

Bavarian Pretzel Sticks



INGREDIENTS		QUANTITY
Specified Sauce: Beer Cheese Dip or Brown Mustard		4 fl oz
Pretzels		4
Pretzel Salt		2 tsp

PROCEDURE.....

- 1) Spray each pretzel stick with a little bit of water, then shake pretzel salt over until lightly covered. Place pretzel sticks on a sizzle plate and heat in 425°F convection oven for 2 minutes or until pretzels are browned and hot.
- 2) Serve in black wire cone brown deli liner and a large soufflé of specified sauce in ring, as shown in picture.

CCP: Hot hold items must be held at 135°F or higher. Discard if between 41°F and 135°F for more than 2 hours. ~ TGI
HACCP Plan

Carry Out Procedure:

Serve in 9 inch box with lids on the sauce and 1 cutlery kit in brown bag.

Brussels Sprouts v2



INGREDIENTS	QUANTITY
Brussels Sprouts	9 oz
Caesar Dressing	2 fl oz
Red Pepper Flake	8 shakes
Shaved Parmesan	Black #30 Scoop
Lemon Wedge	1

PROCEDURE.....

- 1) Deep fry brussels sprouts for 2 mins or until golden brown and drain
- 2) Transfer brussels into a mixing bowl and top with caesar dressing, red pepper flakes, and shaved parmesan cheese.
- 3) Toss and mix ingredients thoroughly. Once mixed transfer into round skillet.
- 4) Serve lemon wedge on side in skillet.

CARRY OUT PACKAGING

Serve 6 inch clear box. Serve with 1 cutlery kit in a brown paper bag.

Bone-in Wings



6 Wings



20 Wings



10 Wings

INGREDIENTS	QUANTITY
Chicken Wings	6, 10, 20
Celery Sticks	3, 3, 6
Specified Sauce	See Wing Flavor Spec Recipe Sheet
Ranch or Bleu Cheese (as specified)	2 fl oz / 2 fl oz / 4 fl oz

PROCEDURE.....

1) Deep Fry wings at 350°F for 6 minutes.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

2) Follow procedure on Wing Flavor Specification recipe.

3) Add celery on side of basket.

4) Wet nap delivered to guest at table

5) Serve with specified dressing.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

To-Go Container	9 inch Clear Box
Dressing with the Lid	2 fl oz / 2 fl oz / 2 x 2 fl oz (in brown bag)
Wet Nap Pack(s)	1, 1, 2 (in brown bag)
Celery	3, 3, 6 (in box)
Serve with 1 cutlery kit and choice of dressing in brown paper bag.	

Boneless Wings



7 Boneless



10 Boneless



20 Boneless

INGREDIENTS	QUANTITY
Boneless Chicken Wings	7, 10, 20
Celery	3, 3, 6
Specified Sauce	See Wing Flavor Spec Recipe Sheet
Ranch or Bleu Cheese (as specified)	2 fl oz / 2 fl oz / 4 fl oz

PROCEDURE.....

1) Deep fry boneless wings at 350°F for 8 minutes or until internal temperature reaches 165 degrees.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

2) Follow procedure on Wing Flavor Specification recipe.

3) Add celery on side of basket.

4) Wet nap delivered to guest at table.

5) Serve with specified dressing.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

To-Go Container	9 inch Clear Box
Dressing with the Lid	2 fl oz / 2 fl oz / 2 x 2 fl oz (in brown bag)
Wet Nap Pack(s)	1, 1, 2 (in brown bag)
Celery	3, 3, 6 (in clear box)
Serve with 1 cutlery kit and choice of dressing in brown paper bag.	

Clark Crew Wings



INGREDIENTS	QUANTITY
Bone-In/ Boneless Wings	6 ,10, 20 / 7, 10, 20
Royal Rib Rub	1 Tbsp
Pickle Slices	6,6,12
Ranch or Bleu Cheese (as specified)	2 fl oz / 2 fl oz / 4 fl oz

PROCEDURE.....

1) Deep fry for approximately six minutes at 350 degrees, or until the internal temperature reaches 165 degrees or until fully cooked and crispy.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. TGT HACCP Plan

2) Transfer wings into a mixing bowl and immediately toss in dry rub, ensuring the wings are fully coated.

