

# COOK & PRESENT – DINNER

## January 2009

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# MUSHROOMS NEPTUNE

## QUALITY CHECK

Mushrooms Neptune must be cooked until heated throughout and rosettes are golden brown.

FLATWARE: - 10½" plate  
- ceramic escargot dish

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Mushrooms Neptune, prepped	1 portion	1 portion
Lemon wedge	1 each	1 each
Parsley garnish	sprig	sprig

YIELD: 1 serving

STEP	ACTION
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1. Carefully remove any toothpicks, if necessary.
2. Place Neptune portion into pre-heated oven and bake for 6 - 8 minutes, or until heated throughout and rosettes are golden brown.

## PRESENTATION:

1. Place Neptune portion on plate, and garnish with lemon wedge, and parsley sprig.
2. Serve immediately with an appetizer fork.



# BAKED GARLIC SHRIMP

## QUALITY CHECK

Shrimp must be cooked until cheese is melted, garlic butter bubbling and shrimp fully cooked.  
Garnished with lemon wedge and parsley sprig.

FLATWARE: - 10½" plate  
- ceramic escargot dish

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Baked garlic shrimp, prepped	1 portion	1 portion
Parsley garnish	sprig	sprig
Lemon wedge	1 each	1 each
Roll	1 roll	1 roll

YIELD: 1 serving

STEP	ACTION
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1. Place baked garlic shrimp portion into a pre-heated oven and bake for 5 - 7 minutes, or until cheese is melted, garlic butter is bubbly and shrimp are cooked. DO NOT burn cheese.

*Note: You may want to place shrimp portion on a small sheet pan or pie plate while cooking, to avoid any excess moisture spilling in oven while cooking.*

## PRESENTATION:

1. Place shrimp portion on plate and add roll, lemon wedge and parsley sprig.
2. Serve immediately with an appetizer fork.





# CRAB CAKES (SW USA only)

## QUALITY CHECK

Cakes are evenly browned. Garnish is visible and lettuce leaf is crisp.

FLATWARE:     - 11½" round plate  
                  - black ceramic skillet

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Crab Cakes, prepped	2 cakes	2 cakes
Caper Dill Mayonnaise	2 fl. oz.	60 ml
Lemon wedge	1 piece	1 piece
Parsley sprig	1 piece	1 piece
Iceberg lettuce, shredded 1/8"	1 oz.	28 g
Carrot/red pepper confetti	sprinkle	sprinkle

YIELD: 1 serving

## STEP

## ACTION

1. Place two prepped crab cakes into a deep fryer basket and deep fry for 3 – 3½ minutes, until cooked and golden brown. Drain well.

## PRESENTATION:

1. Pile shredded lettuce in the black ceramic skillet.
2. Place cooked crab cakes in the middle of skillet with one slightly stacked against the other.
3. Zig-zag Caper Dill Mayonnaise sauce across the crab cakes.
4. Place lemon wedge and parsley sprig on the handle of the skillet.
5. Sprinkle with carrot/red pepper confetti.
6. Place skillet on plate and serve immediately.



# 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.

FLATWARE: - 10½" plate  
- ceramic escargot dish

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Escargot, prepped Parsley garnish Lemon wedge Roll (for dipping)	1 portion standard 1 each 1 each	1 portion standard 1 each 1 each

YIELD: 1 serving

STEP	ACTION
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1. Place escargot portion into pre-heated oven and bake for 5 - 7 minutes, or until golden brown and all butter is melted and bubbling.

*Note: You may want to place escargot portion on a small sheet pan or pie plate while cooking, to avoid any excess butter spilling in oven while cooking.*

## PRESENTATION:

1. Place escargot portion on plate, and garnish with a lemon wedge, roll and parsley.
2. Serve immediately, with an appetizer fork.



# AHI TUNA CROSTINI

## QUALITY CHECK:

Tuna is cooked no more than rare, evenly covered in black sesame seeds and is evenly sliced into 5 even pieces. Mushroom reduction is zig-zag'd with Cusabi dressing  
Mezzina chips are neatly stacked.

FLATWARE: three compartment plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Ahi tuna, thawed	3 oz.	85 g
Keg salt & pepper blend	sprinkle	sprinkle
Olive oil	½ fl. oz.	15 ml
Mezzina chips, prepared	5 each	5 each
Mushroom reduction, prepared, portioned	3 oz.	60 g
Black sesame seeds	¼ oz.	7 g
Cusabi dressing, cold	2 fl. oz.	60 ml
Lemon wedge	1 each	1 each
Parsley sprig	1 each	1 each
Green onions, very finely sliced, bias cut	½ oz	14 g

YIELD: 1 serving

## STEP

## ACTION

### CCP

1. Store tuna in a stainless steel insert with a blood strainer below 40°F (4°C) and topped with an ice bag.
2. On order, place one portion of mushroom reduction in the steamer to heat. Brush tuna with olive oil and sprinkle with salt & pepper. Place tuna on grill and cook to rare.
3. Place Mezzina chip portion in fryer and cook for 1½ to 2 minutes. DO NOT OVERCOOK MEZZINA CHIPS.

**Note:** Tuna will only take approximately 10 to 15 seconds per side for rare. DO NOT OVERCOOK THE TUNA!  
Mushroom reduction should not be piping hot; it only needs to be warm throughout.

4. Remove Mezzina chips from fryer and allow to drain.
5. Roll cooked tuna in black sesame seeds ensuring it is evenly coated. Using a sharp carving knife, carefully slice tuna into 5 even pieces.

### PRESENTATION:

1. Place mushroom reduction in left compartment, zig-zag with Cusabi dressing, and sprinkle with green onions. Fan tuna in the middle compartment. Neatly stack Mezzina chips in right side compartment. Place parsley sprig and a lemon wedge in the middle compartment beside the tuna.



# SHRIMP COCKTAIL

## QUALITY CHECK

Shrimp on outside of Martini glass; garnish visible; lettuce crisp

FLATWARE:     - chilled martini glass  
                     - combo cup  
                     - Keg coaster

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Shrimp, 13/15 ct., prepped, cooked	5 each	5 each
Iceberg lettuce, shredded, 1/8"	1½ oz.	42 g
Martini cocktail sauce, cold	1 fl.oz.	30 ml
Lemon wedge	1 each	1 each
Parsley	1 sprig	1 sprig

YIELD:    1 serving

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## STEP

## ACTION

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1. On order, mound shredded lettuce in centre of each chilled martini glass.
2. Ladle cocktail sauce into combo cup and gently place on shredded lettuce in centre of glass.
3. Hang each shrimp, tails outside, on rim of martini glass.
4. Carefully make a cut in a lemon wedge and hang wedge on rim of martini glass, skin side in.

## PRESENTATION:

1. Garnish with parsley sprig at edge of chilled martini glass
2. Serve to guest with martini glass placed on Keg coaster.





# SCALLOPS AND BACON

## QUALITY CHECK

Scallops and bacon must be baked until bacon is CRISP.

FLATWARE: - 10½" plate  
- HOT ceramic escargot dish  
- combo cup

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Scallops and Bacon, prepped	1 portion	1 portion
Martini cocktail sauce	1 fl. oz.	30 ml
Lemon wedge	1 each	1 each
Parsley garnish	sprig	sprig

YIELD: 1 serving

STEP	ACTION
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1. On order, place scallops and bacon portion in pie plate or portion pan and bake in convection oven.
2. Cook for 6-8 minutes or until bacon is crisp and scallops are cooked.

**Note:** *Bacon MUST be cooked until crisp. Under cooked bacon is very unappetizing.*

## PRESENTATION:

1. Place cooked scallops and bacon into a pre-heated (very hot) ceramic escargot dish. Toothpicks should all be facing up.

**Note:** *Scallops and bacon MUST NOT be served in the same dish that they are cooked in.*

2. Place hot dish on a plate, garnish with lemon wedge, parsley sprig, and a combo cup of cold martini cocktail sauce.



# 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

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Flatbread, prepped	1 each	1 each
Al Dente Pasta Sauce, hot	1.5 oz	45 ml
Fresh Bocconcini Cheese, thinly sliced	3 oz.	85 g
Basil, finely sliced into thin ribbons	¼ oz.	7 g
Balsamic Glaze	½ oz.	14 ml
Margarita Salt	Sprinkle	Sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, place one prepared flatbread on a clean cutting board. Evenly spread the pasta sauce over the surface of the flatbread. Leave approximately 1 cm of crust exposed around the edges.
2.	Neatly place the slices of fresh cheese on top of the pasta sauce. Space the cheese out so that when the flatbread is cut after cooking there is cheese in every section.
3.	Place the prepped Keg Flatbread on a clean pie plate and place into the oven. Cook the flatbread for approximately 3-4 minutes or until the Bocconcini cheese is melted and softened.

## PRESENTATION:

1. Remove the flatbread from the oven and place on a clean cutting board. Gently sprinkle the Margarita salt evenly over the cooked flatbread. Sprinkle the sliced basil over the entire flatbread. Cut the flatbread in half lengthwise, and then cut the flatbread on a bias twice creating six separate pieces. Note that the pieces should not be triangular, like pizza slices.
2. Place two pieces of flatbread in each section of the 3-compartment plate. Ensure the crust edges face the outside of each compartment. You will need to overlap the pieces to fit them on the plate.
3. From left to right, zigzag the Balsamic Glaze over all six pieces of flatbread. Serve immediately.

# SANTA FE CHICKEN DIP *(SW USA only)*

## QUALITY CHECK

Chips are fresh and warm. Dip is lightly browned and bubbly.

FLATWARE: - heated, wide rim salad bowl  
- 8 oz. rarebit

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Santa Fe Chicken Dip, prepped	1 portion	1 portion
Mezzina chips/red tortilla chips mix, prepped	1 portion	1 portion
Parsley garnish	sprig	sprig
Tomatoes, diced, ¼"	1 oz.	28 g
Green onions, slant cut	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	Just prior to opening, stock appy fridge with required amount of portioned Mezzina chips/ red tortilla chips to get through the night.
2.	On order, place portion of Santa Fe Chicken Dip into convection oven at 400°F (204°C)..
3.	Bake for 7-8 minutes or until dip is hot throughout, lightly browned and bubbly.
4.	With 1 minute remaining for the dip to cook, place Mezzina chips/red tortilla chips in deep fryer and cook for 2-3 minutes. <b>DO NOT OVERCOOK MEZZINA CHIPS.</b>
5.	Remove Mezzina chips/red tortilla chips from fryer and drain for 30 seconds.
6.	In a separate stainless bowl, sprinkle seasoning salt on hot Mezzina chips/red tortilla chips. <b><u>DO NOT USE FRENCH FRY BOWL.</u></b>

## PRESENTATION:

1. Remove cooked dip from oven. Place dip in centre of bowl and position Mezzina chips/red tortilla chips upwards on both sides of dip and inside well of salad bowl.
2. Sprinkle tomatoes and green onions evenly over the cooked dip.
3. Place parsley sprig at one end of oval baker.

# CRAB, PARMESAN, AND SPINACH DIP

## (PNW and CND)

### QUALITY CHECK

Mezzina and tortilla chips are fresh and warm. Dip is lightly browned and bubbly.

FLATWARE: - heated, wide rim salad bowl

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Crab and spinach dip, prepped	1 portion	1 portion
Mezzina chips/red tortilla chips, prepped	1 portion	1 portion
Parsley	sprig	sprig
Lemon wedge	1 each	1 each
Keg seasoning salt	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	Just prior to opening, stock appy fridge with required amount of portioned Mezzina chips/ red tortilla chips to get through the night.
2.	On order, place portion of crab dip into pre-heated convection oven.
3.	Bake for 7-8 minutes or until dip is hot throughout, lightly browned and bubbly.
4.	With 1 minute remaining for the dip to cook, place Mezzina chips/red tortilla chips in deep fryer and cook for 2-3 minutes. <b>DO NOT OVERCOOK CHIPS.</b>
5.	Remove Mezzina chips/red tortilla chips from fryer and drain for 30 seconds.
6.	In a separate stainless bowl, sprinkle seasoning salt on hot Mezzina chips/red tortilla chips. <b><u>DO NOT USE FRENCH FRY BOWL.</u></b>

### PRESENTATION:

1. Remove cooked dip from oven. Place dip in centre of bowl and position Mezzina chips/red tortilla chips upwards on both sides of dip and inside well of salad bowl.
2. Place parsley sprig and lemon wedge at opposite end of an oval baker.



# BAKED GOAT CHEESE

## QUALITY CHECK

Goat cheese is warmed and not overcooked. Presentation is attractive.

FLATWARE: - 3 compartment platter

INGREDIENTS:	AMOUNT	
	<i>Imperial</i>	<i>Metric</i>
Goat cheese, prepped	3 oz.	85 g
Crostini	8 pieces	8 pieces
Tomato basil salsa	2 fl. oz.	60 ml
Carrot/red pepper confetti	sprinkle	sprinkle
Parsley	1 sprig	1 sprig

YIELD: 1 serving

STEP	ACTION
1.	On order, place goat cheese in oven for 3-4 minutes until just warmed through.
2.	Place warmed goat cheese in middle compartment of plate.
3.	Fan crostini in two rows of 4 pieces in the left-hand compartment..
4.	Place tomato basil salsa in the centre of right-hand compartment.
5.	Place parsley sprig on side of warmed goat cheese.
5.	Sprinkle carrot/red pepper confetti on the plate around the goat cheese.







# CALAMARI

## QUALITY CHECK

It is only acceptable to thaw daily needs. Calamari is evenly breaded, lightly browned, and well drained.  
**DO NOT OVERCOOK.**

**FLATWARE:**        -    heated wide rim salad bowl  
                             -    ramekin

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Calamari portion, thawed	1 bag	1 bag
Calamari breading, prepared	1 oz.	30 g
Calamari dipping sauce, prepped, cold	2 fl. oz.	60 ml
Spicy seasoning mix, prepped, cold	2 fl. oz.	60 ml
Parsley sprig	1 sprig	1 sprig
Lemon wedge	1 each	1 each
Carrot/red pepper confetti	sprinkle	sprinkle

**YIELD:**    1 serving

STEP	ACTION
<b><u>Note:</u></b> <i>Only thaw the daily required amount of calamari portions (in original portion bags) under cold running water until just thawed.</i>	
1.	On order, remove portion from refrigerator and drain excess moisture from the bag (to avoid clumping). Place calamari portion into a stainless mixing bowl and ladle breading over top, toss well.
2.	Toss breaded calamari in coarse mesh strainer to remove excess breading. Separate as much as possible prior to dropping in the oil.
3.	Deep fry at 350°F. (176°C), shaking halfway through to loosen any pieces which may be stuck together. <b>COOK CALAMARI FOR 45 SECONDS TO 1 MINUTE. DO NOT OVERCOOK!</b>

## **PRESENTATION:**

1. Drain calamari on paper towels for 30 seconds. Place calamari in heated bowl and **EVENLY** ladle spicy seasoning mixture overtop of calamari.
2. Garnish with parsley sprig and a lemon wedge. Place ramekin of dipping sauce beside lemon wedge. Sprinkle rim of plate with confetti.



# TEMPURA ASPARAGUS & SNAP PEAS

## QUALITY CHECK

Vegetables should be at least 2/3<sup>rd</sup>s covered in batter when finished.

FLATWARE: - heated 11½" plate  
- ramekin  
- black skillet

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Tempura batter, prepped ( <i>must be cold</i> )	3 fl. oz.	90 ml
Asparagus and snap peas, portioned ( <i>must be cold</i> )	1 portion	1 portion
Flour	1oz.	28 g
Soy dipping sauce	2 fl. oz.	60 ml
Parsley garnish	sprig	sprig

YIELD: 1 serving

## STEP

## ACTION

**Note:** *Asparagus and snap pea portions must be cooled in the walk-in fridge for at least 4 hours prior to use, to ensure proper temperature. The tempura batter must be kept covered and held as cold as possible at all times when on the line.*

1. In one stainless mixing bowl, toss peas and asparagus in flour until coated thoroughly.
2. In a second stainless bowl, toss peas and asparagus in batter, covering completely.
3. Dump tempura vegetables into a fryer basket. Using tongs, evenly spread and separate vegetables as much as possible in the basket. *This is an essential step that must be performed to ensure this product will turn out correctly.*

**Note:** *The previous step should be done over a container to avoid a mess.*

4. Lower basket into fryer oil. Cook vegetables for 1½ -2 minutes, or until the batter is golden brown.
5. Let vegetables drain for 30 seconds.

## PRESENTATION:

1. Neatly arrange vegetables in black ceramic skillet and place skillet on plate.
2. Place ramekin of soy dipping sauce beside skillet and place parsley sprig beside the ramekin.
3. Serve immediately.

# CHICKEN STRIPS

## QUALITY CHECK

Chicken strips must be served completely cooked and light golden brown.

FLATWARE: - heated 10½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chicken strips, frozen (approx. 10 oz./285 g)	6 pieces	6 pieces
Regional choice of sauces (2)	2 fl. oz.	60 ml
Parsley garnish	1 sprig	1 sprig

YIELD: 1 serving

STEP	ACTION
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1. On order, place frozen chicken strips into a deep fryer basket and deep fry for 5 - 7 minutes or until completely cooked and golden brown. Drain well.

## PRESENTATION:

1. Ladle or squeeze sauces onto the centre of the plate.

*Note: To work effectively, each sauce should contrast the other in colour as well as viscosity*

2. Arrange cooked chicken strips in a circle around the pooled sauces. The ends of the chicken strips will be touching the sauces.
3. Place parsley sprig beside the sauce in between two chicken strips.

# CHICKEN STRIPS AND FRIES

## QUALITY CHECK

Chicken strips must be served completely cooked and light golden brown, with hot, fresh fries, 2 combo cups of sauces, and combo cup of ketchup.

FLATWARE: - heated 11½" plate  
- 3 combo cups

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken strips, frozen (approx. 8 oz./225 g)	6 pieces	6 pieces
Regional choice of sauces (2) (1 fl oz of each)	2 fl. oz.	60 ml
Parsley garnish	standard	standard
Keg fries, cooked	8 oz.	225 g
Ketchup, for fries	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
1.	On order, place breaded chicken strips into a deep fry basket, then deep fry for 5-7 minutes, or until completely cooked and golden brown.
2.	While chicken strips are cooking, place fries into a separate deep fry basket and deep fry for 1½ - 2½ minutes, or until fries are completely cooked and golden brown.
3.	Drain strips and fries well (at least 30 seconds) before serving.
4.	Place cooked drained fries into stainless bowl and toss with seasoning salt.

## PRESENTATION:

1. Pile fries neatly in the centre of the plate. Place chicken strips on top of fries.
2. Garnish plate with 2 combo cups of sauces, combo cup of ketchup, and parsley.

# CHICKEN STRIPS & CAESAR SALAD

## QUALITY CHECK

Caesar salad must be freshly made and crisp.  
Chicken strips must be completely cooked and light golden brown.

FLATWARE:    - wide rim salad bowl  
                  - 2 combo cups

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken strips, frozen ( <i>approx. 8 oz/225 g</i> )	6 pieces	6 pieces
Regional choice of sauces (2) (1 fl oz of each)	2 fl. oz.	60 ml
Caesar salad	1 portion	1 portion
Lemon wedge	1 each	1 each

YIELD: 1 serving

STEP	ACTION
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1. Cook chicken strips as per standard procedures.
2. Prepare Caesar salad.

## PRESENTATION:

1. Place Caesar salad evenly in salad bowl. Sprinkle Caesar with shredded Parmesan.
2. Place cooked chicken strips in a circle around the rim of the bowl.
3. Place 2 combo cups of sauces at the side of the bowl and garnish with lemon wedge.



# THREE PEPPER WINGS *(PNW only)*

## (from refrigerated state)

### QUALITY CHECK

Wings are cooked until crispy then tossed with sauce until evenly coated.

<b>FLATWARE:</b>	<ul style="list-style-type: none"> <li>- heated 10½" plate</li> <li>- combo cup</li> <li>- finger bowl assembly</li> </ul>
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INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chicken wings, prepped	10 each	10 each
Three pepper wing sauce, cold	2 fl. oz.	60 ml
Celery sticks 5"	3 each	3 each
Carrot sticks 5"	3 each	3 each
Blue cheese dressing	1 fl. oz.	30 ml
Parsley garnish	sprig	sprig

<b>YIELD:</b> 1 serving
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STEP	ACTION
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### If cooking refrigerated wings:

1. On order, deep fry wings for 5-7 minutes, or until wings are crispy and golden brown.
2. Remove wings from fryer, shake basket once or twice to loosen wings, then drain for 30 seconds.
3. Ladle cold sauce into a stainless bowl, add wings and toss wings in sauce until completely coated.

