

Super Veggie Wrap



INGREDIENTS		QUANTITY
Spinach Tortilla		1
Guacamole		#30 Black Scoop
Arcadian Mix		0.5 oz
House Slaw		1/4 Cup x 2
Pico De Gallo		1/8 Cup x 2
Cajun Ranch		1 fl oz
PROCEDURE.....		
1) Microwave the spinach tortilla for 20 seconds.		
2) Spread #30 scoop of guac over the center of the tortilla.		
3) Place 0.5 oz of arcadian mix on top of guac, then top with two 1/4 cups of house coleslaw, then top house slaw with two 1/8th cups of pico de gallo.		
4) Lastly drizzle 1 oz of cajun ranch on top.		
5) Fold up bottom of wrap and then both sides and then roll forward. Slice diagonally in half.		
TOGO PROCEDURES		
Place in a black togo box for boxed lunches, or on large platter for wrapped platter option.		

Crispy Chicken Wrap



INGREDIENTS	QUANTITY
Spinach Tortilla	1
Chicken Tenders	2
Onion Breader	2 oz
Wet mix	3 oz
Romaine lettuce	3 oz
Ranch Dressing	1 fl oz
Shredded Cheddar Cheese	1/3 cup

PROCEDURE.....

- 1) Individually dredge 2 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.
- 3) Microwave spinach tortilla for 20 seconds.
- 4) Place romaine in center of tortilla, then drizzle ranch dressing over top of romaine.
- 5) Slice each cooked chicken tender into 5 pieces and place on top of lettuce.
- 6) Spread cheddar cheese evenly over sliced chicken tenders.
- 7) Fold up bottom of wrap and then both sides and then roll forward. Slice diagonally.

TOGO PROCEDURES

Place in a black togo box for boxed lunches, or on large platter for wrapped platter option.

TOGO PLATTER PACKAGING

HOT FOOD (1 ITEM)



- Aluminum pan with food item on left side of catering box. Lid tightly snapped on.
- Sauces, Celery, Lemons, etc go in black togo bowl in brown paper bag.
- Plateware, plasticware, ketchups / mustards, tongs in brown paper bag.

HOT FOOD (2 ITEMS)



Applies to:
Hog Hammers
Crab Dip
Multiple Hot Items

- Aluminum pans with food item go inside catering box. Lid tightly snapped on.
- Sauces, Celery, Lemons, etc go in black togo bowl in brown paper bag.
- Plateware, plasticware, ketchups / mustards, tongs go in small paper bag.

COLD ITEMS



Applies to:
Dessert Tray
Wrap Platter
Veggie Tray

- Black plastic tray with lide surely fastened.
- Sauces, Celery, Lemons, etc go in black togo bowl in brown paper bag.
- Plateware, plasticware, ketchups / mustards, tongs go in small paper bag.

TOGO PLATTER PACKAGING

SALAD BOWL



Applies to:
 Apple Pecan Salad
 Garden Salad
 Side- Tortilla Chips
 House Slaw

- Aluminum pan with food item on left side of catering box. Lid tightly snapped on.
- Sauces, Celery, Lemons, etc go in black togo bowl in brown paper bag.
- Plateware, plasticware, ketchups / mustards, tongs in brown paper bag.

PLATE / PLASTIC WARE

Napkins	20
Black Plates	20
Cutlery Kit	20
Tongs	1

- When 1 item is ordered, include small plates. If multiple food items are ordered, include large plates.
- Catering order automatically come with 20 plates / plasticware kits. If number of to-go guests is larger, adjust accordingly.
- Plateware, plasticware, ketchups / mustards, tongs go in small paper bag.
- One pair of tongs per food item.

BUFFALO CHICKEN DIP: Chips go in black plastic bowl with lid. Dip goes in Catering box w/ celery.

SIDE- Tortilla Chips



INGREDIENTS	QUANTITY
Tortilla Chips	1 lb Cooked
PROCEDURE.....	
1) Fill a To-Go Salad Bowl with cooked Tortilla Chips.	
CATERING (IN HOUSE)	
Fill a To-Go Salad Bowl with cooked Tortilla Chips and serve on table.	
To left of bowl should be white side plates, dinner napkins and rolled silverware.	

