x	x		x	x	x	x	x	
CAKE	\$ 2.25	x	x	x		x	x	x	x	x	

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
PIE	\$ 1.85	x	x	x		x	x	x	x	x	
MINI DESSERTS	\$ 1.85		x			x	x	x	x	x	
POUND CAKE	\$ 1.85	x	x								
SPECIALTY CAKES	\$ 3.25	x	x	x		x	x	x	x	x	
PREMIUM ICE CREAM Novelties	\$ 2.95	x	x		x	x	x	x	x	x	
STANDARD ICE CREAM Novelties	\$ 2.00	x	x		x	x	x	x	x	x	
SOFT SERVE ICE CREAM/YOGURT, Rayburn Deli/Ford	\$ 0.48				x		X		X	x	
POPCORN	\$ 1.25				x		x		x	x	
GUM	\$ 1.25			x	x		x		x	x	
SOFT PRETZEL	\$ 2.00			x							
SOFT PRETZEL W SAUCE	\$ 2.25			x							
ADD CHEESE SAUCE	\$ 0.25				x						
ADD MUSTARD	\$ 0.25				x						
CLIFF BAR	\$ 1.79			x							
BREATHMINTS	\$ 0.99			x							
BALANCE BAR	\$ 1.69			x							
KASHI BAR	\$ 2.09			x							
KIND BAR	\$ 2.09			x				x			
PRINGLES	\$ 1.50			x							
POP TARTS	\$ 0.99			x							
DRIED PINEAPPLE	\$ 3.75		x								
DRIED PAPAYA	\$ 3.75		x								
PUMPKIN SEEDS	\$ 3.75		x								
NATURE VALLEY NUTS/MALTED MILK/CHOC ALMOND	\$ 2.49	x	X								
TRAIL MIX	\$ 4.50		x								
MINI OREO/LORNA DOONE	\$ 0.90		X								
HOLIDAY PIES	\$ 9.99	X				X		X			
HOLIDAY PIES	\$ 10.99	X				X		X			
RICE KRISPIE TREATS	\$ 0.75							x			
RICE KRISPIE TREATS	\$ 2.25		x			x	x	x			
FRUIT/COTTAGE CHEESE	\$ 2.25		X								
GOODIES SPECIFIC											
PRINGLES	\$ 2.25				x						
COOKIES/CRACKERS VARIOUS (Oreo, Chips Ahoy)	\$ 2.19				x						
COOKIES/CRACKERS VARIOUS (Snackwells)	\$ 3.99				x						
POPCORN MICROWAVE	\$ 3.99				x						
CAMPBELLS CHUNKY SOUP	\$ 3.69				x						
CAMPBELLS SOUP	\$ 2.69				x						
STARKIST LUNCH	\$ 3.89				x						
CUP NOODLES	\$ 0.99				x						
COOKIES VARIOUS (Miss Fields, Moon Pies)	\$ 1.25				x						
SNACKS VARIOUS (Combos)	\$ 0.99				x						
SNACKS VARIOUS (Ritz, Cheez-its)	\$ 0.75				x						