### PRESENTATION:

1. Pile wings carefully in the centre of a plate.
2. Garnish with a combo cup of blue cheese dressing, carrot and celery sticks and parsley sprig.
3. Serve with a finger bowl and extra cloth napkin.

<i>Wings</i>	<i>Sauce</i>	<i>Celery/Carrot sticks</i>	<i>Blue Cheese Dressing</i>	<i>Flatware</i>
20	3 fl. oz.	6 of each	3 fl. oz.	11 ½" plate, Bouillon bowl

30	4 fl. oz.	6 of each	3 fl. oz.	12 ½" plate, Bouillon bowl
50	6 fl. oz.	9 of each	6 fl. oz.	12 ½" plate, Bouillon bowl

## THREE PEPPER WINGS *(PNW only)* (from frozen state)

### QUALITY CHECK

Wings are cooked until crispy then tossed with sauce until evenly coated.

FLATWARE:	<ul style="list-style-type: none"> <li>- heated 10½" plate</li> <li>- combo cup</li> <li>- finger bowl assembly</li> </ul>
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INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken wings, prepped	10 each	10 each
Three pepper wing sauce, cold	2 fl. oz.	60 ml
Celery sticks 5"	3 each	3 each
Carrot sticks 5"	3 each	3 each
Blue cheese dressing	1 fl. oz.	30 ml
Parsley garnish	standard	standard

YIELD: 1 serving
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STEP	ACTION
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### If cooking frozen wings:

1. Just prior to opening, remove the required amount of chicken wings for the night and store in the appy fridge.  
*Any leftover wings at the end of the night should be returned to the freezer.*
2. On order, place frozen wings in deep fryer basket over a garbage receptacle to filter excess Frizzle Coater, and submerge in oil.
3. After approx. 3-4 minutes, remove basket from oil and shake vigorously to separate any wings which may be stuck together. Return basket to oil and cook for another 3-4 minutes or until wings are crispy and golden brown.
4. Remove wings from fryer, shake basket once or twice to loosen wings then drain for 30 seconds.
5. Ladle cold sauce into a stainless bowl, add wings and toss wings in sauce until completely coated.

## THREE PEPPER WINGS, *cont'd...* (from frozen state)

STEP	ACTION
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### PRESENTATION:

1. Pile wings carefully in the centre of a plate.
2. Garnish with a combo cup of blue cheese dressing, carrot and celery sticks and parsley.
3. Serve with a finger bowl and extra cloth napkin.

<u>Wings</u>	<u>Sauce</u>	<u>Celery/Carrot sticks</u>	<u>Blue Cheese</u>	<u>Flatware</u>
20	3 fl. oz.	6 of each	3 fl. oz.	11½" plate and Bouillon bowl
30	4 fl. oz.	6 of each	3 fl. oz.	12½" plate and Bouillon bowl
50	6 fl. oz.	9 of each	6 fl. oz.	12½" plate and Bouillon bowl

# NACHOS - REGULAR

(with add chicken option – *USA*)

## QUALITY CHECK

Mixed cheeses must be layered between corn tortilla chips, then baked until melted and bubbly. Nachos are served with guacamole, sour cream and salsa on the side.

FLATWARE:     -     11½" plate  
                      -     15" wicker nacho basket

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Keg cheese blend	5 oz.	142 g
Red and yellow corn tortillas, fried	4 oz.	114 g
Corn tortilla cups	3 each	3 each
Sour cream	2 fl. oz.	60 ml
Guacamole	2 fl. oz.	60 ml
Salsa	2 fl. oz.	60 ml
Tomatoes, diced, ¼"	½ oz.	14 g
Black olives, sliced, 1/8"	½ oz.	14 g
Jalapenos, sliced, 1/8"	½ oz.	14 g
Clear garlic oil	1 fl. oz.	30 ml
Ancho chili paste ( <i>US only</i> )	1 fl. oz.	30 ml
Prepped chicken ( <i>US only</i> )	1 portion	1 portion
Green onions, slant cut	½ oz.	14 g

YIELD:   1 serving

STEP	ACTION
1.	On order, place half the tortilla chips on a plate. Sprinkle half of the shredded cheddar and Jack cheese evenly over chips.
2.	Place remaining chips evenly over top, then sprinkle remaining cheese over chips.
3.	Sprinkle jalapenos, diced tomatoes and black olives evenly on top.
4.	Place nachos into a pre-heated convection oven and bake for 5 -7 minutes, or until chips are hot and cheese is melted and bubbly. DO NOT overcook.

ADD CHICKEN OPTION:       (*US stores only*)

1. Place clear garlic oil in a non-stick sauté pan and place over medium high heat.
2. Add chicken portion (see prep recipe – Chicken for Nachos) and sauté for approximately 2-3 minutes, turning chicken often.

## NACHOS - REGULAR, cont'd ... (with add chicken option - *USA*)

STEP	ACTION
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3. Add Ancho chilli paste and continue to cook.

### *CCP*

4. Chicken must be cooked until chicken reaches an internal temperature of 160°F (74°C), at the thickest part.
5. Use tongs to place the cooked chicken on top of cooked Nachos.

### PRESENTATION:

1. Line wicker basket with a cloth napkin.
2. Remove plate from oven and place on napkin. Sprinkle with chopped green onions.
3. Place guacamole, salsa and sour cream into 3 individual tortilla cups and arrange neatly on napkin beside plate of nachos at 3, 6 and 9 o'clock positions.
4. Serve immediately.

# NACHOS - KEG SIZE

(with add chicken option - *USA*)

## QUALITY CHECK

Mixed cheeses must be layered between corn tortilla chips, then baked until melted and bubbly. Nachos are served with guacamole, sour cream and salsa in the centre of chips.

FLATWARE:     -   12½" plate  
                      -   15" wicker nacho basket

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Keg cheese blend	10 oz.	285 g
Red and yellow corn tortillas, fried	8 oz.	227 g
Corn tortilla cups	3 each	3 each
Sour cream	3 fl. oz.	90 ml
Guacamole	3 fl. oz.	90 ml
Salsa	3 fl. oz.	90 ml
Tomatoes, diced, ¼"	1 oz.	28 g
Black olives, sliced, 1/8"	1 oz.	28 g
Jalapenos, sliced, 1/8"	1 oz.	28 g
Clear garlic oil	1 fl. oz.	30 ml
Ancho chili paste ( <i>US only</i> )	1 fl. oz.	30 ml
Prepped chicken ( <i>US only</i> )	1 portion	1 portion
Green onions, slant cut	1 oz.	28 g

YIELD:   1 serving

STEP	ACTION
1.	On order, place half the tortilla chips around the outside perimeter of plate, leaving enough space in the centre for 3 tortilla cups.
2.	Sprinkle half of shredded cheddar and Monterey Jack cheeses evenly over chips.
3.	Place remaining half of tortilla chips evenly over top, then evenly sprinkle remaining mixed cheeses on top, making sure the space in the middle is still maintained.

4. Sprinkle jalapenos, diced tomatoes and black olives evenly over the top.
5. Place nachos into a pre-heated convection oven and bake for 5-7 minutes, or until chips are hot and cheese is melted and bubbly. DO NOT overcook.

## NACHOS - KEG SIZE, cont'd...

### (with add chicken option)

STEP	ACTION
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#### ADD CHICKEN OPTION:      *(US stores only)*

1. Place clear garlic oil in a non-stick sauté pan and place over medium high heat.
2. Add chicken portion (see prep recipe – Chicken for Nachos) and sauté for approximately 2-3 minutes, turning chicken often.
3. Add Ancho chilli paste and continue to cook.

#### *CCP*

4. Chicken must be cooked until chicken reaches and internal temperature of 160°F (74°C), at the thickest part.
5. Use tongs to place the cooked chicken on top of cooked Nachos.

#### PRESENTATION:

1. Place plate with nachos in wicker basket. Sprinkle with chopped green onions.
2. Place guacamole, salsa and sour cream into 3 individual tortilla cups and arrange neatly in the centre of nachos. Serve immediately.

# KEG SLIDERS

## QUALITY CHECK:

Only thaw nightly needs of mini Ciabatta buns. 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.

FLATWARE: - three compartment plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Mini Ciabatta buns, thawed	3 pieces	3 pieces
Slider burger patties – 2 oz each, frozen	3 pieces	3 pieces
Blue Cheese Dressing	.5 fl oz	15 ml
Keg Honey BBQ Sauce, prepared	1 fl oz	30 ml
Swiss Cheese slice, quartered	¼ oz.	7 g
Frizzled onions	½ oz.	14 g
Parsley sprig	1 piece	1 piece
Keg Steak Seasoning	sprinkle	sprinkle
Butter brush	standard	standard

YIELD: 1 order

STEP	ACTION
<p><b>Note:</b> <i>It is acceptable to thaw <u>nightly needs</u> of slider patties. Any thawed patties left at the end of the night must be discarded.</i></p>	
1.	On order, butter brush 3 slider burger patties and place on grill. Season with Keg Steak Seasoning.
2.	Flip and season patties until internal temperature is 160°F. (72°C.) On last flip of one patty, place evenly quartered slice of Swiss cheese on top so that it slightly melts. Baste one patty on both sides with Keg BBQ sauce.
3.	With about one minute in the cook time of the sliders, remove 3 mini Ciabatta buns, slice evenly in half and place on grill. Toast buns for approximately 30 seconds, or until grill marks are present.
<p><b>Note:</b> <i>Slider Buns must be toasted in order to keep them fresh and to prevent them from drying out.</i></p>	
4.	Place bottom halves of sliced slider buns in the centre of each section of the platter. Starting on the left hand side place "cheese patty" on bun, place BBQ sauce basted patty on middle section and plain patty on the right hand side.



5. Pour Bleu cheese dressing evenly over plain patty. Try to prevent the dressing from spilling down the sides of the patty if possible. Neatly stack frizzled onions between the middle and right hand compartments.
6. Place top pieces of bun on each section so that they slightly overlap and lean on the right side of each patty.
7. Place parsley sprig on left hand section of platter. Serve immediately



# CRISPY DRY RIBS (*CND only*)

QUALITY CHECK:  
Riblets are cooked through.

FLATWARE: - black ceramic skillet

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Pork Button Bones	16 oz.	456 g
Keg Steak Seasoning	¼ oz.	8 g
Parsley sprig	1 piece	1 piece

YIELD: 1 order

STEP	ACTION
1.	On order, place portioned frozen button bones into a deep fry basket and deep fry for 5 to 7 minutes, or until completely cooked and golden brown
2.	Drain button bones thoroughly.
3.	Place in a stainless steel bowl while still hot and toss with Keg Steak Seasoning. Make sure seasoning is evenly mixed over button bones.

## PRESENTATION:

1. Place cooked and seasoned button bones into a black ceramic skillet.
2. Place parsley sprig in bowl of skillet resting against the handle.
3. Serve immediately.

# CAESAR SALAD

## QUALITY CHECK

Salad should be evenly coated with dressing, with an even topping of fresh Parmesan cheese. Lettuce must be dry, fresh and crisp. Fresh ground pepper is offered with every Caesar salad.  
Rim of bowl is decorated with parsley.

FLATWARE: - chilled wide rim salad bowl

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Romaine lettuce, chopped	4 oz.	114 g
Caesar dressing, prepped	1½ fl. oz.	45 ml
Croutons	½ oz.	14 g
Parmesan cheese, shredded	¼ oz.	7 g
Lemon wedge	1 each	1 each
Fresh ground black pepper	sprinkle	sprinkle
Parsley, chopped finely	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	Place romaine and croutons into bowl. Add Caesar dressing and toss well to coat evenly.
2.	Arrange in chilled salad bowl. Sprinkle rim of bowl with chopped parsley.
3.	Sprinkle evenly with shredded Parmesan cheese and serve with lemon wedge.

# HOUSE SALAD

## QUALITY CHECK

Lettuce and vegetables are completely covered with a thin layer of dressing.  
Cherry tomatoes and red onion rings are carefully placed for visual appeal.

FLATWARE: chilled wide rim salad bowl

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Spring Mix lettuce blend	2½ oz.	75 g
Long English cucumber, sliced ¼", halved	8 pieces	8 pieces
Red pepper, julienned ¼" slices x 3" long	3 each	3 each
Yellow pepper, julienned ¼" slices x 3" long	3 each	3 each
Red onion rings 1/8"	4 each	4 each
Cherry tomatoes, halved	6 each	6 each
Dijon vinaigrette	½ fl oz	15 ml
Parsley, chopped finely	sprinkle	sprinkle
Black pepper, cracked	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
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1. On order, place Spring mix into stainless mixing bowl and add cucumbers and red and yellow peppers.
2. Add Dijon vinaigrette and toss well so that vegetables and lettuce are thoroughly coated.

*Note: Dijon vinaigrette will tend to separate over time. Ensure that it is well stirred before adding to salad.*

## PRESENTATION:

1. Transfer to chilled salad bowl and neatly place cherry tomato halves around the rim of the bowl.
2. Add red onion rings on top of salad.
3. Sprinkle rim of the bowl with chopped parsley.

# SPINACH SALAD with BLEU or GOAT CHEESE

## QUALITY CHECK

Spinach is lightly coated with dressing. The remaining ingredients are neatly placed on top of spinach.

FLATWARE: - chilled wide rim salad bowl

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Baby Spinach	3 oz.	85 g
Chardonnay Vinaigrette, divided in half	1 fl. oz.	30 ml
Mandarin Orange slices, drained	2 oz.	56 g
Dried Cranberries	1 oz.	28 g
Seasoned Pecans, crumbled	½ oz.	14 g
Red Onions, diced	½ oz.	14 g
Parsley, chopped finely	sprinkle	sprinkle
<i>Guest's choice of:</i>		
§ Bleu cheese, crumbled	1 oz.	28 g
§ Goat cheese, crumbled	1 oz.	28 g

YIELD: 1 serving

STEP	ACTION
1.	On order, place the baby spinach into a stainless steel mixing bowl and toss with half of the required Chardonnay Vinaigrette until the spinach is thoroughly coated. Transfer coated spinach to a chilled salad bowl.
<b>Note:</b> <i>Chardonnay Vinaigrette will tend to separate over time. Ensure that it is well stirred before adding it to the spinach.</i>	
2.	Place the cranberries, mandarin oranges and pecans into the same stainless steel mixing bowl and add the remaining required Chardonnay Vinaigrette. Mix the ingredients until they are thoroughly coated.
<b>Note:</b> <i>Be gentle with the Mandarin oranges, as the segments are delicate. They should be full and intact in the final presentation.</i>	

## PRESENTATION :

- With the spinach in the salad bowl, neatly scatter the dressed cranberries, mandarins and pecans over spinach.
- Sprinkle the diced red onion over top of the salad.
- Crumble the Bleu or Goat cheese over top of the entire salad. Sprinkle parsley around the rim of the bowl.
- Deliver to the guest with a pepper mill and offer fresh pepper to top off the salad.

# ICEBERG WEDGE SALAD (*USA only*)

## QUALITY CHECK

Lettuce wedge sits evenly on plate

FLATWARE: - chilled 11½" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Iceberg lettuce, washed, trimmed, quartered	1 piece	1 piece
<i>Guest's choice of dressing:</i>		
§ Bleu Cheese dressing	3 fl. oz.	90 ml
§ with Bleu cheese crumbles	1oz.	28 g
<i>Or:</i>		
§ Ranch dressing	3 fl. oz.	90 ml
<i>Both salads are topped with:</i>		
Diced tomatoes	½ oz.	14 g
Bacon bits	½ oz.	14 g
Parsley, finely chopped	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	Trim outer leaves from a whole head of iceberg lettuce. Slice lettuce head into quarters. Remove core pieces.
2.	Ensure that each wedge sits evenly on plate, cut side up. You may need to "nick" the underside of the wedge for it to sit evenly on the plate.

## PRESENTATION:

- Place lettuce wedge on appropriate plate.
- Ladle Bleu cheese dressing over wedge and garnish with Bleu cheese crumbles, bacon bits and diced tomatoes sprinkled evenly over top of dressing ... *OR* ...
- Ladle Ranch dressing over wedge and garnish with bacon bits and diced tomatoes sprinkled evenly over top of dressing.
- Sprinkle chopped parsley lightly around rim of plate.

# FRENCH ONION SOUP

## QUALITY CHECK

Each portion of soup must be served hot, with cheeses melted and browned, and a good distribution of onions.

FLATWARE: - heated onion soup bowl  
- 7" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Onion soup, hot	10 fl. oz.	300 ml
Swiss cheese, 1 oz./28 g slices	2 slices	2 slices
Rusk soup crouton	1 each	1 each
Parmesan	1 level soup spoon	1 level soup spoon
Parsley garnish	sprig	sprig

YIELD: 1 serving

STEP	ACTION
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1. Quickly heat onion soup following standard preparation recipe.

*Note: Onion soup may only be held on steamtable for a maximum of 2 hours, then a fresh batch must be heated for use.*

## CCP

2. Store hot onion soup, in steamtable or double boiler above 140°F (60°C), with a secure lid in place.
3. Place 1 Rusk soup crouton on top of soup.
4. Top soup and crouton with slices of Swiss cheese.
5. Sprinkle one level soup spoon of Parmesan cheese evenly over top of Swiss cheese slices.
6. Place in oven until cheese is melted and browned.

## PRESENTATION:

1. Set soup bowl on top of round plate.
2. Garnish soup with parsley sprig on top of melted cheese.
3. Serve immediately with a soup spoon.



# STEAMED ASPARAGUS

## QUALITY CHECK

Asparagus is not overcooked.

FLATWARE: - heated black ceramic skillet

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Asparagus, fresh	1 portion	1 portion
Butter, whipped	1 fl. oz.	60 ml
Lemon wedge	1 piece	1 piece

YIELD: 1 serving

## STEP

## ACTION

1. On order, place asparagus portion in steamer. Cook for 3 minutes. **DO NOT OVERCOOK.**
2. Using tongs remove asparagus from steamer and place into black ceramic skillet.

## PRESENTATION:

1. Place 1 fl. oz. of whipped butter in centre of the asparagus.
2. Place lemon wedge in the handle of the skillet.
3. Serve immediately.

# BROCCOLI AU GRATIN

## QUALITY CHECK

Excess moisture is drained off before being placed in the oven.  
Broccoli au gratin is heated throughout. Cheese is melted and golden brown.

FLATWARE: - black skillet  
- 10½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Broccoli Au Gratin, prepared Parsley sprig	1 portion 1 sprig	1 portion 1 sprig

YIELD: 1 serving

STEP	ACTION
1.	On order, gently press down on the portioned Broccoli au Gratin to ensure it is evenly distributed in the black skillet and then remove plastic wrap from the skillet. Drain any excess moisture before placing in pre-heated convection oven.
2.	Bake for 10-12 minutes, or until heated throughout and cheese is bubbling.

## PRESENTATION:

1. Remove skillet from oven and place on plate.
2. Place parsley sprig on skillet by handle.
3. Serve immediately.

## SPINACH SAUTE (*USA only*)

### QUALITY CHECK

Spinach is just cooked and bacon is hot and crisp

FLATWARE: - black ceramic skillet

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Baby spinach, fresh	9 oz.	257 g
Clear garlic oil	2 oz.	57 g
Bacon bits	1 oz.	28 g

YIELD: 1 serving

### STEP

### ACTION

1. In a large non-stick sauté pan over high heat, add the clear garlic oil and allow the oil to get hot. Add the bacon bits and cook until they begin to crisp – approximately 30 seconds.
2. Add the prepped fresh spinach. Saute until the spinach is just starting to wilt and shrink in size.
3. Remove from heat immediately, drain excess moisture and transfer to a black skillet.

# TRIO SAMPLER

## QUALITY CHECK:

All sides are cooked as per established procedures. All sides are half portions and are finished cooking at the same time.

FLATWARE: - three compartment plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
<u>Sweet Potato Fries:</u> Sweet potato fries	½ portion (4 oz.)	½ portion (114 g)
<u>Steamed Asparagus:</u> Asparagus, fresh Whipped butter Lemon wedge	½ portion (4 oz.) ½ oz. 1 each	½ portion (114 g) 14 g 1 each
<u>Sautéed Mushrooms:</u> Mushrooms - button and portabella mix, prepped Clear garlic oil Chicken and rib seasoning	½ portion (5 oz.) 1 fl. oz. ¼ oz.	½ portion (143 g) 30 g 7 g

YIELD: 1 serving

STEP	ACTION
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1. On order prepare all sides following current established recipes and cooking procedures.  
All sides must be finished cooking at the same time.

## PRESENTATION:

1. Place Sweet Potato Fries in the left hand compartment, sautéed mushrooms in the middle compartment, and steamed asparagus in the right hand compartment.
2. Place whipped butter on top of asparagus just prior to serving. Place lemon wedge beside asparagus.
3. Serve platter immediately.

# SAUTEED MUSHROOMS

## QUALITY CHECK

Mushrooms must be cooked frequently in small batches and held for no more than 20 minutes.