3) Transfer wings into a black basket with a liner, with 6 pickle slices in a small ramekin on the side. Choice of bleu cheese or ranch on side

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

To-Go Container	9 inch Clear Box
Dressing with the Lid	2 fl oz / 2 fl oz / 2 x 2 fl oz (in brown bag)
Wet Nap Pack(s)	1, 1, 2 (in brown bag)
Celery	3, 3, 6 (in clear box)
Serve with 1 cutlery kit and choice of dressing in brown paper bag.	

*** Important to toss wings in CCBBQ Seasoning as soon as wings come out of the fryer!**

Crispy Cauliflower



INGREDIENTS	QUANTITY
Frozen Cauliflower Portion	1
Cucumbers	5
Specified Sauce	3 fl oz
Ranch or Bleu Cheese (as specified)	2 fl oz

PROCEDURE.....

- 1) Deep fry cauliflower at 350°F for 5 minutes. Drain.
- 2) Transfer cauliflower into a mixing bowl, toss in specified sauce ensuring cauliflower is fully coated.
- 3) Transfer cauliflower to a black basket with a liner and serve with 5 cucumbers on side of basket.
- 4) Serve with specified dressing.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

To-Go Container	6 Inch Clear Box
Dressing with the Lid	2 fl oz (in brown bag)
Wet Nap Pack(s)	1 (in brown bag)
Cucumbers	5

Serve with 1 cutlery kit and choice of dressing in brown paper bag.

Sesame Ginger Wings



INGREDIENTS	QUANTITY
Bone-In/ Boneless Wings	6, 10, 20 / 7, 10, 20
Sesame Ginger Sauce	See Wing Flavor Spec Recipe Sheet
Celery Sticks	3, 3, 5
Ranch or Bleu Cheese (as specified)	2 fl oz / 2 fl oz / 4 fl oz

PROCEDURE

1) Deep fry for approximately six minutes at 350 degrees, or until the internal temperature reaches 165 degrees or until fully cooked and crispy.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. TGT HACCP Plan

2) Transfer wings into a mixing bowl and immediately add sesame ginger sauce. Toss wings ensuring they are fully coated.

3) Transfer wings into a black basket with a liner. Serve with celery sticks on side. Choice of bleu cheese or ranch onside.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

To-Go Container	9 inch Clear Box
Dressing with the Lid	2 fl oz / 2 fl oz / 2 x 2 fl oz (in brown bag)
Wet Nap Pack(s)	1, 1, 2 (in brown bag)
Celery	3, 3, 6 (in clear box)
Serve with 1 cutlery kit and choice of dressing in brown paper bag.	

WING FLAVOR SPECS

Mild, Kinda Hot, Blazin' Hot, Bangin' BBQ, Cajun Ranch, Smoky Sweet BBQ, Garlic Parmesan, Carolina Gold

INGREDIENTS	QUANTITY
Specified Sauce	3 fl oz
PROCEDURE.....	
Add cooked wings to mixing bowl, add sauce, toss until evenly coated. Using tongs, transfer from mixing bowl into lined basket.	

Kinda Crabby

INGREDIENTS	QUANTITY
Kinda Hot Sauce	3 fl oz
Old Bay	4 shakes, stainless shaker
PROCEDURE.....	
Add cooked wings to mixing bowl, add sauce, toss until evenly coated. Using tongs, transfer from mixing bowl into lined basket. Shake Old Bay 4 times over wings.	

Honey Old Bay

INGREDIENTS	QUANTITY
Honey Sweetener	3 pumps
Old Bay	4 shakes, stainless shaker
PROCEDURE.....	
Add cooked wings to mixing bowl, add 3 pumps of honey, toss until evenly coated. Using tongs, transfer from mixing bowl into lined basket. Shake Old Bay 4 times over wings.	

Maryland Style

INGREDIENTS	QUANTITY
Old Bay	8 shakes, stainless shaker
PROCEDURE.....	
Add cooked wings to mixing bowl, add Old Bay, toss and repeat until evenly coated. Using tongs, transfer from mixing bowl into lined basket.	

Firecracker

INGREDIENTS	QUANTITY
Korean Sweet Heat	3 fl oz
Toasted Sesame Seeds	3 shakes
Scallions	2 Tbsp
PROCEDURE.....	
Add cooked wings to mixing bowl, add sauce, toss until evenly coated. Using tongs, transfer from mixing bowl into lined basket. Garnish with 3 shakes of toasted sesame seeds and scallions spread over wings.	