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
RICE KRISPIE TREATS	\$ 1.50			x							
INDIVIDUAL PRE-PACKED CUPCAKES	\$ 2.25		x	x							
GUM VARIOUS (Eclipse, Dentyne, Orbit)	\$ 1.25			x							
MINTS VARIOUS (Certs, Altoids)	\$ 1.89			x							
AQUAFINA WATER	\$ 2.50			x							
CANDY APPLES	\$ 2.00			x							
CANDY VARIOUS (Life Savers, Skittles)	\$ 2.19			x							
CANDY VARIOUS (Sugar Free Jolly Rancher)	\$ 2.99			x							
SNACKS (Turtles)	\$ 3.79			x							
SNACKS (Dove)	\$ 4.99			x							
SNACKS (Bugles, Choc Chex Mix)	\$ 2.69			x							
SNACKS (Reg Chex)	\$ 1.49			x							
SNACKS (Ritz Bits, Snyders)	\$ 0.99			x							
SNACKS (Large Cheez-its)	\$ 3.29			x							
SNACKS (Flipz)	\$ 3.49			x							
SNACKS (Corn Nuts)	\$ 1.69			x							
SNACKS (Davids BBQ)	\$ 0.75			x							
SNACKS (Davids Ranch)	\$ 1.29			x							
SNACK BARS (Nutrigrain, Special K)	\$ 1.45			x							
NATURE VALLEY NUTS	\$ 2.49			x							
BIG 100 BARS	\$ 3.49			x							
POWERBAR	\$ 1.79			x							
LUNA BAR	\$ 1.99			x							
FIBRE ONE/KASHI	\$ 0.89			x							
SLIMFAST BAR	\$ 1.79			x							
TUMS	\$ 0.89			x							
BEER NUTS BAR MIX	\$ 1.99			X							
BEER NUTS/CASHEW	\$ 2.09			X							
BEER NUTS PEANUTS	\$ 1.59			X							
PLANTERS PISTACHIOS	\$ 1.79			X							
WERTHERS SF	\$ 2.69			X							
WERTHERS ORIGINAL	\$ 2.99			X							
APPLE/CARAMEL DIP	\$ 3.00			X							
HUMMUS DIP.	\$ 3.69			X							
VIRGINIA PEANUTS	\$ 4.99			X							
TGIF POTATO SKINS	\$ 5.79			X							
TGIF MOZZ STICKS	\$ 5.79			X							
TGIF SLIDERS	\$ 8.39			X							
BAGEL BITES, 3 CHEESE	\$ 3.79			X							
BAGEL BITES, SAUSAGE & PEPPERONI	\$ 3.89			X							
GOODIES SPECIFIC NON-FOOD											
HAIR COMB	\$ 0.69			x							
HALLS MENTHOL PKTS	\$ 0.99			x							

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FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
VEGETARIAN	\$ 5.50					x					
CHICKEN	\$ 6.50					x					
BEEF	\$ 6.50					x					
STEW/CHOWDERS											
BREAD	\$ 1.25					X		x			
CHOWDER	\$ 6.25					x		x			
GRILLED CHEESE STATION											
GRILLED CHEESE	\$ 4.95		x				x				
GRILLED MEAT AND CHEESE	\$ 5.95		x				x				
ADD 12OZ BOWL OF SOUP	\$ 2.00		x				x				
FOUNTAIN DRINKS/FRESHLY MADE											
CUP OF ICE	\$ 0.20	x	x	x		x	x	x	x		
FOUNTAIN SODA	\$ 1.30	x	x			x	x	x	x		
FOUNTAIN SODA	\$ 1.45	x	x			x	x	x	x		
ICED TEA	\$ 1.30	x	x			x	x	x	x		
ICED TEA	\$ 1.45	x	x			x	x	x	x		
AGUA FRESCA	\$ 1.45	x	x			x	x	x	x		
AGUA FRESCA	\$ 1.95	x	x			x	x	x	x		
BOTTLED BEVERAGES											
FRAPPUCCINO	\$ 2.75	x	x	x	x	x	x	x	x	x	
GATORADE	\$ 1.95	x	x		x	x	x	x	x	x	
LIFE WATER	\$ 1.95	x	x		x	x	x	x	x	x	
GOLD PEAK TEA	\$ 1.95	x	x		x	x	x	x	x	x	
LIPTON TEA	\$ 1.60	x	x		x	x	x	x	x	x	
NAKED JUICE	\$ 3.49	x	x		x	x	x	x	x	x	
MUSCLE MILK	\$ 3.49				x	x					
SMALL MILK	\$ 0.85	x	x	x	x	x	x	x	x	x	
BOTTLED SODA	\$ 1.50	x	x	x		x	x	x	x	x	
SOY MILK SMALL	\$ 1.75	X	x		x	x	x	x	x	x	
SOY MILK	\$ 2.00	x	x		x	x	x	x	x	x	
MINUTEMAID	\$ 1.95	X	x		x	X	x	x	x	x	
POLAND SPRINGS CARB. WATER	\$ 1.95	x	x		x	x	x	x	x	x	
TROPICANA	\$ 1.25	x	x		x	x	x	x	x	x	
TROPICANA	\$ 1.75	x	x		x	x	x	x	x	x	
COCONUT WATER	\$ 2.95	X									
V8 SMALL	\$ 0.80	X									
V8 SPLASH	\$ 2.25	x	x		x	x	x	x	x	x	
V8 SMALL	\$ 0.80	x	x		x	x	x	x	x	x	
V8 LARGE	\$ 2.25	x	x		x	x	x	x	x	x	
NANTUCKET	\$ 2.25	x	x		x	x	x	x	x	x	
HONEST TEA	\$ 1.95	x	x		x	x	x	x	x	x	
BOTTLED WATER	\$ 1.60	x	x		x	x	x	x	x	x	
VITAMIN WATER	\$ 1.95	x	x		x	x	x	x	x	x	