CRAB DIP

6X APP



INGREDIENTS		QUANTITY
Crab Dip		6 portions
Lump Crab Meat		6 portions
Shredded Mozzarella Cheese		1/3 Cup x 6
Pretzel Sticks		18
Old Bay		1.5 teaspoon
PROCEDURE.....		
1) Spread Crab Dip (6 portions) evenly into a half size foil pan.		
2) Place pan in the oven for approximately 5 minutes. Stir, then return to the oven for another 5 minutes.		
3) Remove from oven and sprinkle dip with cheese and then evenly spread the crab over the cheese.		
4) Bake in oven at 425 degrees for approximately 5-7 minutes, or until cheese is thoroughly melted.		
5) Remove from oven, sprinkle with Old Bay and snap lid securely on the foil pan.		
6) Spray each pretzel with a little bit of water, then sprinkle salt on top until they are lightly covered.		
7) Place pretzel sticks on a sheet pan and heat in oven for approximately 4 minutes, or until pretzels are hot.		
8) Cut each pretzel into 3 pieces.		
CATERING (IN HOUSE)		
Fill aluminum pan with cut pretzels. Place in chaffing dish to keep warm.		
To left of tray of pretzels, serve crab dip in a chafing dish with 1 serving spoon resting in crab dip.		
To left of chafing dish, stack white side plates, napkins and rolled silverware.		

SPINACH ARTICHOKE DIP

6X APP



INGREDIENTS		QUANTITY
Spinach Artichoke Dip		6 Portions
Shredded Mozzarella Cheese		1/3 Cup x 6
Tortilla Chips		1lb cooked
PROCEDURE.....		
1) Spread Spinach Artichoke Dip (6 portions) evenly into a half size foil pan.		
2) Place pan in the oven for approximately 5 minutes. Stir, then return to the oven for another 5 minutes.		
3) Remove from oven and evenly spread mozzarella cheese over spinach dip.		
4) Bake in oven at 425 degrees for approximately 5-7 minutes, or until cheese is thoroughly melted.		
5) Remove from oven.		
6) Serve with 1lb of tortilla chips on side in a large togo salad bowl.		
CATERING (IN HOUSE)		
Serve half pan of dip in a chafing dish with serving spoon resting in dip.		
To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.		

BUFFALO CHICKEN DIP

6X APP



INGREDIENTS		QUANTITY
Buffalo Chicken Dip		6 portions
Bleu Cheese Crumbles		1/4 Cup x 6
Tortilla Chips		1 lb
Celery Sticks		20
Scallions		Black #30 Scoop x 6
PROCEDURE.....		

- 1) Spread Buffalo Chicken Dip (6 portions) evenly into a half size foil pan.
- 2) Place pan into oven for 5 minutes. Stir, then heat in oven for another 5 minutes.
- 3) Remove from oven and sprinkle dip with bleu cheese crumbles.
- 4) Bake in oven at 425 degrees for approximately 3-5 minutes, or until cheese is thoroughly melted.
- 5) Remove from oven and top with scallions.
- 6) Serve with 1 lb of tortilla chips in a large togo salad bowl, and celery sticks in a 6 inch clam shell togo box.

CATERING (IN HOUSE)	
Serve half pan of dip in a chafing dish with serving spoon resting in dip.	
Serve celery on a small white side plate next to chafing dish, and togo salad bowl of tortilla chips.	
To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.	

HAND BREADED TENDERS

4X APP



INGREDIENTS	QUANTITY
Raw Chicken Tenders (Split)	20
Onion Breader	24 oz
Wet mix	36 oz
Chipotle Honey Mustard	10 fl oz (In Black To Go Bowl)
Smoky BBQ Sauce	10 fl oz (In Black To Go Bowl)

PROCEDURE.....

- 1) Individually dredge 20 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) Fill two To-Go soup containers with (2) sauces

TO-GO	IN-HOUSE
Serve tenders in a half pan in a chafing dish with one set of black tongs resting in pan.	
To the right of chafing dish, place 2 soup bowls of sauces on a rectangle plate with 2 spoons	
To left of chafing dish, stack white side plates, napkins and rolled silverware.	

BAVARIAN PRETZEL STICKS

4 x APP ORDER



INGREDIENTS	QUANTITY
Bavarian Mustard	10 fl oz (In Black Togo Bowl)
Beer Cheese Dip	10 fl oz (In Black Togo Bowl)
Pretzels	16
Pretzel Salt	8 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 approximately 2 minutes, or until pretzels are hot.

2) Cut each pretzel stick into 3rds.
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. ~ TGT
HACCP Plan

CATERING (IN HOUSE)

Serve in a half pan in a chafing dish with one set of black tongs resting in pan.
 Serve sauces on a rectangle plate next to chafing dishes. Each sauce should have a teaspoon in bowl.
 To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

ROCKFISH BITES

6X APP ORDER



INGREDIENTS	QUANTITY
Rockfish	6 portions (96 pcs)
Onion Breader	18 oz
Beer Batter	24 oz
Old Bay	3 tsp
Lemon Wedge	6
Tartar	10 fl oz (In Black To Go Bowl)
PROCEDURE.....	

