

CRAB CANAPE

YIELD 1.5LB

INGREDIENTS:

| | |
|----------------------------------|-----------------|
| LUMP CRABMEAT | 1 LB |
| PEPPER RELISH | 5 OZ |
| TRICOLOR PEPPER RED ONION | |
| CILANTRO, RICCUSIO | |
| OLIVE OIL | 2 FLZ |
| PERNOT | 1 FLZ |
| TABASCO | 1 TSP |
| SALT AND PEPPER | TO TASTE |

METHOD:

**SMOLDER CRABMEAT (LARGE PORTIONS CAN BE DONE ON BUFFALO CHOP)
MIX TOGETHER.**

CUMBERLAND SAUCE YIELD 70X 1 1/4 OZ PORTIONS

INGREDIENTS:

| | | |
|----------------------------------|-------------------|-------------|
| SHALLOTS, FINELY CHOPPED | 2 1/2 | OZ |
| ORANGE RIND. 1/8"X1" | 2 | OZ |
| MUSTARD DRY | 1 | TBSP |
| RED BURGUNDY COOKING WINE | 2 | CUPS |
| CRANBERRY SAUCE | 5 LB 10 OZ | |

METHOD:

- 1.CUT ORANGE RIND (ONLY THE SURFACE ORANGE, NOT WHITE UNDERSKIN) VERY FINE WITH ZEST CUTTER.**
- 2.COMBINE SHALLOTS, ORANGE RIND AND MUSTARD IN AHEAVY SAUCEPAN AND BLEND WELL. ADD WINE, BRING TO BOIL OVER A BRISK HEAT AND REDUCE TO HALF.**
- 3.ADD CRANBERRY SAUCE BRING TO BOIL AND SIMMER FOR FIVE TO SIX MINUTES STIRRING CONSTANTLY WITH WOODEN SPOON.**
- 4.SERVE WELL CHILLED AND AS DIRECTED.**

Herbed Cream Cheese - NYMM Yield: 4 gals.

Ingredients:

| | |
|----------|-----------------|
| 15 lb. | Cream cheese |
| 15 lb. | Boursin cheese |
| 1 Bunch | Dill chopped |
| 1 Bunch | Parsley chopped |
| To taste | Salt and Pepper |

Method:

Mix all ingredients together and taste for balls proper seasoning.

Roll into melon ball size.

Coat with a variety if seasonings such as paprika, herbs, nuts etc.



CRUDITE DISPLAY

| QUANTITY | INGREDIENT | PORTION |
|-----------|--|--------------|
| 2 # | Asparagus spears | 1 Large Dis. |
| 2 # | Celery sticks | |
| 1 # | baby Fennel | |
| 2 # | Cucumber | |
| 1 # | baby carrots/sticks | |
| 1/2 # | red pepper | |
| 1/2 # | yellow pepper | |
| 1 # | broccoli florets | |
| 1 branch | lemon leaves | |
| 1 head | Radicchio | |
| | In season vegetables are optional. / + the above to add to the above vegetables. | |
| 1 Ramakin | Dill Dip | |
| 1 Ramakin | ONION Dip | |
| 1 Ramakin | Spinach/Artichoke Dip | |

Troat (w) Fennelsalid

Munch

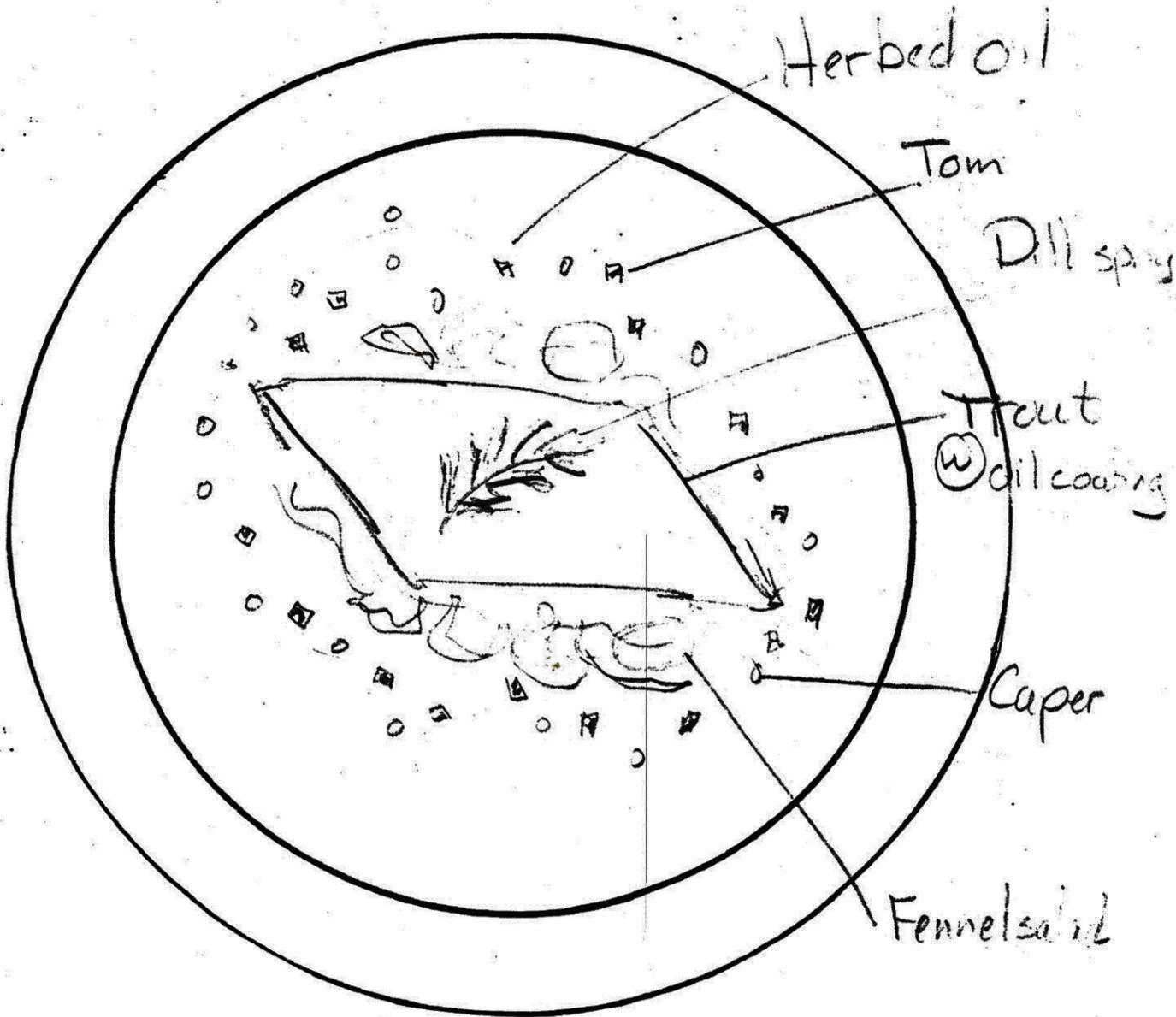
Saturday - lunch

GROUP NAME:

DATE: 10/23

CATERING MGR:

EXECUTED BY:



Sesame Grilled Australian
Scallops

GROUP NAME: New York Wine Exp.

DATE:

CATERING MGR:

EXECUTED BY:

Grilled scallops

Shrimp cracker

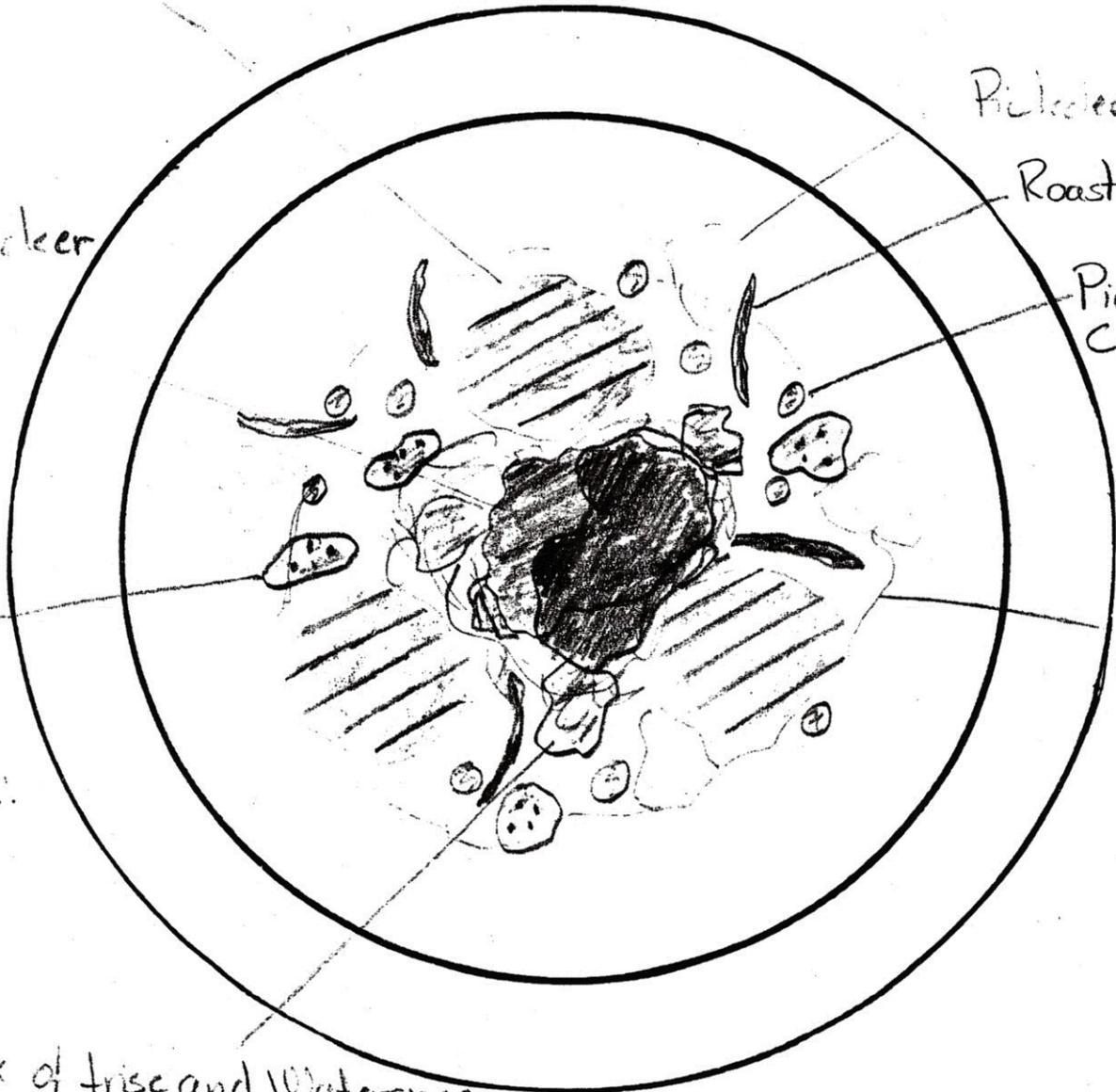
Pickled ginger
Roast shiitake

Pickled
Carrot

Pickled
Cucumber

Ginger
dressing

Mix of frise and Watercress



Shrimp w/ Asp & F.G.

