

## Croque Monsieur

Take a typical ham and cheese sandwich up a notch with rich and creamy Gruyere sauce.

Yield: 25-3/4 lbs  
Serves: 50  
Prep time: 1 minutes  
Cook time: 3 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Bread, Multi-Grain (includes whole-grain), sliced	87.5	oz	100 slices
Dijon mustard	9	oz	1 cup
Ham, raw, sliced	200	oz	200 slices
Olive oil	16	fl oz	2 cups
Gruyere Sauce, prepared	100	oz	3 qt, 1/2 cup

### Preparation Steps

1. Spread 1 tsp of mustard on one piece of bread. Add 4 slices of ham.
2. In a preheated sauté pan, add 1 tsp olive oil. Once the oil is hot, gently press the sandwich together and place it into the sauté pan. After one side is golden brown, flip the sandwich. It may be necessary to add 1 tsp of additional oil at that point.
3. When both sides of the sandwich are golden brown, top with 1/4 cup Gruyere sauce and serve.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	504
Energy (Kj)	2206
Protein (g)	41.7
Carbohydrate, total (g)	26.7
Fats, total (g)	24.7
Sugars, total (g)	3.5
Fats, saturated (g)	7.4
Fiber, total dietary (g)	3.7
Sodium (mg)	3488
Calcium (mg)	178
Cholesterol (mg)	92
Iron (mg)	3
Vitamin A (µg_RAE)	31
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Gruyere Sauce

Give your entrees an extra layer of flavor with this rich and creamy cheese sauce.

Yield: 100 fl oz  
Serves: 50  
Prep time: 5 minutes  
Cook time: 10 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Nutmeg, ground	1.25	tsp	
Gruyere cheese, mild, shredded	20	oz	2-1/2 qt
<i>Trio</i> ® White Sauce, prepared	80	oz	2-1/2 qt

### Preparation Steps

1. Whisk nutmeg into hot *Trio* White Sauce.
2. Whisk in cheese and hold sauce warm in a bain-marie.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	67
Energy (Kj)	284
Protein (g)	3.6
Carbohydrate, total (g)	3.8
Fats, total (g)	4.1
<i>Sugars, total (g)</i>	0.3
Fats, saturated (g)	2.5
Fiber, total dietary (g)	0.1
Sodium (mg)	120
Calcium (mg)	116
Cholesterol (mg)	13
Iron (mg)	0
Vitamin A (µg_RAE)	31
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

# CROQUE MONSIEUR SMOTHERED SANDWICH

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 100 slices of bread, whole grain
- € ☐ 1 cup Dijon mustard
- € ☐ 2 tsp nutmeg
- € ☐ 1 bag Trio® White Sauce

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*

*\*Kale, various mushrooms, onions, jalapeño peppers, bell peppers, olives, sundried tomatoes, pickled items, chopped herbs and squash can be added to increase guest customization.*

### > Protein

- € ☐ 13 lbs ham\*\*

*\*\*Bacon, sausage, smoked turkey or chicken can be added to increase guest customization.*

### > Dairy

- € ☐ 1-1/4 lbs Gruyere cheese\*

*\*Cheddar, Provolone, Mozzarella, American, Colby Jack, Jack or Swiss cheeses can be added to increase guest customization.*

# CROQUE MONSIEUR SMOTHERED SANDWICH

## 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

- € ☐ Secure 100 slices whole grain bread
- € ☐ Secure 1 cup Dijon mustard
- € ☐ Reserve Gruyere cheese
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce\*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce\*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce\*
- € ☐ Clean, cut and prepare 3 lbs local seasonal produce\*
- € ☐ Slice (if necessary) 13 lbs ham for Croque Monsieur Station
- € ☐ Fill 8 oz squirt bottles with oil (3)

*\*Vegetables for this station may require different levels of preparation from raw to fully cooked.*

### > Day of Service

- € ☐ Prepare/heat Gruyere sauce

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for bread with additional linen to keep bread fresh
- € ☐ Tongs for bread (1)
- € ☐ Bain-marie for keeping sauce warm
- € ☐ 2 oz ladle for featured sauce
- € ☐ Heatproof spatula for flipping sandwiches (2)
- € ☐ Containers for holding meat, produce and condiments cold (7)
- € ☐ Tongs for prepared meat, cheese and vegetables (6)
- € ☐ Spreader or spatula (1)
- € ☐ Knife
- € ☐ Small cutting board