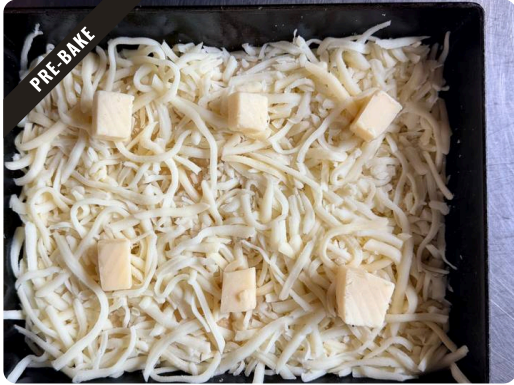


#1 CHEESE PIZZA



225 g Cheese blend

30 g (6 × 5 g pcs) Taleggio
(Italice)
3 pieces (15
g) on a
personal



200 g Tomato sauce

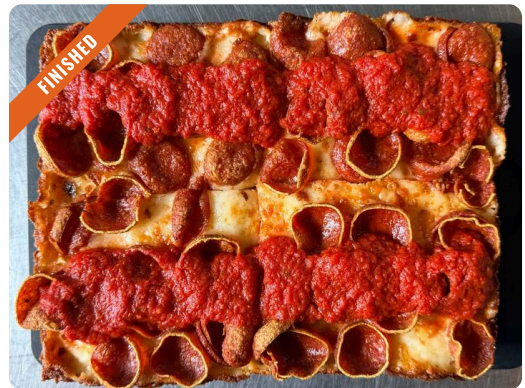
Rev v2.4 · 2026-08-20

#2 YOLO 'RONI PEPPERONI



225 g Cheese blend

100 g Pepperoni
a filled 8 oz container is one
portion



200 g Tomato sauce

Rev v2.2 · 2026-07-25

#3 SMOKIN' HOT MOTHER CLUCKER



225 g Cheese blend

50 g Mushrooms

50 g Red onions

50 g Pepperoncini

50 g BBQ chicken



50 g BBQ sauce

Cover Fresh parsley

Rev v2.1 · 2026-07-25

#4 GREEN ECSTASY PESTO



225 g Cheese blend

1 line Pesto

30 g (6 × 5 g pcs) Taleggio (Italico)
3 pieces (15 g) on a personal



80 g Pesto

Rev v5.3 · 2026-08-20

#5 MEATZZA

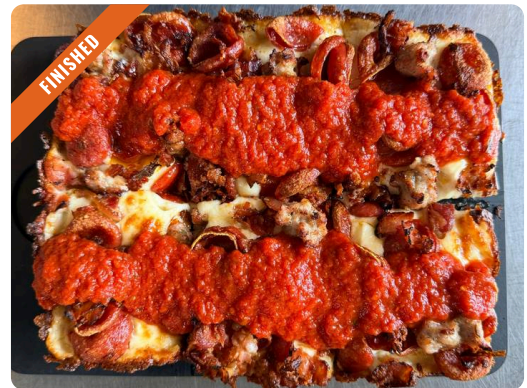


225 g Cheese blend

50 g Bacon

50 g Pepperoni

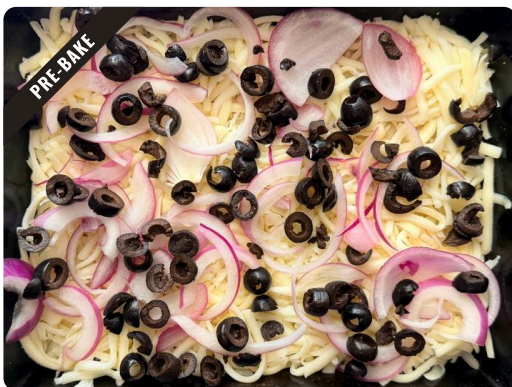
50 g Sausage



200 g Tomato sauce

Rev v2.4 · 2026-07-25

#6 GARDEN GODDESS

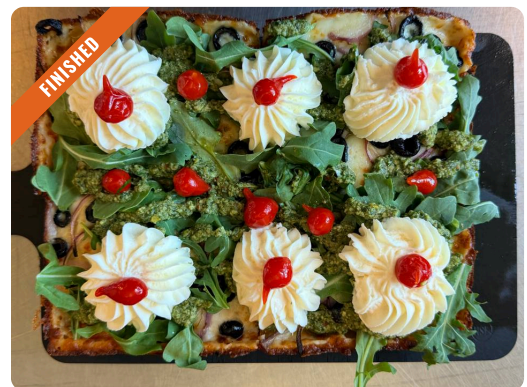


225 g Cheese blend

50 g Red onions

50 g Black olives

30 g (6 × 5 g pcs) Taleggio (Italico)
3 pieces (15 g) on a personal



25 g Arugula

25 g Pesto

100 g / 6 dabs Ricotta

25 g / 16 pcs Sweetie Drops

Rev v2.5 · 2026-08-20

#7 SWEET HEAT PINEAPPLE



225 g Cheese blend

50 g Red onions

50 g Jalapeño

50 g Pineapple

25 g Pepperoncini



40 g Hot honey

20 g Sweet peppers

1 g Red chili flakes

Rev v2.1 · 2026-07-25

#8 SAUSAGE & SHROOMS



225 g Cheese blend

50 g Sausage

50 g Mushrooms

50 g Black olives



200 g Tomato sauce

Sprinkle Fresh oregano

Rev v2.3 · 2026-07-25

#9 VEGGIE GALORE



225 g Cheese blend

50 g Red onions

50 g Mushrooms

30 g Black olives

30 g Red peppers

30 g (6 × 5 g pcs) Taleggio
(Italice)
3 pieces (15
g) on a
personal



200 g Tomato sauce

2 pcs Fresh basil

Rev v5.2 · 2026-08-20

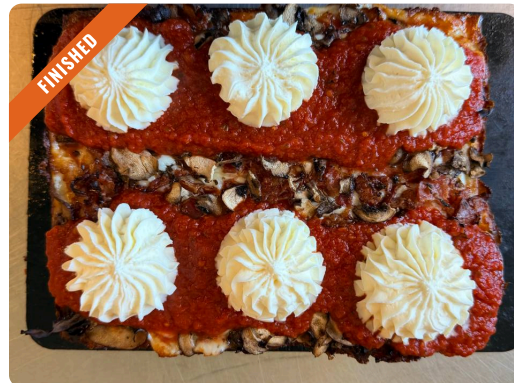
#10 BACON ME CRAZY



225 g Cheese blend

50 g Mushrooms

50 g Bacon



200 g Tomato sauce

100 g / 6 dabs Ricotta

Rev v2.3 · 2026-07-25

#11 BUFFALO CHICKEN



225 g Cheese blend

50 g Chicken

50 g Red onions



Drizzle (10 g) Hot sauce

10 g Scallions

25 g Blue cheese

Rev v1.4 · 2026-07-25

#12 GREEK PIZZA



225 g Cheese blend

50 g Feta

50 g Red onions

6 pcs (50 g) Artichoke hearts

50 g Kalamata olives



Sprinkle Fresh oregano

12 pcs (40 g) Dorati tomatoes

Rev v1.3 · 2026-07-25

#13 PESTORIFFIC CHICKEN & RANCH

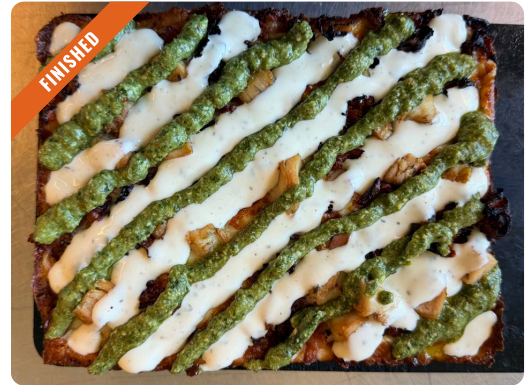


225 g Cheese blend

50 g Bacon

50 g Chicken

30 g (6 × 5 g pcs) Taleggio (Italico)
3 pieces (15 g) on a personal



25 g Ranch

50 g Pesto

Rev v2.6 · 2026-08-20

#14 SUPREME



225 g Cheese blend

50 g Red onions

50 g Bacon

50 g Chicken

50 g Pepperoni

50 g Sausage



200 g Tomato sauce

Rev v2.4 · 2026-07-25

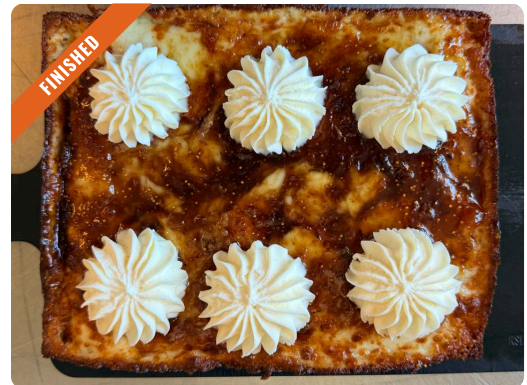
#15 SWEET BIANCA



225 g Cheese blend

50 g / 6 balls Taleggio (Italico)

30 g / 3 lines Fig spread



100 g / 6 dabs Ricotta

Rev v1.5 · 2026-08-20

BACON & FIG



225 g Mozzarella

30 g (2 lines) Fig jam

30 g (6 × 5 g pcs) Taleggio
(Italo)

50 g Bacon



50 g Blue cheese

Rev v3.6 · 2026-08-27

KOREAN KIMCHI CHICKEN



225 g Cheese blend

150 g Kimchi, chopped and
squeezed dry

50 g Chicken



50 g Korean gochujang
sauce

20 g (2 tbsp) Chili crisp
dollops and drizzles

Sprinkle Chopped scallions

Sprinkle Sesame seeds

Rev v4.2 · 2026-08-27

BAKERY

BLONDIE BAR

BAKERY

250 g Butter · **350 g** Brown sugar · **300 g** Flour · **6 g** Salt · **2 g** Cardamom · **2 g** Baking soda · **100 g** (+25 g on top pre-bake) Toasted walnuts · **100 g** (+25 g on top pre-bake) Chocolate chips (63%) · **25 g** (+25 g on top pre-bake) White chocolate disks · **1 g** (topping, pre-bake) Maldon salt flakes · **2** Eggs · **15 g** Vanilla · **50 g** Maple syrup

