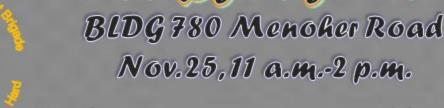
Sustainment Bistro Warrior Restaurant Thanksgiving Menu



Appetizers

Deviled Eggs

Spiced Shrimp Cocktail

Assorted Pinwheels

Caesar Twice Baked Potato Bites

Antipasto Skewers

Bacon Wrapped Brussel Sprouts

Croissants, Mixed Grain Rolls,

Assorted Whole Grain Breads with Butter Pats

Soups

Vegetable Soup Winter Squash Soup Crackers & Assorted Cheeses

Salads

Salad Bar with Assorted Salad Dressings Cranberry Sauce, Ambrosia Salad, Potato Salad, Spinach Salad and Condiments Assorted Seasonal Fresh Fruits & Nuts

Beverages

Sparking Wine
1%/Skim Milk.
Milk alternatives,
Coffee,
Hot Tea,
Iced Tea,
Fruit Punch,
Fruit Infused Waters

Mains

Roast Turkey with Turkey Gravy Lobster Tails Hawaiian Style Roasted Pig Steamship Round of Beef with Au Jus Gravy Glazed Baked Ham Lamb Chops

> Fresh Green Beans Southern Style Collard Greens Corn on the Cob Roasted Vegetable Medley

Mashed Potatoes Macaroni L Cheese Candied Sweet Potato Classic Cornbread Stuffing Broccoli and Cheese Rice

Desserts

Pumpkin Pie
Apple Pie
Sweet Potato Pie
Red Velvet Cake
Almond Pound Cake
Carrot Cake
Pecan Cheesecake

Ashely Leiva Dining Facility Manager (808) 655-6316 or ashley.n.leiva.mil@mail.mil

Holiday Meal Rate

Standard Cash Rate (Soldiers & Civilians) - \$9.20
*Discount Cash Rate — LIMITED to Immediate Family Members of
E1-4 & Below OR Personnel on Field Duty with no per diem - \$6.85





Pumpkin bread

Cranberry Orange Mini-Muffins

Assorted Seasonal Fruits

- Greek Yogurt and Mixed Fruit
- Parfaits
- Carrot Cake with Cream Cheese Frosting
- Cheesecake
- Sweet Potato Pies w/ Whipped
 - Topping
- Pecan Pie
- Dutch Apple Pie
- Pecan Pie

Standard Rate: (Soldiers & Civilians): \$9.20

Discounted Rate: (Immediate Family Members of E-4 &below): \$6.85



Appetizers

Shrimp Cocktail Deviled Eggs

Sides

Glazed Sweet Potatoes Green Bean Casserole Whipped Mashed Potatoes Roasted Broccoli Roasted Butternut Squash Home Style Macaroni & Cheese Savory Corn Bread Dressing Fresh Dinner Rolls Homemade Cornbread

Nov. 25, 11 a.m.-2 p.m.

Entrées

Roast Turkey with Turkey Gravy Prime Rib with Au Jus Gravy Seared Salmon with Crab Cake Stuffing Baked Ham with Cloves & Brown Sugar Glaze Seared Tofu with Vegetable Medley

Soups & Salads

Chicken & Dumpling Soup Winter Vegetable Soup Spinach & Feta Salad Classic Caesar Salad Fruit Salad Salad Bar

Desserts

Chocolate Mousse Cranberry & White Chocolate Cookies Pecan Pie Bites Banana Nut Bread Wings of Lightning Cake Assorted Pies

Additional Items

Assorted Whole Grain Bread Assorted Condiments Assorted Seasonal Fresh Fruits & Nuts Greek Yogurt & Mixed Fruit Parfaits Assorted Beverages

\$9.20 Standard Cash Rate \$6.85 Discount Rate: Immediate Family Members of E4 and below or personnel on Field Duty with no per diem



Thanksgiving Meal Menu





Warrior Inn Dining Facility Thanksgiving Holiday Meal Wednesday, Nov. 25, 11 a.m.-2 p.m. Schofield Barracks, Hawaii



MAIN COURSE SELECTIONS

Prime Rib
Fried Turkey
Roast Turkey w/ Giblet Gravy
Glazed Ham w/ Pineapple Rings
Roasted Pig
Rosemary Salmon w/ Orange Zest
Honey Glazed Hens

DESSERTS

Assorted Pies
Assorted Cookies
Assorted Cakes
Banana Pudding
New York Style Cheese Cake

Appetizers:

Deviled Eggs Shrimp Cocktail

Beverages:

Fountain Drinks Coffee, Tea, Milk, Fruit Juice, Sparkling Cider

Holiday Meal Price: \$9.20

Discount Price for Family Members of Enlisted

Personnel in pay grade E-1 Thru E-4: \$6.85

SIDE DISHES

Macaroni Cheese, Mashed
Potatoes, Corn Bread Dressing,
Corn on the cob, Herbed Green
Beans, Roasted Butternut
Squash
Collard Greens, Corn bread,
Buttered Hot Rolls

SALADS

Potato Salad, Pasta Salad, Tossed Green Salad, Cranberry Sauce