FLATWARE (for side orders): - heated black skillet

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Mushrooms – button and portabella mix, prepped	10 oz.	285 g
Clear garlic oil	1 fl. oz.	30 ml
Chicken and Rib seasoning	½ oz.	14 g

YIELD: 56 oz. (1.6 kg)  
SHELF LIFE: 30 minutes

STEP	ACTION
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1. Place a large non-stick sauté pan over high heat. Add clear garlic oil and mushrooms.
2. Sauté for about 3-4 minutes, or until mushrooms begin to brown.
3. Sprinkle with Chicken and Rib Seasoning and sauté for another 2-3 minutes, or until mushrooms are golden brown.
4. Hold hot in the steam table above 140°F (60°C) for a maximum of 20 minutes.

## PRESENTATION:

1. For side orders, place 10 oz. (285 g) of cooked mushrooms into a heated black ceramic skillet. Garnish with parsley sprig placed near the handle of the skillet.
2. For single servings, place 3 oz. (85 g) of cooked mushrooms directly on the plate.

# GARLIC CHEESE TOAST

## QUALITY CHECK

Cheese mixture is melted and golden brown.

FLATWARE: - three compartment plate

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Cheese toast bread, prepared Cheese toast mixture, prepared Parsley, fresh, chopped	1 serving 4 fl. oz. sprinkle	1 serving 120 ml sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, spread 2 fl. oz. of cheese mixture over each slice of cheese toast bread, ensuring to reach the edges, and place in a pre-heated oven.
2.	Cook bread until cheese mixture is bubbling and golden brown, about 4-5 minutes.

## PRESENTATION:

1. Slice French stick into six pieces, diagonally, on an angle.
2. Place two pieces uniformly in each compartment of a three compartment plate slightly overlapping each other.
3. Sprinkle cheese toast with chopped parsley. Serve immediately.

# GARLIC MASHED POTATOES

## QUALITY CHECK

Potatoes are kept covered while not in use. Sprinkle with chopped parsley after plating.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Garlic mashed potatoes, prepped Parsley, chopped finely	1 insert as required	1 insert as required

YIELD: 6.4 lbs (2.9 kg) - 10 servings

## STEP

## ACTION

### CCP

1. Prior to opening, place foil wrapped insert of potatoes into steamer and heat for 40-45 minutes, or until internal temperature in the centre is above 165°F (74°C).
2. Remove foil and stir. Place onto a pre-heated steamtable and cover with a lid.

### PRESENTATION:

1. Spoon or ladle (DO NOT USE AN ICE CREAM SCOOP) 10 oz. (285 g) of potatoes onto a heated plate as per established presentation procedures. Sprinkle with chopped parsley.

# KEG FRIES

## QUALITY CHECK

Fries must be deep fried until golden brown, drained well, then sprinkled lightly with seasoning salt.  
Fries must not be served with any debris. Skim fryer frequently.

FLATWARE: - combo cup (ketchup)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Keg fries, frozen Seasoning salt Ketchup	8 oz. sprinkle 1 fl. oz.	225 g sprinkle 30 ml

YIELD: 1 serving

STEP	ACTION
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**Note:** *Keg fries must be held completely frozen in a freezer at the broiler bar.*

1. Check that deep fryer is 350°F (176°C), using a deep fry thermometer
2. Place frozen fries into a deep fry basket, then plunge into hot fryer and shake for 15 - 20 seconds, to ensure fries remain separate.

**Note:** *If more than 1 portion of fries are being cooked at the same time, DO NOT fill basket more than 1/3 full.*

3. Cook fries for 4 - 5 minutes, until all fries are cooked and evenly golden brown.
4. Remove basket from fryer, once fries are cooked, shake once or twice, and drain for 30 seconds.
5. Place cooked fries into a stainless bowl and sprinkle lightly with seasoning salt. Toss carefully.

**Note:** *DO NOT shake seasoning salt on fries over deep fryer, as the salt breaks down the oil quicker.  
DO NOT hold fries in baskets over hot oil.*

## PRESENTATION:

1. Place hot fries on a plate with entrée, and serve immediately with a combo cup of ketchup.



# SWEET POTATO FRIES

## QUALITY CHECK

Fries must be deep fried until golden brown, drained well, then sprinkled lightly with seasoning salt.  
Fries must not be served with any debris. Skim fryer frequently.

FLATWARE: - heated black skillet  
- 10½" plate  
- combo cup

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sweet Potato Fries, frozen Rosemary Mayonnaise	8 oz. 1 ½ fl. oz.	225 g 45 ml

YIELD: 1 serving

STEP	ACTION
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*Note: Sweet Potato fries must be held completely frozen in a freezer at the broiler bar.*

1. Check that the deep fryer is 350°F (176°C), using a deep fry thermometer.
2. Place frozen sweet potato fries into a deep fry basket, then plunge into hot fryer and shake for 15-20 seconds, to ensure fries remain separate.

*Note: If more than 1 portion of fries are being cooked at the same time. DO NOT fill basket more than 1/3 full.*

3. Cook fries for 1 to 1½ minutes, until all fries are cooked and evenly golden.
4. Remove basket from fryer, once fries are cooked, shake once or twice and then drain for 30 seconds.

*Note: DO NOT hold fries in baskets over hot oil.*

## PRESENTATION:

1. Place hot fries into a black skillet

2. Serve immediately with a combo cup of Rosemary Mayonnaise.
3. For side orders use ½ portion (4 oz.) of cooked Sweet Potatoes and 1 oz of Rosemary Mayonnaise in a combo cup, served on the entrée plate.

## BAKED POTATO

### QUALITY CHECK

Potatoes must be cooked throughout, then sliced 2/3<sup>rd</sup>'s open and garnished with the guest's choice of condiments.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Baked potato	1 each	1 each
<i>Guest's choice of condiments:</i>		
Butter	1 fl. oz.	30 ml
Sour cream	1 fl. oz.	30 ml
Green onions, sliced 1/8"	¼ oz.	7 g
Bacon bits	¼ oz.	7 g
<b>OR</b>		
Three cheese butter	2 fl. oz.	60 ml

YIELD: 1 serving

STEP	ACTION
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*Note: A fresh supply of hot, cooked potatoes must be available every hour. Be sure to stagger the amount of potatoes being cooked at one time to account for slower and busier periods during the evening.*

1. Cook potatoes in a pre-heated oven at 400°F (204°C) for 1 hour, or until cooked.

*Note: To check if potatoes are cooked, carefully stick a knife into the potato, then remove. The knife should enter and slide out of potato easily and have no potato attached to it once drawn out.*

2. Place cooked potatoes into a pre-heated potato drawer.

### PRESENTATION:

1. Slice potato 2/3<sup>rd</sup>'s open and create an opening by gently squeezing potato at either end.
2. Garnish potato with guest's choice of condiments.
3. Place potato on a plate, following established plate presentation procedures and serve immediately.

## RICE PILAF

## QUALITY CHECK

Rice is steamed until heated throughout.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Rice Pilaf, prepped, portioned	8 oz.	225 g

YIELD: 1 serving

STEP	ACTION
1.	On order, place rice in steamer and heat for 10 – 12 minutes, or until rice is heated throughout.
2.	Transfer to appropriate heated plate or side dish.
3.	Serve immediately.

## CLASSIC - SIRLOIN/TERIYAKI

### QUALITY CHECK

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

FLATWARE: - heated 11½" plate  
- combo cup (PNW only)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin/Teriyaki Sirloin, prepped	8 oz.	228 g
Vermouth, if necessary		
Caesar Salad	1 serving	1 serving
Classic vegetable mix	6 oz.	170 g
Baked potato	1 serving	1 serving
Sweet Teri Sauce, hot ( <i>PNW only</i> )	1 fl oz	30 ml

YIELD: 1 serving

### STEP

### ACTION

1. Place sirloin appropriately on grill.
2. Flip and cook sirloin until the desired doneness is reached, with distinct grill marks.

*Note: Remove any excess char and grease from sirloin prior to serving.*

### PRESENTATION:

1. Place cooked sirloin on the appropriate heated plate, with the fat cap facing towards the centre of the plate.
2. Arrange plate with baked potato and classic vegetable mixture.
3. *For PNW Kegs:* Place combo cup of Sweet Teri sauce on plate if needed.

## CLASSIC - NEW YORK

### QUALITY CHECK

New Yorks must be served hot off the grill, cooked to the desired doneness with distinct grill marks. All excess char and grease must be removed prior to serving.

FLATWARE: - heated 12 ½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
New York, prepped	10 oz. (CND) / 12 oz. (USA)	285 g / 340 g
Vermouth, if necessary		
Caesar salad	1 serving	1 serving
Classic vegetable mix	6 oz.	170 g
Baked potato	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
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1. Place New York appropriately on grill.
2. Flip and cook New York until the desired doneness is reached, with distinct grill marks.

*Note: Remove any excess char and grease from New York prior to serving.*

### PRESENTATION:

1. Place cooked New York on a heated plate, with fat cap facing towards the centre of the plate.
2. Arrange plate with baked potato and classic vegetable mixture.

# CLASSIC - PRIME RIB

## QUALITY CHECK

Each slice must be weighed on an accurate scale prior to serving.

FLATWARE: - heated 12 ½" plate  
- ramekin (au jus)  
- combo cup (horseradish)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime rib, cooked	8 oz. (CND) / 10 oz. (USA)	225 g / 285 g
Horseradish, prepared	1 fl. oz.	85 g
Red wine herb au jus, hot	2 fl. oz.	30 ml
Classic vegetable mix	6 oz.	170 g
Caesar Salad	1 serving	1 serving
Baked potato	1 serving	1 serving

YIELD: 1 serving

## STEP

## ACTION

### PRESENTATION:

1. Place prime rib slice on a heated plate with the fat cap facing toward the centre of the plate.
2. Arrange plate with baked potato, a ramekin of red wine herb au jus, a combo cup of prepared horseradish and classic vegetable mixture.

# CLASSIC - FILET

## QUALITY CHECK

Filets must be served hot off the grill, cooked to the desired doneness with distinct grill marks.  
All excess char and grease must be removed prior to serving.

FLATWARE: - heated 11 ½" plate  
- ramekin

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Filet, prepped	7oz.	200 g
Vermouth, if necessary		
Béarnaise sauce, hot	2 fl. oz.	60 ml
Caesar Salad	1 serving	sprinkle
Classic vegetable mix	6 oz.	170 g
Baked potato	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
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- 1 Place filet appropriately on grill.
2. Flip and cook filet until the desired doneness is reached, with distinct grill marks.

*Note: Remove toothpick and any excess char and grease from filet prior to serving.*

## PRESENTATION:

1. Place cooked filet on appropriate heated plate, with side seam facing towards centre of the plate.
2. Arrange plate with ramekin of hot Béarnaise sprinkled with chopped parsley, baked potato and classic vegetable mixture.

## GRILLED SIRLOIN: 8 oz. and 12 oz.

### QUALITY CHECK

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

FLATWARE: - heated 11½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin, prepped	8 oz. / 12 oz.	225 g / 342 g
Vermouth, if necessary		
Baked potato	1 serving	1 serving
Garnish	standard	standard

YIELD: 1 serving

STEP	ACTION
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1. On order, select the required cut of sirloin according to guest's choice of desired doneness and place appropriately on grill.
2. Flip and cook sirloin until the desired doneness is reached, with distinct grill marks.

*Note: Remove any excess char and grease from sirloin prior to serving.*

### PRESENTATION:

1. Place cooked sirloin on the appropriate heated plate, with the fat cap facing towards the centre of the plate.
2. Arrange plate with baked potato and standard garnish (see *Garnish Summary* on page 111).



## BASEBALL SIRLOIN: 12 oz.

### QUALITY CHECK

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

FLATWARE: - heated 11½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin (baseball), prepped	12 oz.	342 g
Vermouth, if necessary		
Twice baked potato	1 serving	1 serving
Garnish	standard	standard

YIELD: 1 serving

STEP	ACTION
1.	On order, select the required cut of sirloin according to guest's choice of desired doneness and place appropriately on grill.
2.	Flip and cook sirloin until the desired doneness is reached, with distinct grill marks.
<i>Note: Remove any excess char and grease from sirloin prior to serving.</i>	
3.	Place prepared twice baked potato in oven for 12 -15 minutes or until hot throughout and top is golden brown.

### PRESENTATION:

- Place cooked sirloin on the appropriate heated plate, with the fat cap facing towards the centre of the plate.
- Arrange plate with twice baked potato and standard garnish (see *Garnish Summary* on page 111).

## TERIYAKI SIRLOIN: 8 oz.

### QUALITY CHECK

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

FLATWARE: - heated 11½" plate  
combo cup (PNW)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin (Teriyaki), prepped	8 oz.	225 g
Vermouth, if necessary		
Baked potato	1 serving	1 serving
Garnish	standard	standard
Sweet Teri Sauce (PNW only)	1 fl oz	30 ml

YIELD: 1 serving

### STEP

### ACTION

1. On order, select the required cut of sirloin according to guest's choice of desired doneness and place appropriately on grill.
2. Flip and cook sirloin until the desired doneness is reached, with distinct grill marks.

**Note:** Remove any excess char and grease from sirloin prior to serving.

### PRESENTATION:

1. Place cooked sirloin on the appropriate heated plate, with the fat cap facing towards the centre of the plate.
2. Arrange plate with baked potato and standard garnish (see *Garnish Summary* on page 111).
3. *For PNW Kegs:* Place a combo cup of Sweet Teri Sauce on the plate.

# BALSAMIC MUSHROOM SIRLOIN

## QUALITY CHECK:

Mushroom topper is heated until "just" cooked, then placed neatly on top of the steak.

FLATWARE: heated 11½ inch plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin, prepped	8 oz	225 g
Balsamic Cream Sauce, cold	3 fl oz	90 ml
Mushroom mix topper, prepped	1 portion	1 portion
Clear garlic Sauce	½ fl oz	15 ml
Garnish	Standard	Standard
Fresh Parsley finely minced	Sprinkle	Sprinkle
Baked Potato	1 each	1 each

YIELD: 1 serving

STEP	ACTION
1.	On order, select the required cut of sirloin according to the guest's choice of doneness and place appropriately on the grill.
2.	Flip and cook steak until the desired doneness is reached, with distinct grill marks
3.	When steak is 2/3 <sup>rd</sup> s done, place a sauté pan over medium high heat; add clear garlic sauce and heat until bubbly. Add mushroom mix topper. Cook until mushrooms are heated through and golden brown, approximately two minutes. Drain excess clear garlic oil from pan, and then ladle Balsamic Cream Sauce in to sauté pan and cook <u>until just heated through</u> .
4.	Steak & mushroom topping must be finished cooking at the same time. Remove any excess char and grease from steak.

## PRESENTATION:

- Place cooked steak on heated plate, with the fat cap facing the center of the plate.
- Place mushroom topping neatly on top of and around steak. Sprinkle with fresh minced parsley.
- Arrange plate with standard garnish (see *Garnish Summary* on page 111) and baked potato.

NEW YORK: 10 oz. and 14 oz. (CND)  
NEW YORK: 12 oz. and 16 oz. (USA)

QUALITY CHECK

New Yorks must be served hot off the grill, cooked to the desired doneness with distinct grill marks. All excess grease and char must be removed prior to serving.

FLATWARE - heated 11½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
New York, prepped	10 oz. / 14 oz. (CND)	285 g / 400 g
New York, prepped	12 oz. / 16 oz. (USA)	342 g / 456 g
Vermouth, if necessary		
Baked potato	1 serving	1 serving
Garnish	standard	standard

YIELD: 1 serving

STEP	ACTION
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1. On order, select the required size and cut of New York according to guest's choice of sizing and desired doneness, and place appropriately on grill.
2. Flip and cook New York until the desired doneness is reached, with distinct grill marks.

*Note: Remove any excess char and grease from New York prior to serving.*

PRESENTATION:

1. Place cooked New York on a heated plate, with fat cap facing towards the centre of the plate.
2. Arrange plate with baked potato and standard garnish (see *Garnish Summary* on page 111).

PEPPERCORN NEW YORK: 10 oz. and 14 oz. (CND)  
 PEPPERCORN NEW YORK: 12 oz. and 16 oz. (USA)

QUALITY CHECK

New York must be evenly coated with cracked black pepper and cooked to the desired doneness.  
 Peppercorn sauce is served HOT.

FLATWARE: - heated 11½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
New York, prepped	10 oz. / 14 oz.	285 g / 400 g
New York, prepped	12 oz. / 16 oz.	342 g / 456 g
Keg peppercorn sauce, hot	3 fl. oz.	90 ml
Black pepper, cracked	¼ oz.	7 g
Baked potato	1 serving	1 serving
Garnish	standard	standard

YIELD: 1 serving

STEP	ACTION
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CCP

- Just prior to opening, quickly heat peppercorn sauce to above 165°F (74°C), then hold hot above 140°F (60°C), in a pre-heated steamtable or double boiler with a secure lid in place.
- Select the peppercorn New York according to guest's choice of size and desired doneness.
- Sprinkle cracked black pepper evenly over sides of steak just prior to cooking, and rub in gently.
- Place New York appropriately on grill.
- Flip and cook New York until the desired doneness is reached.

*Note: Remove any excess char and grease prior to serving.*

PRESENTATION:

- Place cooked New York on a heated plate with the fat cap facing the centre of the plate.
- Place hot peppercorn sauce over the tail end of the New York, allowing peppercorn sauce to fall on and around steak. Ensure that half of the steak is covered in sauce and half is not.

3. Arrange plate with baked potato and standard garnish (see *Garnish Summary* on page 111).

## GRILLED FILET: 7 oz. and 10 oz.

### QUALITY CHECK

Filets must be served hot off the grill, cooked to desired doneness with distinct grill marks.  
Toothpick and all excess char must be removed prior to serving.

FLATWARE: - heated 11 ½" plate  
- ramekin

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Filet, prepped	7 oz. / 10 oz.	200 g / 285 g
Vermouth, if necessary		
Béarnaise sauce, hot	2 fl. oz.	60 ml
Twice baked potato	1 serving	1 serving
Garnish	standard	standard
Parsley, fresh, chopped	sprinkle	sprinkle

YIELD: 1 serving

### STEP

### ACTION

### CCP

- Just prior to opening, quickly heat Béarnaise sauce to above 165°F (74°C), then hold hot, above 140°F (60°C), in a pre-heated steamtable.
- On order, place filet appropriately on grill.
- Flip and cook filet until the desired doneness is reached, with distinct grill marks.
- Place prepared twice baked potato in oven for 12 -15 minutes or until hot throughout and top is golden brown.

*Note: Remove toothpick from cooked filet, and any excess char or grease prior to serving.*

### PRESENTATION:

- Place cooked filet on the appropriate heated plate, with the side seam facing towards the centre of the plate.
- Garnish plate with ramekin of hot Béarnaise sauce sprinkled with chopped parsley, twice baked potato and standard garnish (see *Garnish Summary* on page 111).

# BLEU CHEESE FILET

## QUALITY CHECK:

Crust is evenly browned. Roasted Garlic cloves are placed neatly on top of crust.

FLATWARE: heated 11 ½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Filet, prepped	7 oz.	200 g
Bleu Cheese Crust, prepped, held cold	2 fl. oz.	60 ml
Roasted Garlic cloves, prepped	3 cloves	3 cloves
Twice Baked Potato	1 serving	1 serving
Garnish	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
1.	On order, select appropriate cut of filet according to guest's desired degree of doneness, and place appropriately on the grill.
2.	Flip and cook steak until steak is cooked to within 1 degree under guest's desired degree of doneness with distinct grill marks.
3.	Place prepared twice baked potato in oven for 12 -15 minutes or until hot throughout and top is golden brown.
4.	Remove steak from grill and place on pie plate. Spread portion of Bleu Cheese Crust on top of steak and place in oven for 3-4 minutes to lightly brown. <i>Ensure crust covers entire top of the filet.</i> Topping should be slightly "textured" to enhance the presentation.
5.	Ensure toothpick is removed before plating steak.

## PRESENTATION:

- Place cooked steak on heated plate with the side seam facing in.
- Place prepped Roasted Garlic cloves on top of crust.
- Place hot twice baked potato on plate.
- Arrange plate with garnish (see *Garnish Summary* on page 111).

## RIB STEAK: 16 oz.

### QUALITY CHECK

Rib steak must be served hot off the grill, cooked to the desired doneness with distinct grill marks. All excess grease and char must be removed prior to serving.