1) Add some breader to the portion bag of fish and shake to get even coverage. Dip strainer into beer batter and add fish to strainer, 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 fish from oil and drain in basket.

CATERING (IN HOUSE)

Pile fried rockfish bites high in an aluminum pan. Season with Old Bay.

Serve tartar sauce & lemons on a rectangle plate next to chafing dishes. Tartar should have a teaspoon in bowl. Tongs should rest in the aluminum pan.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

Fried Shrimp

40 each



INGREDIENTS	QUANTITY
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Fried Shrimp	40
Cocktail Sauce	10 oz

PROCEDURE.....

- 1) In a 350°F deep fryer, cook 40 pieces of frozen fried shrimp for 2 minutes, or until it reaches an internal temperature of 145°F.
 - 2) Remove shrimp from oil and drain in basket.
- 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) Pile shrimp high in an aluminum pan. Serve with 10 oz cocktail sauce in a togo soup bowl.

CATERING (IN HOUSE)

Serve cocktail sauce on a rectangle plate next to chafing dishes. Cocktail sauce should have a teaspoon in bowl. Tongs should rest in the aluminum pan.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

HOG HAMMERS



INGREDIENTS	QUANTITY
Hog Hammers	15
Smoky BBQ	20 fl oz (Basted)
Smoky BBQ	10 fl oz (In Black To Go Bowl)
Onion Straws	30 oz cooked weight
PROCEDURE.....	

1) Place hammers on a deli liner and place in microwave, heat for 1 minute and then remove from microwave.

2) Mop grilling area with butter substitute. Grill hog hammers on char-broiler, flipping once, for approximately 8 minutes or until reaching an internal temperature of 145°F. Basting in smoky BBQ sauce as you go.

3) Prepare onion straw and transfer to a save-a-day.

4) Fill one To-Go soup bowl with Smoky BBQ sauce.

CATERING (IN HOUSE)

Place onion straws in aluminum half pan, and then lay Hog Hammers in a separate aluminum half pan. Place in a chafing dish with one set of black tongs resting in pan.

Serve BBQ sauce in a to-go soup bowl with a teaspoon and wet naps on a rectangle plate next to chafing dishes.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

VEGGIE TRAY



INGREDIENTS	QUANTITY
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Vegetable Kit	1
Cucumber	30 slices
Ranch Dressing	10 fl oz

PROCEDURE.....

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| 1) Fill To-Go soup cup with ranch dressing. |
| 2) Place the bowl of dressing in the center. |
| 3) In separate sections, place broccoli, carrots, celery, cucumbers and cauliflower around the cup of dressing. |

CATERING (IN HOUSE)

Place tray on table with a teaspoon in ranch dressing and tongs resting on tray.
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To left of tray, place white side plates, napkins and rolled silverware.
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FLASH FRIED BRUSSELS

5X APP ORDER



INGREDIENTS		QUANTITY
Brussels Sprouts		5 portions
Caesar Dressing		10 fl oz
Red Pepper Flake		40 shakes
Shaved Parmesan		10 Tbsp
Lemon Wedge		5 each
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) Mix all together coating brussels thoroughly, then transfer into a aluminum half pan.		
4) Serve 5 lemon wedges in the pan on the outside edge.		
CATERING (IN HOUSE)		
Serve brussel sprouts in a half pan in a chafing dish with one set of black tongs resting in pan.		
To left of tray, place white side plates, napkins and rolled silverware.		

CHICKEN QUESADILLAS

5X APP



INGREDIENTS	QUANTITY
Clipped Chicken	5 portions
Blackening Seasoning	5 tsp
Scallions	5 Tbsp
Shredded Cheddar Cheese	1/3 Cup x 5
Pico de Gallo	1/8 Cup x 10
6" Tortilla	10
Sour Cream	10 fl oz (In Black To Go Bowl)

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.
- 3) Heat each 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 each quesadilla from rounded side center into 2 equal-sized wedges on each tortilla.
- 6) Fill a to-go soup bowl with sour cream and place in brown togo bag.
- 7) Place quesadillas in 3 rows in pan, alternating cut side every other in each row. Top with scallions.

CATERING (IN HOUSE)

Place soup spoon in sour cream and place aluminum pan in chafing pan.

To left of chafing pan should be small white side plates, dinner napkins and rolled silverware.

CARNE QUESADILLAS

5X APP



INGREDIENTS	QUANTITY
Carne Asada	5 portions
GT Seasoning	2.5 tsp
Scallions	5 x Tbsp
Shredded Cheddar Cheese	1/3 Cup x 5
Pico de Gallo	1/8 Cup x 10
6" Tortilla	10
Sour Cream	10 fl oz (In Black To Go Bowl)

PROCEDURE.....