GROUP NAME:

DATE:

CATERING MGR:

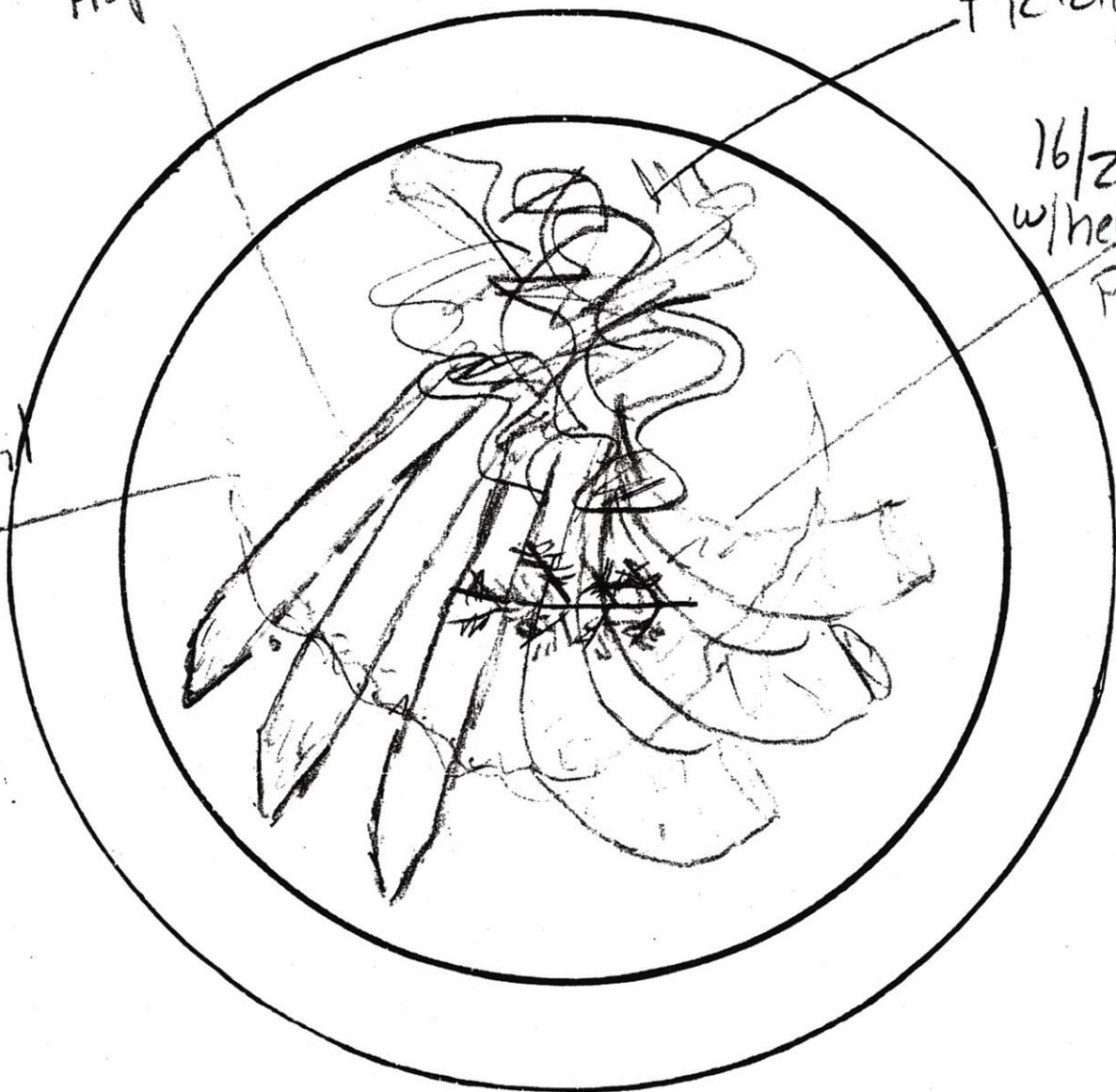
EXECUTED BY:

Asp w/ Italian dr. (Marinated)

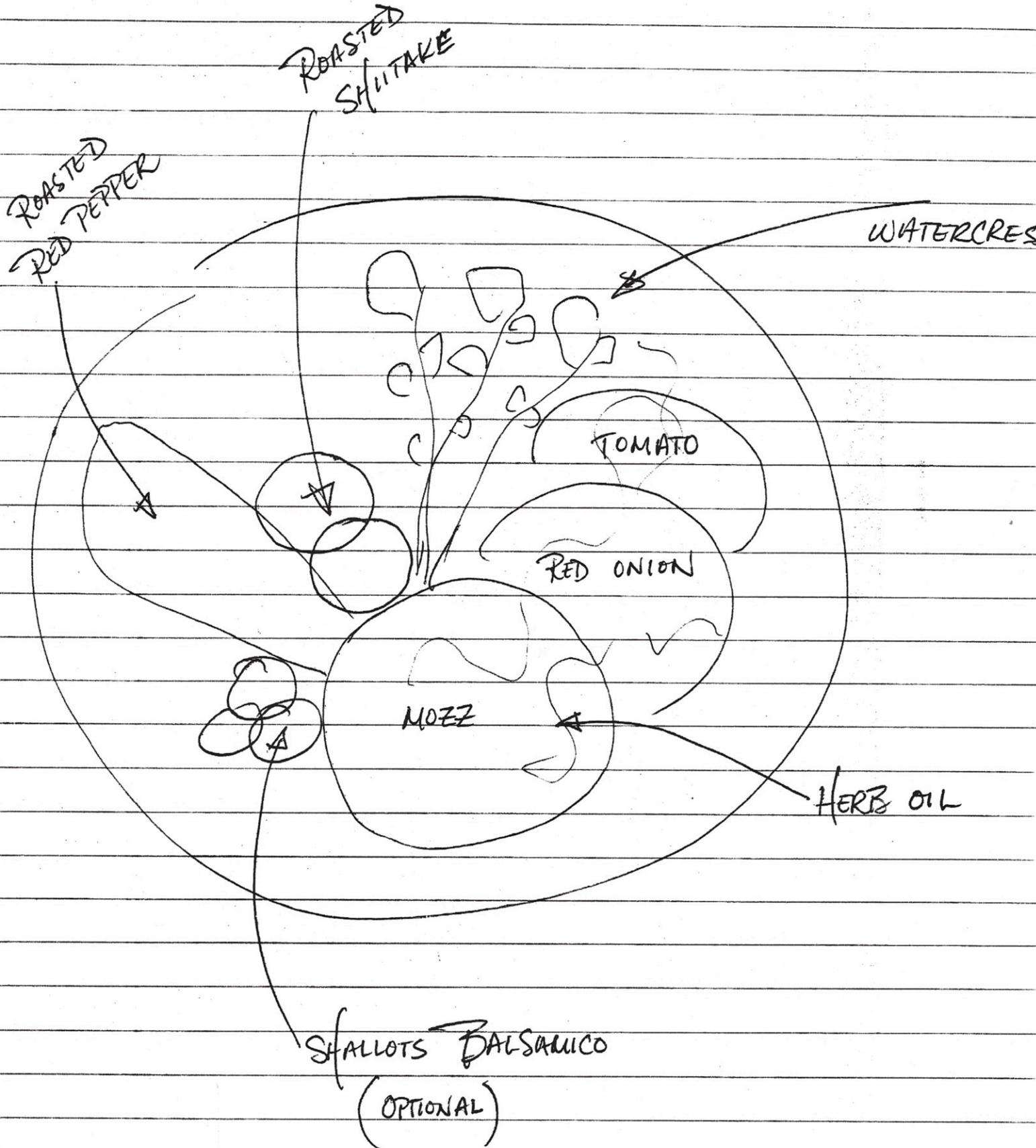
Field greens

16/20 shrimp
w/ herbed oil +
parsley

Herbed oil



05 Timeclock



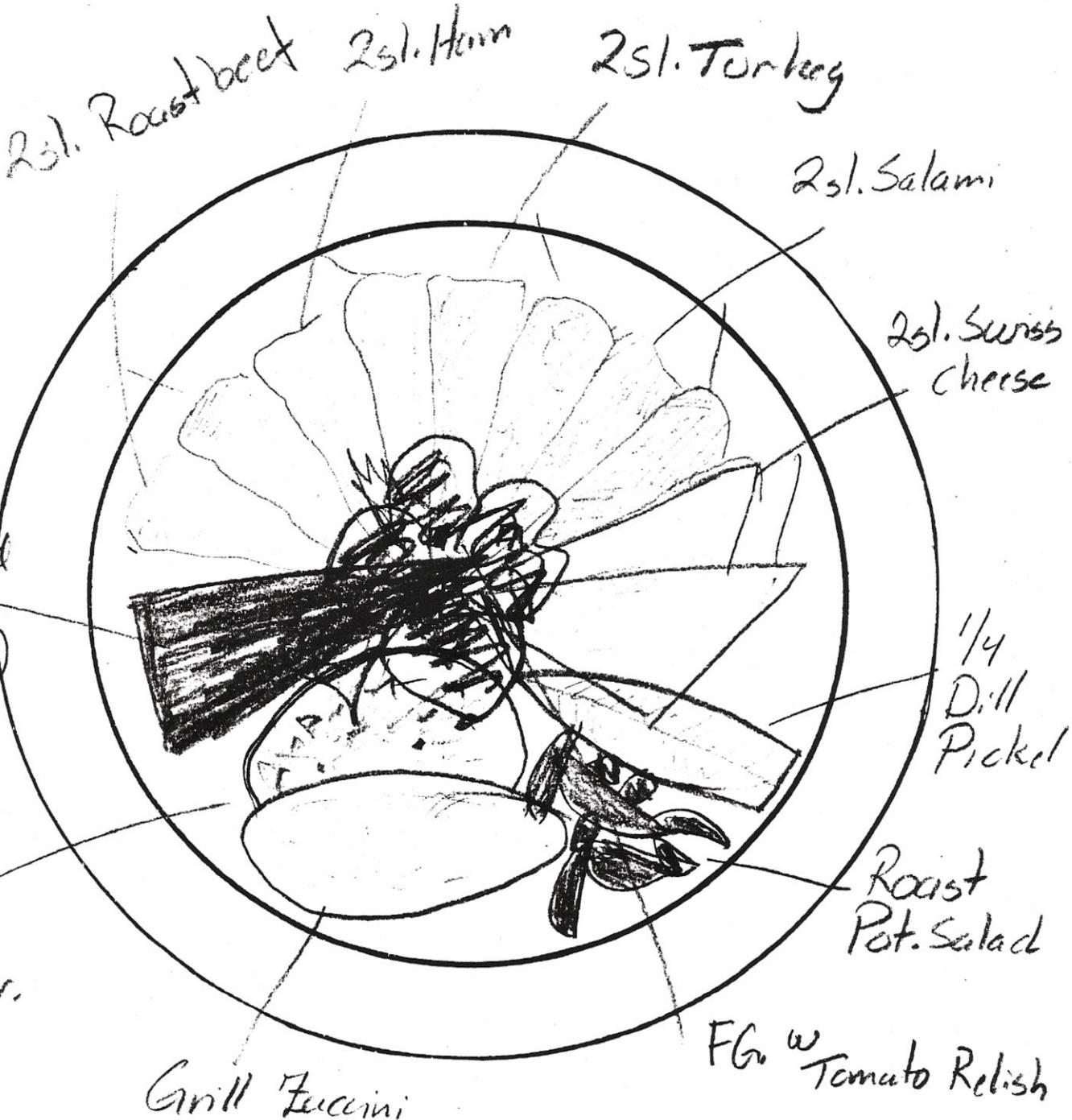
Smyfield Deli platter

GROUP NAME:

DATE:

CATERING MGR:

EXECUTED BY:



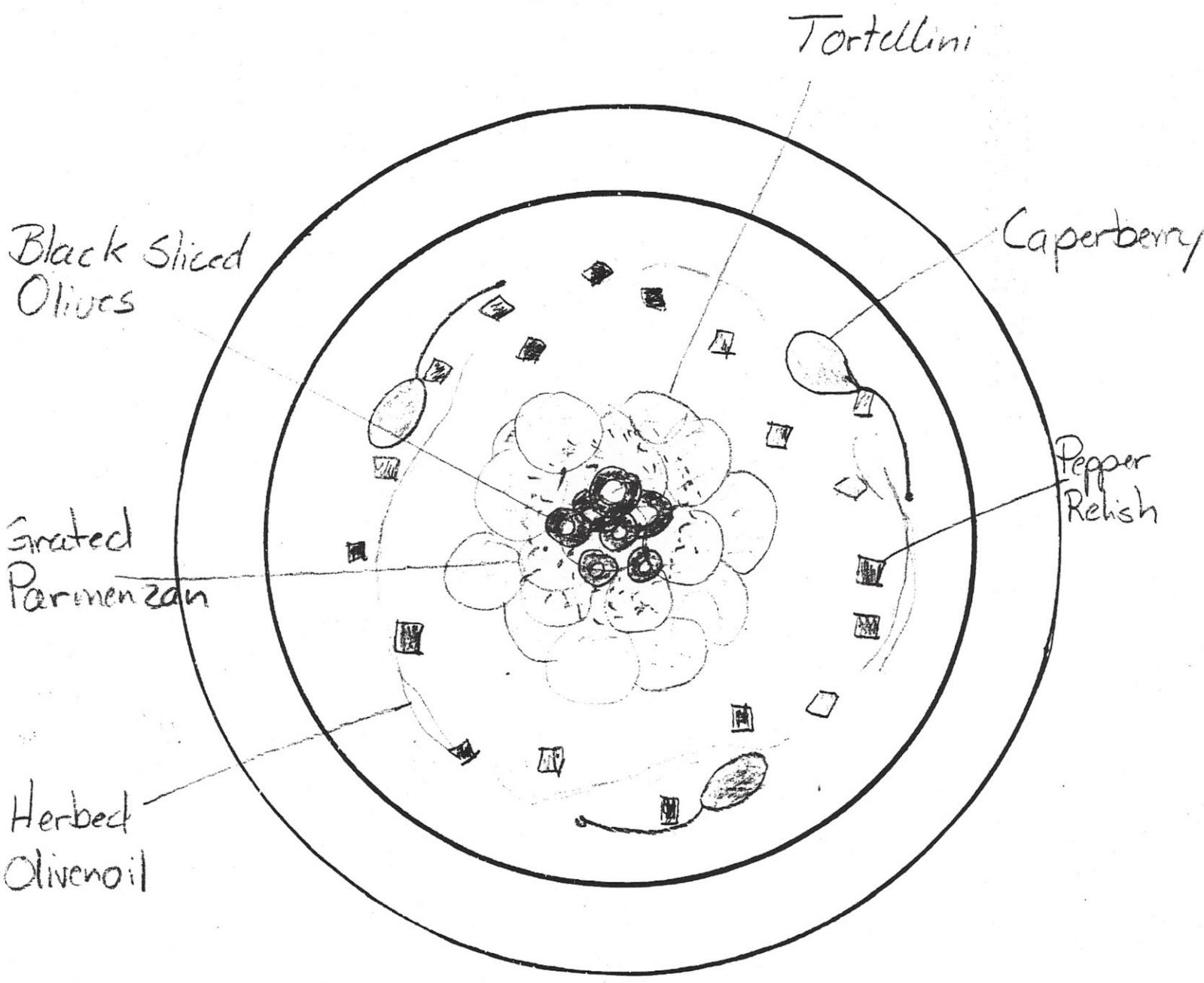
Tortellini Ricosata

GROUP NAME:

