

Breakfast: 7:00 to 10:30am or until you run out of breakfast burrito options

- □ Start up the grill and clean grate if needed
 - Set up warmers using hot water & sterno
 - Make Eggs & hash browns
 - Sausage will be pre-cooked & pre-chopped
 Just heat them up for the breakfast burritos

Breakfast menu items:

- Breakfast burritos hash browns, eggs, sausage, tortilla
 - o Heat up tortillas and serve open face with ingredients
 - Sausage is \$1 extra
 - o Condiments sour cream, salsa, cheese -- will be available to dress up burritos, so no need to roll them into burritos
- Quesadillas are often ordered during breakfast
 - You can do these directly on the grill.
 - o Quesadillas take some time to make and take up some grill space.
 - Recommend pre-making quesadillas and when they are ordered you can reheat them.

Lunch

- Start prepping at 10:30am
- You can start cooking burgers at this time. With cheese and without.
- Put cooked burgers in a chafing dish to keep warm.

Clean Up

- BBQ tools/utensils must be washed at the end of the day. You can use the sink in the lifeguard room.
- Clean the grill as much as possible at the end of the day.
- Saturday the grill will be stored in the staging area between the pool and classrooms. Be sure the grill gets put first & its far down, so it's out of the way of the other equipment that will also go there.

THANK YOU!!