1 Add melted butter to sugar and mix well. · **2** Mix wet ingredients: eggs, vanilla, maple syrup. · **3** Mix dry ingredients: flour, salt, cardamom, baking soda, walnuts, chocolate chips, white chocolate. · **4** Add dry and wet mixes to butter-sugar and mix well. · **5** Pour 550 g of batter into each 8 x 10 inch pan. · **6** Top batter with chocolate chips, walnuts, and white chocolate disks. · **7** Top evenly with Maldon salt. · **8** Bake for about 20–25 minutes at 325°F. · **9** Let cool before depanning.

Do not over mix the batter.

v1.3

PARBAKE FOCACCIA DETROIT PIZZA BREAD BASE

BAKERY

34.5 lbs Water · **50.00 lbs** Flour — Central Milling (Red Rose Small Shot) · **0.70 lbs** White sugar · **1.20 lbs** Sea salt (Redmond's) · **1.50 lbs** Corto Truly EVOO · **0.45 lbs** Instant dry yeast

1 Set up mixer, dough scraper, and scale. · **2** Portion dough at 263 g — about 150 portions. Each bakes to a 6.80 oz (193 g) par-bake. · **3** Proof at 100°F and 80% humidity for 15 minutes. · **4** Remove dough and stretch it. · **5** Return it to proofer for 15–20 minutes. · **6** Bake 12 minutes at 520°F with 6 seconds of steam.

v4.6

BATCH

CHERRY PREP FOR MANHATTAN

BATCH

1 Rinse syrup off cherries. · **2** Pat cherries dry with a paper towel. · **3** Add cherries to condiment container next to oranges and skewers. · **4** Top cherries with vodka.

Cherries must be covered in vodka — it keeps them fresh and food-safe.

v1.3

CROUTONS

BATCH



GARLIC BUTTER **300 g** Olive oil · **400 g** Butter · **250 g** Minced garlic
BREAD **10 (2,000 g)** Par-bake breads
TOSS ON HOT **400 g** Parmesan, freshly grated · **20 g** Black pepper · **20 g** Dry oregano

1 Warm oil, butter, and garlic in a shallow pan in oven, short passes — fragrant and light golden, never brown. · **2** Cut each par-bake lengthwise into 8 equal strips. · **3** Tear 2-inch chunks by hand — never cubed. · **4** Pour warm garlic butter over bread, massage it in, spread one layer on a pan. · **5** Bake 350°F, 10–15 min — scrape and rotate every few minutes. Pull at light gold; they keep cooking after. · **6** Add Parmesan, oregano, and pepper while hot — gently, do not crush. Cool on a tray, store covered.

Serve with the Caesar Salad.

Pull at light gold — they burn fast.

v3.5

KIMCHI

BATCH

1 Squeeze the kimchi VERY firmly to force out all the excess water, then drain. · **2** Cut kimchi into 1/2 inch pieces. · **3** Portion: 150 g on a large pizza or 12 wings. · **4** Portion: 75 g on a small pizza or 6 wings.

Squeeze the kimchi truly dry — wet kimchi makes a soggy pizza.

v1.6

GLUTEN FREE PARBAKE FOCACCIA

BAKERY



5.91 lbs (75%) Water · **7.87 lbs (100%)** Cup4Cup gluten-free flour · **0.94 lbs (12%)** Honey — or sugar at the same weight for vegan · **0.20 lbs (2.5%)** Sea salt · **0.08 lbs (1%)** Instant dry yeast

1 Work dough by hand with gloves coated in oil — it is extremely wet and will stick to bare hands. · **2** Double oil quantity on pans to keep dough from sticking. · **3** Pan dough immediately after mixing — it needs no resting. · **4** Press dough into pans with a LIGHT, even touch — GF dough will not spread and rise evenly on its own. · **5** Run scraper down sides to separate dough from pan after shaping.

At delivery, for EVERY gluten-free par-bake: wrap each piece individually in plastic, add a date-code (Genie) label with Use By date + EOD, and store in the refrigerator (wrapped, in a covered cambro).

DO NOT put this dough in the divider — the extra moisture makes it stick to the machine.

v2.3

CHICKEN PORTION

BATCH

SPEC **1/4 inch** Piece size · **50 g** Per pizza

1 Cut all chicken into 1/4-inch pieces — the same size as your little fingernail. · **2** Weigh out one portion for each pizza. · **3** Spread it evenly over whole pizza.