DATE:

CATERING MGR:

EXECUTED BY:



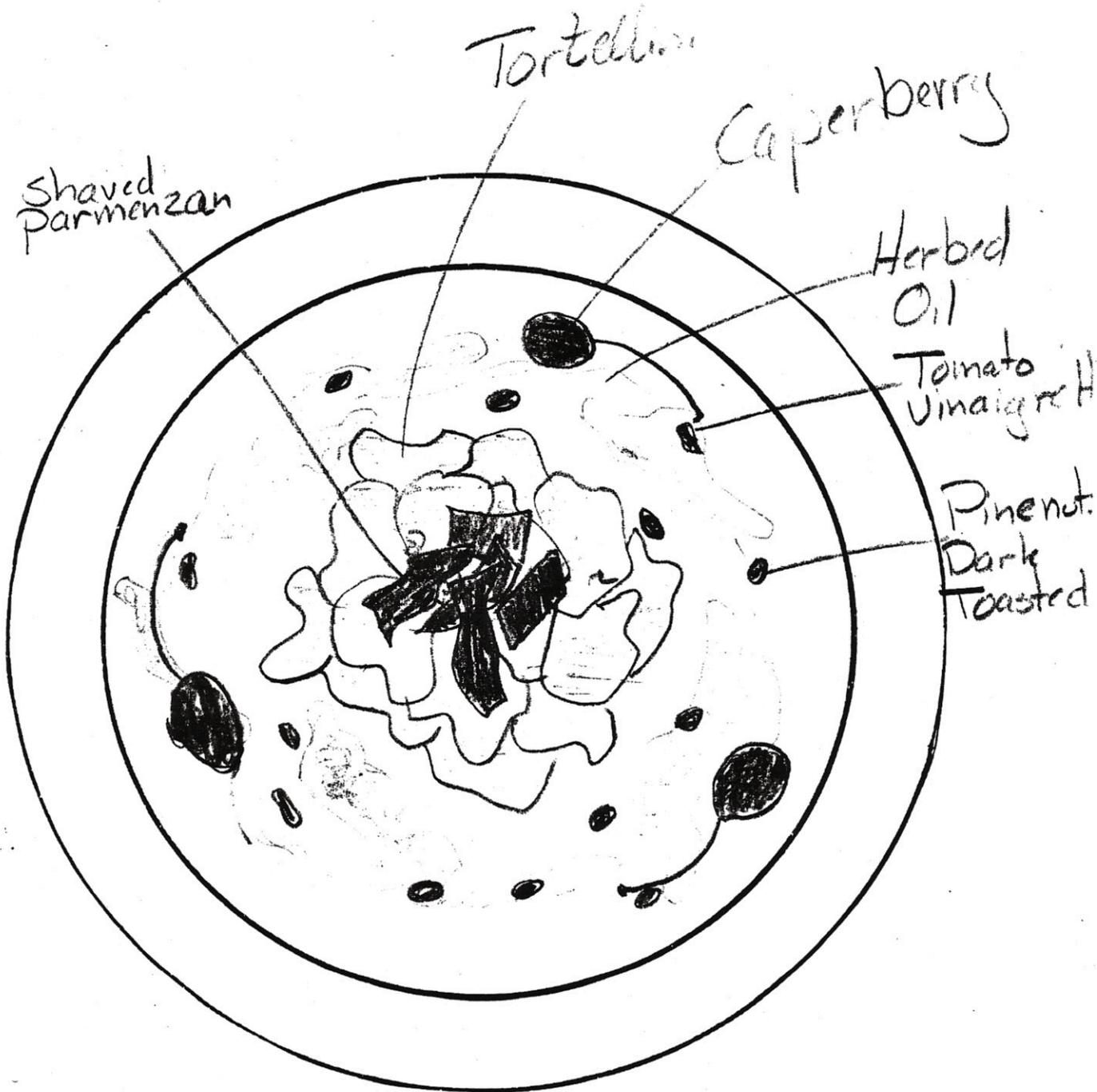
Tortellini

GROUP NAME:

DATE:

CATERING MGR:

EXECUTED BY:



Salad/cheese course

Saturday - Dinner

GROUP NAME: NY Wine Experience

DATE: 10/25

CATERING MGR:

EXECUTED BY:

Frise (From center @ light color)

Oak leaf

Baby Red Mustard

Roast Walnuts

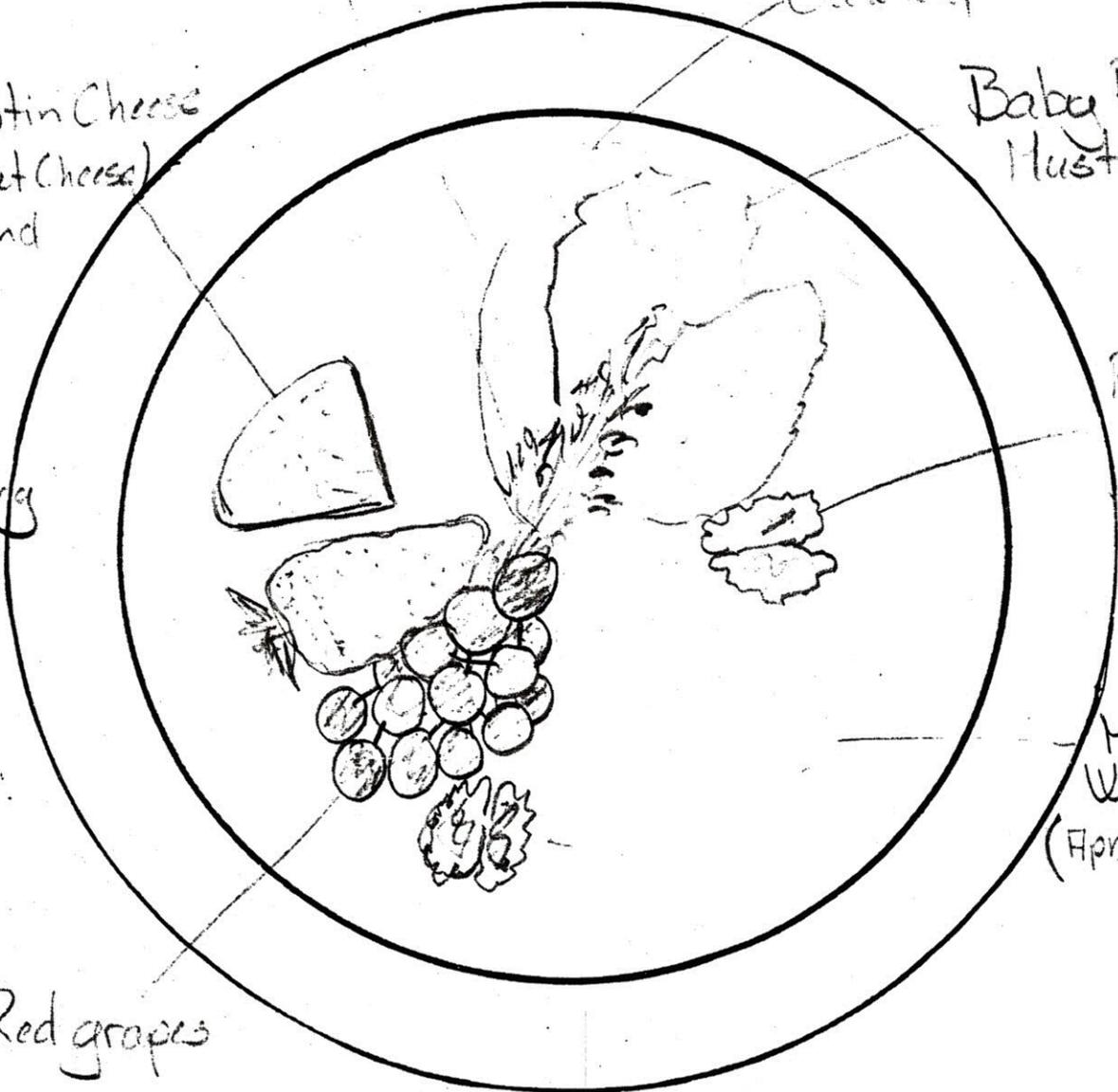
Mimmetette Wedge (Apr. 1/2 inch)

Red grapes

④ Tbl. grind Pepper

Crotin Cheese (Goat Cheese)

Strawberry



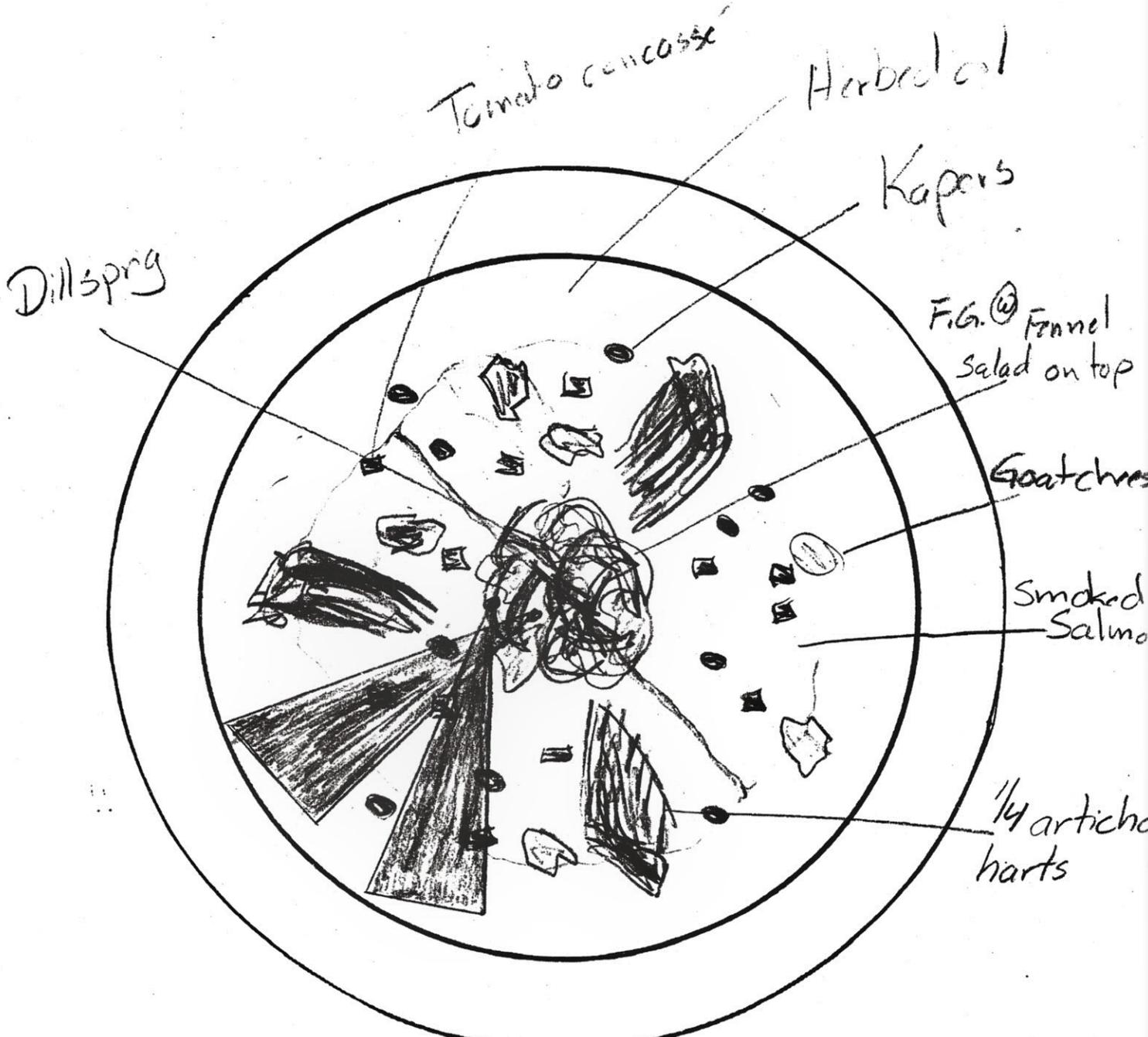
Smoked salmon @ Fennel -
Artichoke - Goat cheese - Black Bread