WING FLAVOR SPECS

Mild, Kinda Hot, Blazin' Hot, Bangin' BBQ, Cajun Ranch, Smoky Sweet BBQ, Garlic Parmesan,
Carolina Gold

Lemon Pepper

INGREDIENTS	QUANTITY
Lemon Pepper	8 shakes, stainless shaker
PROCEDURE.....	
Add cooked wings to mixing bowl, add Lemon Pepper seasoning, toss and repeat until evenly coated. Using tongs, transfer from mixing bowl into lined basket.	

Clark Crew Wings

INGREDIENTS	QUANTITY
Royal Rib Rub	8 shakes, stainless shaker
PROCEDURE.....	
Add cooked wings to mixing bowl, add Royal Rib Rub, toss and repeat until evenly coated. Using tongs, transfer from mixing bowl into lined basket.	

Buffalo Chicken Nachos



INGREDIENTS	QUANTITY
Raw Chicken Tenders (Split)	2
Onion Breader	2 oz
Wet mix	3 fl oz
Buffalo Chicken Dip	6 oz portion
Tortilla Chips	6 oz
Shredded Cheddar Cheese	2 x 1/3 cup
Crumbled Bleu Cheese	1/4 cup
Pico de Gallo	2 x 1/8 cup
Mild Sauce	1/2 fl oz
Ranch Dressing	1/2 fl oz

PROCEDURE.....

1) Individually dredge 2 tenders in breader, dip in wet mix, then again in breader. Cook for 3-4 minutes or until 165 degrees. Remove the tenders and chop across the short side of the tender to create 10-12 pieces per tender.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~
TGT HACCP Plan

2) Heat Buffalo Chicken Dip portion for approximately 1 minute in microwave.

3) Lay half of the tortilla chips flat in a pasta bowl and cover with one tender, half of the buff dip, and half of the cheddar cheese.

4) Lay the other half of the tortilla chips on top of the first half and spoon the remaining buff dip on top. Cover with the remaining chopped tender and remainder of the cheddar cheese. Bake in the oven for 2 minutes or until all of the cheese is fully melted and chips start to brown.



5) Remove the pasta bowl from the oven and place on top of another pasta bowl.

6) Evenly spread 1/4 cup of bleu cheese crumbles and 2 x 1/8 cup of Pico de Gallo over the top of the nachos. Drizzle 12 stripes of mild sauce across the dish, then drizzle 12 stripes of ranch dressing in the opposite direction of the mild sauce (they should be intersecting).

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

At Step 3, lay a deli liner in bowl and then continue with the remaining steps except for step 8. After step 5, transfer by holding deli liner from bowl to a 9 inch clear box. Serve with 1 cutlery kit in a brown paper bag.

Buffalo Chicken Dip



INGREDIENTS	QUANTITY
Buffalo Chicken	1 portion
Bleu Cheese Crumbles	1/4 cup
Scallions	1 Tbsp
Tortilla Chips	3 oz

PROCEDURE.....

- 1) Heat a 6oz portion of buffalo dip for 1 minute.
- 2) Stir heated dip and transfer to a rectangular skillet..
- 3) Evenly spread 1/4 c of bleu cheese crumbles over the top of the dip.
- 4) Bake skillet in a 425 degree oven for 3-3.5 minutes or until the bleu cheese has started melting.
- 5) Place the skillet on one side of a lined basket and fill the other side with 3 oz of tortilla chips.
- 6) Evenly spread 1 Tbsp of scallions over the top of the dip.
- 7) Rest a spoon in basket next to skillet.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box, buffalo dip in pasta cup with lid and chips alongside inside box. Serve with 1 cutlery kit in a brown paper bag.

New Carne Quesadilla



INGREDIENTS	QUANTITY
Large Flour Tortilla	1
Shredded Cheddar	2 x 1/3 cup
Pico de Gallo	3 x 1/8 spoodle
Carne Steak	1 portion
GT Seasoning	1/2 tsp
Sour Cream	2 fl oz
Scallions	1 Tbsp
Lime Wedge	1

PROCEDURE.....

PROCEDURE.....

