

## <mark>KIDS MENU</mark>

\*All Kid's meals are served w/ a choice of chips, fruit cup, or slice of GB.

\*Dine in fruit cup is served in ramekin & to-go fruit cup is left in original container.

\*Refer to pasta training for kid's pasta procedures

\*Refer to pizza making for kid's pizza procedures

## **Chicken Fingers – (FINGERS)**

- Place 2 chicken tenders into fryer. Cook for approx. 3-4 mins to an internal temperature of 165 degrees F.
- Let tenders drain for just a moment in fryer basket.
- Place in Round Pan lined w/ wax paper. Serve w/ 1 pickle, 1 bpc ketchup & choice of one side item.
- **To-Go:** Serve in a Medium Styrofoam lined w/ wax paper. Place pickle under wax paper.

## Corn Dog – (DOG)

- Corn dog must be defrosted before cooking! Defrost in microwave if needed!
- Place corn dog into fryer, cook for approx. 4-5 mins or until it begins to float & turn golden brown.
- Let drain for just a moment before serving.
- Place in Round Pan lined w/ wax paper. Serve w/ 1 pickle, 1 bpc ketchup & choice of one side item.
- **To-Go:** Serve in a Medium Styrofoam lined w/ wax paper. Place pickle under wax paper.

## Kid's Mac-N-Cheese – (KIDS MAC)

- Take the product that has been pre-portioned into containers & place one in microwave. Be sure to vent the lid.
- Cook for 2 mins, on high.
- Pour heated Mac-N-Cheese into small boat.
- Place on small pie pan lined w/ wax paper & serve with one choice of side item. Do not heat up in the boat.
- **To-Go:** Prepare like dine-in, but pour into squat cup, secure lid & place in a Large Styrofoam lined w/ wax paper with choice of side & a meal kit. Place pickle under wax paper.