GROUP NAME:

DATE:

CATERING MGR:

EXECUTED BY:



Q Cheese / Served plate

BURGUNDY
SHALLOT VIN

LIMESTONE

ENDIVE

DILL

Grape cluster

MANDELADY

APPLE

RED OAK

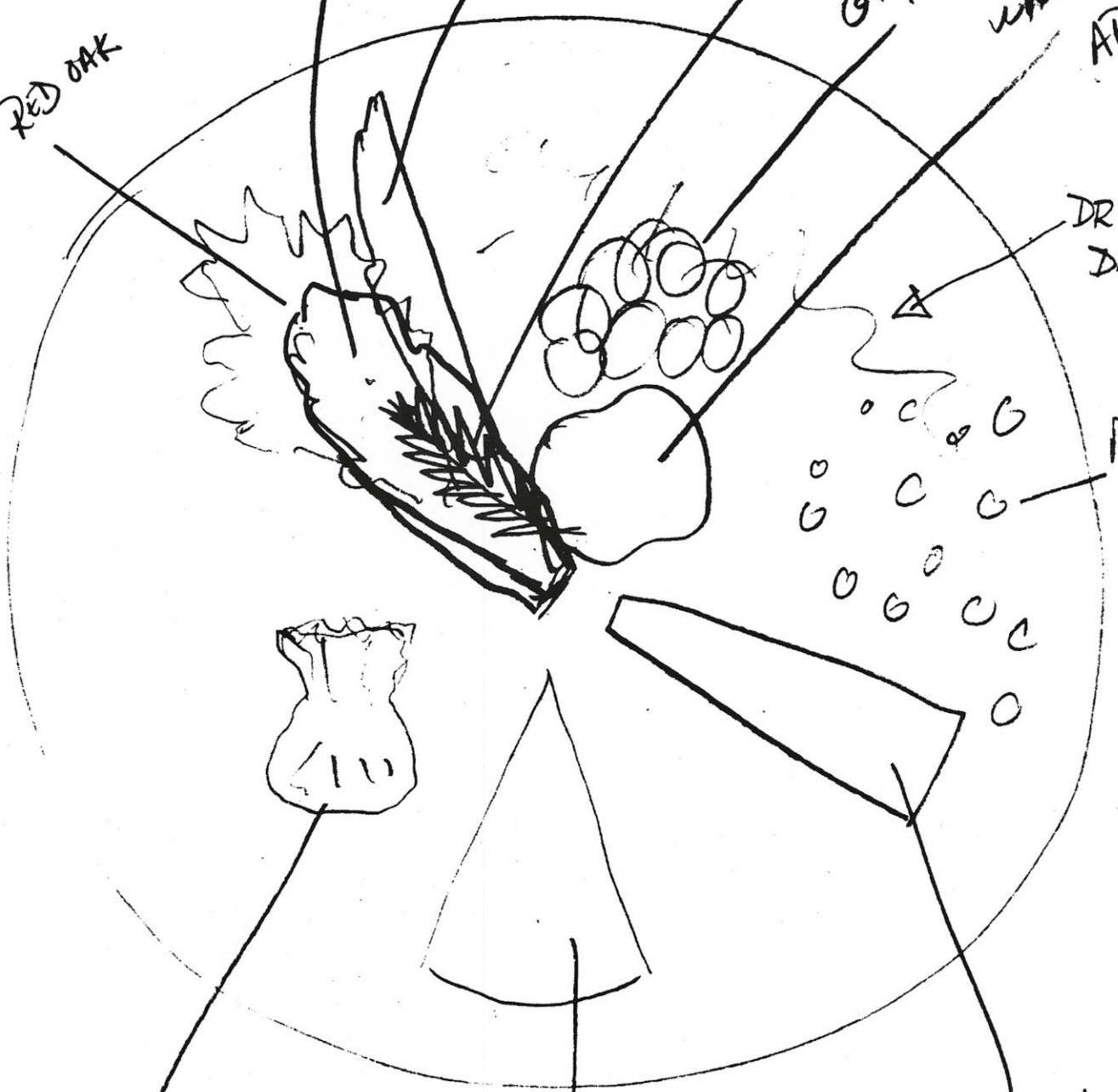
DRIZZLED
DRESSING

Pumpkin seed

MANCHEGO

MIMOLLETTE

CHEVRE-SM. SALMON
FLO BUNDLE



Cheese/salad flat

BALSAMIC VIN

ENDIVE

RADDICIO CUP

RED GRAPES

FRISSE

STRAWBERRY

STRAWBERRY

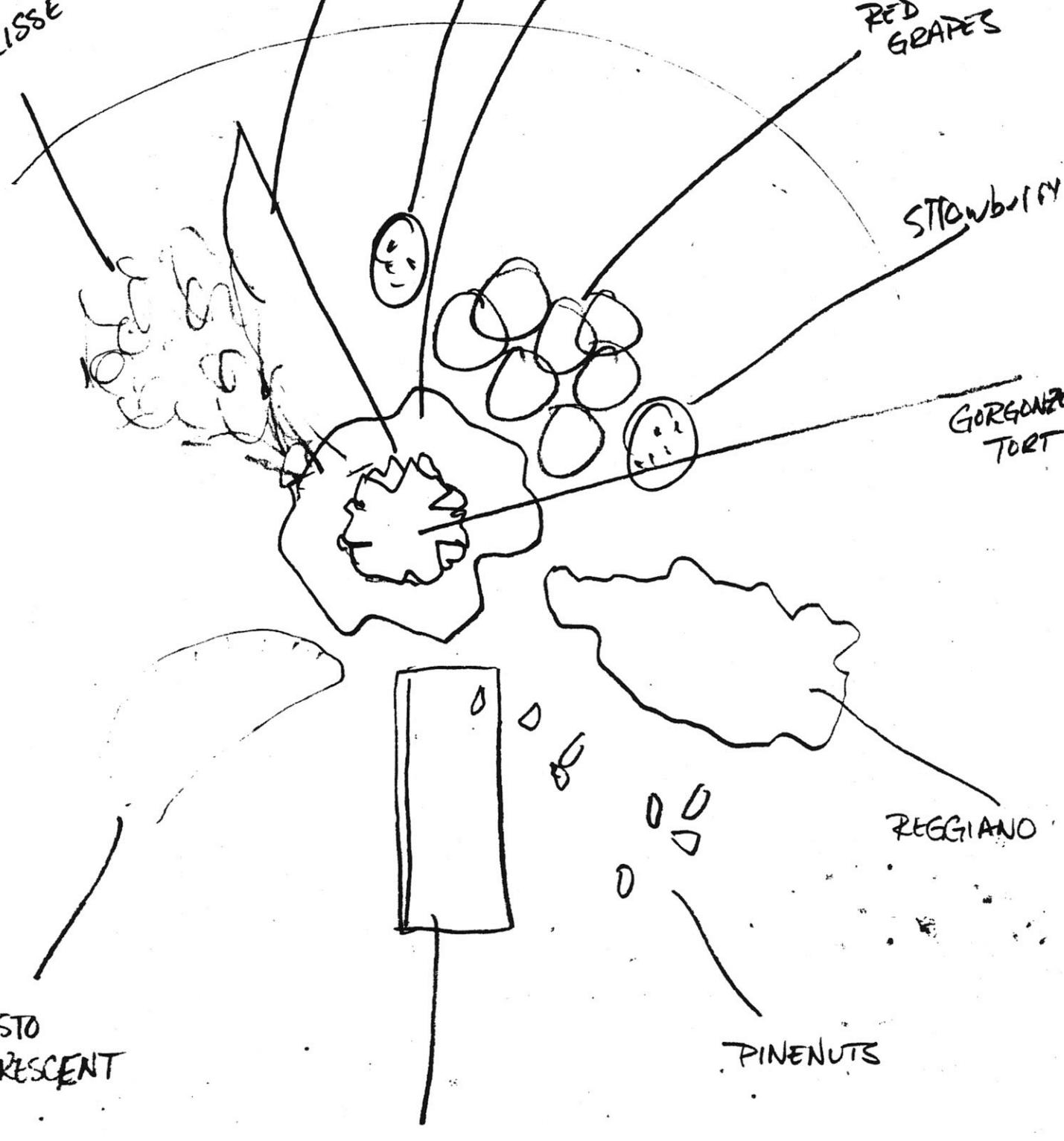
GORGONZOLA TORT

REGGIANO

PINENUTS

PESTO CRESCENT

TALLEGIO



Sherry Vin.