- 1) Lay tortilla on flattop & top with 2 x 1/3 cups of shredded cheddar cheese evenly over and to the edge of the tortillas.
- 2) Place a 5oz portion of Carne Asada on the flattop and season with 1/2 tsp of GT seasoning. Flip meat 2 times during 4-5 minute cook process.
- 3) Heat quesadilla for approximately 4 minutes or until cheese is thoroughly melted and the bottom of the tortilla turns golden brown.
- 4) Spread 3 x 1/8 spoodles of pico de gallo evenly over the tortilla. Place Carne Asada over half of the tortilla, then fold tortilla in half.
- 5) Transfer to cutting board and cut in half, then cut each piece in half again.
- 6) Serve in a lined black basket, serve shingled as shown in picture.
- 7) Garnish quesadillas with 1 tablespoon of scallions, a lime wedge, and a sm soufflé of sour cream.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve side by side in 9 inch clear box. Serve 1 cutlery kit a small sour cream in brown paper bag.

Carne Asada Quesadilla



INGREDIENTS	QUANTITY
6" Tortilla	2
Shredded Cheddar Cheese	1/3 cup
GT Seasoning	1/2 tsp
Carne Asada	5 oz portion
Lime Wedge	1
Pico de Gallo	2 x 1/8 cup
Scallions	1 tbsp
Sour Cream (In a Small Souffle)	Black #30 Scoop

PROCEDURE.....

- 1) Lay tortillas on flattop & split the 1/3c of shredded cheddar cheese evenly over and to the edge of the tortillas.
- 2) Place a 5oz portion of Carne Asada on the flattop and season with 1/2 tsp of GT seasoning. Flip meat 2 times during 4-5 minute cook process.
- 3) Heat quesadilla for approximately 4 minutes or until cheese is thoroughly melted and the bottom of the tortilla turns golden brown.
- 4) Spread Carne Asada evenly over tortillas, reaching the edges of the front half of the tortillas, add 1/8 cup of pico de gallo to each tortilla and then fold each tortilla in half.
- 5) Transfer to cutting board and cut from rounded side center into 2 equal-sized wedges on each tortilla.
- 6) Serve in a lined black basket, serve shingled as shown in picture.
- 7) Garnish quesadillas with 1 tablespoon of scallions, a lime wedge, and a sm souffle of sour cream.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve side by side in 9 inch clear box. Serve 1 cutlery kit a small sour cream in brown paper bag.

Cheese Quesadilla



INGREDIENTS		QUANTITY
6" Tortilla		2
Shredded Cheddar Cheese		1/3 cup
Pico de Gallo		2 x 1/8 cup
Scallions		1 Tbsp
Sour Cream (In a Small Souffle)		Black #30 Scoop

PROCEDURE.....

- 1) Lay tortillas on flattop & spread shredded cheese evenly over and to the edge of the tortilla surfaces.
- 2) Heat quesadilla for approximately 4 minutes or until cheese is thoroughly melted and the bottom of the tortilla turns golden brown.
- 3) Add 1/8 cup of pico de gallo to each tortilla and then fold each tortilla in half.
- 4) Transfer to cutting board and cut from rounded side center into 2 equal-sized wedges on each tortilla.
- 5) Serve in a lined black basket, serve shingled as shown in picture. Serve with small souffle of sour cream.
- 6) Top with 1 Tbsp of scallions.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve side by side in 9 inch clear box. Serve 1 cutlery kit and small sour cream in brown paper bag.

CHILI CHEESE DIP



INGREDIENTS	QUANTITY
Chili	4 fl oz
Beer Cheese	2 fl oz
Lime Crema	1 fl oz
Pico de Gallo	1/8 c
Tortilla Chips	3 oz

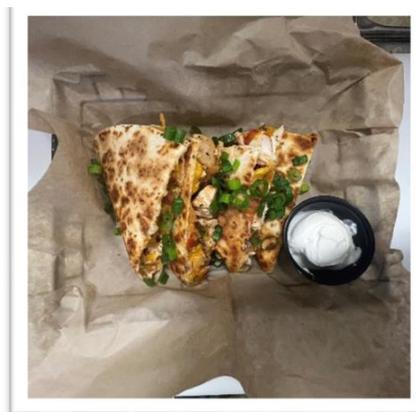
PROCEDURE.....

- 1) Ladle 4 fl oz of chili into a rectangular skillet.
- 2) Ladle 2 fl oz of beer cheese lengthwise down the middle of the skillet.
- 3) Zig zag 1 fl oz of lime crema lengthwise down the skillet.
- 4) Mound 1/8 c of pico de gallo in the middle of the dish.
- 5) Place the skillet on one side of a lined basket and fill the other side with 3 oz of tortilla chips.
- 6) Rest a spoon in basket next to the skillet.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box, dip in pasta cup with lid and chips alongside inside box. Serve with 1 cutlery kit in a brown paper bag.

