

SANTA FE CHICKEN DIP (SW USA only)

QUALITY CHECK

Chips are fresh and warm. Dip is lightly browned and bubbly. Diced tomatoes and slant-cut green onions are sprinkled evenly over the dip. Garnish with a sprig of parsley.

FLATWARE

- heated wide rim salad bowl



CRAB CAKES (SW USA only)

QUALITY CHECK

Crab cakes are evenly browned. Crab cakes are stacked against each other on top of shredded lettuce. Lemon wedge in the handle of skillet. Sprinkle crab cakes with carrot/red pepper confetti.

FLATWARE

- 11½" round plate
- black ceramic skillet



CRAB, PARMESAN SPINACH DIP (CND/PNW)

QUALITY CHECK

Chips are fresh and warm.
Dip is lightly browned and bubbly. Served with lemon wedge and parsley sprig.

FLATWARE

- heated wide rim salad bowl



AHI TUNA

QUALITY CHECK

Tuna is cooked to rare, evenly covered in black sesame seeds and is evenly sliced into 5 pieces. Mushroom reduction is zig-zag'd with Cusabi dressing. Mezzina chips are neatly stacked against each other. Garnish with a lemon wedge and parsley spring in the tuna compartment.

FLATWARE

- 3 compartment plate



ESCARGOT

QUALITY CHECK

Escargot must be cooked until golden brown, and all butter is melted and bubbling.
Served with a roll, lemon wedge and parsley sprig.

FLATWARE

- 10½" round plate



SCALLOPS & BACON

QUALITY CHECK

Scallops and bacon must be baked until the bacon is CRISP.
Served with cocktail sauce, lemon wedge and parsley sprig.

FLATWARE

- heated 10½" round plate
- HOT ceramic escargot dish
- combo cup



MUSHROOMS NEPTUNE

QUALITY CHECK

Mushrooms Neptune must be cooked until heated throughout and rosettes are golden brown. Served with lemon wedge and parsley sprig.

FLATWARE

- 10½" round plate



BAKED GARLIC SHRIMP

QUALITY CHECK

Cheese is melted, garlic butter is bubbling and shrimp is fully cooked. Garnished with a lemon wedge, a roll and a parsley sprig.

FLATWARE

- 10½" round plate



SWEET HOT CALAMARI

QUALITY CHECK

Calamari is evenly breaded, lightly browned and well drained.

DO NOT OVERCOOK!!

Evenly ladle spicy seasoning mixture over top of calamari. Garnish with parsley sprig and lemon wedge. Served with ramekin of dipping sauce. Rim of plate is sprinkled with carrot/red pepper confetti.



FLATWARE

- heated wide rim salad bowl
- ramekin

FLATBREAD

QUALITY CHECK

Ingredients are evenly spread out over the dough.

Cheese is melted and softened.

Balsamic glaze is drizzled over top of the flatbread.



FLATWARE

- 3 compartment plate

SHRIMP COCKTAIL

QUALITY CHECK

Shrimp hang on outside rim of martini glass. Lettuce is crisp. Garnished with a lemon wedge and parsley sprig. Martini glass placed on top of a Keg coaster.

FLATWARE

- Martini glass
- Keg coaster



BAKED GOAT CHEESE

QUALITY CHECK

Goat cheese is warmed and not overcooked. Goat cheese placed in middle compartment. Crostini placed in left compartment and Tomato Basil Salsa in right compartment. Parsley sprig on side of warmed goat cheese and carrot/red pepper confetti sprinkled around the goat cheese only.

FLATWARE

- 3 compartment platter



TEMPURA ASPARAGUS and SNAP PEAS

QUALITY CHECK

Vegetables should be at least 2/3rd's covered in batter when finished. Served with a ramekin of soy dipping sauce. Garnished with a parsley sprig on plate beside skillet.

FLATWARE

- heated 11½" round plate
- black skillet
- ramekin



GARLIC CHEESE TOAST

QUALITY CHECK

Cheese is melted evenly.
Place two pieces of toast uniformly in each compartment of a 3 compartment plate slightly overlapping each other.
Sprinkle cheese with chopped parsley.