Cheese/Salad plate

TOASTED WALNUTS

FIELD GREENS

GRUYERE

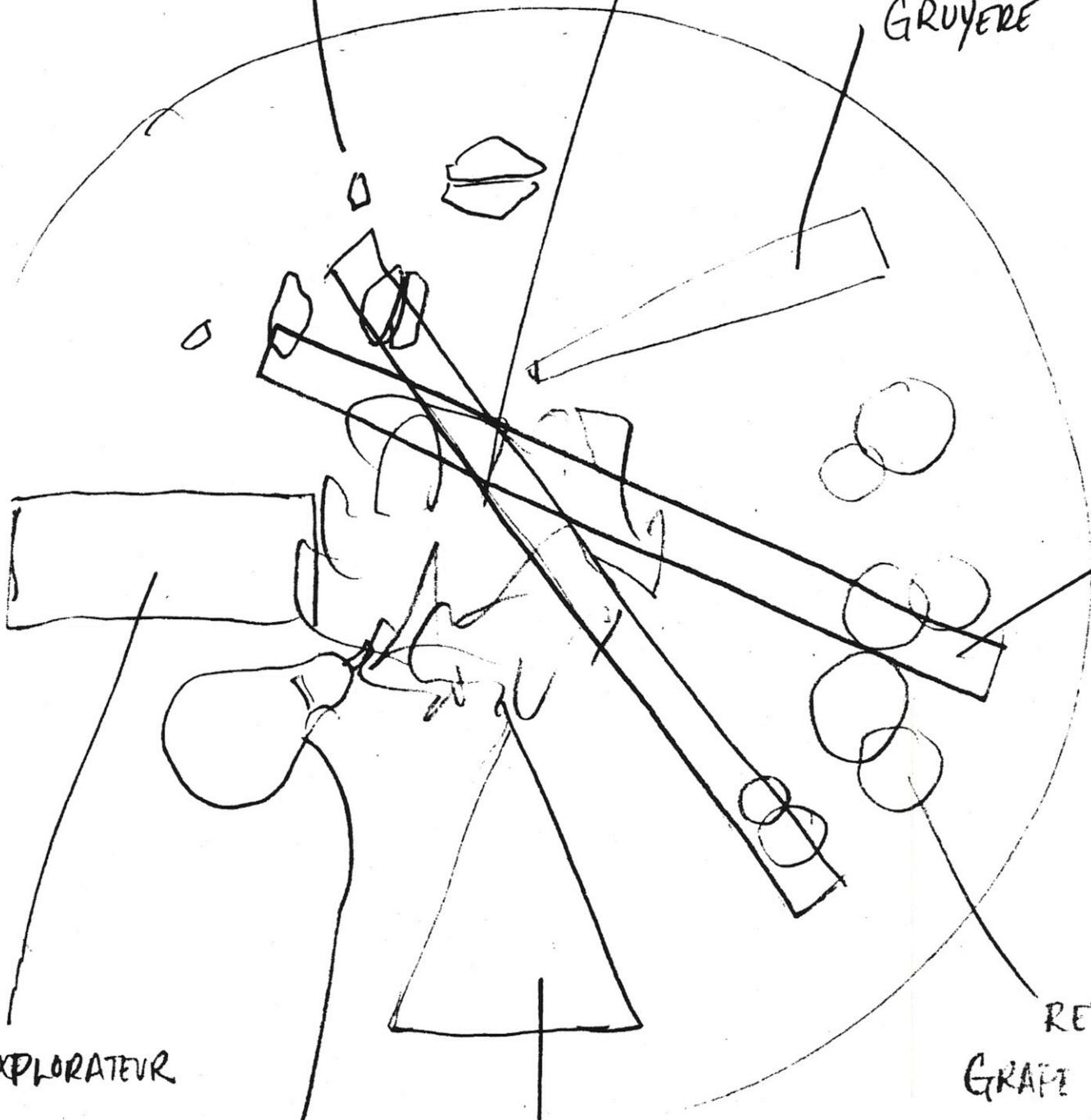
CHEESE TWISTS OVER LETTUS

RED + BLACK GRAPE SLICES

XPLORATEUR

BABY PEARS

MIMOLETTE



Parmesan w Pear salad

Saturday Lunch

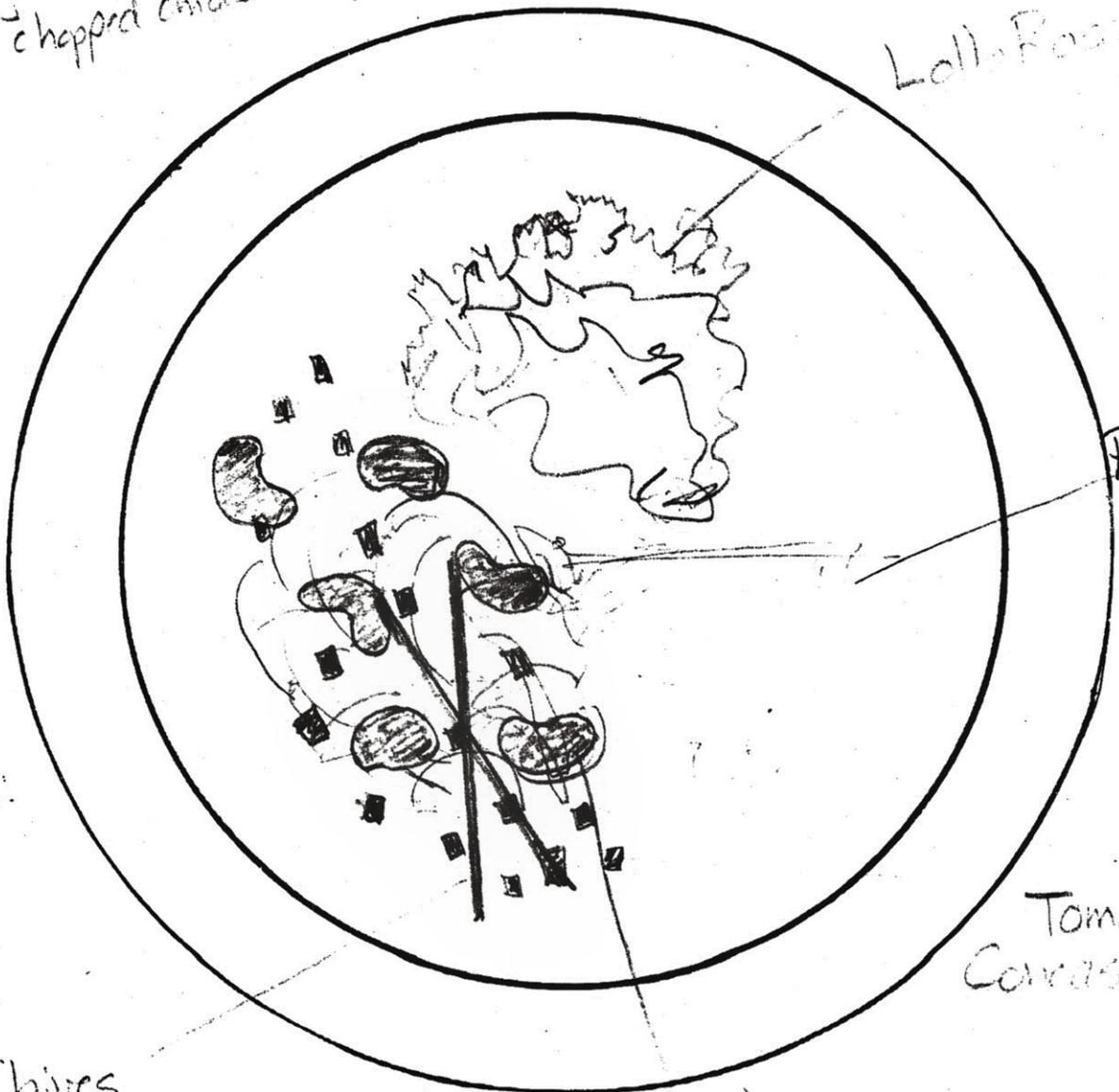
GROUP NAME:

DATE: 10/23

CATERING MGR:

EXECUTED BY:

Pear salad
⑩ Tbl grind pepper
and chopped chives on top



Lollo Rosso

Parmesan

Tomato Concasse

Chives

Lima beans

Limestone @ Asparagus

GROUP NAME:

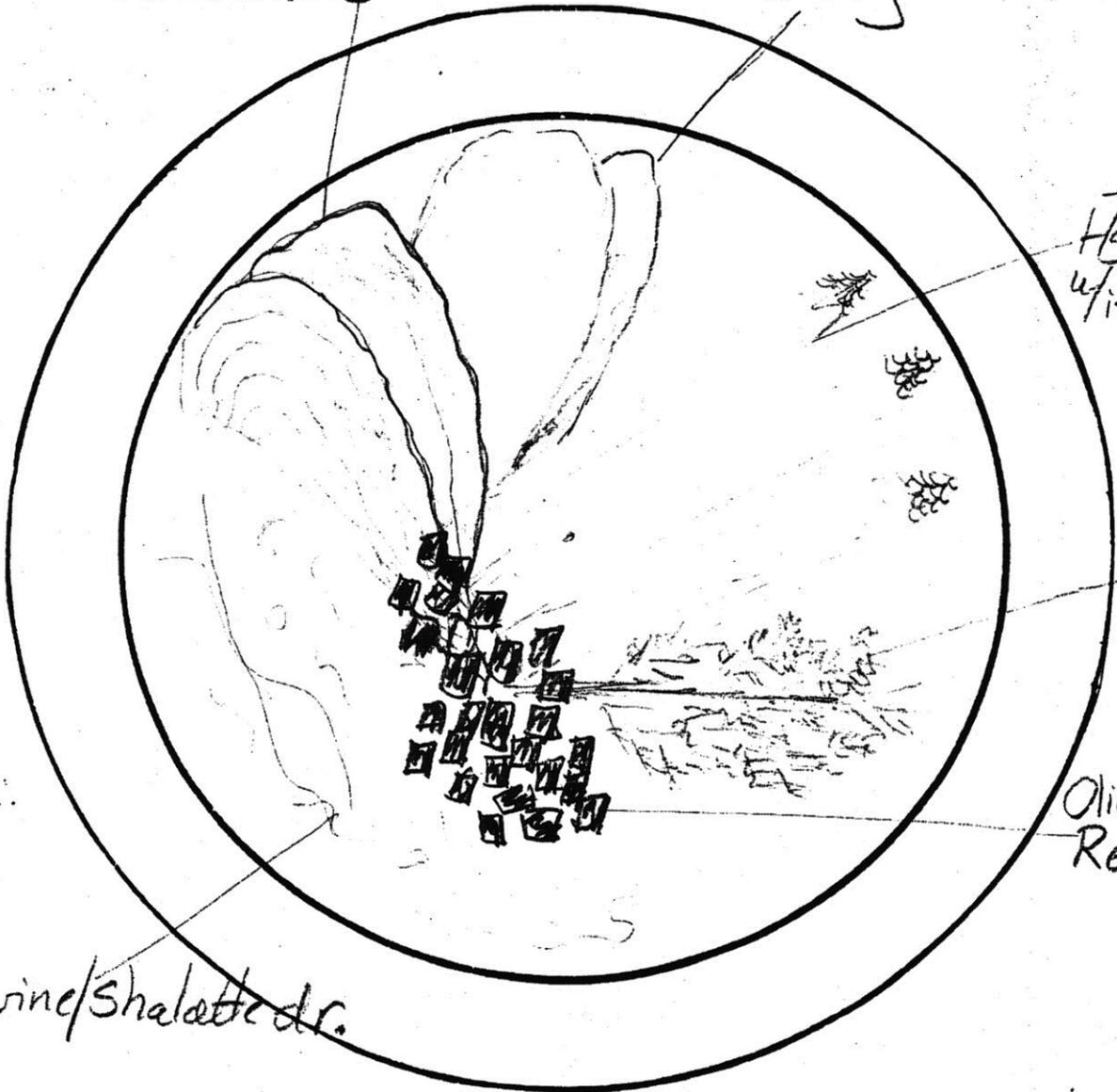
DATE:

CATERING MGR:

EXECUTED BY:

1/4 wedge
Limestone

Baby Red Romain



Asparagus
w/italian Dr.

Dill sprig

Olive/Tomato
Relish

Red wine/shalotte dr.

GRILLED RUEBEN SANDWICH

| | |
|------------------------------------|----------|
| RYE BREAD | 2 SLICES |
| WHIPPED BUTTER | 2 TB |
| SWISS CHEES 3/4 OZ SLICE | 2 SLICES |
| RUSSIAN DRESSING | 1 TB |
| CORNED BEEF BRISKET, THINLY SLICED | 6 OZ |
| SAUERKRAUT, DRAINED | 1 OZ |

| | | |
|-------|----------|------|
| YIELD | SANDWICH | 1 EA |
|-------|----------|------|

PROCEDURE:

1. SPREAD OUTSIDE OF BOTH SLICES OF BREAD WITH WHIPPED BUTTER AND PLACE BUTTERED SIDE DOWN, SIDE BY SIDE , ON PRE- CUT WAX PAPER. PLACE ONE 3/4 OUNCE SLICE OF SWISS CHEESE ON EACH SLICE OF BREAD
2. COVER EACH WITH 5 OZ OF THINLY SLICED CORN BEEF
3. SPREAD 1 OZ OF WELL DRAINED SAUERKRAUT OVER THE CORNED BEEF
4. SPREAD 3 TB OF RUSSIAN OVER SAUERKRAUT
5. PLACE SECOND 3/4 OZ SLICE OF SWISS CHEESE ON SANDWICH AND FINISH WITH ONE SLICE OF RYE BREAD, BUTTERED SIDE AWAY FROM CHEESE

REV. DATE 6/77

MARIOTT HOTELS INC. STANDARD RECIPE

MISC.#R052100

SALT AND PEPPER MIXTURE

| | | | | | |
|--------------|--------|-----------|-----------|-----------|------|
| PEPPER WHITE | 3 TB | 3/4 CUP | 3TB | 1 3/4 CUP | 2 TB |
| SALT | 1 LB | 5 LB | | 10 LB | |
| YIELD | WEIGHT | 1 LB 1 OZ | 5 LB 4 OZ | 10LB | 3 OZ |

PROCEDURE:

1. MIX WEIGHED AMOUNTS OF SALT AND WHITE PEPPER TO BLEND THOROUGHLY STIRRING WELL OR ON A SMALL HOBART MIXER WITH WIRE WHIP ON LOW SPEED. IF MACHINE IS USED IT MUST BE STOPPED SEVERAL TIMES AND SCRAPED UP FROM BOTTOM TO GET GOOD MIX.
2. HOLD IN CLEAN, DRY STAINLESS STEEL OR PLASTIC CONTAINER
3. USE AS DIRECTED. IF USED IN SHAKERS THEY SHOULD BE WASHED AND DRIED FREQUENTLY

NOTE: DO NOT MAKE MORE THAN THE 10LB SALT BATCH BECAUSE SALT IS HEAVIER THAN PEPPER AND SETTLES OUT WHEN STORED TOO LONG AND HAS TO BE MIXED AGAIN, REQUIRING ADDITIONAL HANDLING AND LABOR.