- 1) Lay tortillas on flattop & spread shredded cheese evenly over and to the edge of the tortilla surfaces.
- 2) Cook carne asada on 350°F flattop griddle until it reaches an internal temperature of 155°F, while seasoning with GT seasoning.
- 3) Heat each 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 each quesadilla from rounded side center into 2 equal-sized wedges on each tortilla.
- 6) Fill a to-go soup bowl with sour cream and place in brown togo bag.
- 7) Place quesadillas in 3 rows in aluminum pan, alternating cut side every other in each row. Top with scallions.

CATERING (IN HOUSE)

Place soup spoon in sour cream and place aluminum pan in chafing pan.

To left of chafing pan should be small white side plates, dinner napkins and rolled silverware.

Slamburgers

4X APP



INGREDIENTS	QUANTITY
Butter Substitute	4 Tbsp
Brioche Slider Bun	12
Sliced Pickle	12
Ketchup	1 fl oz
Yellow Mustard	2 fl oz (half on burger, half on bottom bun)
GT Seasoning	1 tsp
Hamburger Patty	12 - 2oz pattys
Pickled Red Onion (diced)	8 Tbsp
American Cheese	12
PROCEDURE.....	
<p>CCP: Ground Beef must reach an internal temperature of 155°F for 15 seconds. ~ TGT HACCP Plan</p>	
1) Spread a very thin layer of mustard over both sides of each burger patty (2 fl oz for all 12 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 in aluminum pan.	
4) After flipping the burgers, evenly distribute 8 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 bottom buns in aluminum half pan. 4 rows of 3.	
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 buns on top of each burger.	
CATERING (IN HOUSE)	
Serve slamburgers in a half pan in a chafing dish with one set of black tongs resting in pan.	
To left of black tray should be small white side plates, dinner napkins and rolled silverware.	

MOZZARELLA STICKS

5X APP ORDER



INGREDIENTS	QUANTITY
Mozzarella Sticks	30
Marinara Sauce	10 fl oz (In Black To Go Bowl)

PROCEDURE.....

1) Deep fry cheese planks at 350°F for approximately 3 minutes.

CATERING (IN HOUSE)

Serve in a half pan in a chafing dish with one set of black tongs resting in pan.

Serve sauce on a rectangle plate next to chafing dish, sauce should have a teaspoon in bowl.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

BUFFALO WINGS



INGREDIENTS		QUANTITY
Bone-in Wings		40
Celery Sticks		24
Specified Sauce (up to 2 choices)		16 oz
Old Bay, Lemon Pepper, Clark Crew		4 Tbsp
Ranch Dressing		10 fl oz (In Black To Go Bowl)
Bleu Cheese Dressing		10 fl oz (In Black To Go Bowl)

PROCEDURE.....

- 1) Deep fry wings at 350 degrees for 5-8 minutes or until internal temperature reaches 165 degrees.
- 2) Toss in mixing bowl with specified wing sauce (up to 2 choices).
- 3) Fill two To-Go soup bowls with ranch and bleu cheese dressing.

CATERING (IN HOUSE)

Serve wings in a half pan in a chafing dish with one set of black tongs resting in pan.

Serve dressings, celery and wet naps on a rectangle plate next to chafing dishes. Each dressing should have a teaspoon in bowl.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

BONELESS WINGS



INGREDIENTS		QUANTITY
Boneless Chicken Wings		40
Celery Sticks		24
Specified Sauce (up to 2 choices)		16 oz
Old Bay, Lemon Pepper, Clark Crew		4 Tbsp
Ranch Dressing		10 fl oz (In Black To Go Bowl)
Bleu Cheese Dressing		10 fl oz (In Black To Go Bowl)
PROCEDURE.....		
1) Deep fry boneless wings at 350 degrees for 7-10 minutes or until internal temperature reaches 165 degrees.		
2) Toss in mixing bowl with specified wing sauce (up to 2 choices).		
3) Fill two To-Go soup bowls with ranch and bleu cheese dressing.		
CATERING (IN HOUSE)		
Serve boneless wings in a half pan in a chafing dish with one set of black tongs resting in pan.		
Serve dressings, celery and wet naps on a rectangle plate next to chafing dishes. Each dressing should have a teaspoon in bowl.		
To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.		

APPLE PECAN SALAD

4X LG SALAD



INGREDIENTS	QUANTITY
Arcadian Blend	1 lb, 8 oz
Sliced Apples	24
Pecans	Black #30 Scoop x 4
Craisins	Black #30 Scoop x 4
Crumbled Bleu	1/4 Cup x 4
Sweet Vidalia Onion	10 fl oz (In Black To Go Bowl)

PROCEDURE.....

