ANCIENT GRAINS

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 (see ancient grains cooking table)*
	☐ 1.5 lbs dry ancient grains (see ancient grains cooking table)*
	☐ 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 ideas: amaranth, barley, farro, kamut, millet, quinoa, rice, wheat berries, wild rice, and many other grain and/or noodle options may all be added to increase guest customization.
>	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
	☐ 3 lbs local seasonal produce ☐ ½ lb fresh local seasonal herbs
	☐ 3 lbs local seasonal produce
>	Protein
	☐ 5-8 lbs protein ^{>}
	⁵ 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 can 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 for dressings and cold grains (see House-made Dressings or Signature Dressing Matrix for premium recipes and ingredient lists) and/or finishing broths for warm grain salads
	☐ 1 tub Minor's Culinary Cream (see Signature Dressing Matrix for recipes and ingredient lists)



ANCIENT GRAINS

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)
	☐ 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 2 gallons of finishing broth for hot ancient grains or prepare 3 Minor's premium dressing recipes for cold grain salad (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
	For <u>hot</u> ancient grains For <u>cold</u> ancient grains
	☐ Portable burner ☐ Ladles for dressings (3)
	☐ Check the burner's function, power and/or fuel ☐ Containers for holding dressings (3)
	☐ Appropriately sized non-stick sauté pans (3) ☐ Large bowls for tossing cold salads (3)
	☐ Heated bain-marie for finishing broth ☐ Tongs for serving cold salads (3)
	☐ 2 oz ladle for finishing broth
	For <u>both</u> ancient grains
	☐ Large serving spoon (1)
	☐ Heat proof spatula (1)
	☐ Containers for holding ingredients cold (13)
	☐ Serving utensils for cold ingredients (13)
	☐ Risers, point-of-sale materials, and station decorations
	☐ Clean uniform
	□ Gloves
	☐ Sanitation bucket with towel
	☐ Additional towels (3)
	Refuse container

