

BEEF PLATTER - LUNCH

7/11/2024 Plate: Dapple Rectangle w/ Sauce Pot or S.S. Ramekin To Go: 3 Compartment

STEP #1: INGREDIENTS

5.5-6 wz. [Rotisserie Beef](#)

SETUP / GARNISH

2 vz. [Portobello Cabernet Sauce](#)

2 each Choice of Side

STEP 1: TO COOK

1. Remove a beef roast from the warming drawer, and place it on the cutting board.
2. **Slice the meat AGAINST THE GRAIN into 1/4" thick slices.**
NOTE: The ends of the roast must be cut into 1/2" thick slices because of the greater amount of seasoning on the end pieces.
3. Place a deli sheet on the digital scale, and measure out 5 1/2 - 6 wz of beef.
4. Immediately return the rest of the roast to the warming drawer.
5. Wrap up the weighted beef in the deli sheet, and return it to the warming drawer until the order is ready to be plated.

STEP 2: TO COOK

Reference the attached pictures for plating setup & garnishing.

NOTE: Shingle the beef slices lengthwise on the right half of the plate. Avoid the sloped perimeter. The beef must begin at the top right corner and be shingled on an angle. Place any small, misshapened pieces, and/or ends under the middle part to build height. The "Hero Slice" needs to end at the bottom center of the plate.

NOTE: The Cabernet Sauce that is in the sauce pot or S.S. ramekin (if sauce is on side) must be placed on the bottom right corner of the plate.

NOTE: The first side item is placed centered on top of a half folded napkin on the left of half of the plate.

NOTE: The second side item is served off the plate.

NOTE: If no sides goes on the plate, see picture for plating.