- 1) In a large mixing bowl, toss arcadian blend, apple wedges, pecans, raisins and crumbled bleu cheese.
- 2) Transfer to a To-Go salad bowl.

CATERING (IN HOUSE)

Rest 2 sets of tongs in bowl and place on table. Next to salad, serve dressing on a soup bowl with a teaspoon.

To the left of the salad bowl, place a stack of white side plates, napkins and rolled silverware.

CAESAR SALAD

4X LG SALAD



INGREDIENTS		QUANTITY
Romaine Lettuce		24 oz
Shaved Parmesan Cheese		Black #30 Scoops x 8
Croutons		48
Caesar Dressing		10 fl oz (In Black To Go Bowl)
PROCEDURE.....		
1) In a large mixing bowl, add lettuce, croutons and dressing and mix thoroughly. Put dressing on the side if the order is to go.		
2) Spread shaved parmesan over the top of the salad.		
CATERING (IN HOUSE)		
Transfer to a to-go salad bowl.		
Serve bowl on table with two tongs resting on top of salad.		
5) Next to salad bowl should be stacked small white side plates and rolled silverware.		

GARDEN SALAD

4x LG SALAD



INGREDIENTS	QUANTITY
Arcadian Blend	24 oz
Shredded Cheddar	1/3 Cup x 4
Sliced Cucumber	16
Grape Tomato Halves	24
Red Onion Rings	16
Hard Boiled Eggs (sliced)	4
Croutons	24
Choice of Dressing	10 fl oz (In Black To Go Soup Bowl)

PROCEDURE.....

- 1) In the center of plate or bowl, add ingredients in order shown above.
- 2) Serve "elevated" style with dressing in a black to go soup bowl on the side.

CATERING (IN HOUSE)

Rest 2 sets of tongs in bowl and place on table.

To the left of the salad bowl, place a stack of white side plates, napkins and rolled silverware.

SALAD ADD-ON CHICKEN



INGREDIENTS	QUANTITY
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Chicken Breast (5oz)	4
GT Seasoning	2 tsp 1/2 per breast

PROCEDURE.....

1) Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken) place four chicken breasts 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, cook **4 more minutes** or until reaching an internal temp 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. Spread sliced chicken across salad.

CATERING (IN HOUSE)

Rest 2 sets of tongs in bowl and place on table. Next to salad, serve dressing on a soup bowl with a teaspoon.

To the left of the salad bowl, place a stack of white side plates, napkins and rolled silverware.

SALAD ADD-ON SHRIMP



INGREDIENTS	QUANTITY
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Shrimp Skewers	8
Blackening seasoning	4 tsp (1 tsp per skewer)
Olive Oil	4 fl oz

PROCEDURE.....

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| 1) Season both sides of each shrimp skewer 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. |
| 3) Spread skewers across salad. |

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

CATERING (IN HOUSE)

Rest 2 sets of tongs in bowl and place on table. Next to salad, serve dressing on a soup bowl with a teaspoon.
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To the left of the salad bowl, place a stack of white side plates, napkins and rolled silverware.

Wrap Platter



INGREDIENTS	QUANTITY
Choice of 3	
Blackened Chicken Caesar Wrap	4
Crispy Chicken Wrap	4
Veggie Wrap	4
<i>Please refer to regular menu recipe of each for proper preparation</i>	

PROCEDURE.....

- If 3 wraps are chosen;**
- 1) Each wrap should be cut in half on a bias.
 - 2) 14 halves should be placed on outer ring of a black tray, 8 on inner ring and then 2 wraps in middle of tray.

CATERING (IN HOUSE)

Place tray on table with 2 tongs resting on tray.

To left of tray should be small white plates, dinner napkins and rolled silverware.

Ahi Tuna Tacos

For Dine in Only



Picture shows plating procedure

INGREDIENTS	QUANTITY
6 inch flour tortillas	12
Cucumber Wasabi Slaw	1/4 cup x 12
Olive Oil	6 Tbsp
Ahi Tuna Steak	4 oz piece x 6
Blackening Seasoning	6 tsp
Sesame Ginger Glaze	6 Tbsp
Scallions	6 Tbsp
Sesame Seeds	36 Shakes

PROCEDURE...

- 1) Lightly season all tuna on both sides with blackening seasoning and sear on both sides until rare in olive oil (1 minute each side covered)
- 2) Place flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 3) Set up 2 aluminum pans with 2 taco holders on 3 taco side in each pan.
- 4) Place tortillas in each section of taco holders. and fill each tortilla with 1/4 c of Cucumber Wasabi Slaw.
- 5) Slice each piece of tuna on a bias into 6 pieces and place 3 pieces in each taco, one on top of the other horizontally. Drizzle sesame ginger glaze back and forth over tuna slices.
- 6) Sprinkle tuna with 1/2 tablespoon of scallions on each taco, then 1/4 tsp of sesame seeds on each taco.