New Chicken Quesadilla



INGREDIENTS	QUANTITY
Large Flour Tortilla	1
Shredded Cheddar	2 x 1/3 cup
Pico de Gallo	3 x 1/8 cup
Clipped Chicken	1 portion
Blackening Seasoning	1 tsp
Sour Cream	2 fl oz
Scallions	1 Tbsp

PROCEDURE.....

PROCEDURE.....

1) Lay tortilla on flattop & top with 2 x 1/3cups of shredded cheddar cheese evenly over and to the edge of the tortillas.

blackening seasoning. Chop into small pieces. **CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.** ~ TGT HACCP Plan

3) Heat quesadilla for approximately 4 minutes or until cheese is thoroughly melted and the bottom of the tortilla turns golden brown.

4) Spread 3 x 1/8 spoodels of pico de gallo evenly over the tortilla. Place blackened chicken over half of the tortilla, then fold tortilla in half.

5) Transfer to cutting board and cut in half, then cut each piece in half again.

6) Serve in a lined black basket, serve shingled as shown in picture.

7) Garnish quesadillas with 1 tablespoon of scallions, a lime wedge, and a sm soufflé of sour cream.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve side by side in 9 inch clear box. Serve 1 cutlery kit a small sour cream in brown paper bag.

Cheese Quesadilla (Add Blackened Chicken)



INGREDIENTS	QUANTITY
6" Tortilla	2
Shredded Cheddar Cheese	1/3 cup
Clipped Chicken Portion	1
Blackening Seasoning	1 tsp
Pico de Gallo	2 x 1/8 cup
Scallions	1 Tbsp
Sour Cream (In a Small Souffle)	Black #30 Scoop

PROCEDURE.....

- 1) Lay tortillas on flattop & spread shredded cheese evenly over and to the edge of the tortilla surfaces.
- 2) Warm chicken on 350°F flattop griddle until it reaches an internal temperature of 165°F, while seasoning with blackening seasoning. Chop into small pieces. **CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**
- 3) Heat quesadilla for approximately 4 minutes or until cheese is thoroughly melted and the bottom of the tortilla turns golden brown.
- 4) Spread chicken evenly over tortillas, reaching the edges of the front half of the tortillas, add 1/8 cup of pico de gallo to each tortilla and then fold each tortilla in half.
- 5) Transfer to cutting board and cut from rounded side center into 2 equal-sized wedges on each tortilla.
- 6) Serve in a lined black basket, serve shingled as shown in picture. Serve with small souffle of sour cream.
- 7) Top with 1 Tbsp of scallions.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve side by side in 9 inch clear box. Serve 1 cutlery kit and small sour cream in brown paper bag.

Crab Dip



INGREDIENTS	QUANTITY
Crab Dip Portion	1
Mozzarella Cheese	1/3 cup
Lump Crab	0.4 oz
Old Bay Seasoning	1/4 tsp
Pretzel Sticks	3
Pretzel Salt	1/2 Tbsp

PROCEDURE.....

- 1) Heat crab dip portion for approximately 1 minute 30 seconds on high in microwave and then empty into black dip skillet.
- 2) Top with mozzarella, then spread lump crab over cheese and then bake in 425°F convection oven for approximately 5 minutes or until reaches an internal temperature of 165°F and cheese is browned and bubbly.
CCP: Prepared Dips must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.
~ TGT HACCP Plan
- 3) Spray each pretzel with a little bit of water, then sprinkle with salt until each stick is lightly covered. Heat in oven for two minutes until browned.
- 4) Remove skillet and pretzels from oven. Place skillet on one end of a lined black basket and season with Old Bay.
- 5) Using a serrated knife, cut in half on a slight bias, lined up side by side with the points facing opposite of skillet.
- 5) Rest a spoon in basket next to skillet.

Carry Out Procedure:

Serve crab dip in a pasta cup with lid inside a 9 inch clear box with pretzels. Serve 1 cutlery kit in a brown paper bag.

Cheese Quesadilla (Add Crab Dip)



INGREDIENTS	QUANTITY
6" Tortilla	2
Shredded Cheddar Cheese	1/3 cup
Crab Dip	2 fl oz
Old Bay	1/4 tsp
Pico de Gallo	2 x 1/8 cup
Sour Cream (In a Small Souffle)	Black #30 Scoop

PROCEDURE.....

