

BEYOND GREENS

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ Minor's® shelf-stable Ready-to-Use (RTU) sauces for crafting premium dressings (see House-made Dressings or Signature Dressing Matrix for recipes and ingredient lists)
- ☐ 1 lb dried fruit and/or nuts and seeds
- ☐ 1.5 lbs dry ancient grains, noodles, or legumes*
- ☐ 1.5 lbs dry ancient grains (see ancient grains cooking table)*
- ☐ 1 qt Minor's House-made toppings (see recipes for ingredient lists)

* Additional grain, legume and noodle ideas: amaranth, barley, cellophane noodles, couscous, farro, garbanzo beans, kamut, lentils, millet, orecchiette pasta, orzo, quinoa, rice, shirataki noodles, soba noodles, wheat berries, wild rice, and many other grain and/or noodle options can all be added to increase guest customization.

> Produce

Be sure to ask your distributor about local seasonal produce.

- | | |
|---|---|
| <input type="checkbox"/> 3 lbs local seasonal produce | <input type="checkbox"/> 3 lbs local seasonal produce |
| <input type="checkbox"/> 3 lbs local seasonal produce | <input type="checkbox"/> 3 lbs local seasonal produce |
| <input type="checkbox"/> 3 lbs local seasonal produce | <input type="checkbox"/> 1/2 lbs local seasonal herbs |
| <input type="checkbox"/> 3 lbs local seasonal produce | |

> Protein

- ☐ 5-8 lbs protein[>]

[>] Additional protein ideas: bacon, beef, chicken, fish, ham, pork, sausage, shellfish, tempeh, and tofu 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

- ☐ 3 lbs cheese (optional)*

* Additional cheese ideas: blue cheeses, cheeses with inclusions like peppers or herbs, cojita, feta, fresh mozzarella, goat cheese, halloumi, paneer, parmesan, queso fresco, smoked cheeses, and many other options may all be added to increase guest customization.

> Refrigerated

- ☐ 1 tub Minor's Roasted Mirepoix Flavor Concentrate (Gluten Free) or Low Sodium Chicken Base (Gluten Free) for cooking grains
- ☐ Minor's Flavor Concentrates (see House-made Dressings or Signature Dressing Matrix for premium recipes and ingredient lists)
- ☐ 1 tub Minor's Culinary Cream (see Signature Dressing Matrix for recipes and ingredient lists)

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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 1.5 lbs of ancient grains (see ancient grains cooking table)
- ☐ Cook 1.5 lbs of ancient grains (see ancient grains cooking table)
- ☐ Crumble/grate 3 lbs cheese
- ☐ Prepare 5-8 lbs Minor's® marinated proteins (and/or signature vegetable recipes)
- ☐ Prepare 3 Minor's premium dressings (using House-made Dressing recipes or Signature Dressing Matrix)
- ☐ Prepare 1 qt Minor's House-made topping(s)
- ☐ Secure and prepare 18 lbs local seasonal produce (3 lbs each of 6 varieties)
- ☐ Secure and prepare 1 lb dried fruit and/or nuts and seeds

> Day of Service

- ☐ Chop fresh herbs and/or highly perishable vegetables for station
- ☐ Heat (optional) and chop protein and/or signature vegetable

> Station Set Up

- ☐ Portable burner (optional)
- ☐ Check the burner's function, power and/or fuel
- ☐ Appropriately sized non-stick sauté pans or griddle pan (optional)
- ☐ Heat proof spatula
- ☐ Tongs for serving marinated proteins
- ☐ Containers for holding ingredients cold (13)
- ☐ Serving utensils for cold ingredients (13)
- ☐ Containers for holding dressings cold (3)
- ☐ Ladles for dressings (3)
- ☐ Large bowls for tossing salads (3)
- ☐ Tongs for serving salads (3)
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container