

Apple Pecan Salad



INGREDIENTS	SMALL	LARGE
Salad Blend	3 oz	6 oz
Sliced Apples	3	6
Chopped Pecans	half of Black #30 Scoop	Black #30 Scoop
Craisins	half of Black #30 Scoop	Black #30 Scoop
Crumbled Bleu	of of 1/4 cup	1/4 cup
Sweet Vidalia Onion Dressing	2 fl oz	4 fl oz
PROCEDURE.....		
1) Place salad blend "elevated" style in a pasta bowl. Spread the pecans, bleu cheese crumbles, raisins and sliced apples on top of the lettuce blend, in that order. Arrange the apples randomly on top of salad.		
2) Serve with a large soufflé of Sweet Vidalia dressing.		
CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)		
Serve in a 8 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.		

B&B Shrimp Salad



INGREDIENTS	QUANTITY
Shrimp Skewers	2 (8 total shrimp)
Olive Oil	1 fl oz
Blackening Seasoning	1 tsp
Salad Blend	6 oz
Crumbled Bleu Cheese	1/4 cup
Bacon	1/4 cup
Red Onion Rings	4
Grape Tomatoes (Halved)	3
Bleu Cheese Dressing	4 fl oz

PROCEDURE.....

- 1) Season both sides of every shrimp with blackening seasoning.
- 2) Spread olive oil very lightly on 350°F flat-top griddle and cook shrimp in oil for 3 minutes, then flip and cook for an additional 2 minutes.
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 salad blend "elevated" style on a square plate. Spread the crumbled bleu cheese, chopped bacon, red onion and halved grape tomatoes on top of the lettuce blend, in that order.
- 4) Place the cooked shrimp (on skewer) crossed on top of salad, as shown in the picture above. Serve with a large soufflé of bleu cheese dressing on the side.

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

Serve in a 8 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.

Side Caesar Salad



INGREDIENTS		QUANTITY
Chopped Romaine Lettuce		3 oz
Croutons		6
Caesar Dressing		1.5 fl oz
Shaved Parmesan Cheese		Black #30 Scoop

PROCEDURE

1) Add the romaine, croutons and caesar dressing into a bowl. Mix until all ingredients are coated in the salad dressing.

2) Serve "elevated" style on a small square plate.

3) Spread shaved parmesan over the top of the salad.

Caesar Salad

INGREDIENTS		LARGE
Chopped Romaine Lettuce	6 oz	
Croutons	12	
Caesar Dressing	3 fl oz	
Shaved Parmesan Cheese	2 x Black #30 Scoop	
PROCEDURE.....		
1) Add the romaine, croutons and caesar dressing into the romaine portion bag. Quickly close the top of the bag to trap air inside and twist to make a seal. Shake until all ingredients are coated in the salad dressing.		
2) Serve "elevated" style in a pasta bowl.		
3) Spread shaved parmesan over the top of the salad.		
CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)		
Serve in a 8 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.		

Chicken Caesar Salad



INGREDIENTS	LARGE
-------------	-------

Butter Substitute	1 fl oz
Chicken Breast	1
GT Seasoning	1/2 tsp
Chopped Romaine Lettuce	6 oz
Croutons	12
Caesar Dressing	3 fl oz
Shaved Parmesan Cheese	2 x Black #30 Scoop

PROCEDURE.....

1) Mop grilling area with butter substitute. Using yellow handled tongs (raw chicken) season chicken with GT Seasoning and place chicken breast on mopped grill surface. After 1 minute use a spatula to rotate breast 30 degrees to create diamond shaped grill marks. Using a spatula flip the breast 2 minutes later and cook until reaching an internal temperature of 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

2) Add the romaine, croutons and caesar dressing into the romaine portion bag. Quickly close the top of the bag to trap air inside and twist to make a seal. Shake until all ingredients are coated in the salad dressing.

3) Serve "elevated" style in a pasta bowl.

