

CUBANO STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 2 Minor's® Ready-to-Use (RTU) sauces for creating Signature Sauces and Condiments
- ☐ 3 qts mustard
- ☐ 1 qt mayonnaise
- ☐ 10 lbs cuban bread or baguettes

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs local seasonal produce^
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^ Additional produce and station ingredient ideas: avocado, baby kale, caramelized onions, colorful heirloom tomatoes, fresh herbs, grilled pineapple, grilled portabella mushrooms, grilled zucchini, jalapeño, lettuce greens, various pickles, and many others can all be added to increase guest customization.

> Protein

- ☐ 10 lbs protein^
- ☐ 3 lbs deli ham (low sodium)
- > 4 lbs Minor's grilled marinated zucchini can be added as an alternative signature vegetable to main ingredient proteins.
- > Additional protein ideas: chicken thighs or breasts, pork loin, pulled pork 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.

> Refrigerated

- ☐ 2-3 tubs Minor's Flavor Concentrates for creating Signature Sauces and Condiments
- ☐ 200 dill pickle slices
- ☐ 3 lbs swiss cheese (50+ slices)

CUBANO 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

- ☐ Prepare 3 Signature Mustard options (see Minor's® Signature Condiment matrix)
- ☐ Prepare 1-2 Signature Mayonnaise options (see Minor's Signature Condiment matrix)
- ☐ Prepare Chipotle marinated pork loin recipe (and/or additional Minor's marinated proteins or signature vegetable recipe)
- ☐ Secure 10 lbs cuban bread or baguettes
- ☐ Secure dill pickle slices
- ☐ Secure and prepare 3 lbs local seasonal produce
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- ☐ Secure or slice 3 lbs ham (sliced thin)
- ☐ Secure or slice 3 lbs swiss cheese

> Day of Service

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

> Station Set Up

- ☐ Sandwich/panini press (a cast iron griddle pan or sauté pans may be used to grill the sandwiches if no panini press is available)
- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding pork hot
- ☐ Tongs for pork and handling product
- ☐ Containers for holding ingredients cold (10)
- ☐ Spreaders for Signature Mustards and Signature Mayonnaises (2-3)
- ☐ Serving utensils for cold ingredients (10)
- ☐ Basket with liner & cover for breads (1-2)
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Tongs for bread
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container