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
5 HR ENERGY DRINK	\$ 2.99			x	x						
MONSTER DRINK	\$ 2.70			x	x						
RED BULL	\$ 2.50	x		x	x			x	x		
RED BULL SHOT	\$ 2.99	x		x	x			x	x		
POWERADE	\$ 1.95			x							
XL ENERGY DRINK	\$ 2.25			x							
ORGANIC TEA	\$ 3.25			x							
FUZE	\$ 2.25			x							
CRYSTAL LIGHT	\$ 1.90			x							
FULL THROTTLE	\$ 2.75			x							
STEAZ ENERGY	\$ 2.95			x							
ENVIGA	\$ 1.75			x							
SNAPPLE	\$ 1.50			x							
LEMONADE	\$ 1.70			x							
ARIZONA TEA	\$ 2.75			x							
NESTEA	\$ 1.95			x							
TWISTER	\$ 2.25			x							
YOOHOO	\$ 2.25			x							
COFFEE DRINKS											
COFFEE SMALL inc flavored	\$ 1.60	x	x			x	x	x	x	x	
COFFEE MEDIUM inc flavored	\$ 1.80	x	x			x	x	x	x	x	
COFFEE LARGE inc flavored	\$ 2.00	x	x			x	x	x	x	x	
HOT TEA	\$ 1.25	x	x			x	x	x	x	x	
HOT CHOCOLATE PACKET	\$ 1.25	x	x			x	x	x	x	x	
AMERICANO SMALL	\$ 2.50			x							
AMERICANO MED	\$ 2.75			x							
AMERICANO LARGE	\$ 3.00			x							
CAPPUCCINO SMALL	\$ 3.25			x							
CAPPUCCINO MEDIUM	\$ 3.50			x							
CAPPUCCINO LARGE	\$ 3.75			x							
CARAMEL MACHIATTO SMALL	\$ 4.00			x							
CARAMEL MACHIATTO MEDIUM	\$ 4.25			x							
CARAMEL MACHIATTO LARGE	\$ 4.50			x							
CHAI TEA SMALL	\$ 3.50			x							
CHAI TEA MEDIUM	\$ 3.25			x							
CHAI TEA LARGE	\$ 3.75			x							
ESPRESSO	\$ 1.75			x							
DOUBLE ESPRESSO	\$ 2.25			x							
TRIPLE ESPRESSO	\$ 2.75			x							
FLAVOR SHOT	\$ 0.50			x							
HOT COCOA SMALL	\$ 2.50			x							
HOT COCOA MEDIUM	\$ 3.00			x							
HOT COCOA LARGE	\$ 3.25			x							

