

GRILLED SALADS

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ Minor's® shelf-stable Ready-to-Use (RTU) sauces for crafting premium dressings (see House-made Dressings or Signature Dressing Matrix for recipes and ingredient lists)
- ☐ 1 lb dried fruit and/or nuts and seeds
- ☐ 1.5 lbs dry ancient grains, optional (see ancient grains cooking table)*
- ☐ 1.5 lbs dry ancient grains, optional (see ancient grains cooking table)*
- ☐ 1 qt Minor's House-made Toppings (see recipes for ingredient lists)

*Additional grain ideas: amaranth, barley, farro, kamut, millet, quinoa, rice, wheat berries, wild rice, and many other grain and/or noodle options may all be added to increase guest customization.

> Produce

Be sure to ask your distributor about local seasonal produce. See the Seasonal Produce Guide for reference.

- | | |
|---|---|
| <input type="checkbox"/> 3 lbs local seasonal produce | <input type="checkbox"/> 3 lbs local seasonal produce |
| <input type="checkbox"/> 3 lbs local seasonal produce | <input type="checkbox"/> 3 lbs local seasonal produce |
| <input type="checkbox"/> 3 lbs local seasonal produce | <input type="checkbox"/> 3 lbs local seasonal produce |
| <input type="checkbox"/> 25 heads romaine lettuce | |

^Additional ideas for salad greens: arugula, baby beet, bibb or boston lettuce, cabbage, chard, dandelion greens, endive, escarole, frisee, kale, iceberg, little gem lettuce, leaf lettuce varieties, mesclun, mizuna, radicchio, romaine, spinach, shaved brussels sprouts, baby tat soi, and watercress all work well on this station. For increased guest customization, offer a variety of items and let your guests decide which options they would like.

> Protein

- ☐ 5-8 lbs protein[>]

[>] Additional protein ideas: bacon, beef, chicken, fish, ham, pork, sausage, shellfish, tempeh, and tofu marinated in Minor's Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

> Dairy

- ☐ 3 lbs cheese (optional)*

* Additional cheese ideas: blue cheeses, cheeses with inclusions like peppers or herbs, cojita, feta, fresh mozzarella, goat cheese, halloumi, paneer, parmesan, queso fresco, smoked cheeses, and many other options may all be added to increase guest customization.

> Refrigerated

- ☐ 1 tub Minor's Roasted Mirepoix Flavor Concentrate (Gluten Free) or Low Sodium Chicken Base (Gluten Free) for cooking grains
- ☐ Minor's Flavor Concentrates (see House-made Dressings or Signature Dressing Matrix for premium recipes and ingredient lists)
- ☐ 1 tub Minor's Culinary Cream (see Signature Dressing Matrix for recipes and ingredient lists)

SEASONAL PRODUCE

ORDER GUIDE

Seasonal produce availability varies by region. Be sure to ask your distributor about local seasonal produce. For increased guest customization, use a combination of vegetables and fruits and let your guests decide.

> Spring

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> Artichokes | <input type="checkbox"/> Arugula | <input type="checkbox"/> Asparagus | <input type="checkbox"/> Baby greens |
| <input type="checkbox"/> Belgian endive | <input type="checkbox"/> Bibb lettuce | <input type="checkbox"/> Broccoli | <input type="checkbox"/> Cauliflower |
| <input type="checkbox"/> Chives | <input type="checkbox"/> Fennel | <input type="checkbox"/> Fiddlehead ferns | <input type="checkbox"/> Green beans |
| <input type="checkbox"/> Jicama | <input type="checkbox"/> Mushrooms | <input type="checkbox"/> Peas | <input type="checkbox"/> Radicchio |
| <input type="checkbox"/> Red leaf lettuce | <input type="checkbox"/> Spring snow peas | <input type="checkbox"/> Spinach | <input type="checkbox"/> Sugar snap peas |
| <input type="checkbox"/> Vidalia onions | <input type="checkbox"/> Watercress | | |

> Summer

Vegetables

- | | | | |
|--|--|---|--------------------------------------|
| <input type="checkbox"/> Artichokes | <input type="checkbox"/> Beets | <input type="checkbox"/> Bibb lettuce | <input type="checkbox"/> Broccoli |
| <input type="checkbox"/> Cucumbers | <input type="checkbox"/> Eggplant | <input type="checkbox"/> Endive | <input type="checkbox"/> Green beans |
| <input type="checkbox"/> Hot peppers | <input type="checkbox"/> Radish | <input type="checkbox"/> Red leaf lettuce | <input type="checkbox"/> Snow peas |
| <input type="checkbox"/> Sugar snap peas | <input type="checkbox"/> Summer squashes | <input type="checkbox"/> Swiss chard | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> Zucchini | | | |