FLATWARE: - heated 12 ½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Rib Steak, prepped	16 oz.	456 g
Butter, for brushing	standard	standard
Keg steak seasoning	sprinkle	sprinkle
Twice baked potato	1 serving	1 serving
Sautéed mushrooms, (cooked weight)	3 oz. wt.	85 g
Garnish	Standard	standard

YIELD: 1 serving

STEP	ACTION
1.	On order, select rib steak according to guest's choice of desired degree of doneness, and place appropriately on grill. If opening a cryovac, blot steak dry, butter brush and then ensure proper amount of Keg seasoning is placed on steak.
2.	Flip and cook rib steak until the desired doneness is reached, with distinct grill marks.
3.	Place prepared twice baked potato in oven for 12 -15 minutes or until hot throughout and top is golden brown.

*Note: Remove any excess char and grease from rib steak prior to serving.*

### PRESENTATION:

- Place cooked rib steak on a heated plate, with the fat cap facing away from the guest.
- Place the mushrooms to one side of the steak. Place twice baked potato and standard garnish (see *Garnish Summary* on page 111) beside the mushrooms. .



# SIRLOIN OSCAR

## QUALITY CHECK

Oscar topping must be heated until "just" cooked, then placed evenly on top of steak.

FLATWARE: - heated 11½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin, prepped	8 oz.	225 g
Oscar combo, prepped	1 portion	1 portion
Asparagus spears, chopped 1"	2 spears	2 spears
Clear garlic sauce	1 fl. oz.	30 ml
Baked potato	1 serving	1 serving
Béarnaise sauce, hot	2 fl. oz.	60 ml
Lemon wedge	1 each	1 each
Vermouth, if necessary	as required	as required
Garnish	standard	standard

YIELD: 1 serving

STEP	ACTION
1.	On order, select the required cut of sirloin according to the guest's choice of doneness and also ensure that the steak is suitable to hold a topper (ie., has a level top). Place appropriately on grill.
2.	Flip and cook steak until desired doneness is reached, with distinct grill marks.
3.	When steak is 2/3rds done, place a sauté pan over medium high heat, add clear garlic sauce and heat until bubbly. Add Oscar combo and asparagus and toss gently. Cook until seafood is "just"cooked and asparagus is tender crisp, approximately 2 minutes. <b>DO NOT OVERCOOK!!</b>
4.	Steak and Oscar topping must be finished cooking at the same time. Remove any excess char and grease from steak and drain Oscar topping well.

## PRESENTATION:

1. Place cooked steak on heated plate, with the fat cap facing the centre of the plate.
2. Place seafood and asparagus neatly on top of the centre of steak.

- Ladle hot Béarnaise sauce evenly over Oscar topping and steak.
- Arrange plate with baked potato and standard garnish (see *Garnish Summary* on page 111). Garnish with a lemon wedge.

## GRILLED SIRLOIN CAESAR *(USA only)*

### QUALITY CHECK

Sirloin must be served hot off the grill, cooked to desired doneness. Fat cap must be removed. Sirloin is fanned evenly over salad. Tomato Basil Salsa is evenly spread over the middle of the sliced sirloin pieces

FLATWARE: - chilled wide rim salad bowl

INGREDIENTS:	AMOUNT	
	<i>Imperial</i>	<i>Metric</i>
Romaine lettuce, prepped	4 oz.	114 g
Caesar salad dressing	1½ fl. oz.	45 ml
Croutons	½ oz.	14 g
Parmesan cheese, shredded	¼ oz.	7 g
Lemon wedge	1 each	1 each
Sirloin, prepped	6 oz.	170 g
Fresh ground black pepper	sprinkle	sprinkle
Parsley, chopped finely	sprinkle	sprinkle
Tomato Basil Salsa	2 fl oz	56 ml

YIELD: 1 serving

STEP	ACTION
1.	On order, select the required size and cut of prepped sirloin according to the guest's choice of desired doneness and place appropriately on the grill.
2.	Flip and cook sirloin until the desired doneness is reached, with distinct grill marks.
3.	Portion chopped romaine lettuce, drain well of all excess moisture and place in a mixing bowl. Add croutons and Caesar dressing and carefully toss until all items are coated with dressing.
4.	Using a sharp knife, remove fat cap from sirloin and discard. Julienne sirloin in to ¼ " thick slices.

### PRESENTATION:

- Place salad evenly in a chilled salad bowl. Sprinkle rim of bowl with chopped parsley.
- Sprinkle shredded Parmesan evenly over top of salad. Garnish with a lemon wedge.
- Carefully place sliced, cooked sirloin on top of Caesar salad.

4. Drizzle prepped Tomato Basil Salsa over the middle of sirloin pieces.
5. Serve immediately.

## STEAK SANDWICH

### QUALITY CHECK

SIRLOIN CAP STEAK is the only acceptable sirloin that can be used for this sandwich. Sandwich steak must be grilled until the desired doneness is reached, served open faced on one slice of toasted, garlic buttered French stick.

FLATWARE: - heated 11½" plate  
- combo cup

INGREDIENTS:	AMOUNT	
	<i>Imperial</i>	<i>Metric</i>
Sirloin cap steak, prepped	8 oz.	225 g
Garlic bread, prepped, 6" long	½ order	½ order
Sautéed mushrooms, (cooked weight)	3 oz.	85 g
Keg fries	1 serving	1 serving
Ketchup	1 fl oz	30 ml

YIELD: 1 serving

STEP	ACTION
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1. Place prepped sirloin cap steak on grill. Cook following established procedures until desired doneness is reached.
2. Toast garlic bread as per standard.

### PRESENTATION:

1. Place cooked steak on top of garlic toast, fat cap facing towards the centre of the plate. Top with sautéed mushrooms.
2. Arrange plate with Keg fries and combo bowl of ketchup.

**Note:** A sirloin cap steak is the only acceptable sirloin for this sandwich. The length and width of this steak makes it desirable for the presentation of this entrée.

## SIRLOIN/TERI with SHRIMP SKEWER

### QUALITY CHECK

Steak and shrimp must finish cooking at the same time.  
Shrimp must be cooked until slightly translucent in the center of the thickest part.

**FLATWARE:**

- heated 12½" plate
- 2 combo cups (2<sup>nd</sup> is for Sweet Teri PNW)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin/Teriyaki Sirloin, prepped	8 oz.	225 g
Shrimp, skewer, prepped	1 skewer	1 skewer
Garlic butter, for brushing	standard	standard
Baked potato	1 serving	1 serving
Lemon wedge	1 each	1 each
Peach salsa, cold	1 fl. oz.	30 ml
Vermouth, if necessary		
Garnish	standard	standard
Sweet Teri Sauce, hot (PNW only)	1 fl oz	30 ml

**YIELD:** 1 serving

STEP	ACTION
1.	On order, select the required cut of sirloin steak according to the guest's choice of desired doneness and place appropriately on the grill.
2.	On 3rd flip of steak, brush 1 skewer of shrimp with garlic butter and place appropriately on grill.
<b>Note:</b> As shrimp cook quite quickly, be sure to adjust your timing appropriately so that the steak and shrimp are finished cooking at the same time. Cook shrimp on a cooler part of grill to avoid burning.	
3.	Continue to flip and cook steak until the desired doneness is reached. Remove any excess grease or char prior to serving.
4.	Shrimp are finished cooking and should be removed from grill when they have just changed from translucent to opaque in the centre of the thickest part.

### PRESENTATION:

1. Place cooked steak on heated plate, with fat cap facing towards the centre of the plate.
2. Arrange plate with baked potato, a lemon wedge, a combo cup of peach salsa and standard garnish (see *Garnish Summary* on page 111).
3. Place shrimp combo on plate, slightly overlapping the steak.
4. *For PNW Kegs:* Place a combo cup of hot Sweet Teri sauce on the plate if Teriyaki is ordered.

## SIRLOIN/TERI with KING CRAB COMBO

### QUALITY CHECK

Steak and crab must finish cooking at the same time. Crab must be steaming hot.  
Served with hot creamy butter, lemon wedge, and extra side plate.

**FLATWARE:**

- heated 12½" plate
- 7" round plate
- butter warmer assembly
- combo cup (PNW only)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin/Teriyaki Sirloin, prepped	8 oz.	225 g
King crab, prepped, frozen	8 oz.	225 g
Baked potato	1 serving	1 serving
Creamy butter, hot	2 fl. oz.	60 ml
Lemon wedge	1 each	1 each
Vermouth, if necessary	1 each	1 each
Garnish	standard	standard
Sweet Teri Sauce, hot, <i>(PNW only)</i>	1 fl oz	30 ml

**YIELD:** 1 serving

STEP	ACTION
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1. On order, select the required cut of sirloin steak according to the guest's choice of desired doneness and place appropriately on the grill.
2. On 2nd flip of steak, place King crab into pre-heated steamer and steam for 10 – 12 minutes.

**Note:** *Steak and King crab must be finished cooking at the same time. Be sure to adjust your timing accordingly.*

3. Remove any excess char and grease from steak prior to serving.
4. Remove King crab from steamer, once hot, and drain well.

### PRESENTATION:

1. Place cooked steak on heated plate, with fat cap facing the centre of the plate.

- Place King crab on plate beside steak.
- Arrange plate with baked potato, standard garnish (see *Garnish Summary* on page 111) and a lemon wedge.
- Serve immediately with hot creamy butter and an extra side plate.
- For PNW Kegs:* Place a combo cup of hot Sweet Teri sauce on the plate if Teriyaki is ordered.

## SIRLOIN/TERI with LOBSTER COMBO

### QUALITY CHECK

Steak must be served with all excess char and grease removed.  
Lobster tail must be sprinkled with fresh chopped parsley and paprika.

**FLATWARE:**

- heated 12½" plate
- butter warmer assembly
- 7" round plate
- combo cup (PNW only)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sirloin/Teriyaki Sirloin, prepped	8 oz.	225 g
Lobster tail, prepped	1 each	1 each
Paprika	sprinkle	sprinkle
Parsley, finely chopped	sprinkle	sprinkle
Baked potato	1 serving	1 serving
Lemon wedge	1 each	1 each
Creamy butter, hot	2 fl. oz.	60 ml
Vermouth, if necessary		
Water	1 fl. oz..	30 ml
Butter, melted	¼ fl. oz.	7 ml
Garnish	standard	standard
Sweet Teri Sauce, hot <i>(PNW only)</i>	1 fl oz	30 ml

**YIELD:** 1 serving

STEP	ACTION
1.	On order, select the required cut of sirloin steak according to the guest's choice of desired doneness and place appropriately on the grill.
2.	On 2nd flip of steak fan lobster tail and bake in convection oven at 400°F (204°C) for 8-9 minutes. <b>DO NOT OVERCOOK.</b>

*Note: To bake a lobster tail place 1 fl. oz. (30 ml) of water into a portion pan or pie plate, then place the lobster tail in pan and fan tail. Brush exposed lobster meat with melted butter and place in oven. Time required to bake a lobster tail is slightly greater than time required to steam a lobster tail ... be sure to adjust your cooking time accordingly.*

## SIRLOIN/TERI with LOBSTER COMBO, *cont'd...*

STEP	ACTION
3.	Continue to flip and cook steak until the desired doneness is reached, with distinct grill marks.
<i>Note: Steak and lobster must finish cooking at the same time. Be sure to adjust your timing accordingly.</i>	
4.	Remove any excess char or grease from steak prior to serving.
5.	Place lobster tail on plate with tail facing towards the centre of the plate, and sprinkle with paprika and finely chopped parsley.

### PRESENTATION:

1. Place cooked steak on heated plate, with fat cap facing towards the centre of the plate.
2. Lobster should be placed on the edge of the well of the plate so that the fins of the tail are just touching the fat cap of the sirloin.
3. Garnish with baked potato, a lemon wedge and standard garnish (see *Garnish Summary* on page 111).
4. Serve immediately with hot creamy butter and an extra side plate for shell.
5. *For PNW Kegs:* Place a combo cup of hot Sweet Teri sauce on the plate if Teriyaki Sirloin is ordered.

# PRIME RIB

## CONVECTION OVEN PROCEDURE

### QUALITY CHECK

Roasts must be cooked until internal temperature reaches 110°F (43°C),  
then held in Alto Sham until internal temperature reaches 134°F (57°C).  
Each slice must be weighed on an accurate scale prior to serving.

<b>FLATWARE:</b> <ul style="list-style-type: none"> <li>- heated 12½" plate</li> <li>- ramekin (au jus)</li> <li>- combo cup (horseradish)</li> </ul>
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INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime Rib, marinated	8 oz./10 oz./14 oz. (CDN)	225 g / 285 g / 400 g
Prime Rib, marinated	10 oz./12 oz./16 oz. (USA)	285 g / 342 g / 456 g
Water	8 fl. oz./roasting pan	240 ml/ roasting pan
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus, hot	2 fl. oz.	60 ml
Garlic mashed potatoes	10 oz.	285 g
Garnish	standard	standard
Parsley, finely chopped	sprinkle	sprinkle

YIELD:    roast
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STEP	ACTION
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*Note: Roasts must be completely finished cooking 1 hour prior to opening. Be sure to cook roasts of similar weights and sizes for approximately the same cooking times. Half roasts may be cooked following the same procedures and end point temperature.*

1. Remove plastic wrap from roasts, note weights, then place on blood strainer in the roasting pan, bone side down. If cooking more than 1 roast at a time, do not overlap or crowd roasts, as they will not cook properly.



2. Add 8 fl. oz. (240 ml) of water to each roasting pan used, then place into a pre-heated oven at 225°F (107°C) to cook.

## CCP

3. Cook roasts until internal temperature of each roast is 110°F (43°C). Starting approximately ¾ hour prior to the estimated time for removing the roasts from oven, periodically check the temperature of each roast to ensure roast does not become overcooked.

## PRIME RIB CONVECTION OVEN PROCEDURE, *cont'd ...*

STEP	ACTION
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*Note: To check temperature of each roast, insert a clean meat thermometer into the centre of the roast. Be careful to gauge the depth accurately to ensure that the tip of the thermometer is in the centre of the roast.*

4. Remove each roast from oven when the internal temperature reaches 108°F - 110°F (42° - 43°C).

*Note: Pre-heat the alto-shaam at least one hour prior to placing roasts into the alto-shaam. When pre-heating the alto-shaam, place a food grade container with at least 16 fl. oz. (480ml) of water in it, in the bottom of the alto-sham. The water will aid in keeping the roasts moist and ensure maximum yield.*

## CCP

5. Immediately place each roast into alto-shaam, pre-heated to 145°F (63°C), for minimum 1 hour or until internal temperature of each roast is 132°F to 134°F (56°C to 57°C).

## PRESENTATION:

1. On order, remove roast from Alto Shaam.
2. Slice roast in half evenly, then place 1 half of roast back in Alto Shaam.
3. Using a cook's knife, carefully trim excess tail fat. After trimming, tail must be no more than ½" (1¼ cm) long.
4. Carefully slice the appropriately sized portion from the correct part of the roast and check sizing on an accurate scale.

*Note: Should additional cooking be required the standard procedure is:*

- Slice the appropriately sized portion from the correct part of the roast.
  - Place in a stainless steel portion pan or on a pie plate.
  - Ladle 1 oz. of plain au jus over Prime Rib.
  - Wrap tightly in foil, then bake in convection oven until the desired doneness is reached
5. Place roast slice on a heated plate with the fat cap facing toward the centre of the plate. Return unused prime rib immediately to alto-shaam.

*Note: End cuts should be plated cut side up whenever ordered.*

6. Arrange plate with garlic mashed potatoes sprinkled with chopped parsley, a ramekin of red wine herb au jus, a combo cup of prepared horseradish and standard garnish (see *Garnish Summary* on page 111).

## PRIME RIB CONVECTION OVEN PROCEDURE, *cont'd...*

STEP	ACTION
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### COOL DOWN PROCEDURE FOR LEFTOVERS:

1. IMMEDIATELY after last dinners have been delivered, remove any leftover prime rib from the alto-shaam.
2. Using a cook's knife, carefully trim fat to ½" (1.25 cm) in length. Bevel excess lumps of fat.
3. Slice into 9 oz (257 g) – CND / 11 oz. (330 g) portions - USA.

### CCP

4. Place prime rib slices in a single layer, on a sheet pan with a blood strainer in place, and place into walk-in cooler on a high shelf, as close to the fan as possible, covered.
5. At the start of the next day, prime rib pieces should be placed into a dry, room temperature, clean, sanitized, steel insert with a blood strainer and covered with plastic wrap.

### CCP

6. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# PRIME RIB

## COOK AND HOLD PROCEDURE

### QUALITY CHECK

Roasts must be cooked according to the formula in the following recipe. Roasts must be held for a minimum of 2 hours prior to serving. Each slice must be weighed on an accurate scale prior to serving.

<b>FLATWARE:</b>	<ul style="list-style-type: none"> <li>- heated 12½" plate</li> <li>- ramekin (au jus)</li> <li>- combo cup (horseradish)</li> </ul>
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INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime Rib, marinated	as required	as required
Water	8 fl. oz./roasting pan	240 ml/roasting pan
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus, hot	2 fl. oz.	60 ml
Garnish	1 serving	1 serving
Garlic mashed potatoes	10 oz.	285 g
Parsley, fresh, chopped	sprinkle	sprinkle

<b>YIELD:</b> roast
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STEP	ACTION
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*Note: Roasts must be completely finished cooking 2 hours prior to opening. Be sure to cook roasts of similar weights and sizes. Half roasts may be cooked following the same procedures.*

### PRELIMINARY:

To determine the required cooking time you must use the following formula:

- add the weights of each roast together and divide by the number of roasts to arrive at an average weight per roast.
- multiply the average weight per roast (in pounds) by 17 minutes.
- add 30 minutes for each additional roast after the first one.
- divide the total number of minutes by 60 to calculate the cook time in hours.

## PRIME RIB

### COOK & HOLD PROCEDURE, *cont'd...*

STEP	ACTION
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*Example:*

We are cooking 3 roasts that weigh 11.75 lbs, 12.40 lbs, and 12.95 lbs.

Y  $11.75 + 12.40 + 12.95 = 37.10$  lbs

Y  $37.10$  divided by  $3 = 12.37$  lbs average weight per roast

Y  $12.37 \times 17$  minutes =  $210.29$  minutes

Y  $210.29 + 60$  minutes (30 minutes for each additional roast after the first one) =  $270.29$  minutes

Y  $270.29$  divided by  $60 = 4.50$  hours total cook time

Remember that the roasts must be held for 2 hours before opening so these 3 roasts would have to be in the oven 6 1/2 hours prior to opening.

1. Preheat the oven to 235°F. (113°C). Set the hold temperature at 145°F. (63°C), as the unit will switch from "cook" to "hold" automatically.
2. Set cooking time according to the formula.
3. Remove plastic wrap from roasts, then place on cooking rack in the roasting pan, bone side down. If cooking more than 1 roast at a time, do not overlap or crowd roasts, as they will not cook properly.
4. Place a sheet pan or potato tray upside down, on the highest rack of the oven.
5. Place roasts into the oven and press the start button.
6. After the first 10-15 minutes check that the timer is counting down, which ensures that the cooking cycle has started.
7. At the end of the pre-set cooking time, the oven will automatically switch from "cook" to "hold" and the temperature will decrease to 145°F (63°C).

*Note: Remember that the roasts must be held for 2 hours prior to serving. It is important to keep the oven door closed during the 2 hour hold period or the roasts will be underdone.*

# PRIME RIB

## COOK & HOLD PROCEDURE, *cont'd...*

STEP	ACTION
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### PRESENTATION:

1. On order, remove roast from the Cook & Hold oven.
2. Slice roast in half evenly, then place 1 half of roast back in the cook and hold.
3. Using a cook's knife, carefully trim excess tail fat. After trimming tail must be no more than ½" (1¼ cm) long.
4. Carefully slice the appropriately sized portion from the correct part of the roast and check sizing on an accurate scale.

*Note: Should additional cooking be required the standard procedure is:*

- Slice the appropriately sized portion from the correct part of the roast.
- Place in a stainless steel portion pan or on a pie plate.
- Ladle 1 oz. of plain au jus over prime rib.
- Wrap tightly in foil, then bake in convection oven until the desired doneness is reached.

5. Place roast slice on a heated plate with the fat cap facing toward the centre of the plate. Return unused prime rib immediately to alto-shaam.

*Note: End cuts should be plated cut side up whenever ordered.*

6. Arrange plate with garlic mashed potatoes sprinkled with chopped fresh parsley, a ramekin of red wine herb au jus, a combo cup of prepared horseradish and standard garnish (see *Garnish Summary* pg. 111).

### COOL DOWN PROCEDURE FOR LEFTOVERS:

1. IMMEDIATELY after last dinners have been delivered, remove any leftover prime rib from the Cook & Hold oven.
2. Using a Cook's knife, carefully trim fat to ½" (1.25 cm) in length. Bevel excess lumps of fat.
3. Slice into 9 oz. (257 g) portions – CND / 11 oz. (330 g) portions - USA.

