

# SLIDERS STATION

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- ☐ 4 jugs Minor's® Ready-to-Use (RTU) Sauces for creating Signature Sauces and Condiments (see Signature Sauces & Condiments matrix for ideas)
- ☐ 1 jug Minor's Honey Citrus Pepper RTU Sauce
- ☐ 1 jug Minor's Sweet & Spicy Plum RTU Sauce
- ☐ 50 slider buns, whole wheat
- ☐ 1 tablespoon sesame seed
- ☐ 1 oz rice vinegar

### > Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 1 lb coleslaw mix
- ☐ 2 pineapples
- ☐ 2 red bell peppers
- ☐ 1 green bell pepper
- ☐ 2 red onions
- ☐ 1 oz cilantro
- ☐ 1 lb napa cabbage
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^

^Additional produce ideas: arugula, avocado, baby kale, grilled or crispy onions, jalapeño, kimchi, mushrooms, relishes, shredded lettuce, spinach, tomatoes, and various pickles can all be added to increase guest customization.

### > Protein

- ☐ 5 lbs protein^

> 4 lbs Minor's grilled marinated zucchini can be added as an alternative to main ingredient proteins.

> Additional protein ideas: chicken thighs or breasts, ground beef, ground turkey, pork loin, shrimp or steak 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 options they would like.

### > Refrigerated

- ☐ 1-2 tubs Minor's Bases for marinating proteins.
- ☐ 2-3 tubs Minor's Flavor Concentrates for marinating proteins and creating Signature Condiments.
- ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate
- ☐ 1 tub Minor's Culinary Cream
- ☐ 8 oz slaw dressing

# SLIDERS 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 honey citrus pepper pineapple salsa recipe
- ☐ Prepare poblano slaw recipe
- ☐ Prepare sweet plum wasabi slaw recipe
- ☐ Prepare 3 Signature Condiment options (see Minor's® Signature Condiment matrix for ideas)
- ☐ Prepare 5 lbs chipotle marinated pork loin recipe (and/or additional Minor's marinated proteins or signature vegetable recipe)
- ☐ Secure 50 slider buns
- ☐ Secure 4 Minor's Ready-to-Use (RTU) Sauces with pumps
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce

### > Day of Service

- ☐ Cook and slice protein(s) or signature vegetables according to recipe

### > Station Set Up

- ☐ Chaffer for holding protein(s) hot
- ☐ Tongs for proteins
- ☐ Containers for holding ingredients cold (7)
- ☐ Serving utensils for cold ingredients (7)
- ☐ Spreaders for Signature Condiments (3)
- ☐ Basket with liner & cover for buns
- ☐ Tongs for buns
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container