VEGETABLE PRIMAVERA SALAD

- 3# JULIENNE RED PEPPER
- 3# JULIENNE YELLOW PEPPER
- 3# JULIENNE GREEN PEPPER
- 3# SLICED CELERY
- 10# SLICED CARROTS (TWO BAGS)
- 3# CAULIFLOWER FLORETS
- 3# BROCCOLI FLORETS
- 5# THINLY SLICED RED ONIONS
- 3/4 GALLON OLIVE OIL
- 1/4 GALLON RICE WINE VINEGAR
- 1/4 GALLON CIDER VINEGAR
- 1/2 CUP CHOPPED GARLIC
- 2T. CRACKED BLACK PEPPER

PROCEDURE: STEAM ALL VEG. WITH THE EXCEPTION OFF THE ONIONS, STEAM VEG UNTIL AL DENTE. (STIIL CRISP TO THE BITE) PLACE ALL VEG IN LARGE MIXING BOWL, ADD VINEGARS & OIL THEN MIX WELL. TASTE, THEN ADD SALT & PEPPER TO TASTE.

NOTE: CUT ONION IN HALF LENGTHWISE BEFORE SLICING.

REV.10/92

15

REV. DATE 11/19/85

MARRIOTT CORP. - HOTEL STANDARD RECIPE

| | | | | SALAD DRESSINGS |
|-----------------------|--------|----------|---------|-----------------|
| | | | | #31300 |
| SALT & PEPPER MIXTURE | #52100 | 1TB | 1/2 C | 1/2 C |
| FRESH LEMON JUICE | #52091 | 2 OZ | 8 OZ | 1 LB |
| MAYONNAISE | | 1 QT | 1 GAL | 2 GAL |
| YIELD VOLUME | | 1QT 1/2C | 1GAL 1C | 2GAL 2C |
| #31301 WEIGHT | | 1 LB | 8LB | 16LB |

PROCEDURE:

1. BLEND PEPPER & SALT WITH LEMON JUICE, ADD TO MAYONNAISE.
2. HOLD SEASONED MAYONNAISE REFRIGERATED IN COVERED PLASTIC OR STAINLESS STEEL CONTAINER.
3. USE AS DIRECTED

**NOTE:

IT CAN BE MADE TWICE A WEEK, MAXIMUM HOLDING TIME SHOULD BE LESS THAN ONE WEEK SINCE LEMON JUICE AND SALT MAY THIN THE MAYONNAISE.

PENNE PESTO SALAD

10

- 20# COOKED PENNE (ONE CASE)
- 2 EACH #10 CANS DICED TOMATOES (DRAINED)
- 1 1/2 # SLICED BLACK OLIVES
- 3 QUARTS PESTO DRESSING
- 1 QUART CHICKEN CONSOMME
- SALT & PEPPER TO TASTE

PROCEDURE:

PLACE PENNE PASTA IN LARGE MIXING BOWL, ADD DICED TOMATOES
 SLICED DRAINED BLACK OLIVES, CHICKEN CONSOMME, AND PESTO DRESSING.
 MIX WELL THEN TASTE! ADD SALT & PEPPER TO TASTE, IF NECESSARY.

13

REV DATE 5/16/85

MARRIOTT CORP. - HOTEL STANDARD RECIPE

SAUCES:#11305

HONEY MUSTARD SAUCE

| | | | | |
|-----------------|------------------|-------|-------|-------|
| HONEY | | 1/2 C | 1 QT | 2 QT |
| MUSTARD POUAPON | | 1/2 C | 1 QT | 2 QT |
| YIELD VOLUME | | 1 C | 2 QT | 1 GAL |
| #11306 | | 10 OZ | 5 LB | 10 LB |
| #11307 | 2OZ LADLE | 4 EA | 32 EA | 64 EA |
| #11308 | 3OZ LADLE, SCANT | 3 EA | 24 EA | 48 EA |

PROCEDURE:

1. BLEND TOGETHER LISTED HONEY & MUSTARD.
2. STORE COVERED AT ROOM TEMPERATURE. USE AT ROOM TEMPERATURE AND AS DIRECTED.

TOMATOE & ONION SALAD

12

- 3 CASE PLUM TOMATOES
- 10# THINLY SLICED RED ONIONS
- 1/2 GALLON RED WINE VINEGAR
- 1 GALLON OLIVE OIL
- 1/2 CUP DRY BASIL
- 1/2 CUP DRY OREGANO
- 1/2 CUP DRY THYME
- 1/2 CUP CHOPPED GARLIC
- SALT & PEPPER TO TASTE

PROCEDURE:

WASH, THEN QUARTER PLUM TOMATOES. SLICE RED ONIONS, PLACE IN LARGE MIXING BOWL, ADD BASIL, OREGANO, THYME, AND GARLIC PUREE. MIX WELL, THEN TASTE. ADD SALT & PEPPER TO TASTE.

REV. 10/92

25

RASPBERRY VINAGRETTE DRESSING

- EGG YOLKS, RAW 40 EACH
- MAILLE FRENCH MUSTARD 2 CUPS
- SALT 12 TB
- WHITE PEPPER 3 TB
- RED WINE VINEGAR 1 1/2 QT
- RASPBERRY VINEGAR 1 QT
- SALAD OIL 2 GAL
- WALNUT OIL 3 QT
- RASPBERRY PUREE, DEFROSTED & STRAINED 3 CUPS

YIELD VOLUME 9 GAL

PROCEDURE:

1. COMBINE EGG YOLKS, MUSTARD, SALT, PEPPER, RED WINE VINEGAR AND RASPBERRY VINEGAR IN LARGE 60 QUART MIXING BOWL USING WHIP ATTACHMENT.
2. GRADUALLY ADD SALD OIL AN WALNUT OIL UNTIL WELL INCORPORATED.
3. ADD RASPBERRY PUREE
4. STORE COVERED AND REFRIGERATED IN PLASTIC OR STAINLESS STEEL CONTAINER USE WITHIN THREE DAYS

RASPBERRY/YOGURT SAUCE

- 2 GAL YOGURT
- 2 GAL SOUR CREAM
- 3 QT RASBERRIES - PUREE & STRAIN
- 1# BROWN SUGAR
- 2 CUP GRAND MANIER
- 1 CUP BRANDY

YIELD 5 GALLONS

- 10lb S.C
- 2# 1b Yogurt

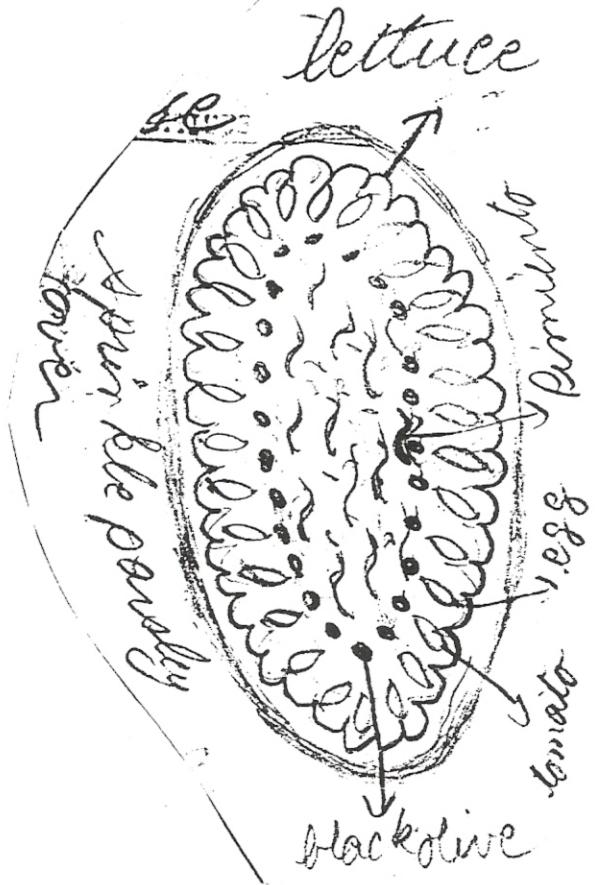
SALAD NICOISE

- Diced Potatoes
- Haricot Vert
- Tuna Fish
- Anchovy Chopped
- Black Olives
- Hard Boiled Egg Wedges
- Tomato Wedges
- Pimento Julienne
- Chopped Parsley
- Lettuce Lolo Rossa

Dressing

- Herbed Olive Oil or plain
- White Vinegar
- Salt & Pepper

Mix the dressing over both of iced water, so it can be thick



19

NEW SALSA

- 3 CAN DICED TOMATO
- 1 FULL JAR OF PICONTA SAUCE
- 2 BAGS OL CILENTO COARSELY CHOPPED

YIELD 2 GALLONS

ROSE D'MAI FRENCH FISH DRESSING

- | | |
|---------|---------------------|
| 1 GAL | SEASONED MAYONNAISE |
| 2 CUPS | COCKTAIL SAUCE |
| 2 CUPS | CHILI SAUCE |
| 1 PINT | TOMATO PASTE |
| 1 CUP | LEMON JUICE |
| 1/2 CUP | BRANDY |
| 1/2 CUP | PERNOD |

2 GALLON YIELD

VINAIGRETTE DRESSING II

| | | | |
|--|----------------|-----------|-----------|
| MUSTARD, POUPON | 3 TB | 3/4 CUP | 1 1/2 CUP |
| SALT & PEPPER MIXTURE, #R052100 | 1 TB | 1/2 CUP | 1/2 CUP |
| WORCESTERSHIRE SAUCE | 2 TS | 2 TB 2 TS | 1/2 CUP |
| VINEGAR, WHITE | 2 1/2 CUP | 2 1/2 QT | 1 1/2 GAL |
| SALAD OIL | 2 CUP | 2 QT | 1 GAL |
| ONION, YELLOW, FINELY CHOPPED | 6 OZ | 1 LB 8 OZ | 2 LB |
| DILL PICKLESM DRND, FINELY CHOPPED | 8 OZ | 2 LB | 4 LB |
| CAPERS, NON-PAREILS, DRND, FINELY CHPD | 1/2 CUP | 2 CUP | 1 QT |
| CHOPPED PARSLEY, #R012261 | 1 1/2 OZ | 6 OZ | 1 1/2 CUP |
| YIELD, VOLUME | 1 QT 2 1/2 CUP | 1 GL 2 OZ | 3 1/2 GAL |
| (R0131506) WEIGHT | 3 LB 4 OZ | 13 LB | 26 LB |

PROCEDURE:

1. MIX FIRST FIVE INGREDIENTS TOGETHER - STIR WELL TO COMBINE.
2. ADD CHOPPED VEGETABLES. MIX WELL.
3. COVER, HOLD REFRIGERATED FOR MAXIMUM OF 4 DAYS.

CHAMPAGNE DRESSING

YIELD 1 GAL

| | |
|-------------|-------------------------------|
| 5 EACH | EGG YOLKS RAW |
| 1½ TB | SHALLOTS, FINELY CHOPPED |
| 1 TB + 1 TS | SALT |
| 1 TS | WHITE PEPPER |
| ¾ - 1 CUP | JAPANESE VINEGAR |
| ¾ CUP | CHAMPAGNE |
| 5 TB | MAILLE OR GREY POUPON MUSTARD |
| 2½ QT | SALAD OIL |
| 1 TB EACH | CHOPPED PARSLEY, CHIVE, DILL |

PROCEDURES:

1. IN A STAINLESS STEEL BOWL, WHISK TOGETHER EGG YOLKS, SHALLOTS, SALT, WHITE PEPPER, JAPANESE VINEGAR, CHAMPAGNE, AND MUSTARD
2. SLOWLY ADD OIL IN A STEADY STREAM UNTIL COMPLETELY EMULSIFIED
3. ADD CHOPPED PARSLEY, CHIVES, AND DILL
4. STORE COVERED IN A PLASTIC CONTAINER AND REFRIGERATE. USE THE SAME DAY

SAUCE VERTE
mix to champ. vin

4 BUNCH WATERCRESS; WASHED & STEMS REMOVED
 2 BUNCH BASIL LEAVES; WASHED
 2 BUNCH PARSLEY; WASHED & STEMS REMOVED
 ¼ BUNCH DILL; WASHED & STEMS REMOVED
 1# SPINACH; WASHED AND BLANCHED

PUREE ALL ABOVE INGREDIENTS IN BLENDER, A LITTLE AT A TIME, USING WATER IF NECESSARY TO ACHIEVE A SMOOTH GREEN PUREE.