### **CCP**

4. Place prime rib slices in a single layer, on a sheet pan with a blood strainer in place, and place into walk-in cooler on a high shelf, as close to the fan as possible, covered.
5. At the start of the next day, prime rib pieces should be placed into a dry, room temperature, clean, sanitized insert with a blood strainer and covered with plastic wrap.

### **CCP**

5. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

## PRIME RIB C-VAP OVEN PROCEDURE

### QUALITY CHECK

Roasts must be cooked according to the formula in the following recipe. Roasts must be held for a minimum of 2 hours prior to serving. Each slice must be weighed on an accurate scale prior to serving.

FLATWARE:

- heated 12½" plate
- Ramekin (au jus)
- combo cup (horseradish)

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Prime Rib, marinated	as required	as required
Water	as needed	as needed
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus, hot	2 fl. oz.	60 ml
Garnish	1 serving	1 serving
Garlic mashed potatoes	10 oz.	285 g
Parsley, finely chopped	sprinkle	sprinkle

YIELD: roast

STEP	ACTION
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**Note:** Roasts must be completely finished cooking 2 hours prior to opening. Be sure to cook roasts of similar weights and sizes. Half roasts may be cooked following the same procedures. Roasts should always be cooked using the "High Yield" Setting.

### PRELIMINARY:

To determine the required cooking time you must use the following formula:

- add the thickness of each roast together in inches and divide by the number of roasts to arrive at an average thickness per roast. This can be done by measuring the side of each roast from the bottom or bone end to the top or the fat cap.

- multiply the average thickness per roast (in inches) by 1.5 hours. This will be the cooking time of the roasts

## PRIME RIB C-VAP PROCEDURE, *cont'd...*

STEP	ACTION
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### *Example:*

We are cooking 3 roasts that are 4.7 inches, 6.1 inches, and 6.4 inches thick.

- $4.7 + 6.1 + 6.4 = 17.2$  inches
- $17.2$  divided by  $3 = 5.7$  inches average thickness per roast
- $5.7 \times 1.5$  hours = 8.599 hours roasting time.
- 8.6 hours total cook time

Remember that the roasts must be held for 2 hours before opening.

1. Preheat the C-Vap unit; please note that filling the unit with hot water will cut down on the overall pre-heating time. Some units will fill with water automatically.
2. Set the doneness temperature at 130°F (63°C) as the unit will switch from "cook" to "hold" automatically. Set the browning to "7", and set cooking time according to the formula.
3. Remove plastic wrap from roasts, then place on cooking rack in the roasting pan, bone side down. If cooking more than 1 roast at a time, do not overlap or crowd roasts, as they will not cook properly.
4. Place roasts into the oven and press the start button. The unit will begin its timed countdown, and the display will show the remaining cooking time throughout the day.

*Note: The roast should be checked near the end of the cooking cycle to ensure that they are not overdone.*

5. After the first 10-15 minutes check that the timer is counting down, which ensure that the cooking cycle has started.
6. At the end of the pre-set cooking time, the oven will automatically switch from "cook" to "hold" and the temperature will decrease to 145°F (63°C).

*Note: Remember that the roasts must be held for 2 hours prior to serving. It is important to keep the oven door closed during the 2 hour hold period or the roasts will be underdone. This is the same procedure for using the "Fast Roast" setting. The machine will automatically calculate the time difference once the fast roast button is pressed.*

## C-VAP PROCEDURE, *cont'd...*

STEP	ACTION
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### PRESENTATION:

1. On order, remove roast from the c-vap.
2. Slice roast in half evenly, then place 1 half of roast back in the c-vap.
3. Using a cook's knife, carefully trim excess tail fat. After trimming tail must be no more than ½" (1¼") long.
4. Carefully slice the appropriately sized portion from the correct part of the roast and check sizing on an accurate scale.

*Note: Should additional cooking be required the standard procedure is:*

- Slice the appropriately sized portion from the correct part of the roast.
- Place in a stainless steel portion pan or on a pie plate.
- Ladle 1 oz. of plain au jus over prime rib.
- Wrap tightly in foil, and then bake in convection oven until the desired doneness is reached.

5. Place roast slice on a heated plate with the fat cap facing toward the centre of the plate. Return unused prime rib immediately to alto sham.

*Note: End cuts should be placed cut side up whenever ordered.*

6. Arrange plate with garlic mashed potatoes sprinkled with chopped parsley, garnish (see garnish summary on page 111), a ramekin of red wine herb au jus, and a combo cup of prepared horseradish.

### COOL DOWN PROCEDURE FOR LEFTOVERS:

1. IMMEDIATELY after last dinners have been delivered, remove any leftover prime rib from the cook and hold.
2. Using a cook's knife, carefully trim fat to ½" (1.25 cm) in length. Bevel excess lumps of fat.
3. Slice into 9 oz. (257 g) portions - CND / 11 oz. (330 g) portions - USA.

### **CCP**

4. Place prime rib slices in a single layer, on a sheet pan with a blood strainer in place, and place into walk-in cooler on a high shelf, as close to the fan as possible, covered.
5. At the start of the next day, prime rib pieces should be placed into a dry, room temperature, clean, sanitized insert with a blood strainer and covered with plastic wrap.

### **CCP**

5. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.



## MEDIUM WELL/WELL DONE PRIME RIB

### QUALITY CHECK:

Prime rib is sliced into 11 oz. portions and spread in a single layer on a blood strainer before cooling down. Individual slices are heated to order in a tightly wrapped portion pan or pie plate with au jus added.

**FLATWARE:**

- heated 12½" plate
- ramekin (au jus)
- combo cup (horseradish)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime rib, cooked, cold	as required	as required
Plain au jus, hot	1 fl. oz.	30 ml
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus, hot	2 fl. oz.	60 ml
Garlic mashed potatoes	10 oz.	285 g
Garnish	standard	standard
Parsley, fresh, chopped	sprinkle	sprinkle

**YIELD:** 1 serving

STEP	ACTION
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### PRELIMINARY:

1. IMMEDIATELY after last dinners have been delivered, remove any leftover Prime Rib from the alto-shaam.
2. Using a Cook's knife, carefully trim tail fat to ½" (1.25 cm) in length. Bevel excess lumps of fat.
3. Slice into 9 oz. (257 g) portions - CND / 11 oz. (330 g) portions - USA.

### CCP

4. Place prime rib slices in a single layer on a sheet pan with a blood strainer in place. Place into the walk-in cooler on a high shelf, as close to the fan as possible, covered.

## MEDIUM-WELL/WELL DONE PRIME RIB, *cont'd...*

STEP	ACTION
5.	First thing in the morning, prime rib pieces should be placed into a dry, room temperature, clean, sanitized stainless steel insert with a blood strainer and covered with plastic wrap.

### CCP

6. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

### COOKING:

1. On order, place cold roast slice into a portion pan or pie plate, add 1 fl. oz. (30 ml) of plain au jus, wrap tightly in foil and place into convection oven at 400°F (204°C).
2. Cook for approximately 12 minutes for medium well or 14 - 15 minutes for well done.

### PRESENTATION:

1. Place roast slice on a heated plate with the fat cap facing toward the centre of the plate.

*Note: End cuts should be plated cut side up, whenever ordered.*

2. Arrange plate with garlic mashed potatoes, a ramekin of red wine herb au jus, a combo cup of prepared horseradish and standard garnish (see *Garnish Summary* on page 111).
3. Sprinkle mashed potatoes with chopped fresh parsley.

# PRIME RIB

## Convection Oven Procedure for Roasts Cooked to Medium

### QUALITY CHECK

Roasts must be cooked until internal temperature reaches 125°F (52°C), then held in alto shaam until internal temperature reaches 150°F (65°C).  
Each slice must be weighed on an accurate scale prior to serving.

<b>FLATWARE:</b>	<ul style="list-style-type: none"> <li>- heated 12½" plate</li> <li>- ramekin (au jus)</li> <li>- combo cup (horseradish)</li> </ul>
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INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime Rib, marinated	as required	as required
Water	8 fl. oz./roasting pan	240 ml/roasting pan
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus, hot	2 fl. oz.	60 ml
Garlic mashed potatoes	10 oz.	285 g
Garnish	standard	standard
Parsley, fresh, chopped	sprinkle	sprinkle

<b>YIELD:</b> roast
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STEP	ACTION
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*Note: Roasts must be completely finished cooking 1 hour prior to opening. Be sure to cook roasts of similar weights and sizes for approximately the same cooking times. Half roasts may be cooked following the same procedures and end point temperature.*

1. Remove plastic wrap from roasts, note weights, then place on blood strainer in the roasting pan, bone side down. If cooking more than 1 roast at a time, do not overlap or crowd roasts, as they will not cook properly.
  
2. Add 8 fl. oz. (240 ml) of water to each roasting pan used, then place into a pre-heated oven, 225°F (107°C) to cook.

# PRIME RIB

## Convection oven MEDIUM, *cont'd...*

STEP	ACTION
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### CCP

3. Cook roasts until internal temperature of each roast is 125°F (52°C). Starting approximately ¾ hour prior to the estimated time for removing the roasts from oven, periodically check the temperature of each roast to ensure roast does not become overcooked.

*Note: To check temperature of each roast, insert a clean meat thermometer into the centre of the roast. Be careful to gauge the depth accurately to ensure that the tip of the thermometer is in the centre of the roast.*

4. Remove each roast from oven when the internal temperature reaches 125°F (52°C).

*Note: Pre-heat the alto-shaam at least one hour prior to placing roasts into the alto-shaam. When pre-heating the alto-shaam, place a food grade container with at least 16 fl. oz. (480ml) of water in it, in the bottom of the alto-sham. The water will aid in keeping the roasts moist and ensure maximum yield.*

### CCP

5. Immediately place each roast into Alto Shaam, pre-heated to 145°F (63°C), for minimum 1 hour or until internal temperature of each roast is 150°F (65°C).

### PRESENTATION:

1. On order, remove roast from alto-shaam.
2. Slice roast in half evenly, then place 1 half of roast back in alto-shaam.
3. Using a cook's knife, carefully trim excess tail fat. After trimming tail must be no more than ½" (1¼") long.
4. Carefully slice the appropriately sized portion from the correct part of the roast and check sizing on an accurate scale.

*Note: Should additional cooking be required the standard procedure is:*

- *Slice the appropriately sized portion from the correct part of the roast.*
- *Place in a stainless steel portion pan or on a pie plate. Ladle 1 fl. oz. of plain au jus over Prime Rib.*

- *Wrap tightly in foil, then bake in convection oven until the desired doneness is reached.*

## PRIME RIB

### Convection oven MEDIUM, *cont'd...*

STEP	ACTION
5.	Place roast slice on a heated plate with the fat cap facing toward the centre of the plate. Return unused prime rib immediately to alto-shaam.

*Note: End cuts should be plated cut side up whenever ordered.*

6. Arrange plate with garlic mashed potatoes, a ramekin of red wine herb au jus, a combo cup of prepared horseradish and standard garnish (see *Garnish Summary* on page 111).
7. Sprinkle mashed potatoes with chopped fresh parsley.

#### COOL DOWN PROCEDURE FOR LEFTOVERS:

1. IMMEDIATELY after last dinners have been delivered, remove any leftover prime rib from the alto-shaam.
2. Using a Cook's knife, carefully trim fat to ½" (1.25 cm) in length. Bevel excess lumps of fat.
3. Slice into 9 oz. (257 g) portions - CND / 11 oz. (330 g) portions - USA.

#### *CCP*

4. Place prime rib slices in a single layer, on a sheet pan with a blood strainer in place, and place into walk-in cooler on a high shelf, as close to the fan as possible, covered.
5. At the start of the next day, prime rib pieces should be placed into a dry, room temperature clean, sanitized steel insert with a blood strainer and covered with plastic wrap.

#### *CCP*

6. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# PRIME RIB

## *Overnight Holding Procedure*

### QUALITY CHECK

Holding unit must be thoroughly cleaned inside and out prior to holding any Prime Rib overnight. Roasts must be transferred to a clean insert with a blood strainer in place prior to returning to the holding unit. Roasts can not be held any longer than 24 hours. Roasts that are half of their original size or greater are the only acceptable amounts that can be held.

FLATWARE:	<ul style="list-style-type: none"> <li>- clean stainless pan</li> <li>- blood strainer</li> </ul>
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INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Leftover Prime Rib, cooked Water	as required 8 fl. oz./roasting pan	as required 240 ml/roasting pan

SHELF LIFE: <u>24 hours</u>
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STEP	ACTION
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*Note: These procedures are for holding only minimal amounts of leftover prime rib greater than half of a roast each day. Roasting only the daily required amounts of prime rib is still standard and must be followed. Holding excessive amounts of prime rib overnight or longer than the specified shelf life is a breach of Keg standards.*

1. After last call for food in the dining room and bar has been completed and all meals for the evening have been cooked, transfer remaining prime rib greater than a half of a roast to clean stainless pans with blood strainers. All leftover prime rib should be weighed and documented so when they are weighed again in the morning a yield loss can be established.
2. Add 8 fl. oz. of water to each roasting pan and cover each pan tightly with aluminium foil.
3. Thoroughly clean the prime rib holding unit inside and out following your in house line cleaning specifications. Ensure the holding unit is fully cleaned and there is no chemical residue prior to returning prime rib back to the unit.

*Note: You may need to clean the unit plugged in if your unit resets itself and goes back into cook mode when unplugged and plugged in again.*

## PRIME RIB

### *Overnight Holding Procedures, cont'd...*

STEP	ACTION
4.	Before returning prime rib to the holding unit, ensure that it has reached (or has maintained) an internal temperature of 145°F (63°C). Once this has been established, remove aluminium foil cover from pans and return prime rib to the holding unit.
5.	Prime rib is now safe to be left in the holding unit overnight.

*Note: There must be a system of logging the amount of prime rib left in the holding unit overnight. This information should be made available to the morning managers and prep staff so they can adjust the amount of prime rib to be cooked for that day. Current standard is one of every three roasts must be cooked to medium. This should be a practice in all Kegs.*

- Just prior to opening (lunch or dinner) the first on cook should rotate the leftover prime rib into clean stainless pans with blood strainers and fresh water. All remaining prime rib should be weighed so yield loss overnight can be accurately tracked.
- Before opening a clean digital thermometer should be inserted into the centre of the thickest part of the roast to accurately determine the doneness of each roast. The prime rib can now be sliced off the roast for guests that order it based on its doneness. Please use the following temperatures to determine the doneness of each roast:

*Medium - 130°F (54°C)  
Medium Well - 135°F (57°C)  
Well Done - 140°F (60°C)*

#### PRESENTATION:

- On order, remove roast from the cook and hold.
- If any leftover prime rib roasts are whole, slice roast in half evenly, then place 1 half of roast back in the cook and hold.
- Using a cook's knife, carefully trim excess tail fat. After trimming tail must be no more than ½" (1¼") long.

*Note: If roasts have already been trimmed the previous evening then omit this step.*

- Carefully slice the appropriately sized portion from the correct part of the roast and check sizing on an accurate scale.

# PRIME RIB

## *Overnight Holding Procedures, cont'd...*

STEP	ACTION
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Note:     *Should additional cooking of leftover prime rib be required the standard procedure is:*

- Slice the appropriately sized portion from the correct part of the roast.
- Place in a stainless steel portion pan or on a pie plate.
- Ladle 1 oz. of plain au jus over prime rib.
- Wrap tightly in foil, and then bake in convection oven until the desired doneness is reached.

5. Place roast slice on a heated plate with the fat cap facing toward the centre of the plate. Return unused prime rib immediately to alto sham.

Note:     *End cuts should be placed cut side up whenever ordered.*

6. Arrange plate with garlic mashed potatoes sprinkled with chopped parsley, garnish (see garnish summary on page 111), a ramekin of red wine herb au jus, and a combo cup of prepared horseradish.

### PROCEDURE FOR LEFTOVERS:

1. IMMEDIATELY after last dinners have been delivered, remove any leftover prime rib from the cook and hold.
2. Any scrap or off cuts are to be discarded. Remaining prime rib can be shaved down for beef dip portions only if quality is suitable. Excessively dry or fatty prime rib must be discarded.

Note:     *Minimal amounts of prime rib should be discarded and taken as yield loss. Shaving down remaining prime rib into beef dips should only be utilized for larger amounts of prime rib at the end of the holding shelf life if quality is suitable.*

3. Follow current established procedures for shaving down the prime rib into beef dip portions.

### **CCP**

4. Store shaved prime rib refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

Note:     *THIS IS THE ONLY METHOD THAT IS ACCEPTABLE FOR LEFTOVER PRIME RIB.*



# SHAVED PRIME RIB SANDWICH

## QUALITY CHECK

Prime rib sandwich must be served hot, shaved with a slicer and trimmed of all excess fat. Served with a bouillon bowl of red wine herb au jus and a combo cup of horseradish.

### FLATWARE:

- heated 12½" plate
- bouillon bowl
- small rarebit (for Caesar) or
- combo cups (for ketchup & horseradish)

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Prime rib, cooked, hot, shaved and trimmed of fat	6 oz.	168 g
Red wine herb au jus, hot	4½ fl. oz.	135 ml
Garlic bread, prepped, 6" long	1 order	1 order
Keg fries or Caesar Salad	1 serving	1 serving
Horseradish	1 fl. oz.	30 ml
Ketchup	1 fl. oz.	30 ml

YIELD: 1 serving

## STEP

## ACTION

### CCP

1. Just prior to opening, make the daily required needs of red wine herb au jus and hold hot above 165°F (74°C), on a pre-heated steamtable or double boiler with a secure lid in place.
2. On order, slice prime rib roast in half and return the unneeded portion to the Cook & Hold or Alto Shaam. Trim excess tail fat and place roast on slicer, with the cut side to the blade.
3. Thinly slice prime rib, and using a sharp cook's knife, completely trim the shaved pieces of excess fat. Using a prime rib scale, weigh out 6oz.

*Note: If the guest requires their prime rib to be cooked up more than medium rare, follow the established procedures for heating prime rib in regular au jus as per the current beef dip recipe.*

4. Toast garlic bread as per standard and neatly pile shaved prime rib onto bottom half of garlic toast.
5. Place the top half of garlic toast on top and slice in half on an angle, creating pointed ends for dipping.

### PRESENTATION:

1. Place both halves of beef dip side by side on a heated plate with cut sides facing out.
2. Serve with choice of Caesar salad (in rarebit) or Keg fries (with combo cup of ketchup), a bouillon bowl of red wine herb au jus and a combo cup of horseradish.

## PRIME RIB BEEF DIP

### QUALITY CHECK

Beef dip sandwich must be served hot, thinly sliced, trimmed of all excess fat and mixed well with mushrooms and onions. Served with a sugar bowl of hot au jus.

**FLATWARE:**

- heated 12½" plate
- bouillon bowl
- small rarebit (for Caesar) or combo cup (for ketchup)

INGREDIENTS:	AMOUNT	
	Imperial	Metric
Prime rib, beef dip portion, prepped	1 portion	1 portion
Plain au jus, hot	4½ fl. oz.	135 ml
Garlic bread, prepped, 6" long	1 order	1 order
Side Caesar or Keg fries	1 serving	1 serving
Ketchup	1 fl oz	30 ml

**YIELD:** 1 serving

### STEP

### ACTION

### CCP

Just prior to opening, make 2 separate batches of au jus following the directions on the label of the au jus. Hold au jus hot, above 165°F (74°C), on a pre-heated steamtable or double boiler with a secure lid in place. The purpose of 2 separate inserts of au jus is to allow one batch to be used as the heating medium, the other for serving with the dip.

1. On order, remove portion of thinly sliced prime rib and place into the proper insert of au jus to heat.
2. Toast garlic bread as per standard.

### CCP

3. Remove portion of thinly sliced prime rib from the hot au jus when the temperature of the meat is above 165°F (74°C), approximately 3-4 minutes, then let drain for 15-20 seconds.
4. Neatly stack the beef mixture on the bottom half of the French stick.
5. Place the top half of French stick on top and slice in half on an angle, creating pointed ends for dipping.

### PRESENTATION:

1. Place both halves of beef dip side by side on a heated plate, with cut sides facing out.

2. Serve with choice of Caesar salad (in rarebit) or Keg fries (with combo cup of ketchup), and a bouillon bowl of plain au jus.

## PRIME RIB with SHRIMP SKEWER

### 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 centre of the thickest part.

**FLATWARE:**

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

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime rib, cooked	8 oz. (CDN) / 10 oz. (USA)	225 g (CDN) / 285 g (USA)
Shrimp, skewer, prepped	1 skewer	1 skewer
Garlic butter, for brushing	standard	standard
Garlic mashed potatoes	10 oz.	285 g
Lemon wedge	1 each	1 each
Horseradish, prepared	1 fl. oz.	30 ml
Peach salsa, cold	1 fl. oz.	30 ml
Red wine herb au jus	2 fl. oz.	60 ml
Parsley, finely chopped	sprinkle	sprinkle

**YIELD:** 1 serving

STEP	ACTION
1.	Brush one skewer of shrimp with garlic butter and place on the cooler part of the grill.
2.	Shrimp are finished cooking and should be removed from the grill when they have just changed from translucent to opaque in the centre of the thickest part.