CATERING (IN HOUSE)

Place tray on table with 2 tongs resting on tray.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

For Dine in Only

Shrimp Fiesta Tacos



INGREDIENTS	QUANTITY
Olive Oil	6 fl oz
6" Tortillas	12
Shrimp	36
Blackening Seasoning	6 tsp
House Slaw	1/4 cup x12
Lime Crema	6 fl oz
Diced Pickled Red Onions	1 Tbsp x 12
Chopped Cilantro	6 Tbsp

PROCEDURE.....

- 1) Season both sides of shrimp with blackening seasoning and then sear in olive oil both sides on a 350° cook for 2 minutes on each side or until 145 degrees.
- 2) Place flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 3) Set up 2 aluminum pans with 2 taco holders on 3 taco side in each pan.
- 4) Place tortillas in each section of taco holders, in each shell place a 1/4 cup of house slaw.
- 5) Once shrimp is fully cooked to 145 degrees, remove from flattop and cut each shrimp into 3 pieces. Lay 9 pieces of cut shrimp evenly over the house slaw in each taco, then drizzle each taco with 1/2 fl oz or approximately 12 stripes of lime crema.
- 6) Evenly sprinkle 1 Tbsp of diced pickled red onions over each taco. Roughly chop 6 Tbsp of fresh cilantro, then evenly sprinkle 1/2 Tbsp on top of each taco.

CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Consumer Advisory Placed on Menu. ~
TGT HACCP Plan

CATERING (IN HOUSE)

Place tray on table with 2 tongs resting on tray.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

For Dine in Only

Buffalo Chicken Tacos



Picture shows plating procedure

INGREDIENTS	QUANTITY
Raw Chicken Tenders	12
Onion Breader	12 oz
Wet mix	18 fl oz
6" Tortillas	12
House Slaw	1/4 cup x 12
Kinda Hot Sauce	12 fl oz
Pico de gallo	1/8 cup x 12
Ranch	6 fl oz

PROCEDURE.....

- 1) Individually dredge 12 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.
- 3) Place flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 4) Set up 2 aluminum pans with 2 taco holders on 3 taco side in each pan.
- 5) Place tortillas in each section of taco holders. In each shell, place 1/4 cup of House Slaw, 1 whole chicken tender, 1 oz of kinda hot sauce, 1/8 cup of pico de gallo and a drizzle of ranch on each taco. 6 tacos should be in each pan.

CATERING (IN HOUSE)

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To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

For Dine in Only

Baja Fish Tacos



Picture shows plating procedure

INGREDIENTS	QUANTITY
Cod Filet	6 pcs
6" Tortillas	12
Spicy Mayo	6 fl oz
Fresh Cilantro	6 Tbsp
House Slaw	1/4 cup x 12
Onion Breader	12 Tbsp
Beer Batter	6 fl oz
Pico de Gallo	1/8 cup x 12

PROCEDURE.....

- 1) Slice each Cod filet lengthwise down the middle. Roll each piece of fish in breader and then dip into beer batter.
- 2) In a 350 F deep fryer, wade the fish pieces back and forth in the oil and drop 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.
- 3) Place flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 4) Set up 2 aluminum pans with 2 taco holders on 3 taco side in each pan.
- 5) Place tortillas in each section of taco holders, in each shell place a 1/4 cup of house slaw.
- 6) Remove cod from the fryer and drain. Lay cod pieces across the house slaw in each taco.
- 7) Drizzle 1/2 fl oz of spicy mayo in a zig zag pattern over each piece of cod, then use a slotted 1/8 c measuring utensil to evenly spread 1/8 c of drained pico de gallo over each taco.
- 8) Pull some fresh cilantro leaves, then evenly sprinkle 1/2 Tbsp on top of each taco.

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

CATERING (IN HOUSE)

Place tray on table with 2 tongs resting on tray.

To left of chafing dish, should be small white side plates, dinner napkins and rolled silverware.

Carne Tacos

For Dine in Only



Picture shows plating procedure

INGREDIENTS	QUANTITY
Carne Asada	6 portions
6" Tortillas	12
Fresh Cilantro	6 Tbsp
House Slaw	1/4 cup x 12
Pico de Gallo	1/8 cup x 12

PROCEDURE...

