

# Café 300 | Week of June 1st 2026


## BREAKFAST

**Rise & Dine \$6 Special**  
Breakfast Burrito & Small Coffee

## SOUP

**MON** Chicken Noodle

**TUES** Chicken Rice

**WED**  Vegetable Beef

**THU** Baked Potato



**FRI** Chef's Choice

**WEEKLY WELLNESS SOUP**  
Vegetable Beef 

**MON**

**Mac and Cheese Bar, with Shredded Pork and Assorted Toppings** \$5.19

**LTO: Corned Beef Reuben, Swiss, 1000 island dressing on rye** \$8.49

**SALAD BAR**  
Choice of Lettuce + Choice of Protein + Toppings + Dressing   \$0.56 per oz

**TUE**

**CHEF SPOTLIGHT: BBQ or Roasted Chicken Quarters, Roasted Red Potato, Mixed Vegetable** \$11.99




**PIZZA BY THE SLICE**  
Pepperoni, Sausage, Specialty \$8.49

\$3.69

## DESSERT

Craveworthy Cookies

**WED**

**SHAKER SALAD**  
Choice of Protein    Toppings + Choice of Dressing + Romaine Lettuce \$8.99/  
\$11.99

**LTO: Corned Beef Reuben, Swiss, 1000 island dressing on Rye** \$8.49

**PIZZA BY THE SLICE**  
Pepperoni, Sausage, Specialty \$3.69

**THU**

**CHEF TABLE:: Classic Meatloaf with roasted mushrooms, mashed Potato** \$11.99

**LTO: Corned Beef Reuben, Swiss , 1000 island dressing on Rye** \$8.49

**PIZZA BY THE SLICE**  
Pepperoni, Sausage, Specialty \$3.69

**FRI**

**CRISPY CHICKEN TENDERS**  
(3) Hand Breaded Crispy Chicken Tenders Cooked Daily \$5.19

**LTO: Corned Beef Reuben, Swiss, 1000 island dressing on rye** \$8.49

\$0.56 per oz

## WEEKLY FEATURES

**VIBE**

**3 for \$3, 5 for \$5, 17 or \$7**  
**BBQ Meatballs**  
Includes a beverage

**MONDAY - FRIDAY**  
Breakfast 7:00 a.m. – 9:00 a.m.  
Lunch 10:45 a.m. - 1:00 p.m.

**Chef Alonzo Turley**  
Executive Chef  
Turley-Alonzo@aramark.com

**Bill Winchester**  
Food Service Director  
Winchester-William@aramark.com



### STRENGTH.

Lean protein to support strength building and muscle maintenance.



### ENERGY.

Complex carbs to support sustained energy.



### WELLBEING.

Nutritious, delicious options to help keep you fueled & focused (less than 500 calories)



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# WEEKLY SOUPS

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**8 OZ** \$2.89

**12 OZ** \$4.09

## **MONDAY- Chicken Noodle**

100 Cal / 8 oz

170 Cal / 12 oz

## **TUESDAY- Chicken and Rice**

63 Cal / 8 oz

138 Cal / 12 oz

## **★ WEDNESDAY- Vegetable Beef**

75 Cal / 8 oz

145 Cal / 12 oz

## **THURSDAY- Baked Potato**

160 Cal / 8 oz

220 Cal / 12 oz

## **FRIDAY- Chef's Choice**

# CHILI

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**8 OZ** 228 Cal \$4.69

**12 OZ** 343 Cal \$5.09



**STRENGTH.**  
Lean protein to support strength building and muscle maintenance.



**ENERGY.**  
Complex carbs to support sustained energy.



**WELLBEING.**  
Nutritious, delicious options to help keep you fueled & focused (less than 500 calories)

Additional nutrition information available upon request.  
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

experience the

**VIBE**

Value Infused. Better Eating!

## BBQ Meatballs

Includes a small beverage

3 for \$3.00

5 for \$5.00

7 for \$7.00

# FISH AND CHIPS



Beer Battered  
Cod, French Fries,  
Hushpuppy

**\$8.49 | 790 Cal**

# Pre-Shift Huddle

serviceexcellence

Date/Time	March 16 <sup>th</sup> to March 20 <sup>th</sup> 9:00AM
Manager	
Executive Chef	Alonzo Turley
Huddle Topic	Operational Excellence

## High Discipline

- Peak Period Setup
- No Towels Out Of Buckets
- Red Buckets at all Stations!

## RECOGNITION

- Welcome Shop Steward Lisa Clayton!
- Don's Catering Masterpieces!!!!
- Ken! Team Player!

## CURRENT SHIFT PRIORITIES

- Heavy Catering, Cleanliness, FIFO  
**Be ready!**
- Suggestive Selling Notes  
**Mini Chicken Tacos (VIBE)**
- LTO Meal Special  
**Chimi Churri Beef Sub**
- Operational Performance
  - Food Cost Performance  
**Waste Tracker/DO NOT THROW AWAY FOOD!**
  - Cleaning/ Sanitation Priority  
**100% MANAGER CHECKOUTS!**

## High Morale

- Inform Managers of Needed Product ASAP
- Clean as you go
- Organization (Grocery-Style Set Up)

## SURVEY RESULTS (VOC or 3<sup>RD</sup> PARTY)

- Over 100 VOCs last month!! Keep Going!!!
- We Must All Push This!
- Be Available For Guests Needs

## OPERATIONAL READINESS CHECKLIST

- Uniforms
  - Attire Neat & Complete
- Safety Shoes & PPE in Place
- Service and Portioning Tools in Place
- Hand Washing Completed
- Stations Set to Standard
- Signage and Food Labeling in Place
- Butcher's Block Starts TODAY!
- CLOCK IN AND OUT/BREAKS!!!!!!!!!!!!!!
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## PRIOR SHIFT REVIEW

**Wins & Opportunities:** Notes on prior Shift Close & Execution

- 1<sup>st</sup> day of the week stocking reset! Stock all areas 100% manager validate\_
- Peak Period Set Up- Stock stations so that cooks do not leave the line between 7-9/11-1\_
- SERVE THE GUEST OR SUPPORT SOMEONE WHO IS
- Piping hot food. Food off the grill/to the guest
- VOC Program-Everyone Involved. How can you make an impact today?!
- Welcome Back Chef Chris- Playing two week catch up./Communication\_
- Heavy catering Wednesday-Preset for orders
- 3 feet of engagement- Greet every guest that comes with 3 feet of you.
- Managers follow up upon guest departure asking two open ended questions-  
"How was your meal?" How was your service?"