1 GAL SOUR CREAM - 1 10# CONTAINER
 6 CUPS SEASONED MAYONNAISE
 1/8 CUP LEMON JUICE
 1 TB SALT

ADD TO GREEN PUREE AND COMBINE WELL IN MIXER USING A WHIP ATTACHMENT

DILL DIP

CHOPPED PARSLEY, #R012260
ONION, YELLOW, FINELY CHOPPED
DILL WEED
MAYONNAISE
SOUR CREAM

| | | |
|------|------|-------|
| 1 TB | 2 TB | ½ CUP |
| 8 OZ | 1 LB | 4 LB |
| 1 TB | 2 TB | ½ CUP |
| 1 QT | 2 QT | 2 GAL |
| 1 QT | 2 QT | 2 GAL |

17

YIELD VOLUME

2 QT 1 CUP 1 GAL 2 CUP 4½ GAL

1. CHOP PARSLEY, RINSE AND SQUEEZE DRY IN CHEESECLOTH.
2. IN LARGE MIXING BOWL, COMBINE CHOPPED PARSLEY, FINELY CHOPPED YELLOW ONION, DILL WEED AND BEAU MONDE SEASONING
3. ADD MAYONNAISE AND SOUR CREAM. BLEND WELL. STORE IN PLASTIC OR STAINLESS STEEL CONTAINER. REFRIGERATE FOR A MINIMUM 12 HOURS BEFORE SERVING

ONION DIP

2 CONTAINER (5#) SOUR CREAM
½ CUP LEMON JUICE
½ CUP BEEF EXTRACT
5# MINCED ONIONS
SALT & PEPPER TO TASTE
2 QUART MAYO

PROCEDURE:

COMBINE ALL INGREDIENTS

CHIX SALAD

5 # MARGATE CHIX SALAD
16 OZ CASHEWS
6 OZ SLICED SCALLIONS
SALT & PEPPER TO TASTE

MAYO
CELERY

GAZPACHO SALAD

10 # $\frac{1}{4}$ " $\frac{1}{2}$ MOON CUCUMBER
5 # JUL. YELLOW PEPPER
5 # JUL. RED PEPPER
5 # $\frac{1}{2}$ " DICED RED ONION
5 # $\frac{1}{2}$ " DICED PLUM TOMATOE
5 # $\frac{1}{4}$ " SLICED CELERY
2 BAGS ROUGH CHOP CILANTRO
 $\frac{1}{4}$ GAL CIDER VINEGAR
 $\frac{1}{2}$ GAL EXTRA VIRGIN OLIVE OIL
2 T. CRACKED BLACK PEPPER

SALT TO TASTE

MARRIOTT HOTELS, STANDARD RECIPE

SAUCES RO11120

CUMBERLAND SAUCE

| | | | | |
|---------------------------|-------|------------|------------|------------|
| SHALLOTS, FINELY CHOPPED | | 2½ OZ | 5 OZ | 10 OZ |
| ORANGE RIND. 1/8"x1" | | 5 OZ | 10 OZ | 1 LB 4 OZ |
| MUSTARD DRY | | 2½ TB | 5 TB | ½ C 2 TB |
| RED BURGUNDY COOKING WINE | | 1 QT 1 C | 2½ QT | 1½ GAL |
| CURRANT JELLY | | 5 LB 10 OZ | 11 LB 3 OZ | 22 LB 7 OZ |
| YIELD WEIGHT | | 7 LB | 14 LB | 28 LB |
| RO11121 PORTION | 1½ OZ | 70 EA | 140 EA | 280 EA |

PROCEDURE:

1. CUT ORANGE RIND (ONLY THE SURFACE ORANGE, NOT WHITE UNDERSKIN) VERY FINE WITH ZEST CUTTER.
2. COMBINE SHALLOTS, ORANGE RIND AND MUSTARD IN A HEAVY SAUCEPAN AND BLEND WELL. ADD WINE, BRING TO BOIL OVER A BRISK HEAT AND REDUCE TO HALF.
3. ADD CURRANT JELLY. BRING TO BOIL AND SIMMER FOR FIVE TO SIX MINUTES STIRRING CONSTANTLY WITH WOODEN SPOON.
4. SERVE WELL CHILLED AND AS DIRECTED.

DICED GRILLED VEGETABLE SALAD

10 # 1" DICED EGGPLANT
 10 # 1" DICED YELLOW ONION
 10 # 1" DICED ZUCCHINI
 10 # 1" DICED SQUASH
 5 # 1" DICED RED PEPPER
 5 # 1" DICED GREEN PEPPER
 1½ C BASIL CHOPPED
 1 C CHOPPED PARSLEY

PROCEDURE:

1. PLACE INDIVIDUAL ITEMS ON SEPERATE SHEET PANS.
2. LIGHTLY TOSS VEGETABLES IN GARLIC OLIVE OIL.
3. PLACE PLANS OF VEGETABLES UNDER BROILER UNTIL VEGETABLE IS LIGHTLY CHARD; NEED TO STIR FOR GOOD COLOR.
4. COMBINE ALL INGREDIENTS IN MIXING BOWL
5. ADD 2 CUPS RED WINE VINEGAR
6. 1½ CUP FRESH CHOPPED BASIL;
TOSS LIGHTLY, ADD SALT & PEPPER TO TASTE

* NOTE: EGGPLANT SHOULD FIRST BE PLACED ON SHEET PANS AND SEASONED WITH SALT, LET STAND FOR 15 MINUTES THEN PAT DRY.

CREAMY DILL SAUCE

| | {10 #} | CONTAINER |
|------------------------|--------|-----------|
| SOUR CREAM | 2 GAL | 1 QT |
| MAYONNAISE | 2 CUP | ½ CUP |
| WORCHESTIRE SAUCE | 2 CUP | ½ TSP |
| LEMON JUICE (TO TASTE) | 4 OZ | 2 TSP |
| SALT & PEPPER | 2 GAL | 1 QT |
| SALAD OIL | 10 BN | 5 BU |
| FRESH DILL | 2 GAL | 1 QT |
| HEAVY CREAM | | |

PROCEDURE:

PUT OIL AND DILL IN BLENDER & PUREE.

MIX SOUR CREAM & MAYONNAISE IN MIXING BOWL (DO NOT USE VCM), ADD DILL PUREE AND SEASON WITH WORCHESTIRE SAUCE, LEMON JUICE, SALT & PEPPER.

REMOVE; LABEL, DATE AND REFRIGERATOR. LET SIT OVER NIGHT AND THIN OUT WITH HALF & HALF.

EGG SALAD & DILL

4 FLATS HARD BOILED EGGS
2 CUPS THINLY SLICED SCALLIONS
½ CUP FINELY CHOPPED PICKLES
¼ CUP CHOPPED DILL (FRESH)
3 CUPS SEASONED MAYONNAISE

YIELD 1½ GALLONS

PEPPER RELISH

5 # DICED GREEN PEPPER
5 # DICED CANNED RED PEPPER
5 # DICED RED ONION
1 BUNCH CHOPPED FRESH CILANTRO
1 C CIDER VINEGAR
1 C RICE WINE VINEGAR
6 C OLIVE OIL

PROCEDURE:

PLACE PEPPERS & ONIONS IN LARGE MIXING BOWL.
RINSE CILANTRO WELL IN COLD WATER, THEN DRAIN WELL.
CHOP CILANTRO, .. ADD CILANTRO, OIL & VINEGARS.
THEN MIX WELL.
TASTE, THEN SEASON TO TASTE.

TRICOLOR ROTINI SALAD

10 # PASTA ROTINI
1 C JUL. FRESH BASIL
1 t FRESH GARLIC PUREE
1 C SLICED CHIVES (-)
size
1 C EXTRA VIRGIN OLIVE OIL
1 # TOMATO CONCASSE
½ C ROUGH CHOP PARSLEY
1 JAR CAPER JUICE

SALT & PEPPER TO TASTE

TRUFFLE VINEGARETTE

| | | |
|-----------------------|--------|--------|
| TRUFFLE PASTE | 3 TUBS | 2 TUBS |
| PEANUT OIL | 4 GAL | 3 GAL |
| SALT | 4 OZ | 3 OZ |
| WHITE PEPPER | 4 TSP | 3 TSP |
| SHERRY | 1 QT | 3/4 QT |
| BALSAMIC VINEGAR | 3 QT | 2 QT |
| DEMI GLACE/COLD WATER | 3 QT | 2 QT |
| | <hr/> | <hr/> |
| YIELD | 6 GAL | 4 GAL |

1. ADD ALL BUT OIL & PASTE IN VCM
2. SLOWLY ADD OIL
3. MIX IN PASTE

PENNE PESTO SALAD

20 # COOKED PENNE
2 EACH NUMBER 10 CANS DICED TOMATOES (DRAINED)
1 # SLICED BLACK OLIVES
1 QT CHICKEN CONSOMME

SALT & PEPPER TO TASTE

SOUTH AFRICAN CHUTNEU

A LITTEL OIL FOR SAUTE
16 LBS TOMATOES (RIPE) SLICED IN QUARTERS
12 LARGE ONIONS JULIENNE

ADD SAUTE ON SIMMER 20-30 MINUTES
& MASH A LITTLE

10 CUPS CIDER VINEGAR
12 CUPS BROWN SUGAR
4½ TABLESPOONS MUSTARD SEED
2 TEASPOONS CAYENNE PAPPER
16 TEASPOONS GRATED GINGER
4 CUPS RAISINS
4 CUPS GOLD RAISINS
6 TEASPOONS GROUND CORRIANDER
40 CLOVES (SACHET BAG)

ADD REST. SIMMER SLOWLY UNTIL
SLIGHTLY THICK PASTE

12 LBS PEELED QUARTERED SLICED TART APPLES
ADD COOK APPROX. 20 MINUTES REMOVE CLOVES
& COOL

ZIEGFILED PLATTER

2 OZ ROASTED RED BLISS POTATOE SALAD
2 OZ BABY SALAD GREENS WITH RADICCHIO
1 WEDGE WISCONSIN CHEDDAR
2 SLICES ROASTED DELI HAM
2 SLICES SMOKED DELI TURKEY
2 SLICES GENOA SALAMI
2 SLICES ROAST BEEF
1 EACH SLICED TOMATO & GRILLED SQUASH



YIELD 2 ½ QUARTS

GRAVLAX SAUCE

| | | |
|--------------------|-------|------------|
| GULDEN'S MUSTARD | 7 QT | 1 QT ½ CUP |
| OLIVE OIL | 1 GAL | 2½ C |
| JAPANESE VINEGAR | 3 C | ½ C |
| RED WINE VINEGAR | 3 C | ½ C |
| LEMON JUICE, FRESH | 2 C | ½ C |
| SUGAR, GRANULATED | 3 C | 8 TB |
| HONEY | 3 # | ½ # |
| DILL, CHOPPED FINE | 3 BN | 1 BUNCH |

YIELD 4 GAL

PROCEDURES:

1. BLEND ALL INGREDIENTS EXCEPT DILL IN PROCESSOR
2. SCRAPE DOWN WELL. ADD DILL BY HAND

FINE HERBS SAUCE

| | | | |
|---|----------------|------------------|----------------------|
| TOMATO, FRESH PEELED, SEEDLESS, DICED ¼ | 1QT+2C | 1GAL+2QT | 2GAL+1QT |
| SWEET RED PIMENTO, DICED ¼" | 1¼ C | 5 C | 1QT+3½C |
| CHOPPED PARSLEY #R012260 | 1¼ C | 5 C | 1QT 3½C |
| CHIVES, FRESH FINELY CHOPPED | 1¼ C | 5 C | 1QT 3½C |
| CHERVIL LEAVES, DRIED | ½ C | 2 C | 3 C |
| BASIL LEAVES, DRIED | ½ C | 2 C | 3 C |
| FRESH LEMON JUICE, #R052090 | 2 C | 2 QT | 3 QT |
| OLIVE OIL | 3 C | 3 QT | 1GAL 2 C |
| PEPPER, WHITE | 2 TS | 2TB 2TS | ¼ C |
| SALT | 2TB 2TS | ½C 2TB 2TS | 1 C |
| YIELD VOLUME | <u>3 QT 1C</u> | <u>3 GAL 1QT</u> | <u>4 GAL 3 QT 2C</u> |

PROCEDURE:

1. COMBINE ALL INGREDIENTS IN MIXING BOWL. MIX THOROUGHLY.
2. HOLD, COVERED, REFRIGERATED IN PLASTIC OR STAINLESS STEEL CONTAINER.

NOTE: FRESH HERBS RECOMMENDED IF AVAILABLE. WHEN USING, QUANTITY ADJUSTMENTS ARE NECESSARY.