4) Spread shaved parmesan over the top of the salad.

5) Cut the grilled chicken, on a bias, into strips. Serve shingled across the top of the salad.

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

Serve in a 8 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.

Hearty Chili



INGREDIENTS	QUANTITY
Chili	Cup - 4 fl oz / Bowl - 8 fl oz
Shredded Cheddar Cheese	Cup - 1 Tbsp / Bowl - 2 Tbsp
Sour Cream	Black #30 scoop
Scallions	Cup - 1/2 Tbsp / Bowl - 1 Tbsp

PROCEDURE.....

- 1) Ladle 4 fl oz of chili into a cup or 8 fl oz of chili into a bowl.
- 2) Sprinkle shredded cheddar cheese in the center of the cup (1 Tbsp) or bowl (2 Tbsp).
- 3) Place a level #30 scoop of sour cream in the center of the cup or bowl.
- 4) Sprinkle scallions over the sour cream (1/2 Tbsp for cup / 1 Tbsp for bowl)
- 5) Place bowl on a side plate with bev nap. Cups are served inside a bowl with a bev nap underneath (pictured)

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

Serve in a togo soup container with toppings inside. Serve with 1 pack of crackers and 1 cutlery kit in brown paper bag.

Classic Cobb Salad



INGREDIENTS	QUANTITY
Butter Substitute	1 fl oz
Chicken Breast	1
GT Seasoning	1/2 tsp
Salad Blend	6 oz
Chopped Bacon	1/4 cup
Bleu Cheese Crumbles	1/4 cup
Hard Boiled Egg	1
Diced Tomato	1/4 cup
Sliced Cucumber	6
Specified Dressing	4 fl oz

PROCEDURE.....

1) Mop grilling area with butter substitute. Using yellow handled tongs (raw chicken) season chicken with GT Seasoning and place chicken breast on mopped grill surface. After 1 minute use a spatula to rotate breast 30 degrees to create diamond shaped grill marks. Using a spatula flip the breast 2 minutes later and cook until reaching an internal temperature of 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

2) Cut the grilled chicken, on a bias, into strips.

3) Place salad blend elevated style in a pasta bowl. Slice egg and lay ingredients in rows across the top of the lettuce in the following order: bacon, bleu cheese crumbles, chicken breast, sliced egg, tomato and sliced cucumber.

4) Serve with a large soufflé of specified dressing on edge of bowl.

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

Serve in a 8 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.

Crispy Chicken Salad



INGREDIENTS	QUANTITY
Chicken Strips	3
Onion Breader	3 oz
Wet Mix	4 oz
Salad Blend	6 oz
Shredded Sharp Cheddar	1/3 cup
Red Onion Rings	4
Sliced Cucumber	4
Grape Tomatoes halves	6
Honey Mustard Dressing	4 fl oz

PROCEDURE.....

- 1) Individually dredge 3 tenders in breader, dip in wet mix, then again in breader.
- 2) Deep fry Tenders at 350°F for 4-5 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) Place salad blend "elevated" style in a pasta bowl. Spread the shredded sharp cheddar, red onion, cucumber slices and halved grape tomatoes on top of the lettuce blend, in that order.
- 4) Place one chicken tender in center of salad. Prop up one chicken tender on each side of the tender laying in the center of the salad.
- 5) Serve with honey mustard dressing on the edge of the bowl.

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

Serve in a 8 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.

Garden Salad



INGREDIENTS	SMALL	LARGE (Off menu)
Salad Mix	3 oz	6 oz
Shredded Cheddar	One half of 1/3 cup	1/3 cup
Sliced Cucumber	2	4
Grape Tomato Halves	3	6
Red Onion Rings	2	4
Hard Boiled Egg (sliced)	½	1
Croutons	3	6
Choice of dressing	2 fl oz	4 fl oz

PROCEDURE.....

1) In the center of plate or bowl, add ingredients in order shown above.