Every pizza, every time: 1/4-inch pieces, 50 g, spread evenly.

v3.4

FRENCH TOAST LIQUID

BATCH

4 cups Liquid eggs · **2 cups** Milk · **1 tsp** Vanilla extract

1 Whisk the liquid eggs, milk and vanilla extract together. · **2** Label and date the container.

Makes 6 cups — about 12 servings at ~1/2 cup each.

v1.0

PORTION CHICKEN & SAUSAGE

BATCH

SPEC **50 g** Sausage / vegan sausage, per portion bag ·

50 g Chicken / vegan chicken, per portion bag

1 Portion sausage into bags. · **2** Portion chicken into bags. Cut into 1/4 inch pieces — same size as little fingernail.

v4.4

ROASTED MUSHROOMS

BATCH



1,000 g Sliced mushrooms • **7 g** Salt • **7 g** Pepper • **80 g** Oil • **60 g** Garlic
1 Combine all ingredients. • **2** Sauté mushrooms.

v2.2

SALAD LETTUCE

BATCH



1,000 g Romaine lettuce, cut as below • **200 g** Arugula
1 Remove brown or wilted outer leaves. • **2** Trim off wilted top edges of leaves. • **3** Slice down center and open head. • **4** Cut out a diamond wedge to remove core. • **5** Flat-side down, cut lengthwise into 2 inch strips. • **6** Cut strips crosswise so every piece is about 1–2 inches square. • **7** Rinse in the salad spinner, then combine the romaine with the arugula.

Every piece about 1–2 inches square. 1,000 g cut romaine + 200 g arugula — combine and store in the refrigerator.

Wash your hands and sanitize the knife and board before starting.

v2.0

VEGAN SAUSAGE

BATCH

2.5 lbs (1 package) Karana vegan sausage • **30 g** Chopped garlic • **12 g** Onion powder • **7 g** Black pepper • **12 g** Fennel seeds, crushed • **3 g** Salt • **5 g** Chili flakes • **5 g** Italian seasoning
1 Combine all seasonings with sausage. • **2** Mix well.

v2.2

BREAKFAST

BREAKFAST SANDWICH — EGG 'N CHEESE

BREAKFAST



1/2 portion Breakfast Sandwich — Bread w/ Cheese Prep (both halves) • **1 serving** Breakfast Sandwich — Egg Prep (3 fl oz)

Egg between two cheese breads — serve hot.

v1.9

BREAKFAST SANDWICH — SAUSAGE & BACON

BREAKFAST



1/2 portion Breakfast Sandwich — Bread w/ Cheese Prep (both halves) • **1 serving** Breakfast Sandwich — Egg Prep (3 fl oz) • **1/4 batch** Breakfast Sandwich — Sausage & Bacon Prep

Serve hot.

One sausage and bacon piece per sandwich.

v2.5

BREAKFAST SANDWICH — VEGGIE EGG 'N CHEESE

BREAKFAST



1/2 portion Bread w/ Cheese Prep (both halves) • **1 serving** Egg Prep (3 fl oz) • **layer** Gremolata • **4 pcs (40 g)** Artichoke, squeezed dry • **3 leaves** Basil • **6 pcs** Dorati tomatoes, squeezed dry • **layer** Arugula • **Sprinkle** Grated parmesan
1 Add gremolata to cheese bread. • **2** Add the egg (1 serving, 3 fl oz). • **3** Add **4 pcs artichoke (40 g)**. • **4** Add 3 basil leaves. • **5** Add 6 Dorati tomatoes. • **6** Add arugula. • **7** Grated parmesan, then the top bread.

Squeeze wet items dry • remove stiff artichoke leaves.

v2.8

BREAKFAST SANDWICH BREAD W/ CHEESE

BREAKFAST



1/2 par-bake Focaccia par-bake — half of a full one, which is one person • **110 g** Cheese blend
1 Spread **110 g** of cheese blend over bread, all way to edges. • **2** Bake like a personal pizza — full bake. • **3** Cut in half.

One personal pan makes ONE complete breakfast sandwich — the two halves are its top and bottom.

Must use the personal pan size. Press cheese into the corners for a beautiful, solid frico.

v3.7

BREAKFAST SANDWICH EGG

BREAKFAST

LARGE PIZZA PAN — 4 SERVINGS 12 fl oz Liquid eggs
PERSONAL PAN — 2 SERVINGS 6 fl oz Liquid eggs
1 Melt butter in pan — large pizza pan or personal, whichever you are making. • **2** Pour in liquid eggs. • **3** Bake covered on full bake. • **4** Let it cool. • **5** Cut into 4 from a regular pan, or into 2 from a personal pan.
Every serving is 3 fl oz, whichever pan you used.

Fully cooked — bottom not burned, no raw egg on top. Adjust bake time as needed.

v3.3

BREAKFAST SANDWICH SAUSAGE W/ BACON

BREAKFAST

240 g Sausage • **25 g** Bacon
1 Press sausage thin. • **2** Spread bacon on top. • **3** Bake patty. • **4** Drain fat. • **5** Cut in 4.
Fully cooked and fused into one patty • drain the excess fat.

v2.2

FOCACCIA FRENCH TOAST

BREAKFAST



PER SERVING + FINISH
-1/2 cup Batch liquid — see Batch: French Toast Liquid • **1/2 par-bake** Focaccia par-bake (personal pan) • **2 Tbsp** Butter, for the pan • **2 oz** Maple syrup (1/2 ramekin) • **1 oz** Slab of butter
1 Cut 1/2 focaccia par-bake into TWO pieces. • **2** Soak bread in batch liquid for 1 minute, until soggy. • **3** Add butter to large pizza pan. • **4** Lay soaked bread in pan. • **5** Bake at 465°F for 4:30. May need to cover. • **6** Flip upside down to present golden side up.
Serve with a ramekin of maple syrup. Top with a slab of butter.

Golden and fluffy, NOT burned — watch the bake.

v3.6

FRITTATA - CHEESE

BREAKFAST



1 Tbsp Melted butter (coat the large pan) • **6 fl oz** Liquid eggs • **75 g** Cheese blend • **Pinch** Salt and pepper
1 Coat a large pan with melted butter. • **2** Add liquid eggs. • **3** Add cheese blend. • **4** Season with salt and pepper. • **5** Bake covered for about 4 minutes at 400°F.

Do not overcook — about 4 minutes covered at 400°F.

v2.2

FRITTATA - GREEK

BREAKFAST



2 Tbsp Butter · 6 fl oz Liquid eggs · 20 g Dorati tomatoes · 20 g Artichoke hearts · 20 g Kalamata olives · 50 g Feta · 1 g Fresh oregano · Pinch Salt and pepper

1 Add butter to a large pan. · 2 Add liquid eggs. · 3 Add Dorati tomatoes, artichoke hearts, and Kalamata olives. · 4 Add feta. · 5 Season with salt and pepper. · 6 Bake covered, 3–4 minutes at full bake.