FOOD SERVICE ITEM	PRICE										
		Longworth	Cannon	Creamery	Goodies	Rayburn	Rayburn Deli	Ford	Ford Ca	C	
TEA	\$ 1.25			x							
ICED COFFEE SMALL	\$ 1.60			x		x					
ICED COFFEE MEDIUM	\$ 1.95			x		x					
ICED COFFEE LARGE	\$ 2.15			x		x					
LATTE SMALL	\$ 3.25			x							
LATTE MEDIUM	\$ 3.50			x							
LATTE LARGE	\$ 3.75			x							
MOCHA SMALL	\$ 3.10			x							
MOCHA MEDIUM	\$ 3.65			x							
MOCHA LARGE	\$ 3.90			x							
STARBUCKS COFFEE SMALL	\$ 1.75			x							
STARBUCKS COFFEE MEDIUM	\$ 1.95			x							
STARBUCKS COFFEE LARGE	\$ 2.15			x							
SMOOTHIE	\$ 3.85			x							
CREAMERY SHAKES AND PASTRIES											
ESPRESSO SHAKE	\$ 6.05			x							
BROWNIE SUNDAE	\$ 5.85			x							
HOT FUDGE & ICE CREAM SUNDAE (BAR)	\$ 4.85			x			X			X	
BANANA SPLIT	\$ 5.85			x							
MILKSHAKE SMALL	\$ 4.05			x							
MILKSHAKE LARGE	\$ 4.85			x							
ROOTBEER FLOAT	\$ 4.15			x							
ICE CREAM 2 SCOOPS	\$ 3.45			x							
ICE CREAM 1 SCOOP	\$ 2.70			x							
TOPPINGS FOR ICE CREAM	\$ 0.60			x							
WAFFLE CONE	\$ 0.60			x							
STARBUCKS BISCOTTI	\$ 1.10			x							
FORD BISCOTTI	\$ 1.75						X				
STARBUCKS GUM	\$ 1.95			x							
STARBUCKS MINTS	\$ 1.95			x							
LINDOR BALLS	\$ 0.50			x							
GHIRADELLI CHOCOLATE SQUARES	\$ 0.50			x							
CHEESE CROISSANT	\$ 2.25			x							
HAM AND CHEESE CROISSANT	\$ 3.25			x							
FRUIT CROISSANT	\$ 2.95			x							
CHOCOLATE CROISSANT	\$ 2.25			x							

MEMBERS DINING ROOM ITEMS	PRICE	
BREAKFAST a la CARTE		
OATMEAL	\$ 1.65	
STEEL-CUT OATMEAL	\$ 2.50	
BAGEL W/CREAM CHEESE	\$ 1.95	
ENGLISH MUFFIN	\$ 1.25	
TOAST	\$ 1.25	
PASTRY	\$ 1.95	
BISCUIT	\$ 0.95	
COLD CEREAL	\$ 1.75	
GRITS	\$ 1.65	
HOME FRIES	\$ 1.95	
SCRAPPLE	\$ 2.25	
SAUSAGE	\$ 2.75	
HAM	\$ 3.25	
BREAKFAST ENTRÉES		
OMELET W POTATOES	\$ 5.45	
EGGS IN A BASKET	\$ 6.00	
STEAK & EGGS	\$ 13.00	
CHESAPEAKE CRAB HASH	\$ 11.00	
BRIOCHE FRENCH TOAST	\$ 8.00	
EGGS BENEDICT	\$ 7.00	
3 EGGS W MEAT	\$ 7.50	
PRAYER BREAKFAST	\$ 5.75	
3 EGGS W/ MEAT & POTATOES	\$ 4.95	
BLUEBERRY PANCAKE - 3 each (a la car	\$ 5.45	
FRITTATA W/ POTATOES	\$ 5.25	
FRUIT YOGURT	\$ 5.25	
BAGEL W/SMOKED SALMON	\$ 5.75	
BISCUIT AND GRAVY	\$ 4.75	
2 EGGS	\$ 3.25	
BACON (3 SLICES)	\$ 2.75	
1 EGG	\$ 1.75	
SAUSAGE LINKS / 2 - 2oz. LINKS	\$ 2.75	
PANCAKE - 1	\$ 1.50	
FRUIT AND COTTAGE CHEESE	\$ 4.95	
FRUIT	\$ 2.00	
SEASONAL FRUIT	\$ 5.25	
BEVERAGES		
ICED TEA	\$ 1.95	
SODA	\$ 1.95	
COFFEE	\$ 2.25	
TEA	\$ 2.25	
MILK	\$ 1.95	
ORANGE OR GRAPEFRUIT JUICE	\$ 3.00	
APPLE/CRANBERRY JUICE/V8	\$ 1.85	
LEMONADE	\$ 1.85	
SARATOGA WATER- large 1 liter bottle	\$ 2.95	

