



## Simple Two-Week Hot Lunch Rotation

**Built for crews. Served fast. Keeps jobs moving.**

Each meal is designed for **quick service, hearty portions, and minimal downtime.**

Every day includes a **fresh dessert** (cookies, brownies, bars, or similar).

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### WEEK 1

#### Monday – Italian Power Day

- Chicken Parmesan over Penne Marinara
- Creamy Tortellini Alfredo with Grilled Chicken
- Seasoned Italian Mixed Vegetables

#### Tuesday – Jobsite Classics

- Philly Cheesesteak Hoagies
- Chicken Cheesesteak Hoagies
- Creamy Mac & Cheese

#### Wednesday – Stir-Fry Fuel

- Beef Stir Fry with Vegetables

- General Tso's Chicken
- Steamed Fried Rice

### **Thursday – BBQ on the Job**

- BBQ Pulled Chicken on Fresh Long Rolls
- Slow-Cooked BBQ Beef Brisket
- Mashed Sweet Potatoes

### **Friday – Hearty Italian Finish**

- Sausage Baked Ziti
  - Chicken Scampi
  - Oven-Roasted Potatoes
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## **WEEK 2**

### **Monday – Comfort Plate Monday**

- Open-Faced Hot Turkey with Gravy
- Open-Faced Roast Beef with Gravy
- Mashed Potatoes

### **Tuesday – Grab-and-Go Hoagies**

- Turkey Club on a Long Roll
- Meatball Parmesan Hoagies
- Salt & Vinegar Chips

### **Wednesday – Finger Food Fast Lane**

- Buffalo Chicken Tenders
- Crispy Chicken Tenders
- Tater Tots

### **Thursday – Italian Hoagie Day**

- Roast Pork Italiano (Provolone & Roasted Red Peppers)
- Sausage & Peppers on Long Rolls
- Italian Mixed Vegetables

### **Friday – Big Finish Friday**

- BBQ Pork Mac & Cheese
- Slow-Braised Pot Roast over Mashed Potatoes
- Broccoli Salad