

QUESADILLAS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 100 flour tortillas, 6-inch size
- ☐ 2-3 mexican or tex-mex hot sauces
- ☐ 32 oz pickled jalapeño slices
- ☐ 1 cup mayonnaise

> 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"/> 4 lbs avocado pulp (or 16 avocados) | <input type="checkbox"/> 3 lbs limes |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | <input type="checkbox"/> 3 lbs local seasonal produce^ |

^Additional produce ideas: black beans, grilled onions, grilled zucchini, jicama, mango, mushrooms, olives, pineapple, radishes and various chiles can all be added to increase guest customization.

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 5 lbs protein[>]

[>] Additional protein ideas: adobo braised chicken thighs or breasts, chorizo, pulled pork, shrimp or steak 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

- ☐ 16 oz sour cream
- ☐ 2 lbs cheese*

* A variety of interesting cheeses like cojita, goat cheese, gouda, habanero cheese, pepper jack, pimento, queso fresco and smoked cheddar can all be added to increase guest customization.

> Refrigerated

- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

QUESADILLAS STATION

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 5 lbs Minor's® marinated protein (and/or signature vegetable)
- ☐ Prepare Adobo red sauce recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño green sauce recipe
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure 2-3 hot tex-mex or mexican sauces
- ☐ Secure 32 oz pickled jalapeño slices
- ☐ Secure 8 limes
- ☐ Secure 100 tortillas, 6-inch size
- ☐ Secure remaining cilantro

> Day of Service

- ☐ Chop cilantro for station
- ☐ Cut limes into 1/8's for station
- ☐ Heat and chop protein

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans or griddle pan (2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding beef for proteins hot
- ☐ Tongs for proteins
- ☐ Containers for holding ingredients cold (10)
- ☐ Serving utensils for cold ingredients (10)
- ☐ Basket with liner & cover (or tortilla container)
- ☐ Tongs for tortillas
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container

TACOS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 50 flour tortillas, 6-inch size
- ☐ 1 can tomato puree (#10 can size)
- ☐ 32 oz pickled jalapeño slices
- ☐ 2-3 mexican or tex-mex hot sauces
- ☐ 1 cup mayonnaise

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 1 lb red onion
- ☐ 8 oz scallions
- ☐ 4 lbs avocado pulp (or 16 avocados)
- ☐ 9 lbs tomatillos
- ☐ 2 lbs iceberg lettuce or shredded cabbage
- ☐ 3 lbs local seasonal produce^
- ☐ 10 lbs tomatoes
- ☐ 1 lb cilantro
- ☐ 3 lbs limes
- ☐ 2 lbs white onions
- ☐ 3 lbs local seasonal produce^

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

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 5 lbs protein[>]

[>] 4 lbs Minor's® Ancho portobello portobello mushrooms can be added for an alternative signature vegetable to main ingredient proteins.

[>] Additional protein ideas: chicken thighs or breasts, chorizo, eggs, pork loin, pulled pork, shrimp or steak 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

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

> Refrigerated

- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

TACOS STATION

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 5 lbs Minor's® marinated protein (and/or signature vegetable)
- ☐ Prepare Adobo red sauce recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño green sauce recipe
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure 2-3 hot tex-mex or mexican sauces
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro
- ☐ Secure 32 oz pickled jalapeño slices
- ☐ Secure 100 tortillas, 6-inch size
- ☐ Shred fine iceberg lettuce or cabbage

> Day of Service

- ☐ Chop cilantro for station
- ☐ Heat and slice protein (and/or signature vegetable)
- ☐ Cut limes into 1/8's for station

> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans or griddle pan for warming tortillas (2)
- ☐ Chaffer for holding proteins hot
- ☐ Tongs for proteins
- ☐ Containers for holding ingredients cold (14)
- ☐ Serving utensils for cold ingredients (14)
- ☐ Basket with liner & cover (or tortilla container)
- ☐ Tongs for tortillas
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container

TOSTADAS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- | | |
|--|--|
| <input type="checkbox"/> 50 flour tortillas, 6-inch size | <input type="checkbox"/> 1 can black beans (#10 can size) |
| <input type="checkbox"/> 1 can tomato puree (#10 can size) | <input type="checkbox"/> 2-3 mexican or tex-mex hot sauces |
| <input type="checkbox"/> 32 oz pickled jalapeño slices | <input type="checkbox"/> 1 cup mayonnaise |

> 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"/> 4 lbs avocado pulp (or 16 avocados) | <input type="checkbox"/> 3 lbs limes |
| <input type="checkbox"/> 9 lbs tomatillos | <input type="checkbox"/> 2 lbs white onions |
| <input type="checkbox"/> 2 lbs iceberg lettuce | <input type="checkbox"/> 3 lbs local seasonal produce^ |
| <input type="checkbox"/> 3 lbs local seasonal produce^ | |

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

> Frozen

- ☐ 3 lbs fire roasted corn kernels

> Protein

- ☐ 5 lbs protein[>]

[>] 4 lbs Minor's® Ancho portobello mushrooms can be added for an alternative signature vegetable to main ingredient proteins.

[>] Additional protein ideas: chicken thighs or breasts, chorizo, eggs, pork loin, pulled pork, shrimp or steak 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

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

> Refrigerated

- ☐ 1 tub Minor's Fire Roasted Jalapeño Flavor Concentrate
- ☐ 2 tubs Minor's Flavor Concentrates for adding Signature Flavors
- ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate

TOSTADAS STATION

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 5 lbs Minor's® marinated protein (and/or signature vegetable) ☐ Prepare Adobo red sauce recipe
- ☐ Prepare Fire Roasted Jalapeño corn salsa recipe
- ☐ Prepare Fire Roasted Jalapeño green sauce recipe
- ☐ Prepare Fire Roasted Jalapeño guacamole recipe
- ☐ Prepare Fire Roasted Jalapeño pico de gallo recipe
- ☐ Prepare green chile crema recipe
- ☐ Prepare Red Chile Adobo black beans recipe
- ☐ Prepare Red Chile Adobo crema recipe
- ☐ Secure 50 tortillas, 6-inch size
- ☐ Secure 2-3 hot tex-mex or mexican sauces
- ☐ Secure 32 oz pickled jalapeño slices
- ☐ Secure 8 limes
- ☐ Secure remaining cilantro
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Shred iceberg lettuce or cabbage

> Day of Service

- ☐ Chop cilantro for station
- ☐ Cut limes into 1/8's for station
- ☐ Heat and chop protein (and/or signature vegetable)
- ☐ Heat black beans (a bit of water may need to be added while heating and throughout service)
- ☐ Crisp up enough tostadas prior to service to ensure that you can keep up with the volume of service (griddle tostadas during service to replenish as needed)

TOSTADAS STATION

PREP GUIDE

Serves: 50

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> Station Set Up

- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Griddle pans (1-2)
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding proteins (and/or signature vegetable) and black beans hot
- ☐ Tongs for proteins (and/or signature vegetable)
- ☐ Serving utensil for black beans
- ☐ Containers for holding ingredients cold (14)
- ☐ Serving utensils for cold ingredients (14)
- ☐ Basket with liner & cover (or tortilla container) for fresh tortillas
- ☐ Basket with liner & cover (or tortilla container) for holding crispy tortillas
- ☐ Tongs for tortillas
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container