- 1) Place carne asada on the flattop and season with GT seasoning. Flip meat 2 times during 4-5 minute
CCP: Whole Beef Cuts must reach an internal temperature of 145°F for 15 seconds. Consumer Advisory Placed on Menu. ~ TGT HACCP Plan
- 2) Place flour tortillas on the char grill and cook for 30-60 seconds on each side or until there are dark grill marks on each side.
- 3) Set up 2 aluminum pans with 2 taco holders on 3 taco side in each pan.
- 4) Place tortillas in each section of taco holders, in each shell place a 1/4 cup of house slaw.
- 5) Cook carne asada for 4-5 minutes or until fully cooked.
- 6) Remove carne asada from the flattop and place half of a portion in each taco.
- 7) Use a slotted measuring utensil to evenly spread 1/8 c of drained pico de gallo over each taco.
- 8) Pull some fresh cilantro leaves, then evenly sprinkle 1/2 Tbsp on top of each taco.

CATERING (IN HOUSE)

Place tray on table with 2 tongs resting on tray.

To left of tray should be large white dinner plates, dinner napkins and rolled silverware.

NOLA Chicken

5X ENTRÉE



INGREDIENTS	QUANTITY
Chicken Breasts	10
NOLA Mixture	9 fl oz
Broccoli	5 portions
Grain Blend	5 portions

PROCEDURE.....

1) Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken) place 10 chicken breasts 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, baste thoroughly with Cajun Seasoning Mixture and cook **4 more minutes** or until reaching an internal temperate of 165°F. When finished cooking baste other side of chicken breast as well.

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 each piece of grilled chicken, on a bias, into strips. Spread sliced chicken across bottom of a half foil pan.

3) Microwave grain blend and broccoli until hot, then place in half foil pan. Broccoli on one side, grain blend on the other.

CATERING (IN HOUSE)

Serve half pan in a chafing dish with tongs resting in pan.

To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.

CAJUN PASTA

5X ENTREE



INGREDIENTS		QUANTITY
Olive Oil		5 fl oz
Diced Tomatoes		1/4 Cup x 5
Mushrooms		1/2 Cup x 5
Pasta		5 portions
Cajun Alfredo		5 portions
Scallions		Tbsp x 5
Shaved Parmesan		Black #30 Scoop x 5
Chicken (if specified)		5 breasts
Blackened Shrimp (if specified)		40
PROCEDURE.....		
1) In a braising pan, add olive oil and heat over medium heat. Once hot, add mushrooms and tomatoes and cook for 2 minutes, mixing while cooking.		
<i>2a) If shrimp pasta is specified: Spread olive oil very lightly on 350°F flat-top griddle, shake blackening seasoning on shrimp and cook in oil for 3 minutes, then flip and cook for an additional 2 minutes. Once cooked add to tomatoes and mushrooms and immediately move on to step 3.</i>		
<i>2b) If chicken pasta is specified: Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken) place chicken breasts on mopped grill surface and season both sides with GT seasoning. After 1 minute use tongs to rotate breast 30 degrees to create diamond shaped grill marks. Using tongs flip the breast 2 minutes later and cook 4 more minutes or until reaching an internal temperature of 165°F.</i>		
3) Add Cajun Alfredo, scallions and then cooked pasta and heat for 4-5 minutes over medium heat while continuously mixing with a long serving spoon or until a temperature of 165°F is reached.		
4a) For shrimp: Transfer to a half foil pan and top with shaved parmesan.		
4b) For chicken: Remove chicken from grill and cut on a bias into strips. Transfer pasta to a half foil pan, spread sliced chicken over dish and then top with shaved parmesan.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with serving spoon resting in pasta.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

CHICKEN BACON RANCH PA

5X ENTREE



INGREDIENTS		QUANTITY
Penne Rigatone		5 portions
Broccoli florets		5 portions
Beer Cheese		30 fl oz
Clipped Chicken		5 portions
Bacon, chopped		1/4 cup x 5
Ranch Dressing		10 Tbsp
PROCEDURE.....		
1) Sear clipped chicken on flat top for 3-4 mins or until golden brown and hot		
2) Microwave 5 portions of penne noodles and 5 portions of broccoli for 2 minutes, or until hot.		
3) Transfer chicken into a mixing bowl and add, penne noodles, broccoli and 30 fl oz of warm beer cheese. Mix thoroughly. Transfer into half pan.		
4) Top pasta with ranch, then spread 5 x 1/4 cup of chopped bacon evenly over entire dish.		
5) Serve half pan in a chafing dish with serving spoon resting in pasta.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with serving spoon resting in pasta.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

CRAB CAKES



INGREDIENTS	QUANTITY
Crab Cakes	10
Tartar Sauce	10 fl oz
Lemon Wedges	10

PROCEDURE.....

- 1) In a half sized foil pan, place 10 crab cakes and then bake in 425°F convection oven for 8-10 minutes or until internal temperature of 145° is reached.
- 2) Fill a to-go soup bowl with tartar sauce and another to-go soup bowl with lemons.