FLATWARE

- 3 compartment plate



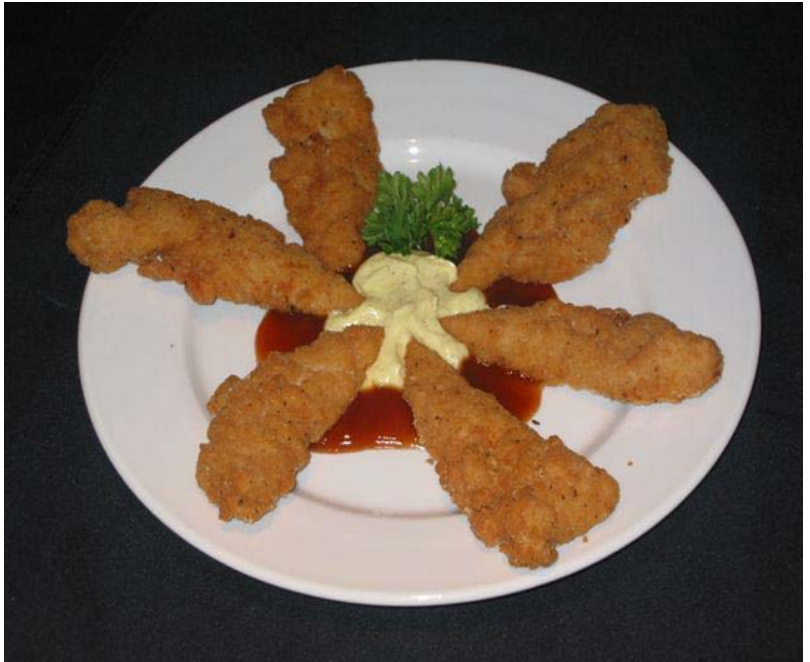
CHICKEN STRIPS

QUALITY CHECK

Chicken strips must be served completely cooked and light golden brown. Chicken strips arranged in a circle around pooled sauces. Ends of chicken strips will be touching the sauce. Garnish with parsley sprig.

FLATWARE

- heated 10½" round plate



CHICKEN STRIPS & FRIES

QUALITY CHECK

Chicken strips must be served completely cooked and light golden brown atop hot, fresh fries. Served with 2 combo cups of sauces and one of ketchup. Garnish with a parsley sprig.

FLATWARE

- heated 11½" round plate
- combo cups (3)



CHICKEN STRIPS with CAESAR SALAD

QUALITY CHECK

Caesar salad must be freshly made and crisp. Chicken strips must be completely cooked and light golden brown arranged around the rim of the bowl. Served with 2 combo cups of sauces and garnished with a lemon wedge.

FLATWARE

- chilled wide rim salad bowl
- combo cups (2)



NACHOS – REGULAR

QUALITY CHECK

Mixed cheeses must be layered between tortilla chips, then baked until melted and bubbly. Nachos are served with guacamole, sour cream and salsa in tortilla cups around rim of plate. Sprinkled with slant-cut green onions.

FLATWARE

- 11½" round plate
- 15" wicker nacho basket



NACHOS – KEG SIZE

QUALITY CHECK

Mixed cheeses must be layered between tortilla chips, then baked until melted and bubbly. Nachos are served with guacamole, sour cream and salsa in tortilla cups in the centre of the nachos. Sprinkled with slant-cut green onions.

FLATWARE

- 12½" round plate
- 15" wicker nacho basket



THREE PEPPER WINGS *(PNW only)*

QUALITY CHECK

Wings are cooked until crisp, then tossed with sauce until evenly coated. Served with carrot and celery sticks and Bleu cheese dressing. Garnished with a parsley sprig. Serve with finger bowl and extra cloth napkin.

FLATWARE

- heated 10½" round plate
- combo cup
- finger bowl set up
- side plate



CRISPY DRY RIBS (CND only)

QUALITY CHECK

Riblets are cooked through and golden brown. Keg Steak Seasoning should be evenly distributed over ribs.

Garnished with a parsley sprig resting against the handle of the skillet.



FLATWARE

- black ceramic skillet

SLIDERS

QUALITY CHECK

Bottom piece of bun and patty are in the centre of each section of the platter. Top half of bun leans against patty, slightly overlapping. Garnish with parsley sprig on left section of the platter. Stack frizzled onions between the middle and right hand compartments.



FLATWARE

- 3 compartment plate

FRENCH ONION SOUP

QUALITY CHECK

Each portion of soup must be served hot with cheeses melted and browned, with a good distribution of onions. Garnished with a parsley sprig on top of melted cheese.