### PRESENTATION:

1. Place prime rib slice on heated plate, with fat cap facing towards the centre of the plate.
2. Arrange plate with garlic mashed potatoes sprinkled with chopped parsley, a ramekin of red wine herb au jus, a combo cup of horseradish, a combo cup of cold peach salsa and a lemon wedge.
3. Place shrimp skewer over top of the prime rib leaning on the ramekin and combo cups.

# PRIME RIB with KING CRAB COMBO

## QUALITY CHECK

Each prime rib slice must be weighed on an accurate scale prior to serving. Crab must be steaming hot. Served with creamy butter, lemon wedge and extra side plate.

**FLATWARE:**

- heated 12½" plate
- 7" round side plate
- butter warmer assembly
- ramekin
- combo cup

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime rib, cooked	8 oz. (CDN) / 10 oz. (USA)	228 g (CDN) / 285 g (USA)
King crab, prepped, frozen	8 oz.	240 g
Garlic mashed potatoes	10 oz.	285 g.
Lemon wedge	1 each	1 each
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus	2 fl. oz.	60 ml
Creamy butter, hot	2 fl. oz.	60 ml
Parsley, finely chopped	sprinkle	sprinkle

**YIELD:** 1 serving

STEP	ACTION
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1. Place King crab portion into pre-heated steamer and steam until hot.
2. Remove King crab from steamer once hot and drain well.

## PRESENTATION:

1. Place prime rib slice on heated plate, with fat cap facing towards the centre of the plate.
2. Place King crab combo on plate beside the prime rib.
3. Arrange plate with garlic mashed potatoes sprinkled with chopped parsley, a ramekin of red wine herb au jus, a combo cup of horseradish and a lemon wedge.

4. Serve immediately with hot creamy butter and an extra side plate.

## PRIME RIB with LOBSTER TAIL

### QUALITY CHECK

Each prime rib slice must be weighed on an accurate scale prior to serving.  
Lobster tail must be sprinkled with fresh chopped parsley.  
Served with creamy butter, lemon wedge and extra side plate.

FLATWARE:☐

- heated 12½" plate
- 7" round side plate x 2
- butter warmer assembly
- ramekin
- combo cup

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime rib, cooked	8 oz. (CDN) /10 oz. (USA)	225 g (CDN)/285 g (USA)
Lobster tail, prepped	1 each	1 each
Paprika	sprinkle	sprinkle
Garlic mashed potatoes	10 oz.	285 g
Lemon wedge	1 each	1 each
Horseradish, prepared	1 fl. oz.	30 ml
Red wine herb au jus	2 fl. oz.	60 ml
Creamy butter, hot	2 fl. oz.	60 ml
Parsley, finely chopped	sprinkle	sprinkle
<u>Lobster Baking Method:</u>		
Water	1 fl. oz.	30 ml
Butter, melted	¼ fl. oz.	7 ml

YIELD: 1 serving

STEP	ACTION
1.	Fan lobster tail and bake in the convection oven at 400°F (204°C) for 8 to 10 minutes. <b>DO NOT OVERCOOK!!</b>
<i>Note: To bake a lobster tail, place 1 fl. oz. (30 ml) of water into a portion pan or pie plate, then fan lobster tail and place in pan. Brush exposed lobster meat with melted butter and place in oven. Time required to bake a lobster tail is slightly greater than time required to steam a lobster tail, so be sure to adjust your cooking time accordingly.</i>	
2.	Sprinkle fresh chopped parsley and paprika evenly over cooked lobster tail.

## PRIME RIB with LOBSTER TAIL, cont'd...

STEP	ACTION
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### PRESENTATION:

1. Place prime rib slice on heated plate, with fat cap facing towards the centre of the plate.
2. Lobster should be placed on the edge of the well of the plate so that the fins of the tail are just touching the fat cap of the prime rib.
3. Arrange plate garlic mashed potatoes sprinkled with chopped parsley, a ramekin of red wine herb au jus, a combo cup of horseradish and a lemon wedge.
4. Serve immediately with hot creamy butter and an extra side plate.

# THAI VEGETABLE SALAD

## QUALITY CHECK

Vegetables are tender crisp. Sautéed vegetables are piled attractively on top of lettuce.

FLATWARE: - wide rim chilled salad bowl

INGREDIENTS:	<u>AMOUNT</u> <i>Imperial</i>	<u>AMOUNT</u> <i>Metric</i>
Thai Teriyaki sauce	2 fl. oz.	60 ml
Clear garlic sauce	1 fl. oz.	30 ml
Red pepper, julienned ¼" slices x 3" long	3 each	3 each
Yellow pepper, julienned ¼" slices x 3" long	3 each	3 each
Red onion rings 1/8"	4 each	4 each
Portabella mushrooms, cut same as classic veg	1 oz.	28 g
Cherry Tomatoes, halved	6 pieces	6 pieces
Cilantro, fresh, chopped	sprinkle	sprinkle
Almonds, toasted, sliced	½ oz.	7 g
House salad mix	2.5 oz	70 g
Romaine lettuce, prepped, dry	½ oz	14 g
Parsley, fresh, minced	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, place a non-stick sauté pan over medium high heat and add clear garlic oil. Heat until bubbling, then add mushrooms and cook for 2 minutes. Add remaining vegetables and cook until tender crisp.
2.	Drain excess clear garlic oil from pan and add Thai Teriyaki sauce to vegetables and heat until hot throughout.
3.	With about 1 minute remaining in the sauté time, mix the house salad mix and romaine lettuce in a large salad bowl. Arrange the three 6 cherry tomato pieces around the rim of the bowl.
4.	Neatly place the vegetable mixture and sauce overtop of the centre of the salad.
5.	Sprinkle salad with almonds first, then chopped cilantro. Sprinkle the rim of the bowl with chopped parsley, and serve immediately.

# CREOLE CHICKEN

## QUALITY CHECK

Chicken must be cooked throughout, then topped evenly with saute mixture.

FLATWARE: - heated 11½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chicken breast, prepped	10 oz.	285 g
Butter brush	standard	standard
Clear garlic sauce, prepped	½ fl. oz.	15 ml
Creole butter, prepped	1 oz.	28 g
Tomatoes, diced	1 oz.	28 g
Oscar combo, prepped	1 portion	1 portion
Garlic mashed potatoes	10 oz.	285 g
Lemon wedge	1 each	1 each
Parsley, chopped finely	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
------	--------

1. On order butter brush chicken breast, and place appropriately on grill.

*Note: Place chicken breast on a cooler area of grill to avoid burning.*

## CCP

2. **Flip and cook chicken breast until internal temperature in the thickest part is above 165°F (74°C).**
3. With approximately 3 - 4 minute remaining for chicken breast to cook, place seafood, clear garlic sauce and Creole butter in sauté pan and place over medium heat.
4. Cook for 2-3 minutes or until seafood is just cooked.
5. With 30 seconds remaining, add diced tomatoes to the sauté and toss.

## PRESENTATION:

1. Pile hot garlic mashed potatoes neatly at the 12 o'clock position of the plate.
2. Place chicken next to the garlic mashed potatoes, with the thickest part of the chicken facing out.
3. Neatly arrange seafood sauté over the centre of the chicken.



4. Garnish with a lemon wedge. Sprinkle chopped parsley over the garlic mashed potatoes and around the rim of the plate.

## TERIYAKI CHICKEN

### QUALITY CHECK

Teriyaki chicken must be served cooked throughout topped with pineapple cilantro salsa.

FLATWARE:      - heated 11½" plate  
                     - combo cup (PNW)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Teriyaki chicken breast, prepped	10 oz.	285 g
Butter, for brushing	standard	standard
Parsley, chopped finely	sprinkle	sprinkle
Garlic mashed potatoes	10 oz.	285 g
Pineapple cilantro salsa, cold	2 fl. oz.	60 ml
Green onions, slant-cut	sprinkle	sprinkle
Sweet Teri Sauce, hot (PNW only)	1 fl oz	30 ml

YIELD: 1 serving

STEP	ACTION
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1. Butter brush, then place teri chicken breast on the grill.

*Note: Place teriyaki chicken on a cooler area of grill, to avoid burning.*

### CCP

2. Continue to flip and grill chicken until cooked to a minimum internal temperature of 165°F (74°C).

### PRESENTATION:

1. Pile hot garlic mashed potatoes neatly at the 12 o'clock position of the plate.
2. Place chicken next to the garlic mashed potatoes, with the thickest part of the chicken facing out.
3. Neatly arrange pineapple cilantro salsa over the centre of the chicken. Sprinkle slant-cut green onions over the salsa.
5. Sprinkle chopped parsley over the garlic mashed potatoes and around the rim of the plate.

6. For PNW Kegs: Place combo cup of Sweet Teri sauce on plate.

## GRILLED THAI CHICKEN

### QUALITY CHECK

Chicken must be served cooked throughout. Served with Thai Chili Aioli.

FLATWARE: - heated 11½" plate  
- ramekin

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken breast, prepped	10 oz.	285 g
Butter, for brushing	standard	Standard
Clear Garlic Oil	1 fl. oz.	30 ml
Garlic Mashed Potatoes	10 oz.	285 g
Thai Chili Aioli, prepared, cold	2 fl. oz.	60 ml
Sweet Red Chili Sauce	2 fl. oz.	60 ml
Chili Chicken Vegetable portion	1 portion	1 portion
Parsley, chopped finely	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
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1. Butter brush, then place chicken breast on the grill

Note: Place chicken on a cooler area of the grill, to avoid burning.

### CCP

2. Continue to flip and grill chicken until internal temperature in the thickest part is above. 165°F (74°C).
3. On last flip of chicken breast, brush with 1 fl. oz. of Sweet Red Chili Sauce and allow to caramelize on the grill for 1–2 minutes.
4. With 2-3 minutes remaining in the cook time of the chicken, place a non-stick sauté pan over medium high heat. Add garlic oil and heat until bubbling.
5. Add Grilled Thai Chicken vegetable portion and heat until tender crisp, approximately 1 minute. Drain excess garlic oil and add 1 fl. oz. of Sweet Red Chili Sauce. Continue to heat until sauce is hot throughout, about one minute more. Topper and chicken must be finished cooking at the same time.

### PRESENTATION:

1. Pile hot garlic mashed potatoes neatly at the 12 o'clock position of the plate.
2. Place cooked chicken slightly resting on the mashed potatoes, with thicker part of chicken facing out.
3. Neatly arrange vegetable mixture and sauce over the centre of the chicken.

4. Sprinkle chopped parsley over the garlic mashed potatoes and around the rim of the bowl.
5. Serve with a ramekin of Thai Chili Aioli.

## BALSAMIC MUSHROOM CHICKEN

### QUALITY CHECK:

Chicken must be cooked throughout. Mushroom topper is heated until "just" cooked, then placed neatly on top of the cooked chicken breast.

FLATWARE: - heated 11½ inch plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chicken Breast, prepped	10 oz	285 g
Balsamic Cream Sauce	3 fl oz	90 ml
Mushroom mix topper, prepped	1 portion	1 portion
Clear garlic Sauce	½ fl oz	15 ml
Fresh Parsley finely minced	Sprinkle	Sprinkle
Garlic Mashed Potatoes	1 portion	1 portion

YIELD: 1 serving

STEP	ACTION
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1. On order, butter brush, then place chicken breast appropriately on the grill.

**Note:** Place chicken on a cooler part of the grill, to avoid burning

### CCP

2. Continue to flip and grill chicken until internal temperature in the thickest part is above. 165°F (74°C).
3. With 2-3 minutes remaining in the cook time of the chicken, place a sauté pan over medium high heat; add clear garlic sauce and heat until bubbly. Add mushroom mix topper. Cook until mushrooms are heated through and golden brown, approximately two minutes. Drain excess clear garlic oil from pan, and then ladle Balsamic Cream Sauce in to sauté pan and cook until just heated through.
4. Chicken & mushroom topping must be finished cooking at the same time.

### PRESENTATION:

1. Pile hot garlic mashed potatoes neatly at the 12 o'clock position of the plate.
2. Place cooked chicken slightly resting on the mashed potatoes, with thicker part of chicken facing out.
3. Place mushroom topping neatly on top of and around chicken. Sprinkle with fresh minced parsley.

4. Sprinkle the rim of the plate with fresh, minced parsley.

## CHICKEN FAJITAS (*CND only*)

### QUALITY CHECK

Chicken breast is grilled and julienned into ¼" strips, then stacked on top of sautéed vegetables and served in hot skillet.

### FLATWARE:

- 12 ½" plate
- heated black ceramic skillet
- wicker nacho basket
- white cloth napkin
- large oval baker
- soup spoon

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken breast, prepped	10 oz.	285 g
Flour tortillas	5 each	5 each
Fajita vegetables, prepped	1 portion	1 portion
Iceberg lettuce, shredded, 1/8"	1 oz.	28 g
Keg cheese blend	2 oz.	57 g
Tortilla cup, fried	1 each	1 each
Sour cream	2 fl. oz.	60 ml
Guacamole	2 fl. oz.	60 ml
Salsa	2 fl. oz.	60 ml
Clear garlic sauce	½ fl. oz.	15 ml
Butter, for brushing	standard	standard

YIELD: 1 serving

STEP	ACTION
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1. On order, butter brush chicken breast and place on grill.
2. When chicken is ¾'s cooked saute green and red pepper and sliced red onions in clear garlic sauce, over medium heat, until vegetables are just tender crisp.

### CCP

3. Flip and cook chicken until internal temperature in the thickest part is above 165°F (74°C).  
When chicken breast is cooked, julienne into 1/4" strips.
4. Place shredded mixed cheese into a tortilla cup.

## CHICKEN FAJITAS, *cont'd...*

STEP	ACTION
5.	Place wrapped tortillas into steamer for 3 minutes to heat (time may vary). Once hot, remove plastic wrap from tortillas and place them into a large oval baker, with a cloth napkin folded over top of them to retain heat. <u>Note that tortillas should be heated from a thawed state not frozen.</u>
6.	In a separate large oval baker place shredded Iceberg lettuce, guacamole, sour cream and salsa side by side.

*Note: Do not place sauce on shredded lettuce.*

### PRESENTATION:

1. Place oval baker containing condiments and tortilla cup on a plate in nacho basket.
2. When server is ready, transfer vegetables from saute pan to skillet. Skillet should have been heated under the heat lamps. Place julienned chicken over vegetables, then place the hot skillet onto a 12 ½" plate.
3. Server to serve immediately with flour tortillas and a soup spoon. Server must explain how to eat Fajitas, if required.

# GRILLED CHICKEN CAESAR (*USA only*)

## QUALITY CHECK

Chicken is thoroughly cooked and evenly sliced. Caesar salad is crisp and fresh.  
Fresh-ground black pepper is offered to guest when salad is served.

FLATWARE: - chilled wide rim salad bowl

INGREDIENTS:	AMOUNT	
	<i>Imperial</i>	<i>Metric</i>
Romaine lettuce, prepped	4 oz.	120 g
Caesar salad dressing	1½ fl. oz.	45 ml
Croutons	½ oz.	14 g
Parmesan cheese, shredded	¼ oz.	7 g
Lemon wedge	1 each	1 each
Chicken breast, prepped	10 oz.	285 g
Butter, for brushing	standard	standard
Fresh ground black pepper	sprinkle	sprinkle
Parsley, chopped finely	sprinkle	sprinkle
Tomato basil salsa	2 fl. oz.	60 ml

YIELD: 1 serving

STEP	ACTION
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1. Butter brush chicken breast and place on grill.

## CCP

2. **Flip and cook chicken breast until internal temperature in the thickest part is 165°F (74°C).**
3. Portion chopped romaine lettuce, drain well of all excess moisture and place in a mixing bowl. Add croutons and Caesar dressing and carefully toss until all items are coated with dressing.
4. Julienne cooked chicken breast into ¼" (6 mm) wide strips.

## PRESENTATION:

1. Place salad evenly in a chilled salad bowl. Sprinkle rim of bowl with chopped parsley.
2. Sprinkle shredded Parmesan evenly over top of salad. Garnish with a lemon wedge.

- Carefully place sliced, cooked chicken on top of Caesar salad.
- Drizzle prepped Tomato Basil Salsa over the middle of the chicken slices.
- Serve immediately.

## HONEY BBQ CHICKEN AND RIBS

### QUALITY CHECK

Chicken is thoroughly cooked. Ribs are heated throughout, BBQ sauce is hot and bubbly.

**FLATWARE:**

- heated 12½" plate
- finger bowl assembly
- ramekin (BBQ sauce)
- combo cup (ketchup)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Pork back ribs, prepped	½ rack	½ rack
Chicken breast, prepped, 10 oz.	10 oz.	285 g
Butter for brushing	standard	standard
Chicken & Rib Seasoning	sprinkle	sprinkle
Honey BBQ sauce, for basting	2 fl. oz.	60 ml
Honey BBQ sauce, hot, for dip,	2 fl. oz.	60 ml
Parsley, chopped finely	sprinkle	sprinkle
Keg fries	1 serving	1 serving
Ketchup	1 fl. oz.	30 ml

**YIELD:** 1 serving

### STEP

### ACTION

### CCP

- Just prior to opening, quickly heat Honey BBQ sauce to above 165°F (74°C), then hold hot above 140°F (60°C), in a pre-heated steamtable or double boiler with a secure lid in place.
- On order, butter brush chicken breast and ribs and place appropriately on grill.
- Sprinkle ribs with Chicken & Rib Seasoning.
- Flip chicken breast and ribs, then baste exposed sides with Honey BBQ sauce.

### CCP

5. Continue to flip chicken breast and ribs and baste frequently, until internal temperature of chicken breast is above 165°F (74°C), ribs are hot throughout and Honey BBQ sauce is bubbly and caramelized.

## BBQ CHICKEN AND RIBS, *cont'd...*

STEP	ACTION
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### PRESENTATION:

1. Place cooked ribs on a heated plate, then place cooked chicken on top of the ribs with lobes facing toward the rim of the plate.
2. Arrange plate with Keg fries, a combo cup of ketchup, and a ramekin of heated Honey BBQ sauce.
3. Sprinkle chicken and ribs with chopped parsley.
4. Serve with finger bowl, extra side plate, and extra linen napkin.



# HONEY BBQ PORK BACK RIBS

## QUALITY CHECK

Ribs are heated throughout, Honey BBQ sauce is hot and bubbly.

**FLATWARE:**

- heated 12½" plate
- finger bowl assembly
- ramekin (BBQ sauce)
- combo cup (ketchup)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Pork back ribs, prepped	1 rack	1 rack
Butter for brushing	standard	standard
Chicken & Rib Seasoning	sprinkle	sprinkle
Honey BBQ sauce, for basting	2 fl. oz.	60 ml
Honey BBQ sauce, hot, for dipping	2 fl. oz.	60 ml
Parsley, chopped finely	sprinkle	sprinkle
Keg fries	1 serving	1 serving
Ketchup	1 fl. oz.	30 ml

**YIELD:** 1 serving

## STEP

## ACTION

### CCP

- Just prior to opening, quickly heat Honey BBQ sauce to above 165°F (74°C), then hold hot above 140°F (60°C), in a pre-heated steamtable or double boiler with a secure lid in place.
- On order, butter brush ribs and place appropriately on grill.
- Sprinkle ribs with Chicken & Rib Seasoning.
- Flip ribs, then baste exposed side with Honey BBQ sauce.
- Continue to flip ribs and baste frequently, until ribs are hot throughout and BBQ sauce is bubbly and caramelized.

### PRESENTATION:

- Slice rack in half and place on heated plate slightly overlapping each other.
- Arrange plate with Keg fries, a combo cup of ketchup, and a ramekin of heated Honey BBQ sauce.

- Sprinkle ribs with chopped parsley.
- Serve with finger bowl, extra side plate, and extra linen napkin.

## ZESTY SALMON

### QUALITY CHECK

Salmon is cooked to medium rare. Served with Thai Chili Aioli and a lemon wedge.

