

MACARONI & CHEESE STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 1lb panko breadcrumbs (optional)

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs local seasonal produce^
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- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^ (optional if you are also buying meat)
- ☐ 3 lbs local seasonal produce^ (optional if you are also buying cheese)

^Additional produce ideas: apples, artichokes, asparagus, broccoli, brussel sprouts, carrots, caramelized onions, chard, corn, fresh herbs, hot and mild peppers, kale, leeks, mushrooms, peas, seasonal squashes, scallions, spinach, tomatoes, and many other options can all be added to increase guest customization.

> Frozen

- ☐ 2 cases Stouffer's® 4x64 oz Macaroni and Cheese made with Whole Grains

> Protein

- ☐ 4 lbs protein^

^ Additional protein ideas: beef, chicken thighs or breasts, pork loin, shellfish, steak or turkey marinated in Minor's® Flavor Concentrates or Ready-to-Use Sauce 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 option they would like.

> Dairy

- ☐ 2 lbs cheese*

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

> Refrigerated

- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors.
- ☐ 2 lbs cheese*

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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

- ☐ Cook Crumble or grate cheese garnish 2 lbs (optional)
- ☐ Prepare 4 oz each various herbs (optional)
- ☐ Secure 5 trays 64 oz cases Stouffer's® Macaroni and Cheese made with Whole Grains
- ☐ Secure and prepare 3 lbs local seasonal produce
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- ☐ Secure and prepare 4 lbs protein (optional, substitute for one of the vegetables)
- ☐ Toss breadcrumbs with olive oil and toast until golden (optional)
- ☐ Secure squirt bottle of olive oil for sautéing

> Day of Service

- ☐ Prepare five (5) 64 oz trays Stouffer's® Macaroni and Cheese made with Whole Grains

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans (2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding macaroni & cheese hot
- ☐ Containers for holding ingredients cold (6-8)
- ☐ ¼ Cup scoops for vegetables (6)
- ☐ Tablespoon for optional cheeses
- ☐ ¼ Cup scoop for optional proteins or signature vegetables
- ☐ Serving utensils (2)
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container