FLATWARE

- heated onion soup bowl
- 7" round plate



CAESAR SALAD

QUALITY CHECK

Salad should be evenly coated with dressing, with an even topping of Parmesan cheese. Lettuce **MUST** be dry, fresh and crisp. Rim of bowl is sprinkled with fresh chopped parsley. Garnished with a lemon wedge.

FLATWARE

- chilled wide rim salad bowl



HOUSE SALAD

QUALITY CHECK

Spring mix and vegetables are completely covered with a thin layer of dressing. Cherry tomato halves and red onion rings are carefully placed for visual appeal. Rim of plate is sprinkled with fresh chopped parsley.

FLATWARE

- chilled wide rim salad bowl



SPINACH SALAD

QUALITY CHECK

Spinach is lightly coated with dressing. Remaining ingredients are neatly scattered over the spinach. Guest's choice of Bleu cheese or goat cheese is crumbled over top of salad. Parsley is sprinkled around the rim of the bowl.

FLATWARE

- chilled wide rim salad bowl



LETTUCE WEDGE SALAD *(USA only)*

QUALITY CHECK

Lettuce wedge sits evenly on the plate. Bleu cheese or ranch dressing is ladled over the wedge. Bacon bits and diced tomatoes sprinkled over top of dressing. If Bleu cheese dressing is selected, salad should be sprinkled with Bleu cheese crumbles. Chopped parsley is sprinkled around rim of plate.

FLATWARE

- chilled 11½" round plate



SIRLOIN SALAD (USA only)

QUALITY CHECK

Sirloin is cooked to desired doneness and julienned into ¼" strips. Caesar salad is fresh and crisp with shredded Parmesan. Sliced steak is placed on top of Caesar, then drizzled with Tomato Basil salsa. Garnished with a lemon wedge and parsley sprinkled on rim of bowl.

FLATWARE

- chilled wide rim salad bowl



GRILLED CHICKEN CAESAR (USA only)

QUALITY CHECK

Chicken is thoroughly cooked and evenly sliced. Caesar salad is fresh and crisp. Tomato basil salsa is spread over the middle of the sliced chicken pieces. Garnished with a lemon wedge and fresh chopped parsley around rim of plate.

FLATWARE

- chilled wide rim salad bowl



CLASSIC – SIRLOIN / TERIYAKI

QUALITY CHECK

Sirloin must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving. Served with baked potato, 3 oz. peppers, snap peas, onions and 3 oz. sautéed mushrooms.

FLATWARE

- heated 11½" round plate



Please note: PNW Kegs will add a combo cup of hot Sweet Teriyaki sauce for Teriyaki Sirloin

CLASSIC - FILET

QUALITY CHECK

Filet must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and toothpick must be removed prior to serving. Served with baked potato, ramekin of Bearnaise sauce, 3 oz. peppers, snap peas, onions and 3 oz. sautéed mushrooms.

FLATWARE

- heated 11½" round plate
- ramekin



CLASSIC – NEW YORK

QUALITY CHECK

New York must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving. Served with baked potato, 3 oz. peppers, snap peas, onions and 3 oz. sautéed mushrooms.

FLATWARE

- heated 12½" round plate



CLASSIC – PRIME RIB

QUALITY CHECK

Each slice of prime rib must be weighed on an accurate scale prior to serving. Served with baked potato, 3 oz. peppers, snap peas, onions and 3 oz. sautéed mushrooms, combo cup of horseradish and ramekin of red wine herb au jus.

FLATWARE

- heated 12½" round plate
- ramekin
- combo cup



GRILLED SIRLOIN / TERIYAKI (All Sizes)

QUALITY CHECK

Sirloin must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving. Served with baked potato and Baked Parmesan Tomato

FLATWARE

- heated 11½" round plate



Please note: PNW Kegs will add a combo cup of hot Sweet Teriyaki sauce for Teriyaki Sirloin

SIRLOIN OSCAR

QUALITY CHECK

Oscar topping must be heated until "just" cooked, then placed evenly on top of the cooked sirloin. Served with a baked potato and Baked Parmesan Tomato. Garnished with a lemon wedge.

FLATWARE

- heated 11½" round plate



BALSAMIC MUSHROOM SIRLOIN

QUALITY CHECK

Trio of mushrooms are cooked to golden brown. Balsamic cream sauce is added and heated until just bubbling. Mushrooms and sauce are neatly placed on top of sirloin. Served with baked potato and Baked Parmesan tomato.