ORIENTAL DUCK SALAD

YIELD 3 GALLONS

DUCK JULIENNE (MR) 12#
CARROT JULIENNE 1 #
SNOW PEA JULIENNE 1 #
LEEK JULIENNE 1 #
RED PEPPER JULIENNE 1 #
YELLOW PEPPER JULIENNE 1 #
3 TSPS GROUND GINGER
4 CUPS UCK SAUCE
1 CUP SLICED SCALLIONS
S & P TO TASTE
1 CUP TOASTED SESAME SEEDS
8 OZ JAPANESE VINEGAR
1 CUP SESAME OIL
3/4 CUP SOY SAUCE

PEPPER SLAW

— GREEN CABBAGE (SLICED THIN)
— RED CABBAGE (SLICED THIN)
— RED ONION (SLICED THIN)
— RED & GREEN PEPPER (SLICED THIN)
— SHREDDED CARROT, CHOPPED PARSLEY

PROCEDURE:

MIX ALL INGREDIENTS TOGETHER, ADD CELERY SEEDS, SUGAR, WHITE PEPPER, TABASCO SAUCE, WINE VINEGAR AND OLIVE OIL. SPRINKLE DICED TOMATO OVER THE SALAD ON SERVING TIME.

PRIMAVERA

| | | |
|------------------------|----|----|
| JULIENNE RED PEPPER | 5# | 1# |
| JULIENNE YELLOW PEPPER | 5# | 1# |
| JULIENNE GREEN PEPPER | 5# | 1# |
| JULIENE RED ONION | 3# | 1# |

ITEMS NEED TO BE BLANCHED AND SHOCKED

| | | |
|---------------------------------------|--------------|----|
| CUT CELERY | 3# | 1# |
| CUT CARROT | 3# | 1# |
| CAULIFLOWER FLOURETTES | 3# | 1# |
| BROCCOLI FLOURETTES (KEEP ON SIDE) | 3# | 1# |
| (ONLY IF ITEM IS BEING SERVED DAY OF) | SHITAKE CAPS | 1# |

| | |
|--------------------------------|-------|
| *CLEAR VINAIGRETTE (SEE BELOW) | 2 GAL |
| TABLE GRIND BLACK PEPPER | 3 TB |
| SALT | 4 TS |

YIELD: 2 GAL

CLEAR VINAIGRETTE

MIX ALL BELOW TOGETHER:

| | |
|------------------------|-----------|
| PURE OLIVE OIL | 1 GAL |
| EXTRA VIRGIN OLIVE OIL | 2 LITERS |
| JAPANESE VINEGAR | 3/4 LITER |
| CHOPPED GARLIC | 3 TB |
| VIN CIDER | |
| LEMON JUICE | 1/2 LT |

PROCEDURE:

ADD ROTELLI, VEGETABLES AND SEASONING.
MIX TOGETHER
REMOVE, LABEL REFRIGERATE

TARTAR SAUCE

| | |
|-------------------------------|------------|
| ONION YELLOW CLND 1/8" DICED | 1LB 6OZ |
| GREEN PEPPER CLND, 1/8" DICED | 2LB |
| PICKLES, DILL DRND 1/8" DICED | 1LB 10OZ |
| CAPERS, NON PAREILS, DRND CHP | 5 OZ |
| ORCHESTER SAUCE | 2 TB |
| CHOPPED PARSLEY #R012261 | 8 OZ |
| PEPPER WHITE | 1 TB 1 TS |
| MAYONNAISE | 2 GAL |
| YIELD VOLUME | 2 GAL 3 QT |

PROCEDURE:

MIX CHOPPED ONIONS, GREEN PEPPERS, PARSLEY, DILL PICKLES AND CAPERS WITH PEPPER AND WORCHESTER. ADD TO THE MAYONNAISE. BLEND WELL

HOLD COVERED AND REFRIGERATED IN PLASTIC OR STAINLESS STEEL CONTAINER. MAXIMUM HOLDING TIME SHOULD BE 1 WEEK.

USE AS DIRECTED

NOTE: TO PREPARE A HIGHLY SEASONED TARTAR SAUCE BLEND CREOLE MUSTARD R031281. USE A RATIO OF 3 TO 1

BASIL VINAIGRETTE

| | | | |
|-----------------------|---------|--------|-------------------------------------|
| GARLIC CHOPPED | | 2 C | |
| YELLOW ONION PEELED | | 6 LB | |
| SHALLOTS PEELED | PUREE | 3 LB | |
| DIJON MUSTARD | TO FINE | 1 PT | |
| BASIL FRESH | PASTE | 4 BAGS | |
| BLACK PEPPER, TBL GRD | | ½ C | COMBINE IN VOM MIX |
| SALT | | 2 C | |
| LEMON JUICE FRESH | | 2 QT | |
| WHITE VINEGAR | COMBINE | 2 QT | ADD BOTH LIQUIDS SLOWLY ALTERNATING |
| CHICKEN STOCK | | ½ GAL | IN SMALL QUANTITIES TILL FULL |
| PEANUT OIL | | 2½ GAL | EMULSION IS ACHIEVED. |

YIELD 6 GAL

REMOVE, LABEL, DATE, REFRIGERATE

RED WINE SHALLOT VINAIGRETTE

PUREE IN ROBO COUPE PUT MIXING BOWL, MIX HIGH SPED

YELLOW ONION 6LBS
SHALLOTS, PEELED 3LBS
PREPARED MUSTARD 1PT
HACOMEAT 2 C
BLACK PEPPER, TABLE GRIND 1/3 CUP

ADD BOTH IN INTERVALS, LITTLE AT A TIME:

RED WINE VINEGAR 1 1/2 GAL
BURGUNDY RED WINE 1 GAL
OLIVE OIL 2 GAL

YIELDS 6 GAL

REMOVE, LABEL AND REFRIGERATE

REMOULADE

| YIELD: | <u>2 QUARTS</u> | <u>2 GAL</u> | <u>4GAL</u> |
|---------------------|-----------------|--------------|-------------|
| VINEGAR CIDER | 1/2 | 1 | 2 |
| MUSTARD, DRY | 1 OZ | 4 OZ | 8 OZ |
| WHITE PEPPER | 1 TS | 1TB 1TS | 2 1/2 TB |
| CAPERS, DRAINED | 3 OZ | 12 OZ | 1# 8OZ |
| HORSERADISH | 5 OZ | 1# 4OZ | 2# 8OZ |
| GREEN ONION | 2 OZ | 8 OZ | 1# |
| GARLIC GLOVE MINCED | 2 EA | 8 EA | 16 EA |
| MAYONNAISE | 2 C | 2 QT | 1 GAL |
| SOUR CREAM | 2 C | 2 QT | 1 GAL |
| CREOLE MUSTARD | 1/2 C | 2 C | 1 QT |
| KATSUP | 1/2 C | 2 C | 1 QT |
| HARD COOKED WGGS | 6 EA | 24 EA | 48 EA |
| WORCHESTER SAUCE | 1/2 C | 1 C | 2 C |
| A-1 | 1/2 C | 1 C | 2 C |

MIX ALL WELL IN BOWL
TASTE! SEASON ACCORDINGLY!
COVER, LABEL STORE COOL

TARRAGON VINAIGRETTE

| | | | |
|------------------------|----------------|--------|---------------------------------|
| GARLIC CHOPPED | | 2 CUP | |
| YELLOW ONION | | 6 LB | |
| SHALLOTS CHOPPED | PURCE TO FINE | 3 LB | |
| DIJON MUSTARD | PASTE IN SMALL | 1 PT | |
| TARRAGON DRY | BLENDER | 3 CUPS | |
| BLACK PEPPER (TBLEGRD) | | ½ CUP | COMBINE IN VCM MIX TILL SMOOTH |
| SALT | | ½ CUP | |
| LEMON JUICE FRESH | | 2 QT | |
| TARRAGON JUICE | COMBINE | 2 QT | ADD BOTH LIQUID ALTERNATING IN |
| CHICKEN STOCK | | 2 QT | SMALL QUANTITIES TILL FULLY |
| PEANUT OIL | | 2½ GAL | EMULSIFIED |
| TARRAGON LEAVES FRESH | | 6 CUPS | - STIR IN , REMOVE, LABEL, DATE |
| YIELD | 6 GAL | | |

MUSTARD VINAIGRETTE

| | |
|----------------------------------|--------|
| PAS EGGS | 6 EACH |
| SALAD OIL | 2 QT |
| OLIVE OIL | 1½ QT |
| JAPANESE VINEGAR | 2 CUPS |
| MALLIE MUSTARD | 3 C |
| (COUNTRY STYLE DIJON OR POMMERY) | |
| SALT | 4 TSP |
| WHITE PEPPER | 3 TSP |
| CHOPPED GARLIC | 2 TBS |
| CHOPPED CHIVES (DO NOT ADD) | 3 TBS |

YIELDS: 1 GAL

PROCEDURE:

PLACE EGGS IN MIXER WITH WIRE SHIP AND SLOWLY ADD SALAD OIL ON 2ND SPEED (EGGS AND OIL SHOULD BECOME A MAYONNAISE CONSISTENCY). THEN ALTERNATING ADD OLIVE OIL AND VINEGAR. ADD REST OF INGREDIENTS AND MIX UNTIL WELL COMBINED. REMOVE, ALBEL AND REFRIGERATE

[

MARINATED GARBANZO BEANS

| | | | |
|---------------------------------------|----------|-----------|-----------|
| GARBANZO BEANS (CHICK PEAS), DRND | 4LB 8OZ | 9LB | 27 LB |
| SALT | 2 TS | 1 TB 1 TS | 1/4 CUP |
| SWEET RED PEPPER, DICED, CANNED, DRND | 1 CUP | 2 CUP | 1 1/2 QT |
| CHOPPED PARSLEY | 1/2 CUP | 1 CUP | 3 CUP |
| STABILIZED ITALIAN DRESSING R031165 | 1 QT | 2 QT | 1 1/2 GAL |
| YIELD WEIGHT | 6LB 14OZ | 13LB 12OZ | 41LB 4 OZ |
| (R028811) VOLUME | 1 GAL | 2 GAL | 6 GAL |

PROCEDURE:

1. DRAIN ALL LIQUID OR JUICE FROM GARBANZO BEANS USING COLANDER. DISCARD LIQUID AND PLACE DRAINED BEANS INTO AN APPROPRIATE SIZE PAN. SPRINKLE WITH LISTED SALT
2. ADD CANNED DICED RED PEPPERS, WHICH HAVE BEEN DRAINED, AND CHOPPED PARSLEY AS LISTED. ADD ITALIAN DRESSING, STIR TO BLEND EVENLY.
3. HOLD COVERED, REFRIGERATED FOR APPROXIMATELY 6 HOURS BEFORE SERVICE.
4. FOR SALAD BARS: PLACE BEANS WITH DRESSING INTO APPROPRIATE CROCK OF CONTAINER. LOCATE EITHER IN ICE OR AT ROOM TEMPERATURE. USE A MEDIUM SIZED SLOTTED SPOON FOR SERVICE.

* GARBANZO BEANS _ A #10 CAN YIELDS 4 LB 8 OZ DRAINED

COCKTAIL SAUCE

| | | |
|---------------------|--------|-------------|
| CHILI SAUCE #10 CAN | 3 CANS | |
| HORSERADISH | 5 CUPS | COMBINE |
| WORCHESTER SAUCE | 1 CUP | MIX WELL |
| KETCHUP #10 CAN | 2 CAN | |
| SALT | 2 TB | REFRIGERATE |
| BLACK PEPPER | 4 TB | |
| YIELD | 4 GAL | |

HORSERADISH CREAM

| | | |
|-------------|-------|------------------------|
| SOUR CREAM | 16 LB | |
| HORSERADISH | 5 CUP | |
| WORCHESTER | 4 TB | COMBINE, |
| SALT | 3 TB | MIX WELL & REFRIGERATE |
| SUGAR | 1 CUP | |
| YIELD | 2 GAL | |

BALSAMIC VINAIGRETTE (YIELD 15 GALLONS)

| | |
|-----------|------------------|
| 20 QUARTS | BALSAMIC VINEGAR |
| 10½ GAL | OLIVE OIL |
| 2 CUPS | SALT |
| 5 TB | GARLIC CHOPPED |

NAVY BEAN SALAD

| | |
|-------------------------|-------|
| BRUNOIS OF HAM | 5 LB |
| TRICOLOR PEPPER BRUNOIS | 4 LB |
| NAVY BEAN (COOKED) | 30LB |
| OLIVE OIL | 2 QT |
| WHITE VINEGAR | 1 QT |
| SALT & PEPPER | |
| CHOPPED PARSLEY | ½ CUP |
| GARLIC | ½ CUP |

YIELD 8 GALLONS