Fruits

- | | | | |
|---------------------------------------|--------------------------------------|--|--|
| <input type="checkbox"/> Apricots | <input type="checkbox"/> Asian pears | <input type="checkbox"/> Berry varieties | <input type="checkbox"/> Cantaloupes |
| <input type="checkbox"/> Cherries | <input type="checkbox"/> Figs | <input type="checkbox"/> Grapes | <input type="checkbox"/> Honeydew melons |
| <input type="checkbox"/> Peaches | <input type="checkbox"/> Pineapples | <input type="checkbox"/> Plums | <input type="checkbox"/> Raspberries |
| <input type="checkbox"/> Strawberries | <input type="checkbox"/> Watermelon | | |

> Fall

Vegetables

- | | | | |
|--|---|---|---------------------------------------|
| <input type="checkbox"/> Acorn squash | <input type="checkbox"/> Arugula | <input type="checkbox"/> Belgian endive | <input type="checkbox"/> Bibb lettuce |
| <input type="checkbox"/> Broccoli | <input type="checkbox"/> Brussels sprouts | <input type="checkbox"/> Butternut squash | <input type="checkbox"/> Cauliflower |
| <input type="checkbox"/> Daikon radish | <input type="checkbox"/> Endive | <input type="checkbox"/> Hot peppers | <input type="checkbox"/> Jicama |
| <input type="checkbox"/> Kale | <input type="checkbox"/> Kohlrabi | <input type="checkbox"/> Mushrooms | <input type="checkbox"/> Pumpkin |
| <input type="checkbox"/> Radicchio | <input type="checkbox"/> Sunchokes | <input type="checkbox"/> Sweet potatoes | |
| <input type="checkbox"/> Swiss chard | <input type="checkbox"/> Winter squash | <input type="checkbox"/> Zucchini | |

Fruit

- | | | | |
|---------------------------------|--------------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> Apples | <input type="checkbox"/> Cranberries | <input type="checkbox"/> Grapes | <input type="checkbox"/> Kumquats |
| <input type="checkbox"/> Pears | <input type="checkbox"/> Pomegranate | | |

> Winter

Vegetables

- | | | | |
|---|---|---|---|
| <input type="checkbox"/> Acorn squash | <input type="checkbox"/> Belgian endive | <input type="checkbox"/> Brussels sprouts | <input type="checkbox"/> Butternut squash |
| <input type="checkbox"/> Cauliflower | <input type="checkbox"/> Collard greens | <input type="checkbox"/> Jicama | <input type="checkbox"/> Kale |
| <input type="checkbox"/> Sweet potatoes | <input type="checkbox"/> Winter squash | | |

Fruit

- | | | |
|-------------------------------------|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> Citrus | <input type="checkbox"/> Dates | <input type="checkbox"/> Grapefruit |
| <input type="checkbox"/> Kiwi | <input type="checkbox"/> Oranges | <input type="checkbox"/> Pear |
| <input type="checkbox"/> Pineapples | <input type="checkbox"/> Pomegranate | |

GRILLED SALADS

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Cook 1.5 lbs of ancient grains, optional (see ancient grain cooking table)
- ☐ Cook 1.5 lbs of ancient grains, optional (see ancient grain cooking table)
- ☐ Crumble/grate 3 lbs cheese
- ☐ Prepare 5-8 lbs Minor's® marinated proteins (and/or signature vegetable recipes)
- ☐ Prepare 3 Minor's premium dressing recipes (using House-made Dressing recipes or Signature Dressing matrix)
- ☐ Prepare 1 qt Minor's House-made topping(s)
- ☐ Secure and prepare 18 lbs local seasonal produce (3 lbs each of 6 varieties)
- ☐ Secure and prepare 25 heads romaine lettuce
- ☐ Secure and prepare 1 lb croutons, dried fruit and/or nuts and seeds
- ☐ Secure and prepare 3 squirt bottles filled with 8 oz olive oil

> Day of Service

- ☐ Trim and split 25 heads of romaine lettuce. Place lettuce in containers that can be easily transported from the cooler to the action station. Stock the station based on volume. Keep the remaining lettuce refrigerated.
- ☐ Chop fresh herbs and/or highly perishable vegetables for station
- ☐ Heat (optional) and chop protein and/or signature vegetable

> Station Set Up

- ☐ Portable burner
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized griddle pan
- ☐ Heat proof spatula
- ☐ Tongs
- ☐ Containers for holding ingredients cold (12)
- ☐ Serving utensils for cold ingredients (12)
- ☐ Containers for holding dressings cold (3)
- ☐ Ladles for dressings (3)
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container