



CATERING & FAMILY MEAL SPECIFICATIONS

11.11.2024

PANINIS

Item	Recipe Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
Panini Sampler Platter	2.5 Sedona Paninis 2.5 Philly Paninis	Grill paninis and cut into quarters. Arrange on catering tray in pinwheel fashion, overlapping sandwich quarters. Fill the center of the tray with 2 cups of shredded cabbage. Ladle 12 vz of Mustard BBQ Sauce into a plastic pint container. Nestle the container in the center of the cabbage. DO NOT OVERLOAD.	16" black plastic catering tray with clear dome lid Catering tong Plastic pint container for sauce (filled to 12 vz) with black plastic spoon	
Philly Panini Platter	5 Philly Paninis	Grill paninis and cut into quarters. Arrange on catering tray in pinwheel fashion, overlapping sandwich quarters. Fill the center of the tray with 2 cups of shredded cabbage. Ladle 12 vz of Mustard BBQ Sauce into a plastic pint container. Nestle the container in the center of the cabbage. DO NOT OVERLOAD.	16" black plastic catering tray with clear dome lid Catering tong Plastic pint container for sauce (filled to 12 vz) with black plastic spoon	
Sedona Panini Platter	5 Sedona Paninis	Grill paninis and cut into quarters. Arrange on catering tray in pinwheel fashion, overlapping sandwich quarters. Fill the center of the tray with 2 cups of shredded cabbage. Ladle 12 vz of Mustard BBQ Sauce into a plastic pint container. Nestle the container in the center of the cabbage. DO NOT OVERLOAD.	16" black plastic catering tray with clear dome lid Catering tong Plastic pint container for sauce (filled to 12 vz) with black plastic spoon	

PANINI PLATTER OVEN METHOD

1. Place 2 pieces of pita bread in the panini press, and grill until score marks are achieved.
2. Build the panini with all cold ingredients and cut into quarters.
3. Place the panini quarters on a sheet tray, and place in a 450° oven.
4. Cook for **4 - 6 minutes**, then check to ensure the internal temperature of the paninis has reached at least **165°**.