

# CREATIVE GUACAMOLES STATION

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- ☐ 5 lbs healthy tortilla chips
- ☐ 2-3 mexican or tex-mex hot sauces
- ☐ 1 cup mayonnaise
- ☐ 32 oz pickled jalapeño slices

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- |  |  |
|--|--|
| <input type="checkbox"/> 1 lb red onion                | <input type="checkbox"/> 10 lbs tomatoes               |
| <input type="checkbox"/> 8 oz scallions                | <input type="checkbox"/> 1 lb cilantro                 |
| <input type="checkbox"/> 12 lbs avocado pulp           | <input type="checkbox"/> 3 lbs limes                   |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | <input type="checkbox"/> 3 lbs local seasonal produce^ |
| <input type="checkbox"/> 3 lbs local seasonal produce^ |  |

*^Additional produce ideas: black beans, fresh herbs, jicama, mango, olives, onions, pineapple, pomegranate, radishes and various chiles can all be added to increase guest customization.*

### > Frozen

- ☐ 3 lbs fire roasted corn kernels

### > Dairy

- ☐ 16 oz sour cream
- ☐ 2 lbs cojita cheese or queso fresco

### > Refrigerated

- ☐ 2 tubs Minor's® Fire Roasted Jalapeño Flavor Concentrate
- ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

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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

- ☐ Grate or crumble cheese
- ☐ Prepare 114 oz Fire Roasted Jalapeño avocado pulp ( 3 times the recipe)
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare 114 oz Fire Roasted Poblano avocado pulp ( 3 times the recipe)
- ☐ Prepare green chile crema recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure and prepare 3 lbs local seasonal produce
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- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure 5 lbs healthy tortilla chips
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro

### > Day of Service

- ☐ Chop cilantro for station
- ☐ Cut limes into 1/8's for station

### > Station Set Up

- ☐ Mixing bowls for guacamole (2)
- ☐ Large mixing spoon or spatulas (2)
- ☐ Containers for holding ingredients cold (12)
- ☐ Serving utensils for cold ingredients (12)
- ☐ Portion scoops for avocado pulp (2)
- ☐ Basket with liner & cover (for tortilla chips)
- ☐ Tongs for tortilla chips
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container