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Bread Garlic f/French Loaf (Garlic Bread)

COOK METHOD	SERVING SIZE	ALLERGIES
Brown	1 slice	ⓘ Contains: Garlic; AllergenWheat; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	16 g	3 g	13 g	20 mg	230 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Bread Baguette French	11 Oz	1 lb 12 Oz	3 lb 8 Oz	7 lb	Cut bread at an angle into 1oz slices. Spread each slice with 1 tbsp garlic butter.
	Spread Garlic Butter	5 Oz	12.5 Oz	1 lb 9 Oz	3 lb 2 Oz	
3						Grill bread on flat top, 5 minutes prior to serving.
4						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
5						Discard unused product.

Spread Garlic Butter (Garlic Butter Spread)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 Oz	ⓘ Contains: Garlic; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	0 g	0 g	24 g	0 mg	230 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	5	13	25	50		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Butter, Unsalted Bulk	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz		Blend butter with a mixer 10 minutes until light and fluffy.
3 Garlic, Whole Fresh	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup	Minced	Add garlic and blend for 1 minute. Add thyme and blend for 1 minute. Add parsley and blend for 5 minutes until mixed thoroughly.
Thyme, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	3 tsp		
Parsley, Fresh	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	Minced	
4						CCP -- Maintain <40F/4C (FDA)

Cake Chocolate Raspberry f/Mix (Chocolate Raspberry Cake)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	350.0 °F	Bake	1 (2x3)	ⓘ Contains: Raspberry; AllergenEggs; AllergenMilk; Chocolate; Caffeine; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	48 g	2 g	5 g	60 mg	430 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Raspberries, Red Frz	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz	Drain raspberry juice and reserve as liquid for frosting.
3 Cake Mix, Chocolate Complete	1 lb 1 Oz	2 lb 10 Oz	5 lb 3 Oz	10 lb 7 Oz	Follow package directions for preparation of cake. Bake 350F/177C for 35-45 mins.
Water, Tap	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	3 1/4 Qt	
4 Frosting/Icing Mix, Vanilla	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Prepare frosting. Puree raspberries and fold into frosting.
5					Spread cooled cake with frosting. Portion in 2x3 slices.
6					CCP -- Maintain <40F/4C (FDA)

Margarine Pat (Margarine)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
20 kcal	0 g	0 g	2.5 g	0 mg	30 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					CCP -- Maintain <40F/4C (FDA)
4					Discard unused product.

Milk 2% PC 8 flz (2% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	12 g	8 g	5 g	290 mg	115 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					CCP -- Maintain <40F/4C (FDA)
4					Discard unused product.

Salad House (House Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: Tomato; Carrots; AllergenMilk; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	6 g	3 g	2.5 g	70 mg	70 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Lettuce, Iceberg Whole	1 lb 10 Oz	4 lb	8 lb	16 lb	Chopped Fine	Place 1 cup of lettuce into salad bowl, top with 1/2 cup diced tomatoes, 1/3 cup carrots, 1 tbsp of onions and sprinkle with 1tbsp of shredded cheese. Evenly divide remaining ingredients amongst additional bowls.
Tomato, Fresh	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 8 Oz	Diced	
2 Carrots, Orange Whole Fresh	6.5 Oz	1 lb	2 lb	4 lb	Julienne	
Onion, Red/Burmuda	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Julienne	
Cheese, Cheddar Shredded	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		
3						CCP -- Maintain <40F/4C (FDA)