Finish with fresh oregano.

v2.1

FRITTATA - VEGGIE

BREAKFAST



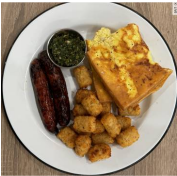
2 Tbsp Butter · 6 fl oz Liquid eggs · 20 g Dorati tomatoes · 20 g Mushrooms · 20 g Onion · 10 g Mini peppers · Pinch Salt and pepper

1 Add butter to a large pan. · 2 Add liquid eggs. · 3 Add vegetables. · 4 Season with salt and pepper. · 5 Bake covered, 3–4 minutes at full bake.

v3.0

FRITTATA PLATE

BREAKFAST



4 slices Frittata (cut from the large pan) · 20 (150 g) Tater tots · 25 g Gremolata · 1 portion Chicken apple sausage

v3.2

PALEO PLATE

BREAKFAST

1 Plain frittata — no cheese · 1 Chicken apple sausage · fry Peppers, mushrooms, and onions

v3.0

SAUSAGE & PEPPERS

BREAKFAST



2 Tbsp Butter · 1 portion Sausage, broken into pieces (chicken: 2 links in 1/2 inch chunks) · 50 g Slivered peppers · 50 g Onions · 25 g Mushrooms · Pinch Salt and pepper

Keep the lid on and do not burn it.

v2.1

CATERING

CHARCUTERIE MEAT & CHEESE BOARD

CATERING



- Cheese: blue cheese, taleggio, cheddar, brie, gouda ·
- Meat: pepperoni, salami, prosciutto ·
- Fresh fruit: black, green, and red grapes, mandarin oranges ·
- Dried fruit: dates, cranberries, apricots, figs, peaches ·
- Nuts: house butter nuts, almonds, walnuts, hazelnuts ·
- Pickles: caperberries, cornichons, mixed olives, pepperoncini, sweet pickles ·
- Spreads: quince jelly, stone-ground mustard, dijon mustard, fig paste ·
- Crackers: olive oil crackers, Carr's water crackers, cherry almond crackers

1 Space five cheeses across board first — they anchor everything else. · 2 Fold and fan meats into gaps between cheeses. · 3 Put pickles and spreads in their own small bowls, each with a spoon. · 4 Fill open space with fresh fruit, then dried fruit, then nuts. · 5 Fan crackers along edge of board.

Wet items — pickles, olives, spreads — go in bowls, never straight on the board. Their brine runs and soaks the crackers.

v1.0

CHICKEN APPLE SAUSAGE

CATERING



— Chicken apple sausage · Sprinkle Fresh parsley, chopped

Sausage is a raw protein — cook it through and check the thickest piece before it leaves the kitchen.

v1.0

DOLMAS PLATTER

CATERING



— Dolmas (stuffed grape leaves) · 1 per dolma Lemon, sliced into rounds · Sprinkle Feta cheese, crumbled · 1 per dolma Bamboo skewer

1 Lay lemon rounds out across platter in rows. · 2 Set one dolma on each lemon round. · 3 Push a bamboo skewer down through each dolma. · 4 Scatter crumbled feta between rows.

The lemon round is the base — it keeps the dolma off the platter and stops it sliding. Do not stack dolmas straight onto the tray.

v1.0

FOCACCIA PESTO SANDWICH

CATERING

1/6 par-bake Focaccia par-bake · 1 slice Mayonnaise · 1 slice Pesto · — Taleggio · — Dorati tomatoes · — Mini sweet red peppers · — Capers · — Arugula · — Chicken, for the chicken version

1 Split par-bake through middle, so you have a top slice and a bottom slice. · 2 Cut it into six pieces. One par-bake makes six sandwiches. · 3 Spread mayonnaise on one cut face and pesto on other. · 4 Layer on taleggio, Dorati tomatoes, mini sweet red peppers, and capers. · 5 Add chicken for chicken version, or leave it out for veggie version. · 6 Finish with arugula and close sandwich.

Split it through the middle, not across the top. Cutting it in half by area makes a personal pan — that is a different product with a different bread cost.

v1.1

FRESH FRUIT YOGURT PARFAIT

CATERING



- 3 oz Plain yogurt · 1 Clear 8 oz to-go cup · Top Granola · Top Blueberries · Top Strawberries, sliced
- 1 Put 3 oz of plain yogurt in bottom of a clear 8 oz to-go cup. · 2 Top with granola. · 3 Finish with blueberries and sliced strawberries.

Add the granola as late as you can. It softens in the yogurt within the hour.

v1.0

SCRAMBLED EGGS

CATERING



- Liquid eggs · Pinch Salt · Pinch Black pepper · brush Butter or oil · — Vegetables, for the veggie side

Transfer to the catering pan. Run a divided pan when the order calls for both plain and veggie.

This is the catering pan scramble, not the breakfast sandwich egg — that one is portioned and has its own card.

v1.0

SNACK & FRUIT DISPLAY

CATERING



- Fruit: Fuji apples, Honeycrisp apples, bananas, mandarin oranges
- Grapes: red, green, black ·
- Kettle chips, assorted flavours ·
- Bars: RX, Boulder, Kind · — Trail mix granola
- 1 Give each item its own tray, bowl, or basket — nothing mixed together. · 2 Stack bars and chips with labels facing out so guests can read flavour. · 3 Pile whole fruit high, and keep each colour of grape separate.

Check every bar and chip bag for a broken seal or a past date before it goes out.

v1.0

TZATZIKI DIP

CATERING

- 2 cups Plain Greek yogurt · 1 cup Fresh dill, chopped · 1 Tbsp (10 g) Garlic, minced (5 cloves) · 1 Tbsp Extra virgin olive oil · 1 tsp White vinegar · 1 tsp Salt · 1/4 tsp Black pepper, ground

1 Add Greek yogurt to a container. · 2 Add garlic, dill, salt, and black pepper. · 3 Add olive oil and white vinegar. · 4 Mix well.

Serve with the Vegetable Crudité Platter.

Keep it refrigerated and label the container with the date it was made.

v1.0

MEATBALL & SAUCE SKEWERS

CATERING



- 1 per skewer Meatball · layer Tomato sauce · 1 per meatball Bamboo skewer

Sauce goes under the meatballs, never poured over them — sauce on top runs down the skewers and onto the guests' hands.

v1.0

SMOKED SALMON DILL BITES

CATERING

- 1 per bite Carr's water cracker · layer Cream cheese · 1 slice Smoked salmon · 1 per bite Caper · 1 sprig Fresh dill

1 Lay water crackers out across platter. · 2 Spread cream cheese on each cracker. · 3 Lay a slice of smoked salmon on cream cheese. · 4 Top each one with a single caper. · 5 Finish each bite with a sprig of fresh dill.

Build these as close to service as possible. The cream cheese softens the cracker and it goes soggy if it sits.

v1.0

TORTILLA VEGGIE HUMMUS WRAP

CATERING



- 1 Tomato wrap or spinach wrap · layer Hummus · — Romaine lettuce · — Artichoke hearts · — Red peppers, chopped · — Feta cheese · — Capers · — Black olives

1 Spread hummus over whole wrap, edge to edge. · 2 Lay romaine down middle, then add artichoke hearts, red peppers, feta, capers, and black olives. · 3 Roll wrap up tight. · 4 Cut it in half on diagonal.

Stand the halves cut-face up on the platter so the filling shows.

Hummus edge to edge is what seals the roll. A dry edge lets the wrap open and the filling fall out when it is cut.

v1.0

VEGETABLE CRUDITÉ PLATTER

CATERING



- Rainbow carrots · — English cucumbers · — Daikon radish · — Snap peas · — Cherry tomatoes · — Mini red peppers · side Dips: ranch, pesto, lemon vinaigrette

1 Set three dips in their own bowls in middle of board or platter. · 2 Cut carrots, cucumbers, daikon, and peppers into sticks or coins. · 3 Band vegetables around dips, keeping each kind together and colours apart. · 4 Leave snap peas and cherry tomatoes whole.

