

PORTION MATRIX

| Item | Portion Size |
|---|--------------------|
| Adobo Marinade for Adobo Chicken (Mixed) [Jug, Quart] | 1/6 Pan |
| Brown Sugar Babe (SB) [Jug, Quart] | 2oz cup |
| Burger Sauce [Jug, Quart] | 2oz cup |
| Burger Sauce [Jug, Quart] | 8oz Squeeze Bottle |
| Chicken Marinade (Maydan) [Jug, Quart] | 8oz Squeeze Bottle |
| Chili Som Tum Sauce [Jug, Quart] | 4oz cup |
| Chimichurri Sauce (Family Style) [Jug, Quart] | 2oz cup |
| Chipotle Caesar Dressing (BF) [Jug, Quart] | 2oz cup |
| Chipotle Sweet & Sticky Sauce (HDR Retail) [Jug, Quart] | 2oz cup |
| Curry Turmeric Yogurt [Jug, Quart] 2 | 2oz cup |
| Dill & Red Wine Vinaigrette [Jug, Quart] | 2oz cup |
| Ginger Soy Dipping Sauce [Jug, Quart] 2 | 2oz cup |
| Green Goddess Dressing [Jug, Quart] 2 | 2oz cup |
| Grilled Scallion Dressing [Jug, Quart] 2 | 2oz cup |
| Harissa Sauce, Buyout [Pack, 2LB Retail] | 2oz cup |
| Harissa Sauce, Buyout [Pack, 2LB Retail] | 8oz Squeeze Bottle |
| Herb Aioli (JBird) [Jug, Quart] | 2oz cup |
| Horseradish Remoulade [Jug, Quart] | 2oz cup |
| M's BBQ Sauce [Jug, Quart] | 2oz cup |
| M's Hot Maple Chile Sauce [Jug, Quart] | 2oz cup |
| Peri-Peri Sauce [Jug, Quart] 2 | 2oz cup |
| Red Chili Salsa [Jug, Quart] | 2oz cup |
| Royal Miso Dressing [Jug, Quart] 2 | 2oz cup |
| Salsa Macha (Buyout) [Pack, 4LB Retail] | 1oz cup |
| Sesame Sauce, Kewpie [Jug, Quart] 2 | 2oz cup |
| Sour Cream [Pack, 5LB Retail] | 2oz cup |
| Sriracha Mayo (Mixed) [Jug, Quart] | 2oz cup |
| Sweet & Sticky Sauce [Jug, Quart] 2 | 2oz cup |
| Tomato Aioli Sauce (Symon) [Jug, Quart] | 2oz cup |
| Truffle Aioli (Burger Baby) [Jug, Quart] | 2oz cup |
| Wasabi Mayo [Jug, Quart] | 2oz cup |
| Whole Grain Mustard Vinaigrette [Jug, Quart] | 2oz cup |
| Yogurt Souvlaki Sauce, Co-Man [Pack, 2LB] | 1/6 Pan |
| Yogurt Souvlaki Sauce, Co-Man [Pack, 2LB] | 8oz Squeeze Bottle |
| Zhough [Jug, Quart] 2 | 2oz cup |



SMALLWARES/TOOLS

- 16" Spatula
- Souffle cups / Squeeze Bottle/Pan
(see Portion Matrix for size)

QUART JUG:

1. Open quart jug and pour into portions.
2. Once the sauce level in the jug is low enough, squeeze the jug to empty the rest of the contents.