

Site:

West Lawn Plaza

2426 N Discovery Plaza

Spokane Valley, WA 99216

Client:

Northwest Orthopaedic Specialists

601 W. 5th Ave

Spokane, WA 99204

On:

Saturday, 9/13/2025

Phone:

Fax:

Phone:

Invoice #:

5806

Driver:

Fax:

Notes:

Pricing menus : Full menu :

Category	Quantity/Unit	Item	Special, Production Notes, Container
Finish at Event	P: 146 Serving	CUSTOM MENU ITEM	
	146.00 each		CUSTOM PREP LIST NEEDED
Finish at Event	P: 146 Serving	CUSTOM MENU ITEM	
	146.00 each		CUSTOM PREP LIST NEEDED
Finish at Event	P: 146 Serving	CUSTOM MENU ITEM	
	146.00 each		CUSTOM PREP LIST NEEDED
Finish at Kitchen	P: 75 Serving	GRILLED CHICKEN TERIYAKI BOWL (VENDING)	ADD 150 SMALL BOATS + BLACK FORKS EACH GUEST RECEIVES 3Z CHICKEN / 4FL OZ CUP RICE/ 2 FL OZ MAC SALAD  CHICKEN AND RICE SENT OUT IN 1/2 - 400 PANS
	28.13 pounds		PULL BONELESS CHICKEN THIGH
	28.13 pounds		MARINADE CHICKEN IN TERIYAKI MARINADE (DRIVE RECIPE)
	28.13 pounds		GRILL CHICKEN
	3.52 gallons		MAKE RICE
	1.17 pounds		SLICE (BIAS CUT) AND PORTION GREEN ONIONS
	1.17 pounds		PORTION SESAME SEEDS
	82.50 each		PORTION SIZE #250 CHECKERED BOATS
	1.17 gallons		PORTION TERIYAKI SAUCE INTO SQUEEZE BOTTLES (3 MAX, REST IN RETAIL TUBS)
	82.50 each		PORTION PLASTICWARE
Drop Off	P: 75 Serving	MACARONI PASTA SALAD	
	2.34 gallons		MAKE MACARONI PASTA SALAD (DRIVE RECIPE)
Finish at Kitchen	P: 5 Serving	TERIYAKI TOFU	***PUT IN ITS OWN FOIL PAN***
	1.25 pounds		PORTION TOFU
	1.25 pounds		MARINADE TOFU IN TERIYAKI MARINADE (DRIVE RECIPE)
	1.25 pounds		CUT TOFU
	1.25 pounds		GRILL MARK TOFU
Apps - Finish at Kitchen	P: 35 Serving	PORK CARNITAS STREET TACOS - PASSED	(5) IMPOSSIBLE MEAT PATTIES - TURN INTO SEASONED "GROUND BEEF" WITH TACO SEASONING. ***PUT IN ITS OWN FOIL PAN***  MEAT SENT OUT IN 1/2 - 400 PANS
	140.00 each		PORTION CORN STREET TACO TORTILLAS
	13.13 pounds		ROAST PORK CARNITAS (WEIGHT BEFORE COOK. HALF OF WEIGHT AFTER COOK)
	1.09 pounds		PORTION CILANTRO
	2.19 pounds		DICE WHITE ONIONS
	1.64 pounds		PORTION COTIJA CHEESE
	1.09 quarts		MAKE LIME CREMA
Apps - Finish at Kitchen	P: 35 Serving	CHICKEN CARNITAS STREET TACOS	
	140.00 each		PORTION CORN STREET TACO TORTILLAS