Cut the vegetables the same day. Carrots and daikon dry out and go white at the edges overnight.

v1.0

COCKTAILS

BLOODY MARY

COCKTAILS



- PER DRINK rim Pizza-salt rim mix · 1 Lemon wedge (rim) · fill Ice · 2 oz Hangar 1 vodka · -5 oz Sun Orchard Bloody Mary mix · 1 ea Skewer — Taleggio (Italo), Sweetie Drop, artichoke, basil, lemon
- PIZZA-SALT RIM MIX (10:2:1) — MAKES -16 RIMS
- 50 g Parmesan, finely grated · 10 g Celery salt · 5 g Dried oregano, crushed

The Sun Orchard mix is alcohol-free — it pours all three drinks. Bloody Maria: 2 oz Dos Santos tequila. Virgin Mary: no spirit.

Do NOT shake or hard-stir the built drink — it foams the tomato.

v2.4

ESPRESSO MARTINI

COCKTAILS



- BATCH — 3.5 L 1 L Vodka · 1 L Coffee Liqueur · 1 L Cold Brew Coffee · 0.5 L Maple Syrup
- PER DRINK 3 oz Batch, from the freezer

1 Mix batch ingredients together well. · 2 Store batch in bottles in freezer. · 3 Add batch and ice to a cocktail shaker. · 4 Shake hard and long. · 5 Strain into a frozen coupe glass. · 6 Garnish with 3 coffee beans.

No foam means it was not shaken hard enough — shake again before pouring.

v2.0

MANHATTAN

COCKTAILS



BATCH — 1.8 L 1 L Bourbon · 500 ml Sweet Vermouth · 60 ml Angostura Bitters (~70 dashes) · 250 ml Water

PER DRINK 3 oz Batch, from the freezer

Always use a frozen coupe — coupe glasses live in the freezer.

v2.0

MIMOSA

COCKTAILS



5 oz Prosecco or sparkling wine · 4 oz Fresh orange juice

Serve immediately.

The Mimosa takes NO garnish — no orange slice, nothing on the rim. Sparkling wine first, then top with fresh juice — 5 oz to 4 oz.

v2.1

OLD FASHIONED

COCKTAILS



BATCH — 1.3 L 1 L Bourbon · 55 ml Maple Syrup · 30 ml Angostura Bitters · 230 ml Water

PER DRINK 3 oz Batch, from the freezer

Pour 3 oz exactly — no free pouring. Batch bottles live in the freezer.

v2.0

RUM & COLA

COCKTAILS



fill Ice · 1.5 oz Chairman's Reserve Original Rum · fill Cola · 1 Lemon twist

Use Chairman's Reserve Original Rum for this cocktail — not the single-pour shelf.

v2.1

SINGLE POURS — STANDARDS

COCKTAILS

1 Every single pour is 2 oz, served in a rocks glass. · 2 Neat: no ice. · 3 Rocks: add a big Lake ice cube to glass, then pour over it. · 4 Serve in a shot glass only if guest asks for it. · 5 Use ONLY this liquor for single pours: Fiddler Wheated Bourbon Whiskey, St. George Botanical Gin, Casco Viejo Blanco Tequila, Clariad Espadin Mezcal, Bruto Americano (Aperitivo), Chairman's Reserve Original Rum.

2 oz exactly, every time — measure the pour.

v1.0

MICHELADA

COCKTAILS



BATCH (5 L / 42) 3,900 g Bloody Mary mix · 810 g Fresh lemon juice · 250 g Frank's RedHot · 200 g Worcestershire · 15 g Celery salt · 5 g Black pepper

RIM + BUILD rim Tajín · 2 Lemon wedges · fill Ice · 4 oz Michelada mixer (house) · 6–8 oz Pilsner, rest to top up

1 BATCH: build mixer by weight in Cambro, zeroing scale between each addition. Whisk well, label and date. Keeps 4 days. Stir before every pour — solids settle. · 2 Wet rim of 16 oz pint glass with lemon wedge, then dip rim in Tajín. · 3 Fill glass with ice. · 4 Add Michelada mixer. · 5 Top with cold Pilsner — pour beer INTO mixer, slowly down side, until glass is full. · 6 Just before serving, give it one gentle stir with a stir stick.

Serve immediately over fresh ice — Tajín rim intact, lemon wedge, straw. Send the rest of the bottle alongside to top up.

Stir gently — hard-stirring foams the tomato over the rim. Keep it beer-forward.

v4.4

NEGRONI

COCKTAILS



BATCH — 3.6 L 1 L St. George Gin · 1 L St. George Bruto Americano · 1 L Sweet Vermouth (Routin Rouge) · 600 ml Water

PER DRINK 3 oz Batch, from the freezer

Pour 3 oz exactly — no free pouring. Batch bottles live in the freezer.

v2.0

PALOMA (CANNED)

COCKTAILS



fill Ice · 6 oz Paloma, from the can

Measure the 6 oz pour and save the rest of the can for the next drink — do not pour the whole can.

v2.0

SEASONAL SPRITZ (TAP)

COCKTAILS



fill Ice · fill Seasonal spritz, from the tap

v1.4

VESPER

COCKTAILS



BATCH — 1.75 L 1 L Gin · 300 ml Vodka · 150 ml Rue de Reve Blanc · 300 ml Water

PER DRINK 3 oz Batch, from the freezer

Always use a frozen coupe — coupe glasses live in the freezer.

v2.0

VODKA TONIC

COCKTAILS



fill Ice · 1.5 oz Vodka · fill Limonata soda

Measure the 1.5 oz pour — no free pouring.

v2.0

KIDS

KIDS CHICKEN NUGGETS

KIDS



7 Chicken nuggets
Serve on a plate.

Keep the lid on and check them — do not let the nuggets burn.

v2.2

KIDS HOT DOG

KIDS



1 Hot dog · 1 Hot dog bun
Serve immediately.

Not a full bake — send it only halfway through the oven or it will burn.

v2.2

PIZZAS

PERSONAL PIZZA (MODIFIER)

PIZZAS



PRE-BAKE
1/2 par-bake Focaccia par-bake — half of a full one, which is one personal pan
110 g Cheese blend
FINISHING 100 g Tomato sauce
1 Par-bake: 1/2 of a full one — that half IS personal pan. · 2 Add 110 g cheese blend. · 3 Make ALL personal pizza recipes with 50% of full recipe. · 4 Finish: all items at 1/2 portion — sauce is 100 g.

v2.1

ZERO PROOF / NA DRINKS — SERVICE

COCKTAILS

1 Always bring can or bottle of NA drink to table with drink. · 2 Phony Negroni: serve the same as a Negroni — rocks glass with garnish. · 3 Woody's NA Sparkling Rosé: serve in a wine glass. · 4 Best Day Kolsch: serve in can — no glass unless guest requests one. · 5 Keep all NA drinks refrigerated.

The guest must see the can or bottle — it proves the drink is non-alcoholic.

v1.0

KIDS GRILLED CHEESE

KIDS



1 Bread · 75 g Shredded cheese
1 Cut bread in half. · 2 Cut it in half again so it is thin — thin-crust style. · 3 Spray large pizza pan with nonstick spray. · 4 Lay bread down flat on pan. · 5 Weigh shredded cheese. · 6 Spread cheese over bread. · 7 Run it only halfway through oven, until cheese is melted and golden. · 8 Take it out of oven. · 9 Cut it in half. · 10 Place one half on top of other, cheese sides together. · 11 Press it down firmly. · 12 Cut it in half on diagonal. Bread should be slightly crispy and golden.
Serve immediately, while hot.