FLATWARE

- heated 11½" round plate



STEAK SANDWICH

QUALITY CHECK

Sirloin CAP steak is the only acceptable sirloin that can be used for this sandwich. Sandwich steak must be grilled to desired doneness then topped with sautéed mushrooms. Served open faced on one slice of toasted, garlic buttered French stick. Served with fries and combo cup of ketchup.

FLATWARE

- heated 11½" round plate
- combo cup



NEW YORK (All Sizes)

QUALITY CHECK

New York must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving. Served with baked potato and 4 oz. of Zucchini Sauté.

FLATWARE

- heated 11½" round plate



PEPPERCORN NEW YORK

QUALITY CHECK

New York must be evenly coated with cracked black pepper. New York must be served hot off the grill, cooked to desired doneness with distinct grill marks. Served with baked potato and 4 oz. of Zucchini Sauté.

FLATWARE

- heated 11½" round plate



BASEBALL SIRLOIN – 12 oz.

QUALITY CHECK

Sirloin must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving. Served with a Twice Baked Potato and Baked Parmesan Tomato.

FLATWARE

- heated 11½" round plate



RIB STEAK – 16 oz.

QUALITY CHECK

Rib steak must be served hot off the grill, cooked to desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving. Served with Twice Baked Potato, 3 oz. of sauteed mushrooms and 2½ oz. of frizzled onions.

FLATWARE

- heated 12½" round plate



FILET – 7 oz.

QUALITY CHECK

Filet must be served hot off the grill, with toothpick and all excess char and grease removed.
Served with twice baked potato, Baked Parmesan Tomato. Ramekin of Bearnaise is topped with fresh chopped parsley.

FLATWARE

- heated 11½" round plate
- ramekin



BLEU CHEESE FILET

QUALITY CHECK

Filet must be served hot off the grill, toothpick and all excess char and grease removed. Bleu cheese crust is evenly browned and roasted garlic cloves are placed neatly on top of crust. Served with twice baked potato and Baked Parmesan Tomato.

FLATWARE

- heated 11½" round plate



PRIME RIB (All Sizes)

QUALITY CHECK

Each prime rib slice must be weighed on an accurate scale prior to serving. Served with garlic mashed potatoes sprinkled with fresh chopped parsley, 2 ½ oz. frizzled onions, combo cup of horseradish and a ramekin of red wine herb au jus.

FLATWARE

- heated 12½" round plate
- ramekin
- combo cup



PRIME RIB BEEF DIP

QUALITY CHECK

Beef dip must be served hot, thinly sliced and trimmed of all excess fat. Dip is cut in half and placed on plate with cut sides facing out. Served with fries, combo cup of ketchup and a bouillon bowl of plain au jus.

FLATWARE

- heated 12½" round plate
- combo cup
- bouillon bowl



SHAVED PRIME RIB SANDWICH

QUALITY CHECK

Prime rib is shaved to order, using a slicer. Must be served hot, thinly sliced and trimmed of all excess fat. Cut in half and placed on plate with cut sides facing out. Served with choice of Caesar salad or fries (with combo cup of ketchup), a bouillon bowl of red wine herb au jus and combo cup of horseradish.

FLATWARE

- heated 12½" round plate
- combo cups (2)
- bouillon bowl



PRIME RIB and SHRIMP

QUALITY CHECK

Each prime rib slice must be weighed on an accurate scale prior to serving. Shrimp must be cooked until slightly translucent in the thickest part. Served with garlic mashed potatoes, combo cups of horseradish and peach salsa, ramekin of red wine herb au jus and a lemon wedge.

FLATWARE

- heated 12½" round plate
- ramekin
- combo cups (2)



PRIME RIB and KING CRAB

QUALITY CHECK

Each prime rib slice must be weighed on an accurate scale prior to serving. Crab must be steaming hot. Served with garlic mashed potatoes, combo cup of horseradish, ramekin of red wine herb au jus and a lemon wedge. Presented with warm, creamy butter and extra side plate for shells.

FLATWARE

- heated 12½" round plate
- round side plates (2)
- butter warmer
- combo cup
- ramekin



PRIME RIB and LOBSTER

QUALITY CHECK

Each prime rib slice is weighed on an accurate scale prior to serving. Lobster tail must be sprinkled with fresh chopped parsley and paprika. Served with garlic mashed potatoes, combo cup of horseradish, ramekin red wine herb au jus & lemon wedge. Presented with warm, creamy butter and extra side plate.

