



CATERING & FAMILY MEAL SPECIFICATIONS

11.11.2024

PARTY PLATTERS & TRAYS

Item	Recipe Portions	Pita / Chips	Recipe Procedure	Container(s) Utensils	Recipe Picture
Mediterranean Hummus Supreme	4 - #6 scoops	8 pita bread (toasted) Cut into 1/8s (64 pieces)	Set 4 scoops of Hummus at the center of a catering tray. Spread to the ridge of the tray. Arrange the pita shingled around the Hummus with the points facing in. Garnish tray with: Sumac on Hummus 1 cup diced tomatoes 1 cup sundried tomatoes 1 cup feta cheese 20 calamata olives 16 roasted garlic toes 4 vz olive oil 4 TBL Asian herbs Cover with a dome lid.	16" black plastic catering tray with clear dome lid Catering spoon Catering tong	
Roasted Garlic Hummus Tray	4 - #6 scoops	8 pita bread (toasted) Cut into 1/8s (64 pieces)	Set 4 scoops of Hummus at the center of a catering tray. Spread to the ridge of the tray. Arrange the pita shingled around the Hummus with the points facing in. Garnish tray with: Sumac on Hummus 4 calamata olives 4 roasted garlic toes 2 vz olive oil Cover with a dome lid.	16" black plastic catering tray with clear dome lid Catering spoon Catering tong	
Roasted Garlic Hummus PINT	3 - #6 scoops	5 pita bread (toasted) Cut into 1/8s (40 pieces)	Scop the Hummus into a pint container. Garnish with: Sumac on Hummus 4 calamata olives 4 roasted garlic toes 2 vz olive oil Shingle the toasted pita around the base of a large clamshell.	Pint container with lid Large clamshell Catering spoon	



CATERING & FAMILY MEAL SPECIFICATIONS

11.11.2024

PARTY PLATTERS & TRAYS

Item	Recipe Portions	Pita / Chips	Recipe Procedure	Container(s) Utensils	Recipe Picture
Spinach Dip	4 - #6 scoops	80 chips	<p>Scoop the spinach dip into a plastic 1/3 pan, then top with 1.5 cups of Jack cheese.</p> <p>Microwave for 2 minutes, stir, and check temp. Repeat until the internal temperature reaches 170°.</p> <p>Transfer the heated spinach dip to a single compartment container with lid.</p> <p>Invert the clear dome lid, and place the chips inside. Use the black plastic tray as the lid.</p> <p>Measure 1/2 cup feta into the 8 vz styrofoam cup.</p>	<p>Single compartment container with lid</p> <p>16" black plastic catering tray with clear dome lid</p> <p>8 vz styrofoam container with black plastic spoon</p> <p>Catering tong</p> <p>Catering spoon</p>	
Asian Almond Shrimp Tray	24 pieces	n/a	<p>Fill the center of the tray with 2 cups of shredded cabbage.</p> <p>Place the fried shrimp WITH TAILS UP in a circle around the cabbage. Evenly sprinkle 1/2 cup of almonds and 2 vz Asian Herbs over the shrimp.</p> <p>Ladle 1 cup of Duck Glaze and 1/3 cup of Sweet Chili Sauce into separate 8 vz styrofoam containers. Nestle the containers in the center of the cabbage.</p> <p>Cover with a dome lid.</p>	<p>12" black plastic catering tray with clear dome lid</p> <p>8 vz styrofoam container with black plastic spoon</p> <p>8 vz styrofoam container with black plastic spoon</p> <p>Catering tong</p>	
Duck Empanadas Tray	14 pieces	n/a	<p>Fill the center of the tray with 2 cups of shredded cabbage.</p> <p>Place the empanadas SMOOTH SIDE UP in a circle around the cabbage. Evenly sprinkle 7 shakes of Meat Rub and 2 vz of Southwest Herbs over the empanadas.</p> <p>Ladle 1 cup of Zydeco Sauce and 1/4 cup of Crema into separate 8 vz styrofoam containers. Nestle the containers in the center of the cabbage.</p> <p>Cover with a dome lid.</p>	<p>12" black plastic catering tray with clear dome lid</p> <p>8 vz styrofoam container with black plastic spoon</p> <p>8 vz styrofoam container with black plastic spoon</p> <p>Catering tong</p>	



CATERING & FAMILY MEAL SPECIFICATIONS

11.11.2024

PARTY PLATTERS & TRAYS

Item	Recipe Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
3 App Platter	1 portion Spinach Dip 1 portion Med Hummus 1 portion Kung Pao Cauliflower (Z1 - Sub Quesadilla)	Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item.	1 comp to-go container w/ 12 vz styrofoam cup 1 comp to-go container	
4 App Platter	1 portion Spinach Dip 1 portion Med Hummus 1 portion Thai Rib Stack (4) OR 1 portion Duck Empanadas 1 portion Kung Pao Cauliflower (Z1 - Sub Quesadilla)	Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item.	1 comp to-go container w/ 12 vz styrofoam cup 1 comp to-go container 1 comp to-go container 1 comp to-go container	
5 App Platter	1 portion Spinach Dip 1 portion Med Hummus 1 portion Thai Rib Stack 1 portion Duck Empanadas 1 portion Kung Pao Cauliflower (Z1 - Sub Quesadilla)	Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item. Follow the recipe procedure and to-go plating of the regular menu item.	1 comp to-go container w/ 12 vz styrofoam cup 1 comp to-go container 1 comp to-go container 1 comp to-go container 1 comp to-go container	