Not a full bake — run it only halfway through the oven or it will burn.

v2.2

SALADS

ANTIPASTO SALAD

SALADS



250 g Salad blend · 30 g Italian vinaigrette · 25 g Red onions · 10 g Pepperoncini · 25 g Blue cheese · 10 g Sweetie Drops · 10 g Capers · 10 g Black olives · 25 g Dorati tomatoes

v1.2

ARUGULA SALAD

SALADS



125 g Arugula · 30 g Lemon vinaigrette · 50 g Blue cheese · 25 g Cranberries

v1.1

CAESAR SALAD

SALADS



250 g Romaine · 25 g Chimichurri dressing · 25 g Caesar dressing · 5 g Shaved Parmesan · 8 pcs Croutons

v1.2

GARDEN SALAD

SALADS



250 g Salad blend · 30 g Italian vinaigrette · 25 g Red onions · 25 g Mushrooms · 10 g Black olives · 25 g Dorati tomatoes

v2.0

GREEK SALAD

SALADS



250 g Salad blend · 25 g Lemon vinaigrette · 20 g Red onions · 30 g Feta · 4 pcs (40 g) Artichoke hearts · 25 g Kalamata olives · 20 g Sweet peppers · 4 pcs (20 g) Dorati tomatoes · Sprinkle Fresh oregano

Finish with the fresh oregano.

v2.0

SAUCES & DRESSINGS

ANCHOVY CHIMICHURRI

SAUCES & DRESSINGS

430 g Anchovies · 200 g Capers · 300 g Red wine vinegar · 400 g Blended olive oil

1 Chop anchovies and capers very well, to 1/16 inch or less. · 2 Mix in vinegar, followed by oil. · 3 Label, date, and store refrigerated.

v2.2

CAESAR

SAUCES & DRESSINGS

120 g Egg yolks · 200 g Dijon mustard · 300 g Red wine vinegar · 300 g Lemon juice · 40 g Worcestershire sauce · 30 g Frank's hot sauce · 4,000 g Olive oil · 300 g Parmigiano Reggiano · 30 g Salt · 10 g Black pepper · 255 g Fresh garlic

1 Combine everything except oil, salt, and pepper in an 8 qt container. · 2 Blend to a smooth consistency. · 3 Keep blending and slowly incorporate oil in a thin stream until emulsified. · 4 Add salt and pepper.

The egg yolks are raw and this dressing is never cooked. Use clean, sanitized equipment and containers, and keep the batch refrigerated at all times.

v2.2

GREMOLATA

SAUCES & DRESSINGS

250 g Fresh parsley, chopped · 25 g Fresh oregano, chopped · 100 g Chopped garlic · 25 g Salt · 12 g Black pepper · 7 g Red pepper flakes · 300 g Olive oil · 200 g Red wine vinegar · 100 g Lemon juice

1 Add parsley, oregano, and garlic to a container. · 2 Add salt, black pepper, and red pepper flakes. · 3 Add olive oil, red wine vinegar, and lemon juice. · 4 Mix well.

Serve with tater tots — 50 g / 2 fl oz per side.

Store refrigerated — it keeps only 3 days. Label the container with the date.

v2.2

LEMON VINAIGRETTE

SAUCES & DRESSINGS

300 g Lemon juice · 300 g Olive oil · 30 g Dijon mustard · 20 g Minced garlic · 5 g Sea salt · 3 g Black pepper · 50 g Maple syrup · 25 g Parmesan

1 Combine all ingredients and mix well.

Served with the Greek Salad, Arugula Salad, and Sautéed Mushrooms & Artichokes.

v1.2

PESTO

SAUCES & DRESSINGS

1,000 g Basil · 1,000 g Arugula · 250 g Garlic · 2,000 g Parmesan · 3,500 g Olive oil · 1,000 g Crushed walnuts · 1,000 g Lemon juice · 10 g Red pepper flakes · 75 g Salt · 50 g Black pepper

1 Add all dry ingredients to a 22 qt cambro. · 2 Blend well with immersion blender (use MP450). · 3 Add oil slowly to emulsify sauce. · 4 Blend as quickly as possible to keep color green. · 5 Chill on ice right away.

Blend fast and chill on ice right away — slow work turns the pesto brown.

v2.2

ITALIAN

SAUCES & DRESSINGS

1,700 g Blended oil · 500 g Red wine vinegar · 300 g Dijon mustard · 125 g Lemon juice · 25 g Oregano · 45 g Salt · 25 g Black pepper · 150 g Garlic · 10 g Hot pepper flakes · 200 g Honey

1 Combine all ingredients and mix well.

Served with the Antipasto Salad and the Sidecar house salad.

v1.2

OBATZDA (PRETZEL)

SAUCES & DRESSINGS



CHEESE BASE 400 g Taleggio (Italico), room temp · 160 g Ricotta · 100 g Butter, melted · 100 g Feta, crumbled · 40 g Red onion, minced

SEASON + LOOSEN 5 g Sweet paprika · 2 g Caraway seeds · 40 g ea Dijon, maple syrup, gremolata · 80 g Pilsner · 2 g Black pepper

1 Warm taleggio (Italico) and ricotta to full room temperature. · 2 Mash together with fork until creamy but still a little chunky. · 3 Blend in melted butter, then fold in feta and red onion. · 4 Add paprika, caraway, Dijon, maple, gremolata. Mix to even orange. · 5 Loosen with Pilsner a little at a time — spreadable, not soupy. · 6 Season with pepper. Chill 30 min, then mound into 3 oz ramekins.

Serve warm, beside the warm Bavarian Pretzel. Store cold; warm it for service.

Room-temperature Taleggio, or it turns lumpy and greasy. Keep it chunky. Pilsner slowly — soupy has no way back. Never IPA.

v5.8

TOMATO

SAUCES & DRESSINGS

3 cans Valrosa sauce · 1 can Saporito sauce · 50 g Sea salt · 80 g Basil · 200 g Olive oil

1 Weigh out sea salt, basil, and olive oil. · 2 Add them to cambro. · 3 Open all cans of sauce. · 4 Add sauce to cambro. · 5 Mix with large immersion blender for 1 minute MAXIMUM. · 6 Transfer sauce to a 12 qt cambro. · 7 Cover cambro. · 8 Label cambro.

Do not over mix — 1 minute maximum with the immersion blender.

v2.3

SWEETS

ICE CREAM CONE

SWEETS

1 Check the mix hopper is above the fill line before service. · 2 Wait for the ready light. A machine mid-cycle serves soft and the cone will not hold. · 3 Hold the cone about an inch under the spout, tilted slightly toward you. · 4 **Start the flow, then turn the CONE in a circle — keep the spout still.** · 5 Build three rings, each one a little smaller than the one below it. · 6 Stop the flow, then pull straight up to draw the peak. · 7 Hand it over right away — soft serve loses its edges within a minute.

Three even rings and a clean peak. If the top leans or the rings blur together, it went on too fast.

Never serve from a machine that has not finished its cycle. Under-frozen mix will not hold its shape and the cone collapses on the way to the table.

v1.1

WINGS & THINGS

BAVARIAN PRETZEL

WINGS & THINGS



PRE-BAKE brush Warm melted butter · **sprinkle** Pearl pretzel salt
FINISHING brush Warm melted butter · **side** Obatzda sauce

1 Lay the pretzel on a foil-lined pizza pan. · 2 Brush with warm melted butter. · 3 Sprinkle pearl salt liberally over the butter so it sticks. · 4 **Half bake — insert halfway into the oven.** · 5 Brush AGAIN with melted butter before serving.