FLATWARE: - heated 11½ plate  
- ramekin

INGREDIENTS:	AMOUNT	
	<i>Imperial</i>	<i>Metric</i>
Salmon Fillet, thawed	9 oz. (CND)/10 oz. (USA)	257 g (CND)/285 g (USA)
Butter, for brushing	standard	standard
Thai Chili Aioli, prepared, cold	1 ½ fl. oz.	45 ml
Sweet Red Chili Sauce	1 fl. oz.	30 ml
Lemon wedge	1 each	1 each
Rice Pilaf, hot	8 oz.	225 g
Parsley, finely chopped	sprinkle	sprinkle
Asparagus Spears, woody ends removed	4 pieces	4 pieces
Keg Steak Seasoning	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, butter brush salmon fillet and place on a clean part of the grill, skin side down.
2.	Cook salmon for 50% of the total cooking time, skin side down.
3.	Flip salmon fillet carefully onto cut side, remove skin and cook a further 25% of total cooking time.
4.	Turn salmon fillet 90° and continue to cook on cut side until cooked properly with distinct grill marks. On last flip of salmon fillet, baste salmon fillet with Sweet Red Chili Sauce once grill marks are present. Allow sauce to caramelize on the grill for 1-2 minutes. DO NOT overcook the salmon.
5.	With one minute remaining in the cook time of the salmon, place the asparagus spears into the steamer to heat. Remember asparagus spears should be tender crisp. Once cooked, remove from the steamer and sprinkle with Keg Steak Seasoning.

### PRESENTATION:

- Neatly pile rice at approximately 11 o'clock position on heated plate.

- Carefully remove the cooked salmon fillet from the grill using a metal spatula, leaving the skin behind. Place the salmon against the rice.
- Place the asparagus spears neatly beside the salmon and rice. Place ramekin of Thai Chili Aioli on plate.
- Sprinkle chopped parsley over the rice and around the rim of the plate. Garnish with a lemon wedge.

## TOMATO PESTO SALMON

### QUALITY CHECK

Salmon must be cooked until slightly translucent in the centre of the thickest part.

FLATWARE: - heated 11½" plate

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Salmon, thawed	9 oz. (CND)/10 oz. (USA)	257 g (CND)/285 g (USA)
Lemon wedge	1 each	1 each
Vegetable oil, for brushing	standard	standard
Rice pilaf, hot	8 oz.	225 g
Al Dente Pasta Sauce, hot	1 fl. oz.	30 ml
Basil Pesto	1 fl. oz	30 ml
Parsley, chopped finely	sprinkle	sprinkle
Asparagus spears, woody ends removed	4 spears	4 spears
Keg Steak Seasoning	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
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### CCP

- Just prior to opening, quickly heat Al Dente Pasta sauce to above 165°F (74°C), then hold hot, above 140°F (60°C), in a pre-heated steam table.
- On order, remove salmon from cryovac.
- Brush vegetable oil onto bottom of portion pan. Place salmon fillet in pan skin side down.
- Add 1 fl. oz. of water to the pan.
- Place in convection oven for approximately 10-12 minutes. Properly cooked salmon fillets must be slightly translucent in the centre of the thickest part of the fillet. **DO NOT OVERCOOK** the salmon.
- With one minute remaining in the cook time of the salmon, place the asparagus spears into the steamer to heat. Remember asparagus spears should be tender crisp. Once cooked, remove from the steamer and sprinkle with Keg Steak Seasoning.

## TOMATO PESTO SALMON, cont'd

STEP	ACTION
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### PRESENTATION:

1. Neatly pile rice at approximately 11 o'clock position on a heated plate. Neatly pool the Al Dente Pasta Sauce next to the rice on the plate.
2. Carefully remove cooked salmon fillet from pan using a metal spatula to remove, leaving the skin intact in the pan. Baste the top of the cooked salmon with the Basil Pesto. Place the basted, cooked salmon on top of the Al Dente Pasta sauce next to the rice.
3. Place the asparagus spears neatly beside the salmon and rice
4. Sprinkle chopped parsley around the rim of the plate. Garnish with a lemon wedge.

# AHI TUNA

## QUALITY CHECK

Tuna is cooked no more than rare. Asparagus is tender crisp and not soggy.  
Salsa is neatly placed in the centre of the two tuna halves.

FLATWARE: - heated 11 ½ " plate

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Ahi Tuna, thawed	6 oz.	168 g
Olive Oil	as needed	as needed
Tropical Salsa, prepared, cold	2 fl. oz.	60 ml
Asparagus Spears, woody ends removed	4 spears	4 spears
Keg Steak Seasoning	sprinkle	sprinkle
Rice Pilaf, hot	8 oz.	225 g
Lemon Wedge	1 each	1 each
Parsley, fresh, chopped	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, remove Ahi tuna steak from the pan and brush with olive oil. Place appropriately on the grill. Flip and cook the tuna to rare.
<b>Note:</b> <i>Cooking time of the tuna will be much shorter than other entrees. Tuna will only take 10-15 seconds per side for rare. It is important to time the cooking of the fish so it will be done at the same time as the other entrees. DO NOT OVERCOOK THE TUNA.</i>	
2.	While tuna is cooking, place asparagus spears into the steamer to heat. Remember asparagus should be tender crisp. Once cooked, remove from the steamer and sprinkle with Keg Steak Seasoning.

## PRESENTATION:

1. Place hot rice pilaf on one half of heated plate. Place asparagus spears side by side with the heads of the asparagus facing the same direction so that the cut end of the spears just touch the rice.

2. Cut the tuna in half at an angle so that you have two pointed pieces. Place the two pieces, point side up just beside the asparagus spears.
3. Ladle the salsa in the centre of the two tuna halves.
4. Garnish with a lemon wedge and sprinkle the rim of the bowl with chopped parsley and serve immediately.

## GRILLED SHRIMP DINNER

### QUALITY CHECK

Shrimp must be brushed with garlic butter, then cooked until just changed from translucent to opaque in the center of the thickest part.

FLATWARE: - heated 12½" plate  
- ramekin

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Shrimp skewers, prepped	2 skewers	2 skewers
Lemon wedge	1 each	1 each
Garlic butter, for brushing	standard	standard
Rice Pilaf, hot	8 oz.	240 g
Peach salsa	2 fl. oz.	60 ml
Parsley, chopped finely	sprinkle	Sprinkle
Asparagus spears	4 spears	4 spears
Keg Steak Seasoning	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
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1. On order, brush 2 shrimp skewers with garlic butter, then place appropriately on grill.

*Note: Place shrimp on a cooler part of grill to avoid burning. As shrimp will cook quite quickly, be sure to adjust your timing appropriately if the shrimp dinner is accompanied by other, slower cooked entrées, so that all entrées are finished cooking at the same time.*

2. Flip shrimp skewer and brush exposed side with garlic butter.
3. Continue to flip and brush shrimp skewer until cooked. DO NOT overcook.

*Note: Shrimp are cooked and should be removed from grill when they have JUST changed from translucent to opaque in the centre of the thickest part.*

4. With one minute remaining in the cook time of the salmon, place the asparagus spears into the steamer to heat. Remember asparagus spears should be tender crisp. Once cooked, remove from the steamer and sprinkle with Keg Steak Seasoning.

## GRILLED SHRIMP DINNER, cont'd ...

STEP	ACTION
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### PRESENTATION:

1. Place rice pilaf at approximately the 12 o'clock position on a heated plate.
2. Place cooked shrimp skewers, criss-crossed on the plate, one skewer stacked against the rice.
3. Place the asparagus spears neatly beside the shrimp and rice.
4. Sprinkle chopped parsley over shrimp and mashed potatoes and around the rim of the plate.
5. Arrange plate with a lemon wedge and a ramekin of cold peach salsa.

# TWO TAIL LOBSTER DINNER

## QUALITY CHECK

Lobster tails must be sprinkled with fresh chopped parsley and paprika.

FLATWARE: - heated 12½" plate  
- butter warmer assembly  
- 1 side plate

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Lobster tail, prepped	2 each	2 each
Rice Pilaf, hot	8 oz	225 g
Creamy butter, hot	1½ fl. oz.	45 ml
Lemon crown	1 each	1 each
Parsley, fresh chopped	Sprinkle	Sprinkle
Paprika	Sprinkle	Sprinkle
Asparagus Spears, woody ends removed	4 spears	4 spears
Keg Steak Seasoning	Sprinkle	Sprinkle
<u>Lobster Baking Method:</u>		
Water	1 fl. oz.	30 ml
Butter, melted	¼ fl. oz.	7 ml

YIELD: 1 serving

STEP	ACTION
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1. On order, fan lobster tails and bake in convection oven at 400°F (204°C) for 8-10 minutes. **DO NOT OVERCOOK!**

*Note: To bake a lobster tail place 1 fl. oz. (30 ml) of water into a portion pan or pie plate, then fan lobster tail and place in pan. Brush exposed lobster meat with melted butter. Time required to bake a lobster tail is slightly greater than time required to steam a lobster tail so be sure to adjust your cooking time accordingly.*



2. With one minute remaining in the cook time of the Lobster Tails, place the asparagus spears into the steamer to heat. Remember, asparagus spears should be tender crisp. Once cooked, remove from the steamer and sprinkle with Keg Steak Seasoning.
3. Remove the lobster tails from the oven and sprinkle freshly chopped parsley and paprika evenly over the cooked lobster tails.

## TWO TAIL LOBSTER DINNER, cont'd ...

STEP	ACTION
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### PRESENTATION:

1. Neatly pile the rice pilaf on one half of a heated plate.
2. Place cooked Lobster Tails on the heated plate next to the rice. (Lobster tails should be plated with the fins facing the center of the plate) Place the asparagus spears next to the Lobster Tails.
3. Sprinkle the rim of the plate with freshly chopped parsley. Garnish with a lemon crown.
4. Serve with extra linen, a side plate and butter warmer assembly.

# KING CRAB DINNER

## QUALITY CHECK

King Crab is steaming hot. Asparagus is tender crisp. Creamy butter is hot.

FLATWARE: - heated 12½" plate  
- heated 7" round plate  
- butter warmer assembly

INGREDIENTS:	<u>AMOUNT</u> <i>Imperial</i>	<u>AMOUNT</u> <i>Metric</i>
King Crab, frozen	16 oz.	456 g
Creamy butter, hot	1½ fl. oz.	45 ml
Rice Pilaf, hot	8 oz	225 g
Lemon crown	1 each	1 each
Parsley, finely chopped	sprinkle	sprinkle
Finger bowl	1 each	1 each
Asparagus Spears, woody ends removed	4 spears	4 spears
Keg Steak Seasoning	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, place portioned King Crab in pre-heated steamer on bottom shelf. Never place crab above other products to avoid the drippings flavoring other foods.
2.	Steam for approximately 10 minutes.
3.	With one minute remaining in the cook time of the King Crab, place the asparagus spears into the steamer to heat. Remember, asparagus spears should be tender crisp. Once cooked, remove from the steamer and sprinkle with Keg Steak Seasoning.

- When crab is cooked, remove from steamer and allow excess moisture to drain.

#### PRESENTATION:

- Neatly pile the rice pilaf on one half of a heated plate.
- Place hot King Crab on the heated plate next to the rice. Place the asparagus spears next to the King Crab.
- Sprinkle the rim of the plate with freshly chopped parsley. Garnish with a lemon crown.
- Serve with extra linen napkin, finger bowl, seafood fork, crab crackers and butter warmer assembly.

## PRIME RIB BURGER (*SWUS only*)

#### QUALITY CHECK

Burger must be cooked to minimum 165°F (74°C), with no visible pink. Burger must be served open face.

**FLATWARE:**

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

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Prime Rib Burger Patty, prepped	1 each	1 each
Keg Steak Seasoning	sprinkle	sprinkle
Ciabatta bun, toasted	1 each	1 each
Mayonnaise	1 fl. oz.	30 ml
Burger set up	1 portion	1 portion
Dill pickle/cherry tomato skewer	1 serving	1 serving
Dill pickle	1 spear	1 spear
Side Caesar salad or Keg fries	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
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- On order, place prime rib burger patty on the grill.

#### CCP

- Flip and cook patty until minimum of 165°F (74°C) is reached.
- Sprinkle both sides of burger patty with Keg Steak Spice during cooking.

4. Slice Ciabatta bun in half, toast. Split mayonnaise in half and spread evenly on top and heel of bun, then place leaf lettuce on the bottom bun. Place the cooked burger patty on top of the leaf lettuce. Then place the tomato slices followed by the onion rings. Place the top of the bun on top of the onion rings. Secure the completed burger with a dill pickle and cherry tomato skewer. Burger will be served closed faced.

*NOTE: Ensure the dill pickle / cherry tomato skewer is long enough to skewer all the way through the burger. When the burger is skewered, the bottom of the skewer should be touching the plate with the dill pickle and cherry tomato resting on the top of the bun.*

5. Deep fry Keg fries until golden brown, drain well, and then sprinkle with seasoning salt.

## PRIME RIB BURGER, cont'd...

STEP	ACTION
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### PRESENTATION:

1. Place completed skewered burger in the right compartment of the three-compartment plate.
2. Serve with choice of Caesar salad (in Infinity bowl) or Keg fries (in Infinity bowl) on the left compartment of the three-compartment plate.
3. Place combo cup of ketchup and a dill pickle spear in the centre compartment of the three compartment plate. Serve immediately.

## BLEU ONION BURGER (*SWUS only*)

### QUALITY CHECK

Burger must be cooked to minimum 165°F (74°C), with no visible pink. Burger must be served open face.

FLATWARE: - three compartment plate  
- infinity bowl (for fries or Caesar)  
- combo cup (for ketchup)

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Bleu Burger, prepped	1 each	1 each
Keg Steak Seasoning	sprinkle	sprinkle
Blue Cheese dressing	1 fl oz	30 ml
Frizzled Onions	1 oz wt	30 g
Ciabatta bun, toasted	1 each	1 each
Burger set up	1 portion	1 portion
Dill pickle/cherry tomato skewer	1 serving	1 serving
Dill pickle	1 spear	1 spear
Side Caesar salad or Keg fries	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
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1. On order, place prepped bleu burger onto the grill.

### CCP

2. Flip and cook patty until minimum of 165°F (74°C) is reached.
3. Sprinkle both sides of burger patty with Keg Steak Spice during cooking.

4. Slice Ciabatta bun in half, toast. Split blue cheese dressing in half and spread evenly on top and heel of bun, then place leaf lettuce on the bottom bun. Place the cooked burger patty on top of the leaf lettuce. Then place the tomato slices followed by the onion rings. Frizzled onions are placed on top of the onion rings. Place the top of the bun on top of the frizzled onions. Secure the completed burger with a dill pickle and cherry tomato skewer. Burger will be served closed faced.

*NOTE: Ensure the dill pickle / cherry tomato skewer is long enough to skewer all the way through the burger. When the burger is skewered, the bottom of the skewer should be touching the plate with the dill pickle and cherry tomato resting on the top of the bun.*

5. Deep fry Keg fries until golden brown, drain well, and then sprinkle with seasoning salt.

## BLEU ONION BURGER, cont'd...

STEP	ACTION
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### PRESENTATION:

1. Place completed skewered burger in the right compartment of the three-compartment plate.
2. Serve with choice of Caesar salad (in Infinity bowl) or Keg fries (in Infinity bowl) on the left compartment of the three-compartment plate.
3. Place combo cup of ketchup and a dill pickle spear in the centre compartment of the three compartment plate. Serve immediately.

# CHIPOTLE RANCH CHICKEN SANDWICH (SWUS only)

## QUALITY CHECK

Sandwich is heated throughout, cheese is melted, outside of Ciabatta bun is lightly toasted from the oven.

FLATWARE: - 11½" plate  
- small rarebit (for Caesar) or  
- combo cups (2)

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chicken breast, breast, prepped	10 oz.	300 g
Applewood Smoked Bacon	2 slices	2 slices
Swiss cheese	2 slices	2 slices
Tomatoes	2 slices	2 slices
Ciabatta bun	1 each	1 each
Chipotle Ranch Sauce – to spread	2 fl. oz	60 ml
Chipotle Ranch Sauce – accompaniment	1 fl. oz	30 ml
Butter for brushing	Standard	Standard
Side Caesar or fries	1 serving	1 serving
Dill Pickle	1 spear	1 spear

YIELD: 1 serving

STEP	ACTION
1.	On order, butter brush chicken breast and place appropriately on grill.
<b>CCP</b>	
2.	Continue to flip and baste chicken until internal temperature in the thickest part is above 165°F (74°C).
3.	Cut the Ciabatta bun in half, and spread the Chipotle Ranch sauce evenly on the both sides of the inside of the bun.

4. To assemble the sandwich, place one slice of Swiss cheese on the bottom of the ciabatta bun. Then place the grilled chicken on top of the cheese, followed by the bacon slices, tomato slices and then the second Swiss cheese slice. Complete the assembly by placing the top of the ciabatta bun on top of the second cheese slice.
5. Place the assembled sandwich into a pie pan and place in the oven for 2 – 3 minutes, or until heated through and cheese has melted.
6. Remove from the oven and place on a cutting board. Place frill picks into sandwich, at opposite sides, then cut sandwich diagonally.

#### PRESENTATION:

1. Place sandwich on plate, crust to crust (cut sides facing out).
2. Serve with choice of Caesar salad (in rarebit) or Keg fries (with combo cup of ketchup), and a combo cup of chipotle ranch sauce. Complete the plate with a dill pickle spear.

## TABLE BREAD

#### QUALITY CHECK

Table bread is golden brown, hot, crisp, and held no longer than 20 minutes.

**FLATWARE:**

- bread basket
- ramekin
- cloth napkin

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Bread	as required	as required
Whipped butter	as required	as required

**SHELF LIFE:** 3 days; cooked - 20 minutes

STEP	ACTION
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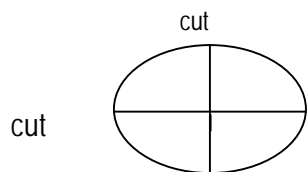
**Storage:** *Dry storage. Pre-panned bread must be securely covered with plastic wrap.  
Bread must be paned flat.*

1. To finish cook bread for service, place required amount of loaves flat on a bread pan lined with parchment paper.
2. Place bread in oven at 350°F (175°C) for 20 minutes or until thoroughly heated and golden brown.
3. Bread should be removed from the oven and allowed to rest for 5 – 10 minutes.
4. Place hot bread in bread warmer to hold. Hold time is 20 minutes maximum.



## PRESENTATION:

1. Remove hot bread from bread warmer and cut into 4 pieces as illustrated.



2. Place cut bread in cloth napkin lined bread basket.
3. Cover bread with napkin flaps and place a combo cup of whipped butter on top

## GARNISH SUMMARY

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
<u>Sirloins, Filets, Steak Combinations:</u>		
Baked Parmesan Tomato	1 serving	1 serving
<u>New Yorks:</u>		
Zucchini Sauté	4 oz.	114 g
<u>Rib Steak and Prime Rib:</u>		
Frizzled Onions	2½ oz.	70 g
<u>Classics:</u>		
Peppers/Snap Peas/Onions (cooked weight)	3 oz.	85 g
Sautéed mushrooms (cooked weight)	3 oz.	85 g

STEP	ACTION
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The following entrées are served with Baked Parmesan Tomato:

Grilled Sirloin (8 oz./12 oz.)	Sirloin/Teriyaki with Shrimp
Baseball Sirloin (12 oz.)	Sirloin/Teriyaki with Crab
Teriyaki Sirloin (8 oz./12 oz.)	Sirloin/Teriyaki with Lobster Tail
Sirloin Oscar	Balsamic Mushroom Sirloin
Filet (7 oz./10 oz.)	

**Note:** Prime Rib Combinations DO NOT have a garnish

The following entrées are served with 4 oz. (114 g) of Zucchini Sauté

New York (all sizes)

Peppercorn New York (all sizes)

The following entrées are served with 2½ oz. (70 g) of Frizzled Onions:

Rib Steak (16oz.)

Prime Rib (all sizes)

The following entrées are served with 3 oz. of peppers/snap peas/onions and 3 oz. of sauteed mushrooms:

Sirloin Classic  
Teri Classic  
Filet Classic

New York Classic  
Prime Rib Classic

## ZUCCHINI SAUTÉ

### QUALITY CHECK

Tomatoes are just softened and zucchini is cooked crisp.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Zucchini, Black Olive, Garlic, Rosemary mixture, prepped	56 oz.	1.6 kg
Cherry Tomatoes	20 oz.	570 g
Basil, fresh	2 oz.	56 g
Clear Garlic Oil	2 fl. oz.	60 ml
Balsamic Vinegar	4 fl. oz.	120 ml
Keg Salt and Pepper blend	sprinkle	sprinkle

YIELD: 60 oz. (1.7 kg)  
SHELF LIFE: immediate use

STEP	ACTION
<b>Note:</b> <i>If you have adjusted the portion size of zucchini, black olive, garlic and rosemary mixture from the prep recipe then make the same adjustment to the portion of cherry tomatoes, basil, clear garlic oil, and balsamic vinegar for sautéing the garnish mix.</i>	
1.	In a large non-stick skillet over medium-high heat, add the clear garlic oil, zucchini, garlic, rosemary and black olive mixture.
2.	Sauté for 3-4 minutes or until the zucchini is just tender crisp.
3.	Add the tomatoes and sauté for an additional 2-3 minutes or until the tomatoes just begin to soften.
4.	Remove from the heat and add in the balsamic vinegar and fresh basil. Mix well.

