# 

**Cafe Iterum**

**SOP**

**Specials Quick Form**



Special Name:Fucking perfect comes at a price

**Part A:**

Instructions:

Before every Special is sold to guests all steps must be completed. Be sure to go over with staff several times.

Specials Checklist:

1. Form B complete

2. Entered In Toast

3. Quantity entered

4. Message sent to sling

5. Station demoed

6. Mise’d checked

7. Prep cooks demoed on prep and pars

8. Part B / Ingredients and allergies list posted to cooks, cashier baristas.

9. Posted on Sling main thread

10. Taste test with manager, 2 guests/ regulares

11. Put Onto Meta-verse for social media

**Part B**

Special Name: Carne Asada



POS Name: Carne Asada

Sales Category:Food

Station the Prepares:

Kitchen



Description:

Take on a carne asada taco

Selling Speech:

Roasted chuck beef

Price: 14

Quick COGS:

Main Selling Points:

The perfect breakfast sandwich.

Modifier Groups:

kitchen additions



Items That Can Be

Substituted:

egg for patty



Allergies:

garlic, gluten, egg, soy

Prep List:

1 tortilla, toasted

Roast beef,

Black beans 2 oz

Wild rice, 4 oz

Beef stock(soup) 2 oz

Salt

Black pepper

Pico de gallo

Avocado

sea salt

Kitchen Pick up List

Tomato jam aioli

Bacon

eggplant bacon

Kitchen Pick Up Description

Toast sesame bagel on flat top

fry egg sunny side up, put bagel on top of egg

Add aioli, herbs, choice of bacon