Serve on a rack-lined tray or a plate, with the Obatzda sauce.

Half bake only — never a full cycle, or the pretzel dries out and burns.

v5.6

GARLIC CHEESE BREAD

WINGS & THINGS



1/2 Par-bake (cut height-wise) · **50 g** Fresh raw garlic · **100 g** Mozzarella · **30 g** Taleggio (Italice), 6 × 5 g pcs · **5 g** Parmesan, freshly grated · **Sprinkle** Fresh parsley · **side** Tomato sauce

1 Cut par-bake in half to be thin crust. Add to sprayed large pan. · 2 Spread raw garlic evenly over bread, then mozzarella over garlic. · 3 Press mozzarella down at edges for good frico. Then add Taleggio. · 4 **Bake in MIDDLE of oven — not full bake. Bottom crispy, top just golden.** · 5 Out of oven, add fresh Parmesan. · 6 Cut into 8. Finish with parsley.

Serve hot and crispy, tomato sauce on the side.

Not a full bake — middle of the oven only, or it burns.

v3.6

MARCONA ALMONDS

WINGS & THINGS



100 g Marcona almonds

v1.1

TATER TOTS

WINGS & THINGS



200 g (24 pcs) Tater tots · **50 g (2 fl oz)** Gremolata (house batch) — served on the side

1 Spray large pizza pan with nonstick spray. · 2 Add tater tots. · 3 **Bake through 1–2x, or until golden and crispy.** · 4 Loosen tater tots from foil in pan and plate.

Serve with a side of gremolata (50 g / 2 fl oz).

v1.7

WORKS IN PROGRESS

GLUTEN FREE DOUBLE CHOCOLATE BROWNIES

WORKS IN PROGRESS

454 g Butter · **454 g** Semi-sweet chocolate · **170 g** Unsweetened chocolate · **6** Eggs · **2 Tbsp** Instant espresso · **2 1/4 cups** Sugar · **1 cup** Buckwheat flour · **2 Tbsp** Baking powder · **1 tsp** Salt · **1 Tbsp** Mexican vanilla · **2 cups (optional fold-in)** Chocolate chips · **2 cups (optional fold-in)** Walnuts

1 Melt butter, semi-sweet chocolate, and unsweetened chocolate on low heat for wet mix. · 2 Whisk dry ingredients together in a large bowl. · 3 **Fold wet mix into dry mix.** · 4 Add chocolate chips and walnuts. · 5 Pour batter into a greased pan. · 6 Bake for 30 minutes at 350°F.

v2.0

CHICKEN WINGS (6 OR 12)

WINGS & THINGS



PRE-BAKE 6 or 12 Chicken wings
FINISHING 1 g Fresh parsley · **50 g** Ranch, side · **25 g** Hot sauce, side

v1.4

GOJUCHANG WINGS

WINGS & THINGS



FOR 6 WINGS — DOUBLE FOR 12 6 House wings, baked · **50 g** Gochujang sauce · **75 g** Kimchi, pressed and shredded · **10 g (1 tbsp)** Chili crisp
FINISHING — DOUBLE FOR 12 — Fresh scallions · — Sesame seeds

1 Remove baked wings from oven. · 2 Add pressed, shredded kimchi, chili crisp, and gochujang sauce. · 3 **Mix well to coat wings evenly.** · 4 Add wings to plate. · 5 Finish with fresh scallions and white sesame seeds.

v3.5

SAUTÉED MUSHROOMS & ARTICHOKE

WINGS & THINGS



125 g Mushrooms · **50 g** Artichoke hearts · **5 pcs** Dorati tomatoes · **10 g** Garlic · **15 g** Black olives · **15 g** Lemon vinaigrette · **20 g** Butter · **Sprinkle** Oregano, salt, pepper

v1.4

ICE CREAM SUNDAE

WORKS IN PROGRESS

1 Build test with vanilla ice cream from Pier One ice cream program, hot fudge, whipped cream, and a cherry. · 2 Try house twist — serve it over a warm Blondie Bar or a chunk of Gluten Free Double Chocolate Brownies. · 3 Settle glassware, portion size, and price during testing.

Placeholder only — not a service item. Do not prepare for guests.

v0.2

ROASTED BRUSSELS — GARLIC, GREMOLATA & PARM

WORKS IN PROGRESS

ROAST 175 g Brussels sprouts, halved · 30 g Mini sweet peppers · 20 g Garlic · 5 pcs Dorati tomatoes · 10 g Capers · 15 g Blended oil (to coat)
FINISHING 20 g Gremolata (house batch) · 1 wedge Lemon, squeezed (no seeds) · 15 g Fresh grated Parmesan · 15 g (optional) Marcona almonds, crushed

1 Halve Brussels sprouts, quartering any large ones so they cook through evenly. · 2 Toss sprouts with blended oil, garlic, and sweet peppers. · 3 Spread them cut-side down in a single layer on pan with capers and dorati tomatoes, leaving space between pieces. · 4 Roast until cut faces are deep golden-brown and crisp — never a full pizza cycle. · 5 Cool sprouts. · 6 Hold them refrigerated up to 3 days. · 7 Re-crisp one portion on flat-top, in salamander, or with a short oven flash until hot — never a full cycle. · 8 Off heat, toss portion with gremolata. · 9 Squeeze lemon wedge over. · 10 Plate sprouts. · 11 Top with grated Parmesan. · 12 Add crushed Marcona almonds if using.

Serve warm with the edges crisp — gremolata tossed through, Parmesan on top. Amounts shown are one plated portion; scale the roast batch to your prep par.

Pull the sprouts as soon as they caramelize — a full pizza cycle burns them. Dry the sprouts well and do not crowd or cover the pan; wet, piled, or covered sprouts steam and turn soggy instead of caramelizing — the whole dish depends on those crisp, browned cut faces.

v2.0

SHRIMP SCAMPI PIZZA

WORKS IN PROGRESS



1 Build test as a scampi-style pizza — shrimp pre-sautéed, garlic, and lemon. · 2 Use a garlic-butter or olive-oil base, never red sauce. · 3 Settle working recipe and quantities during testing. · 4 Settle shrimp prep and hold, cheese, and finish. · 5 Settle shellfish allergen callout, target locations, and price.

Placeholder only — not a service item. Do not prepare for guests. Shellfish allergen — flag it everywhere once this goes to testing.

v0.3

ARCHIVED

ARCHIVED: BLOODY MARY MIXER

ARCHIVED

BATCH MIXER — 8 L (64 OZ JUICE, FILLS AN 8 L CAMBRO) 64 oz Tomato juice · 330 g House tomato sauce, thinned with water · 200 g House gremolata (later-tot batch) · 100 g Worcestershire sauce · 80 g Prepared horseradish · 80 g Kalamata olive brine · 40 g Fresh lemon juice · 16 g Sugar (dissolved in the lemon juice) · 24 g Celery salt · 5 g Freshly cracked black pepper · 75 g Frank's RedHot sauce
PIZZA-SALT RIM MIX (10:2:1) — MAKES ABOUT 16 RIMS 50 g Parmesan, finely grated · 10 g Celery salt · 5 g Dried oregano, crushed

1 Scale mixer to batch you need — list makes 8 L; halve it for a 4 L / 1 gal batch, or double it for a 12 L batch. · 2 Dissolve sugar into lemon juice. · 3 Set Cambro on a scale and build mixer by weight, zeroing scale between each addition — tomato juice, tomato sauce, gremolata, Worcestershire, horseradish, olive brine, sweetened lemon juice, celery salt, black pepper, Frank's RedHot. · 4 Whisk mixer well. · 5 Label and date Cambro. · 6 Grate Parmesan fine for rim mix. · 7 Mix grated Parmesan with celery salt and crushed dried oregano. · 8 Keep rim mix refrigerated in small batches.