MEMBERS DINING ROOM ITEMS	PRICE	
POWER SHAKE	\$ 7.00	
DESSERTS		
APPLE CRISP	\$ 5.25	
BROWNIE BAR	\$ 6.50	
ICE CREAM	\$ 4.95	
RICE PUDDING	\$ 4.95	
FRUIT AND BERRIES	\$ 5.75	
SORBETS	\$ 4.95	
CHEESECAKE	\$ 6.50	
ENTREES		
CRAB CAKES	\$ 22.00	
CHICKEN	\$ 15.95	
SALMON	\$ 17.95	
FRIED CHICKEN	\$ 10.25	
VEAL SCALLOPINI	\$ 15.95	
CHICKEN SCALLOPINI	\$ 13.95	
PECAN CRUSTED CHICKEN	\$ 17.00	
LOCAL ROCKFISH/TAUTOG	\$ 19.00	
CHICKEN PICCATA	\$ 16.25	
SANDWICHES		
CLUB SANDWICH	\$ 8.95	
CAPITOL BURGER	\$ 9.25	
CRAB CAKE SANDWICH	\$ 12.25	
SOUP/SALAD/SAND COMBO	\$ 12.95	
REUBEN	\$ 9.25	
PORTOBELLO	\$ 10.75	
DUO OF PETITE SANDWICHES	\$ 9.95	
BUILD YOUR OWN SANDWICH	\$ 8.95	
CUBAN SANDWICH	\$ 10.75	
PORTOBELLO EGGPLANT	\$ 9.25	
PLT BURGER	\$ 9.95	
STEAK & BRIE	\$ 14.50	
PULLED DUCK FRENCH DIP	\$ 14.00	
MEMBERS BUFFET		
FULL BUFFET	\$ 16.95	
SOUP/SALAD BUFFET	\$ 12.95	
SOUPS AND SALADS		
SM. BEAN SOUP	\$ 2.95	
LG. BEAN SOUP	\$ 3.45	
SM. SOUP DU JOUR	\$ 2.95	
LG. SOUP DU JOUR	\$ 3.45	
COBB SALAD	\$ 10.95	
CHIX CAESAR	\$ 9.95	
CAESAR SALAD	\$ 5.50	
WEDGE SALAD	\$ 6.25	
GREEN SALAD/ HOUSE SALAD	\$ 6.95	
WINTER SALAD	\$ 7.25	

MEMBERS DINING ROOM ITEMS	PRICE	
STEAK SALAD	\$ 11.95	
SPINACH FRISEE SALAD	\$ 6.95	
TOM. & MOZ. SALAD	\$ 6.95	
ASIAN CHICKEN SALAD	\$ 12.25	
SOUTHWEST CHICKEN SALAD	\$ 12.25	
FRISEE SALAD	\$ 7.25	
GREEK CHICKEN SALAD	\$ 12.25	
POT STICKERS	\$ 8.00	
SPECIALS		
FRIED CHICKEN	\$ 10.95	
CELEBRATE AMERICA APP	\$ 4.25	
CELEBRATE AMERICAN MAIN	\$ 13.95	
CELEBRATE AMERICAN DESSERT	\$ 4.75	
CELEBRATE AMERICAN ALL	\$ 20.95	
SEAFOOD SALAD	\$ 12.25	
SHRIMP AND CRAB	\$ 12.25	
STEAK SALAD	\$ 12.25	
LOBSTER RAVIOLI	\$ 10.25	
PORK LOIN	\$ 10.95	
TUNA NICOISE	\$ 12.25	
CHICKEN CORDON BLEU	\$ 10.95	
PORK BBQ SANDWICH	\$ 9.25	
GR CHICKEN SAND.	\$ 9.25	
WALDORF SALAD W/ SALMON	\$ 12.25	
ASIAN CHICKEN SALAD	\$ 12.25	
BISON BURGER	\$ 10.95	
GNOCCHI	\$ 10.25	
MUSHROOM RAVIOLI	\$ 10.25	
SALISBURY STEAK	\$ 10.75	
FISH AND CHIPS	\$ 10.95	
LOBSTER ROLL	\$ 9.25	
GRILLED PORK BELLY	\$ 11.75	
BBQ SHORT RIBS	\$ 11.95	
TEMPURA CATFISH	\$ 12.95	
BEVERAGES		
SAM ADAMS LAGER	\$ 6.00	
YUENGLING LAGER	\$ 6.00	
DOGFISH HEAD IPA	\$ 7.00	
SIERRA NEVADA	\$ 8.00	
FLYING DOG BEER	\$ 7.00	
SNOW DAY WINTER ALE	\$ 8.00	
LABATT BLUE	\$ 6.50	
GLASS ZINFANDEL	\$ 8.00	
GLASS RED WINE(MERLOT,CAB)	\$ 6.00	
GLASS WHITE WINE(CHARD,PINOT GR)	\$ 6.00	
KENWOOD MERLOT BOTTLE	\$ 25.00	