FLATWARE

- heated 12½" round plate
- round side plates (2)
- butter warmer
- combo cup
- ramekin



SIRLOIN and SHRIMP

QUALITY CHECK

Steak and shrimp must finish cooking at the same time. Shrimp must be cooked until slightly translucent in the thickest part. Served with baked potato, combo cup of peach salsa and Baked Parmesan Tomato. Garnished with a lemon wedge.

FLATWARE

- heated 12½" round plate
- combo cup



Please note: PNW Kegs will add a combo cup of hot Sweet Teriyaki sauce for Teriyaki Sirloin

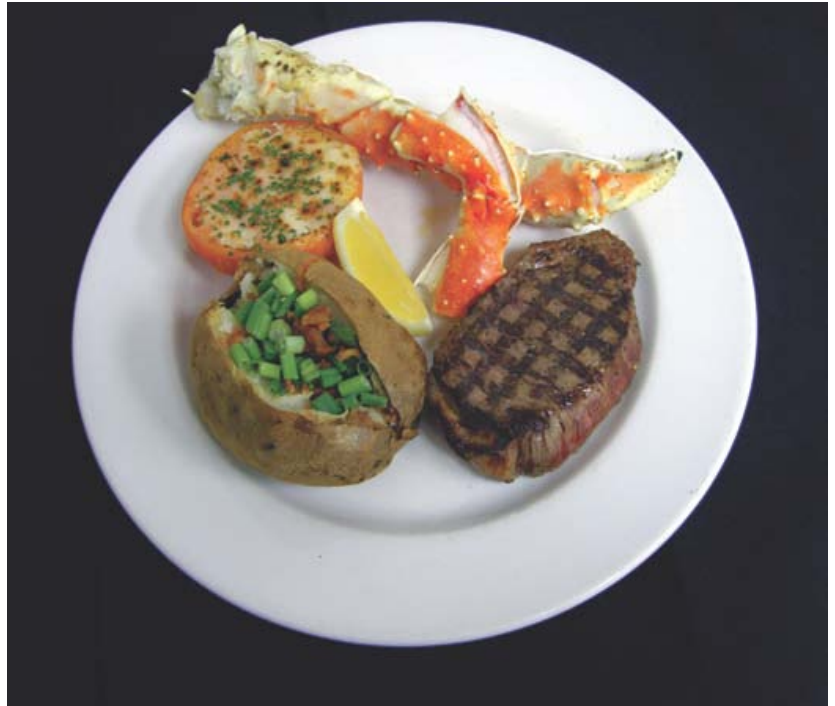
SIRLOIN and KING CRAB

QUALITY CHECK

Steak and crab are finished cooking at the same time. Crab must be steaming hot. Served with baked potato, Baked Parmesan Tomato and a lemon wedge. Presented with warm, creamy butter and an extra side plate for shells.

FLATWARE

- heated 12½" round plate
- round side plate (2)
- butter warmer



Please note: PNW Kegs will add a combo cup of hot Sweet Teriyaki sauce for Teriyaki Sirloin

SIRLOIN and LOBSTER

QUALITY CHECK

Sirloin and lobster tail must be finished cooking at the same time. Lobster tail must be sprinkled with fresh chopped parsley and paprika. Served with baked potato, Baked Parmesan Tomato and lemon wedge. Presented with warm, creamy butter and an extra side plate for shells.

FLATWARE

- heated 12½" round plate
- side plates (2)
- butter warmer



Please note: PNW Kegs will add a combo cup of hot Sweet Teriyaki sauce for Teriyaki Sirloin

ZESTY SALMON

QUALITY CHECK

Salmon is cooked to desired degree of doneness. Served with hot rice pilaf and combo cup of Thai Chili Aioli. Four spears of asparagus are placed neatly beside the salmon and rice. Garnished with a lemon wedge, and fresh chopped parsley sprinkled around the rim of the plate.

FLATWARE

- heated 11½" round plate
- combo cup



TOMATO PESTO SALMON

QUALITY CHECK

Salmon is cooked to desired degree of doneness. Salmon is basted with basil pesto. Salmon is served on top of hot Al Dente tomato sauce. Rice pilaf is hot and asparagus spears are tender crisp. Garnish with a lemon wedge and sprinkle parsley around rim of plate.