5. Sprinkle with salt and pepper to taste.
6. Transfer to steam table.

## CCP

7. Hold hot in the steam table above 140°F (60°C) for a maximum of 20 minutes.

# SAUTEED MUSHROOMS

## QUALITY CHECK

Mushrooms are NOT overcooked.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Mushrooms, button and portabella mix, washed	56 oz.	1.6 kg
Clear garlic oil	2 fl. oz.	60 ml
Chicken and Rib seasoning	as needed	as needed

YIELD: 5 lb. batch  
SHELF LIFE: 20 minutes

STEP	ACTION
1.	Place a large non-stick sauté pan over medium-high heat. Add clear garlic and mushrooms.
2.	Sauté for approximately 3-4 minutes, or until mushrooms begin to brown.
3.	Sprinkle with Keg Chicken and Rib seasoning, and sauté for another 2-3 minutes until mushrooms are golden brown.
4.	Hold hot in the steamtable above 140°F (4°C), for a maximum of <u>20 minutes</u> .

## SAUTEED CLASSIC VEGETABLES

### QUALITY CHECK

Vegetables are cooked tender crisp.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Classic Vegetables, prepped	56 oz.	1.6 kg
Clear Garlic Oil	2 fl. oz.	60 ml
Chardonnay Vinaigrette	3 fl. oz.	90 ml

YIELD: 3.5 lb. batch  
SHELFLIFE: 15 mintues

STEP	ACTION
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1. Place a large non-stick sauté pan over medium high heat. Add clear garlic oil and the classic vegetables.
2. Sauté for 3-4 minutes, or until vegetables are tender crisp.
3. Remove sauté pan from heat and add the Chardonnay Vinaigrette to the pan. Toss the vegetables in the vinaigrette ensuring they are evenly coated.

*CCP*

4. Transfer vegetables to the steam table and hold above 140°F (60°C) for a maximum of 15 minutes.

Note: Place a blood strainer in the steam table to prevent the vegetables from sitting in any residual moisture.

# CLASSIC VEGETABLES

## Peppers, Snap Peas, Onions and Mushrooms

### QUALITY CHECK

Vegetables are not overcooked and served hot.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Classic Vegetables, hot	3 oz.	85 g
Sautéed Mushrooms, hot	3 oz.	85 g

YIELD: 1 serving

STEP	ACTION
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1. Hold hot vegetables separate from the mushrooms.

### PRESENTATION:

1. On order, place portion of hot vegetables neatly on the plate. Place the mushrooms beside the vegetables.

## BAKED PARMESAN TOMATO

### QUALITY CHECK

Tomatoes are cooked until hot throughout and Parmesan is lightly browned.

INGREDIENTS:	AMOUNT	
	Imperial	Metric
Baked tomato half, prepped	1 each	1 each
Parsley, fresh, chopped	sprinkle	sprinkle

YIELD: 1 serving

STEP	ACTION
1.	On order, place prepped tomato half onto a portion pan or pie plate and bake in convection oven at 400°F (204°C) for 8-9 minutes, or until tomato is hot throughout and Parmesan is lightly browned.
2.	Gently lift baked tomato with a metal spatula and place on plate as per established plate presentation procedures, and sprinkle with chopped parsley.

**Note:** Tomatoes may be baked in small batches during busy periods of the evening. Bake tomatoes in a shallow half size meat pan, then transfer to the steamtable and hold for maximum 10 minutes.

# 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.

FLATWARE: - chilled wide rim salad bowl

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Billy Miner pie	1 piece	1 piece
Hot fudge sauce	1 fl. oz.	30 ml
Almonds, sliced, toasted	½ oz.	14 g
Caramel sauce	1 fl. oz.	30 ml

YIELD: 1 serving

## STEP

## ACTION

### CCP

- Heat hot fudge sauce to above 165°F (74°C), then hold hot, above 140°F (60°C), on a pre-heated steamtable or double boiler, stirring occasionally.
- Remove a Billy Miner pie from freezer, and carefully remove plastic wrap and spring form pan.
- Place a 12 piece pie marker evenly on top of pie, and push slightly down to form indentations.

- Portions may be pre-cut and plated, or may be cut to order. Either way, be sure that accurate size portions are marked to reduce wastage.

#### PRESENTATION:

- Carefully remove 1 portion from pie and place in salad bowl standing up.
- Zigzag hot fudge and caramel sauce in opposite directions over top of pie, then sprinkle chocolate crust over rim of bowl. Sprinkle almonds over pie.
- Serve immediately.

## CHEESECAKE

#### QUALITY CHECK

Cheesecake must be served firm. Do not spill topping on rim of plate.

FLATWARE: - chilled 10½" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Cheesecake Cherry topping	1 piece 2 fl. oz.	1 piece 60 ml

YIELD: 1 serving

STEP	ACTION
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- Obtain 1 cheesecake from walk-in cooler, and carefully remove plastic wrap and cardboard ring. Remove silicone paper strip.

#### PRESENTATION:

- Carefully remove 1 portion of cheesecake, using a flat spatula or pie server.
- Place portion of cheesecake on a plate standing up.



3. Pour cherry topping over middle of cake so that sauce runs down sides of cake and pools on both sides.
4. Serve immediately.
5. Rewrap remainder of cake and return to the walk-in.

## CHOCOLATE HEAVEN (*CND and PNW*)

### QUALITY CHECK:

Chocolate Tartufo is frozen, hot fudge sauce is not spilled elsewhere on plate, brownie piece is evenly cut, mint sprig is fresh.

**FLATWARE:** chilled 3 compartment platter

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chocolate Brownie, thawed	1 piece	1 piece
Grand Marnier Chocolate Mousse, thawed	1 piece	1 piece
Lindt Chocolate Tartufo, frozen	1 piece	1 piece
Hot fudge sauce, hot	1 fl. oz.	30 ml
Mint leaf, fresh	1 sprig	1 sprig
Orange Wheel, ¼", seeds removed	1 piece.	1 piece

**YIELD:** 1 serving

STEP	ACTION
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### CCP

1. Heat hot fudge sauce to above 165°F (74°C), then hold hot, above 140°F (60°C), on a preheated steamtable or double boiler, stirring occasionally.

### PRESENTATION:

- Cut thawed Chocolate Brownie into 24 equal pieces. Place one brownie square on left hand compartment on an angle and garnish with fresh mint sprig.

**Note:** *One brownie piece for this recipe is half the size of the brownie used for the Brownie Sundae.*

- Pool 1 fl. oz. of hot fudge in centre compartment of platter. Place frozen chocolate Tartufo on top of sauce in the centre.
- Place thawed Chocolate Mousse cake in the middle of the right side compartment. Slice orange wheel  $\frac{3}{4}$  through (do not slice through skin on opposite side). Twist the cut wheel and place at the tip of the Chocolate Mousse.
- Serve immediately.

## BROWNIE SUNDAE

### QUALITY CHECK

Ensure sundae is not melted and is attractive looking.

FLATWARE: - Supreme bowl  
- 10½" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chocolate brownie, heated	2 wedges	2 wedges
Vanilla ice cream	3 x 2 oz. scoops	3 x 30 ml scoops
Hot fudge sauce, warm	1 fl. oz.	30 ml
Caramel sauce	1 fl. oz.	30 ml
Whipped cream	4 fl. oz.	120 ml
Cherry, Maraschino, stem on	1 each	1 each

YIELD: 1 serving

STEP	ACTION
1.	Store anticipated nightly needs of individually wrapped brownies refrigerated in the salad hub fridge.
2.	Unwrap brownie, place on a plate or microwave-proof dish and place in microwave. Heat brownie for 30 seconds until warmed through. (If using convection oven, heat brownie for 1-2 minutes).
3.	Place wedges of heated brownie on either side of the sundae bowl with the pointed ends facing upwards. Scoop the ice cream into the sundae bowl.

4. Squeeze the hot fudge sauce and caramel sauce carefully over top. Add whipped cream and a cherry on top.
5. Serve immediately.

## CRÈME BRULE

### QUALITY CHECK

Custard is firm and sugar is golden brown on top..

FLATWARE: - 10½" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Crème Brule, prepared, portioned	1 portion	1 portion
Mint leaf, fresh	1 sprig	1 sprig

YIELD: 1 serving

STEP	ACTION
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1. Just prior to opening, store required amount of prepared Crème Brule desserts in the salad hub fridge.

### PRESENTATION:

1. On order, remove Crème Brule from refrigerator and place on plate.
2. Garnish with mint leaf in centre of dessert.
3. Serve immediately.

## CHOCOLATE CAKE *(USA only)*

### QUALITY CHECK:

Ice cream is zig-zagged with raspberry puree.

FLATWARE: chilled 11 ½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chocolate cake, thawed Vanilla ice cream Raspberry puree Mint leaf	1 piece 2 x 2 oz. scoops. 2 fl. oz. ½ oz.	1 piece 2 x 28 g scoops 60 ml 14 g

YIELD: 1 serving

STEP	ACTION
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### PRESENTATION:

1. On order, remove cake from packaging and carefully place in the centre of the plate.
5. Place two 2 oz. scoops of vanilla ice cream side by side in front of the cake at the pointed end.
6. Using a squeeze bottle, zig-zag raspberry puree overtop of the ice cream. Place a sprig of mint standing up between the two ice cream scoops.

4. Serve immediately.

## CARROT CAKE (*USA only*)

### QUALITY CHECK:

Carrot Cake is neatly placed on the plate. Ice cream and mint leaf are attractive and placed properly on the plate..

FLATWARE: chilled 11½" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Carrot Cake, thawed Vanilla Ice Cream Cinnamon, sprinkled Mint leaf, fresh	1 piece 2 x 2 oz. scoops sprinkle 1 each	1 piece 2 x 30 ml scoops sprinkle 1 each

YIELD: 1 serving

STEP	ACTION
1.	On order, remove the carrot cake from the packaging and carefully place in the centre of the plate.
2.	Place 2 x 2 oz. scoops of vanilla ice cream in front of the cake at the pointed end.
3.	Place a sprig of mint standing up between the ice cream scoops and the cake.
4.	Sprinkle rim of plate with cinnamon and serve immediately.

# APPLE CRUMBLE

## QUALITY CHECK:

Keg Apple Crumble is hot prior to serving. Apple Crumble is topped with 2 scoops of vanilla ice cream and neatly drizzled with hot caramel topping.

FLATWARE: - black ceramic skillet  
- 10½" plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Keg Apple Crumble, prepped, hot Vanilla Ice Cream Caramel Fudge Topping Fresh Mint	1 piece 2 x 2 oz. scoops 1 fl. oz. 1 sprig	1 piece 2 x 30 ml scoops 30 ml 1 sprig

YIELD: 1 serving

STEP	ACTION
1.	On order, remove 1 portion of the Apple Crumble and place in a black ceramic skillet and place in the microwave to cook.
2.	Cook on high for 1½ to 2 minutes, or until centre of the Apple Crumble is hot. If you do not have a microwave, bake in convection oven at 400°F (204°C) for 3-4 minutes.

## PRESENTATION:

Cook & Present  
Dinner Menu

1. Place a 2 x 2 oz. scoops of vanilla ice cream beside the hot Apple Crumble in the black skillet.
2. Zig zag 1 fl. oz. of caramel fudge topping across the ice cream and the Apple Crumble.
3. Garnish the Apple Crumble with a sprig of fresh mint. Place the black skillet on a 10½" plate.
4. Serve immediately.

## MARGARITA KEY LIME PIE (*SWUS only*)

### QUALITY CHECK:

Rosettes of whipped cream are evenly on top of the pie. The mint sprig is neatly placed on the corner of the whipped cream.

FLATWARE: chilled 11½" round plate

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Key Lime Pie , cut into 10 pieces	1 piece	1 piece
Whipped Cream	6 fl. oz.	180 ml
Mint Sprig	½ oz.	14 g
Raspberry puree	2 fl. oz.	60 ml

YIELD: 1 serving

STEP	ACTION
1.	On order, zig-zag raspberry puree across the centre of a chilled 11½" plate.
2.	Carefully place the pie in the centre of the plate.
3.	Place 3 x 2 oz. rosettes of whipped cream across the back (wide end) of the pie, coming up slightly over the top edge of the pie.

4. Place the mint sprig at the corner of the pie, where the whipped cream ends.
5. Serve immediately.

## KIDS PRIME RIB BEEF DIP

### QUALITY CHECK

Beef dip sandwich must be served hot, thinly sliced and trimmed of all excess fat.  
Served with bouillon bowl of hot au jus.

FLATWARE: - heated 11½" plate  
- combo cup  
- bouillon bowl

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Prime rib beef dip portion, prepped	1 portion	1 portion
Plain au jus, hot	4 fl. oz.	120 ml
Garlic bread, prepped, 6" long	1 order	1 order
Guest's choice of fries, ½ portion Caesar salad or ½ portion of Classic vegetable mixture	1 serving	1 serving
Ketchup	1 fl oz	1 fl oz

YIELD: 1 serving

### STEP

### ACTION

### CCP

1. Just prior to opening, make 2 separate batches of au jus following the directions on the label of the au jus. Hold hot, above 140°F (60°C) on a pre-heated steamtable or double boiler with a secure lid in place. The purpose of the 2 separate batches of au jus is to allow one batch to be used as the heating medium and the other for serving with the dip.
2. On order, remove portion of thinly sliced prime rib and place into the proper insert of au jus to heat.
3. Toast garlic bread in oven or salamander until golden brown.



## CCP

4. Remove portion of thinly sliced prime rib from the hot au jus when it is hot (approximately 3-4 minutes), let drain for 15-20 seconds and stack on the toasted garlic bread bottom.
5. Place top half of garlic bread on top and slice in half on an angle, creating pointed ends for dipping.

### PRESENTATION:

1. Place both halves of beef dip on a heated plate. Arrange plate with Keg fries, a bouillon bowl of au jus and a combo cup of ketchup  
OR ...  
Place guest's choice of ½ Caesar salad or ½ portion of Classic Vegetables on the plate.

## KIDS CHICKEN STRIPS

### QUALITY CHECK

Chicken strips must be served completely cooked and light golden brown,  
with 1 combo bowl of chosen sauce and parsley garnish.

FLATWARE: - heated 11½" plate  
- 2 combo cups

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken strips, frozen	3 pieces	3 pieces
Regional choice of sauce	1 fl. oz.	30 ml
Keg fries	8 oz.	225 g
Ketchup	1 fl. oz.	30 ml
Guest's choice of fries, ½ portion Caesar salad or ½ Classic Vegetable portion	1 serving	1 serving

YIELD: 1 serving

### STEP

### ACTION

1. On order, place frozen chicken strips into deep fryer basket and deep fry for 5 - 7minutes, or until completely cooked and golden brown.
2. Drain strips thoroughly.

### PRESENTATION:

1. Arrange chicken strips neatly on a bed of fries with combo cups of sauce and ketchup on plate,  
*OR ...*  
Place guest's choice of fries, ½ Caesar salad or ½ portion of Classic vegetables on plate.
2. Serve immediately.

## HALF RACK BBQ PORK RIBS FOR KIDS

### QUALITY CHECK

Ribs are heated throughout, BBQ sauce is hot and bubbly.

FLATWARE: - heated 11½" plate  
- finger bowl assembly  
- combo cups (2)

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Pork back ribs, prepped	½ rack	½ rack
Butter for brushing	standard	standard
Chicken & Rib Seasoning	standard	standard
Honey BBQ sauce, for basting	1 fl. oz.	30 ml
Honey BBQ sauce, hot, for dip	2 fl. oz.	60 ml
Parsley, finely chopped	sprinkle	sprinkle
Guest's choice of fries, ½ portion Caesar salad or ½ Classic Vegetable portion	1 serving	1 serving
Ketchup	1 fl oz	1 fl oz

YIELD: 1 serving

STEP	ACTION
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### CCP

1. Just prior to opening, quickly heat Honey BBQ sauce to above 165°F (74°C), then hold hot above 140°F (60°C), in a pre-heated steamtable or double boiler with a secure lid.
2. On order, butter brush ribs and place appropriately on grill. Sprinkle ribs with chicken and rib seasoning.

3. Flip ribs, then baste exposed side with Honey BBQ sauce.
4. Continue to flip ribs and baste frequently, until ribs are hot throughout and BBQ sauce is bubbly and caramelized.

**PRESENTATION:**

1. Place cooked ribs on a heated plate. Sprinkle ribs with chopped parsley.
2. Arrange plate with Keg fries, a combo cup of ketchup, and a combo cup of heated Honey BBQ sauce  
*OR ...*  
Place guest's choice of fries, ½ Caesar salad or ½ portion of Classic vegetables on plate.
3. Serve immediately with finger bowl, extra side plate, and extra linen napkin.

## 6 oz. SIRLOIN FOR KIDS

**QUALITY CHECK**

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

**FLATWARE:** - heated 11½" plate  
- combo cup

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Sirloin, prepped	6 oz.	170 g
Butter, for brushing	standard	standard
Guest's choice of fries, ½ Caesar salad or ½ Classic		
Vegetable portion	1 serving	1 serving
Ketchup	1 fl oz	1 fl oz

**YIELD:** 1 serving

STEP	ACTION
1.	On order, select the required size and cut of sirloin according to child's desired doneness.
2.	Butter brush the sirloin and place appropriately on the grill.
3.	Flip and cook sirloin until desired doneness is reached, with distinct grill marks.

*Note: Remove any excess char and grease from sirloin prior to serving.*

**PRESENTATION:**

1. Plate cooked sirloin on the appropriate heated plate, with the fat cap facing towards the centre of the plate.
2. Place guest's choice of fries, ½ Caesar salad or ½ portion of Classic Vegetables on the plate.
3. Serve immediately.

## KIDS GRILLED CHICKEN DINNER

**QUALITY CHECK**

Chicken is cooked throughout and served with a combo cup of Keg BBQ sauce.

FLATWARE: - heated 11½" plate  
- 2 combo cups

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken breast, plain, prepped, cut in half	1 piece	1 piece
Butter brush	standard	standard
Keg BBQ sauce	1 fl. oz.	30 ml
Guest's choice of fries, ½ Caesar salad or ½ Classic Vegetable portion	1 serving	1 serving
Ketchup	1 fl oz	1 fl oz

**YIELD:** 1 serving

STEP	ACTION
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1. On order, slice a prepped chicken breast in half along the breastbone. Butter brush chicken piece and place on grill.

**CCP**

2. Flip and cook chicken breast until internal temperature in the thickest part is above 165°F (74°C).

### PRESENTATION:

1. Place hot cooked chicken on plate. Place combo cup of Keg BBQ sauce on plate beside chicken.
2. Place Guest's choice of fries, ½ Caesar salad or ½ portion of Classic Vegetables on plate.
3. Serve immediately.

## KIDS BURGERS

### QUALITY CHECK

Burger patties are properly cooked, buns are toasted and presentation is attractive

FLATWARE: - 11½" round plate  
- combo cup

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Slider buns, frozen	2 pieces	2 pieces
Slider burger patties, frozen	2 pieces	2 pieces
Butter, for brushing	standard	standard
Ketchup	1 fl. oz.	30 ml
Guest's choice of fries, ½ portion Caesar or ½ portion Classic Vegetable mixture	1 serving	1 serving

YIELD: 1 serving

STEP	ACTION
1.	On order, butter brush 2 slider burger patties and place on grill. Season with Keg steak seasoning.
2.	Flip and season patties until internal temperature is 165°F (74°C).
3.	With about one minute in the cook time of the sliders, remove frozen slider buns from freezer and place on grill. Toast buns for approximately 30 seconds, or until thawed and grill marks are present.

**Note:** *Slider buns must remain frozen and toasted to order to keep them fresh and to prevent them from drying out.*

4. Place bottom halves of sliced slider buns at the 6 o'clock and 7 o'clock position on the plate. Place cooked burger patties on bottom halves of buns and place bun tops on top of burger patties. Place combo cup of ketchup at 3 o'clock position.
5. Guest's choice of fries, salad or vegetables should be placed at the top of the plate.

*Note: Some guests may like cheese melted on their burgers. In this case, place a small amount of Keg cheese on top of each patty to melt during the last flip.*

## KIDS VEGGIE PLATTER

### QUALITY CHECK

Arrange the plate so that it is pleasing to the eye.

FLATWARE:	- chilled 10½" plate
	- combo cup
	- bouillon bowl

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Soda crackers	1 pkg.	1 pkg.
Ranch dressing	1 fl. oz.	30 ml
Carrot sticks	2 each	2 each
Celery sticks	2 each	2 each
Fresh fruit (orange wedges)	3 wedges	3 wedges

YIELD:	1 serving
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STEP	ACTION
1.	Arrange crackers, dressing, fruit and vegetables on plate.
2.	Serve immediately.