The mixer is alcohol-free — one batch pours all three drinks: Bloody Mary, Bloody Maria, and Virgin Mary. The drink build lives on the Bloody Mary bar card.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v1.3

ARCHIVED: BREAKFAST PIZZA

ARCHIVED



PRE-BAKE
1/4 portion Par-bake bread (cut into 1/2, then slice into 1/2 of thin crust) · 125 g Cheese blend · 2 Eggs · Sprinkle Salt and pepper
FINISHING Top Pesto or red sauce

1 Par-bake bread: 1/4 portion — cut into 1/2, then slice into 1/2 of thin crust. · 2 Top with 125 g cheese blend — press into edges. · 3 Hollow out center to create space for eggs. · 4 Crack 2 eggs into open space and sprinkle with salt and pepper. · 5 Bake uncovered to ensure white cooks and outside of yolk sets. If necessary, puncture egg white during bake to release moisture. · 6 Top with pesto or red sauce. If red sauce, top with basil and a pinch of whole oregano.

Serve immediately.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v1.2

ROOT BEER FLOAT

WORKS IN PROGRESS

1 Pint glass, frozen (keep a rack in the freezer) · 12 oz bottle Maine Root root beer, cold — about 2/3 into the glass, the rest served on the side · 1 swirl Vanilla soft serve (to just above the rim)

Frosted glass, white swirl floating on dark soda, bottle on the side, long spoon and straw. One bottle equals one float. Price to be decided in testing.

Root beer FIRST, always — soft serve is airier and warmer than scooped ice cream, and pouring soda over it foams over the rim instantly. Maine Root is cane-sugar soda and foams hard; pour slowly and rest between pours. Never push the soft serve down into the soda. Floats do not hold — never pre-make one. Contains dairy.

v2.0

ARCHIVED: BRAISED BRUSSELS

ARCHIVED



175 g Brussels sprouts · 10 g Capers · 5 pcs Dorati tomatoes · 30 g Mini sweet peppers · 20 g Garlic · 30 g Hot honey · 1 wedge Lemon, squeezed (no seeds)
1 Make a foil pouch and set it in pan. · 2 Add every ingredient except lemon to pouch. · 3 Squeeze lemon wedge over them — no seeds. · 4 Fold pouch closed, but leave it partly open so steam can escape. · 5 Cook through oven.

v2.1

ARCHIVED: CINNAMON KNOTS

ARCHIVED



PRE-BAKE 12 Knots · 50 g Maple syrup · 50 g Melted butter · 30 g Cane sugar · Sprinkle Cinnamon
FINISHING 50 g Maple ricotta cream, side

1 Mix maple syrup, melted butter, cane sugar, and cinnamon well. · 2 Add knots to tin foil. · 3 Bake at 'pizza bake' setting with a metal cover.

Serve in the foil, with the maple ricotta cream on the side.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v2.2

ARCHIVED: CROUTONS

ARCHIVED



BREAD 6 (1,800 g) Par-bake breads
GARLIC OIL (GOES ON BEFORE THE BAKE) 600 g Olive oil · **225 g** Minced garlic
TOSS ON HOT (GOES ON AFTER THE BAKE) 300 g Grated Parmesan · **25 g** Dry oregano · **Sprinkle** Salt and pepper
1 Tear bread into 1–2 inch rough pieces, not uniform. · **2** Mix garlic into oil. · **3** Pour garlic oil over torn bread. · **4** Mix gently and thoroughly with a spatula. · **5** Lay everything out evenly on a wire rack set over a large baking pan. · **6 Bake at SLICE temperature until golden brown.** · **7** Toss hot croutons in a large bowl with Parmesan, oregano, and salt and pepper moment they come out — heat makes everything stick. · **8** Spread back out and cool thoroughly on pan.
Serve with the Caesar Salad. Store in an airtight container.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v3.4

ARCHIVED: MAPLE RICOTTA CREAM

ARCHIVED

2,300 g (1 full container) Ricotta cheese · **800 g** Maple syrup · **5 g** Cinnamon · **12 g** Sea salt
1 Empty container of ricotta into a bowl. · **2** Add maple syrup, cinnamon, and sea salt. · **3 Whisk until fully combined.** · **4** Decant into 4 oz to-go containers.
Serve warm.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v2.4

ARCHIVED: SESAME WINGS

ARCHIVED



1 Recipe being finalized — details to come from Jesse.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v0.3

ARCHIVED: SIDE SAUSAGE PREP PATTIES

ARCHIVED



1 Pre-portioned sausage — makes 2 patties
Serve with a frittata plate, or as a side.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v2.3

SOPS

FOIL WRAP

OPERATIONS

1 Center sandwich on foil. · **2** Fold foil over top. · **3** Wrap it tight. · **4** Tuck ends under.
Wrap tight so it holds heat and travels without falling apart.

v2.1

ARCHIVED: GARLIC KNOTS

ARCHIVED



PRE-BAKE 12 Knots · **25 g** Minced garlic · **25 g** Melted butter
FINISHING 5 g Fresh Parmesan · **Sprinkle** Fresh parsley · **1 ladle (125 g)** Red sauce, side
1 Mix minced garlic and melted butter well. · **2** Add knots to tin foil. · **3 Bake at 'pizza bake' setting with a metal cover.** · **4** Finish with fresh Parmesan. · **5** Sprinkle with fresh parsley.
Serve in the foil, with the red sauce on the side.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v2.2

ARCHIVED: ROMAINE LETTUCE

ARCHIVED

1 Remove brown or wilted outer leaves. · **2** Trim off wilted top edges of leaves. · **3** Slice down center and open head. · **4 Cut out a diamond wedge to remove core.** · **5** Flat-side down, cut lengthwise into 2 inch strips. · **6** Cut strips crosswise into 1–2 inch pieces.
Rinse in the salad spinner. Store in the refrigerator.

Wash your hands and sanitize the knife and board before starting.

v2.0

ARCHIVED: SIDE SAUSAGE

ARCHIVED



1 Pre-portioned sausage, guest's choice — Italian, chicken apple, or v
Serve on a plate.

This recipe is retired. Do not make it. The card is kept here for reference only — if you need it back, ask your manager.

v2.3

PIZZA TOMATO SAUCE TOPPING

OPERATIONS

1 Tomato sauce: use one level ladle per stripe, sauced end to end. One level ladle is 100 g — so a recipe card that says 200 g in 2 stripes is 2 level ladles. · **2** On a personal pizza, use 1/2 ladle of sauce per stripe — 50 g a stripe, 100 g in all. · **3** To make a personal pie, use half amount of every serving size. · **4** *Pepperoni topping specifically: weigh 100 g and lay it out evenly, covering whole pizza.

Level the ladle, and halve everything on a personal — sauce included. Check the recipe card, not your memory.

v1.2