FLATWARE

- heated 11½" round plate



SHRIMP DINNER

QUALITY CHECK

Shrimp must be brushed with garlic butter then cooked until translucent in the thickest part. Served with hot rice pilaf, ramekin of cold peach salsa. Garnished with a lemon wedge. Sprinkle fresh chopped parsley over rice and around rim of plate.

FLATWARE

- heated 11½" round plate
- ramekin



AHI TUNA

QUALITY CHECK

Tuna is cooked to no more than rare. Tuna is cut in half and one half is left whole. One portion is cut in half and placed on an angle. Tropical Salsa is ladled beside the cut portion. Served with 4 spears of asparagus placed neatly beside the tuna. Garnish with a lemon wedge. Sprinkle fresh chopped parsley over rice and around rim of the bowl.

FLATWARE

- heated 11½" round plate



LOBSTER DINNER

QUALITY CHECK

Lobster tails are cooked until just golden in colour. Lobster tails are sprinkled with chopped parsley and paprika. Served with hot rice pilaf and four tender crisp asparagus spears. Garnish with a lemon crown and sprinkle fresh chopped parsley around rim of plate.

FLATWARE

- heated 12½" plate
- butter warmer assembly
- side plate



KING CRAB DINNER

QUALITY CHECK

King crab must be served steaming hot. Served with hot rice pilaf and four tender crisp asparagus spears. Garnish with a lemon crown and sprinkle fresh chopped parsley around rim of plate.

FLATWARE

- heated 12½" plate
- butter warmer assembly
- side plate



GRILLED THAI CHICKEN

QUALITY CHECK

Chicken must be served cooked throughout. Served with chicken resting slightly on garlic mashed potatoes. Vegetable mixture is neatly arranged over centre of chicken. Rim of plate and potatoes are sprinkled with fresh chopped parsley. Served with a ramekin of Thai Chili Aioli.

FLATWARE

- heated 11½" round plate
- ramekin



TERIYAKI CHICKEN

QUALITY CHECK

Teriyaki chicken must be served cooked throughout. Tropical salsa is neatly arranged over the centre of the chicken. Slant-cut green onions are sprinkled over the tropical salsa. Served with garlic mashed potatoes. Rim of plate and potatoes are sprinkled with fresh chopped parsley.

FLATWARE

- heated 11½" round plate



CREOLE CHICKEN

QUALITY CHECK

Chicken must be cooked throughout and topped evenly with seafood sauté.
Served with garlic mashed potatoes and lemon wedge.
Sprinkle fresh chopped parsley on potatoes and around rim of plate.

FLATWARE

- heated 11½" round plate



BALSAMIC MUSHROOM CHICKEN

QUALITY CHECK

Chicken must be served cooked throughout. Trio of mushrooms are cooked to golden brown. Balsamic cream sauce is added and heated until just bubbling. Chicken is leaning on hot garlic mashed potatoes. Mushrooms and sauce are neatly placed on top of chicken. Sprinkle fresh chopped parsley on mashed potatoes and rim of plate.

FLATWARE

- heated 11½" round plate



HONEY BBQ CHICKEN & RIBS

QUALITY CHECK

Chicken is thoroughly cooked.
Ribs are heated through. BBQ sauce is hot and bubbly.
Served with fries, combo cup of ketchup and a ramekin of hot honey BBQ sauce for dipping.
Ribs and chicken sprinkled with fresh chopped parsley. Serve with finger bowl set-up.

FLATWARE

- heated 12½" round plate
- ramekin
- combo cup
- finger bowl set-up
- side plate



HONEY BBQ PORK BACK RIBS

QUALITY CHECK

Ribs are heated throughout and BBQ sauce hot and bubbly.
Ribs are sprinkled with fresh chopped parsley. Served with fries, combo cup of ketchup and ramekin of honey BBQ sauce.
Present with finger bowl set-up with extra linen napkin.

FLATWARE

- heated 12½" round plate
- combo cup
- ramekin
- side plate
- finger bowl set-up



CHICKEN FAJITAS (CND only)

QUALITY CHECK

Chicken breast is grilled and julienned into ¼" strips, then stacked on top of sauteed vegetables and served in a skillet. Served with 5 warmed flour tortillas. Salsa, guacamole, sour cream and shredded lettuce served in oval baker. Keg cheese blend served in tortilla cup.