CATERING (IN HOUSE)

Serve half pan in a chafing dish with tongs resting in pan.

To left of chafing dish should be large white dinner plates, dinner napkins and rolled silverware.

To right of chafing dish should be one soup bowl of tartar with a teaspoon resting in bowl and one soup bowl of cut lemon wedges.

BUFFALO MAC & CHEESE



INGREDIENTS		QUANTITY
Macaroni & Cheese		1 bag
Clipped Chicken		4 portions
Mild Sauce		9 fl oz
Scallions		1 Tbsp
Crumbled Bleu Cheese		Black #30 Scoop x 6
Butter Alternative		1 fl oz
PROCEDURE.....		
1) Place bag of macaroni in boiling water and heat through for 30 minutes (45 minutes, if frozen) or until a temperature of 145° is reached.		
2) On flattop in a little olive oil, heat diced chicken. Add 3 oz of Mild sauce and mix thoroughly on flattop.		
3) Empty hot macaroni from bag into a half foil pan.		
4) Add to foil pan of macaroni; chicken from flattop, chopped scallions, 3 oz more Mild sauce. Mix thoroughly.		
5) Add crumbled bleu cheese to top of macaroni and then stripe 3 more oz of mild sauce over dish.		
6) Bake in 425°F convection oven for 7 minutes.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with serving spoon resting in mac & cheese.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

SIDE- FRENCH FRIES



INGREDIENTS		QUANTITY
French Fries		3 lbs Raw
GT Seasoning		3 tsp
PROCEDURE.....		
1) In a 350°F deep fryer, cook FRESH, HOT fries and then in a mixing bowl, season with GT Seasoning and toss until evenly coated.		
2) Transfer hot fries to a half foil pan.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with tongs resting in fries.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

SIDE- TOTS



INGREDIENTS		QUANTITY
Tater Tots		3 lbs Raw
GT Seasoning		3 tsp
PROCEDURE.....		
1) In a 350°F deep fryer, cook FRESH, HOT tater tots and then in a mixing bowl, season with GT Seasoning and toss until evenly coated.		
2) Transfer hot tots to a half foil pan.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with tongs resting in tots.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

SIDE- FRESH BROCCOLI



INGREDIENTS	QUANTITY
PROCEDURE.....	
1) Microwave 12 portions of broccoli.	
2) Empty portions into aluminum pan.	
3) Seasoning broccoli with GT Seasoning on top.	
CATERING (IN HOUSE)	
Serve half pan in a chafing dish with tongs resting in vegetables.	
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.	

SIDE- MAC & CHEESE



INGREDIENTS		QUANTITY
Macaroni & Cheese		4 lbs
Shredded Cheddar		1/3 Cup x 3
PROCEDURE.....		
1) Place 4 lbs of thawed macaroni in a half foil pan. Cover and bake in 425° oven for 15 minutes.		
2) Top with shredded cheddar and bake in 425°F convection oven for 7 minutes or until internal temperature of 145° is reached.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with serving spoon resting in mac & cheese.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

SIDE- HOUSE SLAW



INGREDIENTS		QUANTITY
Coleslaw		4 lbs
PROCEDURE.....		
1) Weigh out 4 lbs of house slaw and place in large togo salad bowl.		
2) Serve with tongs in house slaw.		
CATERING (IN HOUSE)		
Serve half pan in a chafing dish with tongs resting in house slaw.		
To left of chafing dish should be small white side plates, dinner napkins and rolled silverware.		

FUNNEL FRIES

5X DESSERT



INGREDIENTS		QUANTITY
Frozen Funnel Fries		5 Portions
Powdered Sugar		2 tsp
Chocolate Syrup		10 fl oz (In Black To Go Bowl)
PROCEDURE.....		
1) In french fry fryer, fry 4 portions for 1 minute, agitate the fry basket continuously while cooking.		
2) Fill 1 to-go soup bowl with chocolate syrup.		
CATERING (IN HOUSE)		
Transfer cooked funnel fries into a round chafer or a half pan and place in chafing dish. Rest tongs inside chafer.		
Place chocolate sauce to the right of chafing dish with a teaspoon in bowl.		
To left of tray, place small white side plates, napkins and rolled silverware.		

DESSERT TRAY



INGREDIENTS	QUANTITY
Chocolate Chip Cookies	12
PROCEDURE.....	
1) Remove plastic from thawed cookies, cut each in half and place 4 cookies in middle of tray and the rest outlining the outside of the tray as shown in the picture above.	
CATERING (IN HOUSE)	
Place tray on table with tongs resting on tray.	
To left of tray, place white side plates, napkins and rolled silverware.	