Category	Quantity/Unit	Item	Special, Production Notes, Container
	1.09 pounds	PORTION CILANTRO	
	2.19 pounds	DICE WHITE ONIONS	
	10.94 pounds	CLEAN CHICKEN	
	1.64 pounds	PORTION COTIJA CHEESE	
	10.94 pounds	MARINATE CHICKEN IN CARNITAS MARINADE	
	10.94 pounds	COOK CHICKEN	
	6.56 pounds	SHRED CHICKEN	
	1.09 quarts	MAKE LIME CREMA	
Finish at Event	P: 12 Serving	FLOUR TORTILLAS (FOR TACOS)	
	36.00 each	WRAP 4.5" FLOUR TORTILLAS IN FOIL (25 EACH PER FOIL)	
Action Station	P: 1 Serving	STREET TACO ACTION STATION BASE ITEM	NO LIME CREMA - ONLY 1/10 CUT LIME WEDGES MAKE 3X GARNISH KITS (GRILLED LIMES / ORANGE / LEMONS SCALLIONS) SEND ASSORTED MINI PEPPERS FOR DECOR.
	1.20 tsp	PORTION BOTTLES OF TABASCO SAUCE	
	1.80 tsp	PORTION BOTTLES OF CHALUA HOT SAUCE	
	2.40 tsp	PORTION BOTTLES OF CRYSTAL HOT SAUCE	
	1.00 ounces	MAKE LIME CREMA	
	1.00 each	PORTION AND CUT LIME WEDGE	
	1.00 each	MAKE GRILLED SCALLION GARNISH KIT (1 KIT PER 150 GUESTS) (DRIVE RECIPE)	
	1.00 each	MAKE GRILLED CITRUS KIT (1 KIT PER 150 GUESTS) (DRIVE RECIPE)	
10" Pizzas	P: 25 Pizza	10" PEPPERONI BLAST	
	1.56 quarts	PORTION PIZZA SAUCE	
	3.91 pounds	PORTION MOZZARELLA	
	1.56 pounds	PORTION FONTINA	
	12.50 ounces	PORTION PARMESAN AND ROMANO	
	1.56 pounds	PORTION PEPPERONI	
	1.56 pounds	MAKE DEEP FRIED PEPPERONI (COOKED WEIGHT)	
	27.50 each	MAKE 5OZ DOUGH BALLS (3 DAYS MAX PRIOR TO EVENT)	
	3.13 pounds	PORTION SEMOLINA	
Finish at Event	P: 25 Pizza	10" QUEEN M PIZZA (MARGHERITA)	
	6.25 tsp - dry	PORTION SALT	
	1.56 pounds	PORTION SEMOLINA	
	4.69 pounds	PORTION SLICED ROMA TOMATOES	
	6.25 ounces	PORTION EXTRA VIRGIN OLIVE OIL	
	6.25 ounces	CUT AND PORTION BASIL	
	1.95 pounds	PORTION FRESH MOZZARELLA	
	25.00 each	MAKE 5OZ DOUGH BALLS (3 DAYS MAX PRIOR TO EVENT)	
	1.56 quarts	PORTION PIZZA SAUCE	
Finish at Event	P: 5 Serving	GLUTEN FREE DOUGH	
	5.00 each	PORTION GLUTEN FREE DOUGH	
10" Pizzas	P: 25 Pizza	10" FARMER'S MARKET PIZZA	CUSTOM PIZZA NO VEG - NO BALSAMIC SUB TRUFFLE OIL - BASIL PESTO, MOZZARELLA, GRILLED CHICKEN, SAUTÉED SPINACH, MUSHROOM

Category	Quantity/Unit	Item	Special, Production Notes, Container
			<b>GARNISHED WITH FRESH TOMATO TRUFFLE OIL</b>
	1.56 cups	PORTION BALSAMIC GLAZE	
	1.56 quarts	PORTION PESTO	
	3.13 pounds	CHOP AND MARINATE DINNER VEGGIES	
	3.91 pounds	PORTION MOZZARELLA	
	27.50 each	MAKE 5OZ DOUGH BALLS (3 DAYS MAX PRIOR TO EVENT)	
	3.13 pounds	PORTION SEMOLINA	
14" Pizza Toppings	P: 25 Serving	GRILLED CHICKEN (PIZZA TOPPING)	
	3.13 pounds	MAKE AND SHRED GRILLED CHICKEN	
14" Pizza Toppings	P: 25 Serving	MUSHROOMS (PIZZA TOPPING)	
	3.13 pounds	SLICE MUSHROOMS	
14" Pizza Toppings	P: 25 Serving	SPINACH	
14" Pizza Toppings	P: 25 10" Pizza	SLICED TOMATO (PIZZA TOPPING)	
	18.75 pounds	PORTION SLICED ROMA TOMATOES	