FLATWARE

- 12 ½" round plate
- heated black skillet
- wicker nacho basket
- large oval baker
- soup spoon



THAI VEGETABLE SALAD

QUALITY CHECK

Vegetables are tender crisp and piled attractively on top of lettuce. Cherry tomato halves are placed neatly around rim of bowl. Sprinkle salad with almonds first then cilantro. Sprinkle rim of bowl with chopped parsley.

FLATWARE

- chilled wide rim salad bowl



PRIME RIB BURGER (SWUS only)

QUALITY CHECK

Prime Rib Burger is cooked to an internal temperature of 165°F (74°C). Burger is built neatly on the Ciabatta bun. Burger is placed in the right side compartment with a dill pickle/cherry tomato skewer through the centre. Side Caesar salad or fries in infinity bowl placed in left compartment. Dill pickle spear and combo cup of ketchup in middle compartment.

FLATWARE

- 3 compartment plate
- infinity bowl (Caesar or fries)
- combo cup (ketchup)



BLEU ONION BURGER (SWUS only)

QUALITY CHECK

Bleu Onion burger is cooked to internal temperature of 165°F (74°C). Burger is built neatly on the Ciabatta bun. Burger is placed in the right side compartment with a dill pickle/cherry tomato skewer through the centre. Side Caesar salad or fries in infinity bowl placed in left compartment. Dill pickle spear and combo cup of ketchup in middle compartment.

FLATWARE

- 3 compartment plate
- infinity bowl
- combo cup



CHIPOTLE RANCH CHICKEN SANDWICH (SWUS only)

QUALITY CHECK

Chicken must be served cooked throughout. Sandwich is served warm throughout with cheese melted and Ciabatta bun golden brown. Served with choice of Caesar salad (in rarebit) or fries (combo cup of ketchup) and combo cup of Chipotle ranch sauce. Garnish plate with a dill pickle spear.

FLATWARE

- 11½" plate
- combo cups (2)
- rarebit (for Caesar)



STEAMED ASPARAGUS

QUALITY CHECK

Ensure asparagus is NOT overcooked.
Served with 1 oz. of whipped butter in the middle of the cooked asparagus. Garnished with a lemon wedge in the handle of the skillet.

FLATWARE

- heated black ceramic skillet



SAUTEED MUSHROOMS

QUALITY CHECK

Mushrooms are cooked frequently in small batches.
Do not hold for more than 30 minutes.

FLATWARE

- heated black ceramic skillet



BROCCOLI AU GRATIN

QUALITY CHECK

All excess moisture is drained off before placing in the oven. Broccoli au gratin is heated throughout covering the entire black skillet. Cheese is bubbling, melted and golden brown. Parsley sprig is placed in the handle of the black skillet

FLATWARE

- heated black skillet
- heated 10½" round plate



TRIO SAMPLER PLATTER

QUALITY CHECK

All sides are cooked as per established procedures. All sides are half portions and must be finished cooking at the same time. Whipped butter placed on asparagus just prior to serving and garnished with a lemon wedge.

FLATWARE

- 3 compartment plate



SWEET POTATO FRIES

QUALITY CHECK

Fries must be deep fried until golden brown, drained well and sprinkled lightly with seasoning salt. Served hot with a combo bowl of Rosemary Mayonnaise.

FLATWARE

- black ceramic skillet
- combo cup



SPINACH SAUTE *(USA only)*

QUALITY CHECK

Spinach is to be just cooked and the bacon should be hot and crisp.

Spinach sauté is to be neatly placed into the black skillet

FLATWARE

- heated black skillet



KID'S PRIME RIB BEEF DIP

QUALITY CHECK

Beef dip must be served hot, thinly sliced and trimmed of all excess fat. Served with bouillon bowl of plain au jus and child's choice of fries with combo cup of ketchup, ½ Caesar salad or ½ portion of Classic vegetables.

FLATWARE

- heated 11½" round plate
- combo cup
- bouillon bowl



KID'S CHICKEN STRIPS

QUALITY CHECK

Chicken strips must be served completely cooked and light golden brown. Served with 1 combo cup of dipping sauce and child's choice of fries with combo cup of ketchup, ½ Caesar salad or ½ portion of Classic vegetables.

FLATWARE

- heated 11½" round plate
- combo cups (2)



KID'S ½ RACK BBQ PORK RIBS

QUALITY CHECK

Ribs are heated throughout and BBQ sauce is hot and bubbling. Served with child's choice of fries with combo cup of ketchup, ½ Caesar salad or ½ portion of Classic vegetables and combo cup of BBQ sauce. Present with finger bowl set-up and extra linen napkin.

