



CATERING & FAMILY MEAL SPECIFICATIONS 11.11.2024

PASTA & SIDES

Item	Recipe Portions	Protein Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
Shrimp Breaux Bridge Pasta	3 portions of Penne Pasta (8 wz each) (24 wz total)	3 portions of 40/50 Shrimp (4 wz each) (12 wz total)	Follow the recipe procedure according to "Shrimp Breaux Bridge Pasta" line visual. Use THREE portions of all ingredients except for the Spicy Cream Sauce. ***USE 32 vz of Spicy Cream Sauce.***	Aluminum pan with lid Catering spoon	
Chicken Breaux Bridge Pasta	3 portions of Penne Pasta (8 wz each) (24 wz total)	3 portions of Chicken Portions (5 wz each) (15 wz total)	Follow the recipe procedure according to "Chicken Breaux Bridge Pasta" line visual. Use THREE portions of all ingredients except for the Spicy Cream Sauce. ***USE 32 vz of Spicy Cream Sauce.***	Aluminum pan with lid Catering spoon	

CATERING PASTA NOTES

Always label aluminum pans.

Send 1 black catering spoon per pan, if requested.

If the guest orders additional pasta, divide the orders and arrange into additional pans. Do not overload or send out in To-Go boxes.

CATERING SIDES NOTES

If being served immediately, send 1 aluminum pan per 2 - 4 quarts of each side item ordered.

Use pint and quart containers to measure sides.

Broccoli: 1 pint = 2 portions 1 quart = 4 portions

Always label aluminum pans.

Send 1 black catering spoon per pan, if requested.