- 1) Lay tortillas on flattop & spread shredded cheese evenly over and to the edge of the tortilla surfaces.
- 2) Warm a 2 fl oz portion of crab dip in the microwave for 30 seconds. **CCP: Prepared Dips must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.** ~ TGT
HACCP Plan
- 3) Heat quesadilla for approximately 4 minutes or until cheese is thoroughly melted and the bottom of the tortilla turns golden brown.
- 4) Spread crab dip evenly over half of each tortilla. Add 1/8 cup of pico de gallo to each tortilla and then fold each tortilla in half.
- 5) Transfer to cutting board and cut from rounded side center into 2 equal-sized wedges on each tortilla.
- 6) Serve in a lined black basket, serve shingled as shown in picture. Serve with small souffle of sour cream.
- 7) Top quesadillas with a dusting of 1/4 tsp of Old Bay.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve side by side in 9 inch clear box. Serve with 1 cutlery kit and a small sour cream in brown paper bag.

FRIED PICKLES



INGREDIENTS	QUANTITY
Breaded Pickle Spears	6
Ranch Dressing	Small Souffle

PROCEDURE

- 1) Deep fry 6 pickle spears at 350°F for approximately 3 1/2 minutes.
- 2) On a rectangle plate lay 3 pickles side by side in black basket. Then stack other 3 pickles sideways, leaning up on the other pickles.
- 3) Place a small souffle of ranch dressing next to raised pickles.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box with a small siouffle of ranch dressing with a lid. Serve 1 cutlery kit in brown paper bag.

Hand Breaded Chicken Tenders



INGREDIENTS	QUANTITY
Raw Chicken Tenders (Split)	5
Onion Breader	4 oz
Wet mix	6 fl oz
Guest's choice of 1 sauce	Large Souffle

PROCEDURE.....

- 1) Individually dredge 5 tenders in breader, dip in wet mix, then again in breader.
- 2) Deep fry Tenders at 350°F for 5-6 minutes or until internal temperature reaches 165°F.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

- 3) Transfer to a save-a-day and then serve in a deli lined cone.
- 4) Serve with a large soufflé of selected sauce.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a black to-go box with lid on selected sauce. In a brown bag, serve (1) cutlery kit.

Loaded Crab Fries



INGREDIENTS		QUANTITY
French Fries		10 oz
GT Seasoning		0.5 Tsp
Crab Dip		5 oz
Beer Cheese		2 fl oz
Bacon, chopped		1/4 cup
Garlic Aioli		1 Tbsp
Old Bay		0.5 tsp
Scallions		1 Tbsp

PROCEDURE.....

- 1) Fry 10 oz of french fries until golden brown, toss with gt seasoning, place in a lined black basket
- 2) Pour 2 oz of beer cheese evenly over fries.
- 3) Heat crab dip portion for approximately 1 minute 30 seconds on high in microwave and place evenly over the center of fries.
- 4) Top with 12 stripes of garlic aioli evenly across fries, top with 1/4 cup of bacon, season with old bay, and top 1 Tbsp scallions evenly spread over loaded fries

Loaded Nachos



INGREDIENTS	QUANTITY
Cooked Tortilla Chips	2 x 3 oz
Beer Cheese	2 x 2 fl oz
Pico De Gallo	2 x 1/8th spoodles
Roasted Corn	1/4 cup
Salsa Verde Black Beans	1/4 cup
Shredded Cheddar Cheese	1/3 cup
Cilantro	2 Tbsp
Jalapenos	6
Lime Crema	1 Tbsp
Guacamole	1- #30 Scoop
Add on - Carne	1 portion
Add on - Blackened Chicken	1 portion
Add on - Blackened Shrimp	8

PROCEDURE.....

1) Lay half of the tortilla chips in a pasta bowl then ladle 2oz of beer cheese evenly over the chips. Lay the additional 3oz of tortilla chips on top of the first half and ladle 2oz of beer cheese evenly over chips.

2) In this order evenly distribute 2 x 1/8 spoodles of pico, 1/4c roasted corn, 1/4c black beans and 1/3c of shredded cheddar cheese over the top of the nachos. Place in the oven for 2 minutes or until cheese has begun to melt. Remove from oven and place pasta bowl on top of another pasta bowl.