FLATWARE

- heated 11½" plate
- combo cups (2)
- finger bowl set-up



KID'S SIRLOIN – 6 oz.

QUALITY CHECK

Sirloin is served hot of the grill, cooked to desired doneness with distinct grill marks. Served child's choice of fries with combo cup of ketchup, ½ Caesar salad or ½ portion of Classic vegetables.

FLATWARE

- heated 11½" round plate
- combo cup



KID'S GRILLED CHICKEN

QUALITY CHECK

Chicken is cooked throughout. Served with combo cup of BBQ sauce and child's choice of fries with combo cup of ketchup, ½ Caesar salad or ½ portion of Classic vegetables.

FLATWARE

- heated 11½" round plate
- combo cups (2)



KID'S BURGERS

QUALITY CHECK

Two sliders placed at 6 o'clock and 7 o'clock position on the plate. Top buns are placed on top of cooked burger patties. Combo cup of ketchup placed at 3 o'clock position. Served with child's choice of fries, Caesar salad or classic vegetables placed at top of plate.

FLATWARE

- heated 11½" round plate
- combo cup



KID'S VEGGIE PLATTER

QUALITY CHECK

Arrange the plate so that it is pleasing to the eye. Should include 2 carrot sticks, 2 celery sticks, 3 orange wedges, package of soda crackers and a combo cup of Ranch dressing.

FLATWARE

- 10½" round plate
- combo cup



BILLY MINER PIE

QUALITY CHECK

Billy Miner Pie must be cut equally and evenly and served firm. Hot fudge and caramel sauces are zig-zag'd over top of pie. Toasted almonds are sprinkled evenly over the pie.

FLATWARE

- chilled wide rim salad bowl



CHEESECAKE

QUALITY CHECK

Cheesecake must be served firm. Cherry topping is poured over the middle of the cake so that sauce runs down the sides and pools on both sides.

FLATWARE

- chilled 10½" round plate



BROWNIE SUNDAE

QUALITY CHECK

Ensure sundae is not melted and brownie has been heated until warmed through. Wedges of heated brownie are placed on either side of bowl with pointed ends facing up. Hot fudge and caramel sauce is carefully ladled over the ice cream. Topped with whipped cream and a maraschino cherry (stem on).

FLATWARE

- Supreme sundae bowl
- 10½" round plate



CHOCOLATE HEAVEN *(CND/PNW only)*

QUALITY CHECK

Chocolate Tartufo is frozen, placed atop a pool of chocolate fudge sauce in centre compartment. Chocolate brownie is placed on an angle in left side and garnished with a mint sprig. Chocolate Mousse is placed in right side with twisted orange wheel placed at pointed end.

FLATWARE

- chilled 3 compartment platter



APPLE CRUMBLE

QUALITY CHECK

Apple Crumble is hot prior to serving. Served with two scoops of vanilla ice cream and neatly drizzled with hot caramel topping. Garnished with a sprig of fresh mint.

FLATWARE

- black ceramic skillet
- 10½" plate



CRÈME BRULÉ

QUALITY CHECK

Custard is firm and sugar is golden brown on top. Garnish with a mint leaf in the centre of the dessert.

FLATWARE

- 10½" round plate



CHOCOLATE CAKE (USA only)

QUALITY CHECK

Two scoops of vanilla ice cream placed at pointed end of cake. Raspberry purée is zig-zag'd across ice cream. Sprig of fresh mint is placed between the two ice cream scoops.

FLATWARE

- chilled 11½" round plate



CARROT CAKE (USA only)

QUALITY CHECK

Two scoops of vanilla ice cream placed at pointed end of cake. Fresh sprig of mint is placed between the two ice cream scoops. Rim of plate is sprinkled with cinnamon.

FLATWARE

- chilled 11½" round plate



MARGARITA KEY LIME PIE (SW USA only)

QUALITY CHECK

Raspberry purée is zig-zag'd across centre of plate. Pie slice is placed atop the purée. Three rosettes of whipped cream are placed at wide end of pie coming up slightly over top of the pie. Fresh sprig of mint placed on the corner of the whipped cream. Rim of plate is sprinkled with icing sugar.

FLATWARE

- chilled 11½" round plate

