

# BLT STATION

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- ☐ Bread, 100 slices\*
- ☐ 3-4 Minor's® Ready-to-Use (RTU) Sauces for glazing bacon
- ☐ 1 gallon fat-free mayonnaise

*\*Additional bread ideas: brioche, cinnamon raisin, English muffins, gluten-free, potato bread, rye, sourdough, wheat berry, and whole grain options can all be used to create signature sandwiches.*

### > Produce

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

- ☐ 10 lbs tomatoes
- ☐ 2 lbs greens (arugula, bibb lettuce, and iceberg are all good options)
- ☐ 3 lbs local seasonal produce^
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*^Additional produce ideas: avocado, baby kale, caramelized onions, colorful heirloom tomatoes, cucumber, fresh herbs, grilled pineapple, grilled zucchini, jalapeño, kimchi, pickles, sliced peaches, wild mushrooms and many other options can all be added to increase guest customization.*

### > Protein

- ☐ Bacon, 150 slices

### > Refrigerated

- ☐ 3-4 tubs Minor's Flavor Concentrates for Signature Mayonnaise selections

# BLT 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

- ☐ Par cook 150 slices of bacon
- ☐ Prepare 3-4 Signature Mayonnaise options (see Minor's® Signature Mayonnaise matrix)
- ☐ Prepare 3-4 Signature Sauce options for glazing bacon (see Minor's Signature Sauce matrix)
- ☐ Secure 3-4 Minor's Ready-to-Use (RTU) sauces with pumps
- ☐ Secure 100 slices of bread
- ☐ Secure 10 lbs tomatoes
- ☐ Secure 2 lbs greens
- ☐ Secure and prepare 2 lbs local seasonal produce
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### > Day of Service

- ☐ Crisp up bacon in oven
- ☐ Slice tomatoes

### > 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 bacon hot
- ☐ Bowls for tossing bacon in Minor's Signature Sauces (3-4)
- ☐ Tongs for bacon and handling product (5)
- ☐ Containers for holding Signature Mayonnaise spreads and vegetables cold (10)
- ☐ Spreaders for Signature Mayonnaise (3-4)
- ☐ Serving utensils for vegetables (6)
- ☐ Conveyer toaster or commercial toasters (number of toasters depends on volume)
- ☐ Basket with liner & cover for breads (1-2)
- ☐ Tongs for breads
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container