*Add Carne, Blackened Chicken or Shrimp after taking nachos out of the oven. *CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. HACCP Plan CCP: Seafood must be cooked to 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.*

CCP: Beef must reach an internal temperature of 155°F for 15 seconds. Consumer Advisory Placed on Menu. ~ TGT HACCP Plan

3) Drizzle 12 stripes of lime crema across the dish. Now evenly distribute 2 Tbsp of cilantro, 6 jalapeno slices, over the top of the nachos. Top nachos with guacamole in the center.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

At Step 1, lay a deli liner in bowl and then continue with the remaining steps. After step 2, transfer by holding deli liner from bowl to a 9 inch clear box. Serve with 1 cutlery kit in a brown paper bag.

Loaded Tater Tots



INGREDIENTS	QUANTITY
Tater Tots Portion	3
GT Seasoning	1 tsp
Beer Cheese	2 x 2oz
Chopped Bacon	2 x 1/4 Cup
Ranch	2 fl oz
Scallions	2 Tbsp

PROCEDURE.....

- 1) Deep fry 3 portions of tater tots at 350°F for approximately 3 minutes.
- 2) Drain tots, season with GT seasoning and place tots in a lined pie pan.
- 3) Ladle 4 oz of hot beer cheese evenly over tots and then top with 2 x 1/4 cups of chopped bacon.
- 4) Top with 12 stripes of ranch over tots and then garnish with 2 Tbsp of scallions.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. Serve with 1 cutlery kit in a brown paper bag.

Mozzarella Sticks



INGREDIENTS		QUANTITY
Mozzarella Sticks		6 pc
Marinara Sauce		3.25 fl oz
PROCEDURE.....		
1) Fry mozzarella sticks for approximately 3.5 minutes. If anything more than a very small (1/8 inch) bubble of cheese has leaked out, prepare new mozzarella sticks.		
2) Ladle 3.25 fl oz of hot marinara into a souffle cup.		
3) Lay cooked mozzarella sticks lengthwise on one side of a lined basket and place marinara sauce on the other side.		
CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)		
Serve in a 6 inch clear box with large marinara sauce. Serve with 1 cutlery kit in brown paper bag		

Onion Rings



INGREDIENTS	QUANTITY
Onion Rings	10
Boom Boom Sauce	4 fl oz

PROCEDURE.....

- 1) Place 10 onion rings (mix of big and small) in fryer and cook for 2 1/2 minutes.
- 2) Drain oil and remove from fryer.
- 3) Transfer into a lined black basket.
- 4) Serve with a large soufflé of boom boom sauce.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9inch clear box with large soufflé of boom boom sauce with a lid. In a brown bag, serve (1) cutlery kit.

Pow Pow Shrimp



INGREDIENTS	QUANTITY
Shrimp	12
Pow Pow Sauce	3 fl oz
Arcadian Blend	0.5 oz
Onion Breader	3 oz
Beer Batter	4 fl oz
Lemon wedge	1
Scallion	1 Tbsp

PROCEDURE.....

1) Roll each piece of shrimp in breader, then dip into beer batter fully covering shrimp, then place back in breader.

2) In a 350°F deep fryer, and drop into an already lowered basket. Cook the shrimp for 4-5 minutes, making sure they don't stick together or to the bottom of the basket and ensuring it reaches an internal temperature of 145°F.

CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.
~ TGT HACCP Plan

3) Place 0.5 oz of mixed greens in center of a lined black basket. Remove shrimp from fryer and toss in Pow Pow sauce until shrimp is fully coated.

4) Place shrimp on top of greens in black basket, top with scallions and serve with a lemon on the side in black basket.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box. Serve 1 cutlery kit in brown paper bag.

Rockfish Bites



INGREDIENTS	QUANTITY
Rockfish Portion	1 (16 pieces)
Onion Breader	3 oz
Beer Batter	4 oz
Old Bay	1/2 tsp
Lemon Wedge	1
Tartar	2 fl oz

PROCEDURE.....

1) Add some breader to the portion bag of fish and shake to get even coverage. Dip basket into beer batter and add fish to basket, submerging in beer batter. Then add fish back in dedicated seafood breader.

2) In a 350°F deep fryer, carefully drop the fish into an already lowered basket. Cook the fish for 4 minutes, making sure they don't stick together or to the bottom of the basket and ensuring it reaches an internal temperature of 145°F.

CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

3) Remove from oil and drain in basket. Transfer to a save-a-day.

4) Place cooked fish randomly in a lined black basket with a lemon wedge in one corner of basket. Season fish with Old Bay.

