

FLATBREADS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 1-2 Minor's® Ready-to-Use (RTU) Sauces for creating Signature Dressings and Spreads
(see Signature Dressings, Sauces & Spreads matrix for ideas)
- ☐ 1-2 toppings *
- ☐ 50 flatbreads

* Additional topping ideas: artichokes, black beans, chickpeas, olives, pepperoncini, pine nuts, roasted peppers, sun dried tomatoes, and many other toppings can all be added to increase guest customization.

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs greens (ideas: arugula, baby kale, spinach)
- ☐ 3 lbs local seasonal produce^
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^ Additional produce ideas: arugula, asparagus, avocado, baby kale, fresh herbs, grilled onions, grilled peaches, grilled zucchini, roasted broccoli, roasted cauliflower, roasted corn, sliced figs, spinach, squash, tomatoes, various peppers, and many other options can all be added to increase guest customization.

> Protein

- ☐ 5 lbs protein^

- > 4 lbs Minor's Ancho portobello mushrooms or grilled marinated zucchini can be added as an alternative signature vegetable to main ingredient proteins.
- > Additional protein ideas: bacon, chicken thighs or breasts, pork loin, shrimp, steak or turkey marinated in Minor's Flavor Concentrates or Ready-to-Use Sauces all work well on this station. Bacon, ham, pepperoni, prosciutto, or sausage are other options. For increased guest customization use a combination of meats and let your guests decide which options they would like.

> Refrigerated

- ☐ 2-3 tubs Minor's Flavor Concentrates for marinating proteins and creating Signature Dressings, Sauces and Spreads.
- ☐ 2 lbs cheese*

* 4 A variety of interesting cheeses can be offered to increase guest customization: aged provolone, blue cheese, boursin, brie, cheddar, dill havarti, goat cheese, habanero cheese, horseradish cheddar, and smoked cheddar.

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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

- ☐ Place dressings, sauces and spreads in squeeze bottles or serving containers
- ☐ Prepare 3-4 Signature Dressings (see Minor's® Signature Dressings matrix)
- ☐ Prepare 3-4 Signature Spreads (see Minor's Signature Sauces and Spreads matrix)
- ☐ Prepare Minor's marinated protein recipe(s) (and/or signature vegetable recipe)
- ☐ Secure 50 flatbreads
- ☐ Secure 1-2 additional toppings
- ☐ Secure and prepare 3 lbs greens
- ☐ Secure and prepare 3 lbs local seasonal produce
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- ☐ Shred or crumble cheese or cheeses

> Day of Service

- ☐ Cook and slice Minor's marinated protein(s) or signature vegetable

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Grill or griddle pans (2)
- ☐ Heat-proof spatulas (2)
- ☐ Containers for holding Signature Sauces and Spreads and toppings cold (12)
- ☐ Spreaders for Signature Sauces and Spreads (3-4)
- ☐ Serving utensils for toppings (2)
- ☐ Bowls for tossing greens (1 for each type of dressing)
- ☐ Tongs for greens (1 for each type of dressing)
- ☐ Basket with liner & cover for holding flatbread
- ☐ Cutting board
- ☐ Pizza wheel or chef's knife
- ☐ Tongs for flatbread
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container