

STIR FRY STATION

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- ☐ 4 lbs grains*
- ☐ 4 Minor's® Ready-to-Use (RTU) Sauces for creating Signature Sauces
(see Signature Sauces matrix for ideas)
- ☐ 1 bottle of Maggi® Liquid Seasoning for authentic umami boost (optional)

* Additional grain ideas: amaranth, barley, farro, kumat, millet, quinoa, rice, wild rice, wheat berries, and many other grain options can all be added to increase guest customization.

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 1 lb scallions
- ☐ 3 lbs local seasonal produce^
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^ Additional produce ideas: baby corn, bamboo shoots, bean sprouts, bok choy, carrots, edamame, eggplant, fresh herbs, garlic, ginger, mushrooms, onions, peas, scallions, sesame seeds, squash, water chestnuts, zucchini, and many other options can all be added to increase guest customization.

> Protein

- ☐ 10 lbs protein^

> Beef, chicken thighs or breasts, fish, pork loin, shellfish, steak or turkey marinated in Minor's Flavor Concentrates or Ready-to-Use Sauces all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which option they would like.

> Refrigerated

- ☐ 1 tub Minor's Natural Gluten Free Chicken or Vegetable Base for cooking grains
- ☐ 2-3 tubs Minor's Bases or Flavor Concentrates for marinating proteins

STIR FRY 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

- ☐ Cook 4 lbs grains in Minor's® Natural Gluten Free Chicken or Vegetable stock
- ☐ Secure 4 Minor's Ready-to-Use (RTU) Sauces with pumps
- ☐ Secure 1 lbs scallions
- ☐ Secure and marinate 10 lbs protein
- ☐ Secure and prepare 3 lbs local seasonal produce
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> Day of Service

- ☐ Cook and slice Minor's marinated protein
- ☐ Heat grains
- ☐ Prepare 2 Signature Sauce options (see Minor's Signature Sauce matrix)
- ☐ Wash and slice scallions

> 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 grains hot
- ☐ Chaffer for holding protein(s) hot
- ☐ Tongs for proteins
- ☐ Serving spoon for grains
- ☐ Containers for holding ingredients cold (7)
- ☐ Serving utensils for cold ingredients (7)
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container