

E A T A L Y

EXECUTING DESSERTS & AFTER DINNER DRINKS

RESTAURANT SERVICE STANDARDS

Executing Dessert & After Dinner Drinks - The Basics

Who Executes?

- Depending on the restaurant configuration, dessert may be plated by BOH or FOH
- When dessert is ready, it needs to be plated and brought to the table within a reasonable timeframe
- Again, it is our job as a FOH team to work together to ensure all guests are taken care of, so a server, busser, runner, or manager may need to execute dessert & drinks



Details to Note:

- Make sure the plate looks great before it hits the table
 - No stains or spills for coffee
 - Wipe dessert plates
- Use a tray!
- Spoons are brought on the dessert plate
 - Dessert spoons for dessert
 - Teaspoons or Demitasse for coffee or tea
 - Demitasse spoons for espresso or macchiato
- If the group is sharing, place a spoon for each guest
 - Do NOT put a pile of spoons in the center of the table

PIPA Dolci - Recipe & FOH Responsibility Review

Whether you work at PIPA (shown) or have a different dessert menu, you must know your role in executing desserts.

- ✓ Know the descriptions
- ✓ Know the allergens
- ✓ Know how to plate and present to the specifications

Item	Picture	Description	Allergy	FOH Plating
TIRAMISU \$17		<i>Layers of espresso-soaked ladyfingers and mascarpone cream, topped with cocoa powder</i> Tiramisu: Sugar, Egg Yolk, Mascarpone, Heavy Cream	Eggs Dairy Gluten Soy	1. Place the tiramisu on the plate and cut the tape 3/4 2. Pour the Marscapone on top 3. Top with cocoa powder 4. Serve on Talavera Blue Plate Bring extra sharing plate to place the plastic on when you complete the show.
AMALFI \$14		<i>Light rice sponge cake soaked in limoncello syrup, layered with crisp frolla dough, lemon curd, and crema pasticcera, and topped with Italian meringue</i> Rice Sponge Cake: Granulated Sugar, Cornstarch, Egg Whites, Egg Yolks, White Rice Flour Lemon Curd: Sugar, Butter, Cornstarch, Glucose Syrup, Gelatin, Heavy Cream, Eggs, Lemon Zest, Lemon Juice Crema Pasticcera: Heavy Cream, Sugar, Cornstarch, Butter, Egg Yolk, Whole Milk Frolla Dough: Butter, Sugar, Flour, Egg Yolk	Eggs Dairy Gluten Pork (gelatin) Soy	Served as-is from dessert case Plate on Talavera Blue Plate with Doily
BUDINO AL CIOCCOLATO \$13		<i>Dark chocolate budino served with crumbled devil's cake and chocolate crunchy, topped with chocolate glaze and whipped cream.</i> Budino: Chocolate, Cream, Milk, Sugar, Egg Yolk, Salt Devil Cake: Flour, Sugar, Cocoa, Baking Powder, Baking Sugar, Salt, Eggs, Rice, Bran Oil	Eggs Dairy Gluten Soy	Served as-is from dessert case Plate on Talavera Blue Plate with Doily
PANNA COTTA AI FRUTTI DI BOSCO \$13		<i>Creamy sweet milk custard topped with fresh blueberries, blackberries, and raspberries and house-made almond streusel</i> Panna Cotta: Milk, Cream, Sugar, Rum, Gelatin Streusel: Almond Flour, Rice Flour, Butter, Powdered Sugar	Dairy Tree Nuts Alcohol Pork (gelatin)	1. Take a Panna Cotta cup and an almond cookie 2. Crumble the cookie inside the cup, on top of the Panna Cotta 3. Place 5 blueberries, 3 raspberries, and 2 blackberries 4. Top with powdered sugar 5. Serve on Talavera Blue Plate with a Doily
CANNOLI AL CIOCCOLATO E PISTACHIO \$9		<i>Crisp cannolo shell filled with ricotta and pistachio cream, and finished with toasted Sicilian pistachios and chocolate chips.</i> Ricotta: Fresh Ricotta, Sugar Crema al Pistachio: Heavy Cream, Pistachio Paste, Crema Pasticcera (Heavy Cream, Milk, Butter, Egg Yolk, Cornstarch)	Dairy Tree Nuts Egg Gluten	1. Fill Cannolo completely with ricotta cream 2. Dip one side in chocolate 3. Dip the other side in pistachio 4. Place Cannolo on Talavera Blue Plate and top with powdered sugar

Coffee & Tea - Presentation

EATALY

PRESENTATION

- Branded cup with logo facing the guest, handle at 3 o'clock
- Demitasse Spoon at 45-degree angle
- Sugar Caddie

PREPARATION

- **Espresso:** The ideal crema is compact and persistent, with a hazelnut color. It must never be foamy or weak, nor too light or dark in color. The espresso must be delivered to the table immediately or the crema will fade, if the espresso becomes black, it must be remade.
- **Macchiato:** Served in a demitasse cup, this is an espresso with a “stain” of steamed milk on top, a very slight amount of milk. At most, there is 1 ounce of milk.
- **Cappuccino:** A true cappuccino, once it sat and separated, would be 1/3 espresso, 1/3 milk, 1/3 foam.
- **Latte:** The ratio of espresso to hot milk is 1:3, 1 part espresso to 3 parts milk
- **Americano:** The ratio of espresso to hot water is 1:2, 1 part espresso to 2 parts milk



Espresso



Double Espresso



Macchiato



Cappuccino



Latte



Americano



Tea



Sugar Caddy

Coffee and dessert should arrive to the table at the same time – never before dessert. Some European guests might prefer to have their coffee after dessert.