2) Serve "elevated" style with dressing in a black soufflé on the side.

Side Plate

Pasta Bowl

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

Serve in a specified clear box. Serve with 1 cutlery kit and specified dressing in a brown paper bag.

Serve as above with appropriate soufflé of dressing with the lid.	Small Soufflé	Large Soufflé
Serve as above in specified box	6 inch clear box	8 inch clear box

Maryland Crab Soup



BOWL

INGREDIENTS	QUANTITY
Maryland Crab Soup (prepared according to recipe)	4 oz Ladle x 2
Maryland Crab Soup (prepared according to recipe)	4 oz Ladle x 1
Pack Club crackers	1

PROCEDURE.....

1) In a soup bowl, ladle soup.

CCP: Hot hold items must be held at 155°F or higher. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

2) Serve with a soup spoon and cracker packet.

SEE PREP RECIPES FOR SOUP PREPARATION PROCEDURES

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

In a To-Go soup container, ladle soup in. Cover with lid. Serve in a brown paper bag with one pack of crackers and 1 cutlery kit.

Southwest BBQ Chicken Salad



INGREDIENTS	QUANTITY
Romaine	6 oz
Shredded Cheddar	1/3 cup
Roasted Corn	1/4 cup
Salsa Verde Black Beans	1/4 cup
Halved Cherry Tomatoes	6
Sliced Red Onion	4
Avocado	0.25
Tortilla Strips	1oz
Chicken Breast	1
GT Seasoning	1/2 tsp
Smoky BBQ Sauce	2 fl oz
Cajun Ranch	4 fl oz

PROCEDURE.....

1) Mop grilling area with butter substitute. Using yellow handled tongs (raw chicken) season chicken with GT Seasoning and place chicken breast on mopped grill surface. After 1 **minute use a spatula to** rotate breast 30 degrees to create diamond shaped grill marks. Using a spatula flip the breast **2 minutes** later and cook until reaching an internal temperate of 165°F. Baste with BBQ sauce on both sides as you go.

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) Cut the grilled chicken, on a bias, into strips.

3) Place romaine lettuce in an elevated style in a pasta bowl. Spread ingredients evenly over lettuce in the following order: shredded cheddar, roasted corn, black beans, cherry tomatoes, sliced red onion, and 1/4th of an avocado diced.

4) Place sliced basted bbq chicken on top of salad in the middle of bowl.

5) Top chicken with 1 oz of crispy tortilla strips

6) Serve with large ramekin of cajun ranch on side.

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

Serve in a 9 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.

Southwest BBQ Shrimp Salad



INGREDIENTS	QUANTITY
Romaine	6 oz
Shredded Cheddar	1/3 cup
Roasted Corn	1/4 cup
Salsa Verde Black Beans	1/4 cup
Halved Cherry Tomatoes	6
Sliced Red Onion	4
Avocado	0.25
Tortilla Strips	1 oz
Shrimp	8 each
GT Seasoning	1/2 tsp
Smoky BBQ Sauce	2 fl oz
Cajun Ranch	4 fl oz

PROCEDURE.....

1) Season shrimp with 1 tsp of GT Seasoning, cook in olive oil until fully cooked (about 2 minutes). Internal temperature of at least 145 degrees.

CCP: Seafood must be cooked to 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~
TGT HACCP Plan

2) Place romaine lettuce in an elevated style in a pasta bowl. Spread ingredients evenly over lettuce in the following order: shredded cheddar, roasted corn, black beans, cherry tomatoes, sliced red onion, and 1/4th of an avocado diced.

3) Toss shrimp fully cooked shrimp in smoky bbq sauce and place on top of salad in the middle of bowl.

4) Top shrimp with 1 oz of crispy tortilla strips

5) Serve with large ramekin of cajun ranch on side.

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

Serve in a 9 inch clear box and dressing with lid inside box. Serve with 1 cutlery kit in a brown paper bag.