

BÁNH MÌ STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ Minor's® Honey Citrus Pepper Ready-to-Use (RTU) Sauce
- ☐ 3-4 additional Minor's RTU sauces (see Signature Sauces & Mayonnaise Spread matrix for ideas)
- ☐ 10 lbs baguettes or 50 demi-baguettes
- ☐ 1 gallon fat-free mayonnaise
- ☐ 1 qt rice vinegar

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs carrots
- ☐ 3 lbs cucumbers
- ☐ 1 lb radish
- ☐ 8 oz cilantro
- ☐ 1 lb jalapeños
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^

^Additional produce and station ingredient ideas: avocado, daikon radish, kimchi, limes, mango, red onion, and shiitake mushrooms can be added for increased guest customization.

> Protein

- ☐ 10 lbs protein^

> 4 lbs Minor's Teriyaki grilled portobello mushrooms can be added for an alternative signature vegetable to main ingredient proteins.

> Additional protein ideas: chicken thighs or breasts, pork loin, shrimp and/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

- ☐ 2-3 tubs Minor's Flavor Concentrates for marinating proteins and creating Signature Sauces

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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

- ☐ Prepare 64 oz Honey Citrus Pepper pickled vegetables recipe
- ☐ Prepare Chipotle marinated pork loin recipe (and/or additional Minor's® marinated proteins or signature vegetable recipe)
- ☐ Prepare two (2) Signature Mayonnaise options (see Minor's Signature Mayonnaise matrix)
- ☐ Secure 3-4 Minor's Ready-to-Use (RTU) sauces with pumps
- ☐ Secure 10 lbs baguettes or 50 demi-baguettes
- ☐ 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
- ☐ Rough chop cilantro
- ☐ Slice radish
- ☐ Slice jalapeño

> Station Set Up

- ☐ Chaffer for holding proteins or signature vegetable hot
- ☐ Tongs for chaffer
- ☐ Containers for holding Signature Condiments and other garnishes cold (8)
- ☐ Spreaders for Signature Mayonnaise (2)
- ☐ Utensils for garnishes (6)
- ☐ Basket with liner & cover for baguettes
- ☐ Tongs for baguettes
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container