VENDING ITEMS	PRICE
CANDY	\$ 0.95
GUM AND MINTS	\$ 1.50
COFFEE	\$ 1.00
COFFEE	\$ 1.75
PASTRY	\$ 0.90
BAG SNACKS	\$ 0.90
GENERAL MERCHANDISE	various
CANNED BEVERAGES	\$ 0.85
BOTTLED BEVERAGES & CARBONATED	\$ 1.50
BOTTLED ISOTONIC DRINKS	\$ 1.95
BOTTLED JUICE	\$ 1.95
BOTTLED WATER	\$ 1.50
ICE CREAM	\$ 2.00
LARGE CANDY BAR	\$ 1.25
RED BULL /AMP ENERGY DRINK	\$ 2.50
LARGE RED BULL	\$ 3.00
FRAPPUCCINO	\$ 2.50
2bU MACHINE	
Popchips, Pirates Booty, Soy chips	\$ 1.45
San Pelegrino, Give Water	\$ 1.80
Kind bar	\$ 2.25
Honest T	\$ 1.95
Divine Choc, Larabar, Oatmeal Cookie, Zone	\$ 2.55
Sweetleaf Tea, Steaz	\$ 2.80
Organic bar, Amazon Energy	\$ 3.25
Builders Bar	\$ 2.90

Attachment J.22 – Affirmation of Nondisclosure Form

Affirmation of Non-Disclosure (Solicitations)

This Affirmation of Non-Disclosure (Solicitations) should be completed by those prospective Offerors for **Request for Proposals (RFP) OAM1455S, House Food Service Operations** for the U.S. House of Representatives (House), who have requested access to existing food service facility floor plan documents in order to assist them in preparing proposals for the procurement.

I do solemnly swear (or affirm) that I will not disclose any Confidential Information (as defined above) reviewed by me as part of the solicitation process, except insofar as such disclosure: (1) is expressly permitted by the terms of the solicitation; (2) is specifically authorized in writing by the Contracting Officer or the Committee on House Administration; (3) is in accordance with the Rules of the House of Representatives, or (4) is required by applicable law. I understand that the House is exempt from many statutes, regulations and other legal requirements otherwise applicable to other government agencies, and I will promptly advise the Contracting Officer if a third-party requests such disclosure and refrain from disclosing any Confidential Information without the prior, written authorization of the Contracting Officer. I understand that the House may seek any remedy available to it to ensure compliance with this Affirmation of Non-Disclosure, including, but not limited to, application for a court order prohibiting the disclosure of Confidential Information and/or disqualification from the solicitation and contracting process. I understand that if I violate the terms and conditions of this Affirmation of Non-Disclosure, I could be subjected to administrative, civil, or criminal action, as appropriate, under applicable law.

Name [Please Print]

Title

Name of Prospective Offeror

Signature

Date