5) Serve with small soufflé of tartar sauce.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 6 inch clear box. Serve 1 cutlery kit and small tartar sauce in brown paper bag.

Slamburgers



INGREDIENTS	QUANTITY
Butter Substitute	1 Tbsp
Brioche Slider Bun	3
Sliced Pickle	3
Ketchup	.25 fl oz
Yellow Mustard	0.5 fl oz (half on burger, half on bottom bun)
GT Seasoning	1/4 tsp
2 oz Hamburger Patty	3
Pickled Red Onion (diced)	2 Tbsp
American Cheese Slices	3

PROCEDURE.....

CCP: Ground Beef must reach an internal temperature of 155°F for 15 seconds. ~ TGT HACCP Plan

- 1) Spread a very thin layer of mustard over both sides of each burger patty (1/4 fl oz for all 3 patties).
- 2) Season both sides of patty with GT Seasoning then place on the flattop and cook burgers for approximately 2.5 minutes, then flip.
- 3) Butter brioche sliders and run through contact toaster. Griddle on flattop if contact toaster is not available. Place toasted roll bottoms on a wood board as shown in picture above.
- 4) After flipping the burgers, evenly distribute 2 Tbsp diced pickled red onion over burgers.
- 5) Fold each slice of american cheese diagonally and place on each burger over pickled red onion. Continue cooking for an additional 2.5 minutes or until medium well and cheese is fully melted.
- 6) Place each bottom bun on the wooden board randmoly as shown in picture above. Not in a straight line.
- 7) On each bottom bun, place appoximately 1/2 tsp of ketchup, then 1/2 tsp of yellow mustard.
- 8) Place cooked burgers on top of ketchup and mustard, then top burger with one pickle slice per slider. Lay top bun shingled against the back side of the burger.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box. Serve with 1 cutlery kit and 2 ketchups in brown paper bag.

Smokehouse Pork Nachos



INGREDIENTS	QUANTITY
Pulled Pork Portion	2
Smoky BBQ	2 fl oz
Cooked Tortilla Chips	6 oz
Beer Cheese	8 fl oz
Pico de Gallo	2 x 1/8 cup
Lime Crema	1 fl oz
Sliced Jalapenos	10
GT Seasoning	1/4 tsp

PROCEDURE.....

1) Place the pork portions on the flattop, season with GT Seasoning cover with a lid and allow to cook. Toss sporadically for 3 minutes.

CCP: Pork must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

2) After 3 minutes, pork should be heated through, beginning to brown in some areas, and fat should be fully rendered (liquified). Chop the meat using the edge of the spatula into 1/2in - 1in pieces, then toss with 1 fl oz Smoky BBQ Sauce.

3) Lay half of the tortilla chips in a pasta bowl then ladle 4oz of beer cheese evenly over the chips and evenly spread half of the cooked pork over the beer cheese.

4) Lay the additional 3oz of tortilla chips on top of the first half and ladle 4oz of beer cheese evenly over chips. Spread remaining cooked pork evenly over the beer cheese. Place in the oven for 2 minutes or until chips are beginning to slightly brown and exposed edges of pork are beginning to brown.

5) Randomly place sliced jalapenos over the nachos, then evenly distribute 2 x 1/8c of pico over the top of the nachos. Drizzle 12 stripes of lime crema across the dish, then drizzle 12 stripes of the smoky bbq in the opposite direction of the lime crema (they should be overlapping).

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

At Step 3, lay a deli liner in bowl and then continue with the remaining steps. After step 5, transfer by holding deli liner from bowl to a 9 inch clear box. Serve with 1 cutlery kit in a brown paper bag.

Spinach Artichoke Dip



INGREDIENTS	QUANTITY
Spinach Artichoke Mix	6 oz
Shredded Mozzarella	1/3 cup
Tortilla Chips	3 oz

PROCEDURE.....

1) Microwave spinach artichoke dip for 90 seconds until warm. **CCP: Prepared Dips must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.** ~ TGT HACCP Plan

2) Transfer spinach dip into rectangular cast iron skillet.

3) Top with shredded mozzarella cheese and bake for 1 minute or until cheese is melted. Remove from oven and place the skillet on one side of a lined basket and fill the other side with 3 oz of tortilla chips.

4) Rest spoon in basket next to skillet.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box, spinach dip in pasta cup with lid and chips alongside inside box. Serve with 1 cutlery kit in a brown paper bag.