

Food Prep Sheet:		Cook	Bob	Page	of
Order Job	Start Job:	Prep	Luis	Date	Sat: May 17 0
Client: Mellon Bank- Private Banking VERSION A				Prep #	400 + 100 backup
Look of Display: : <i>Highly finished unitized bulk broken down into service portions to put on plate---DAINTY</i>				Retail Menu \$	\$21.00
Basic Equip to Use <i>silver on terracotta with flowers and small spring plants in small terracottas as accnets</i>				Food Target	\$7.00
<p style="text-align: right;">out in sun under tent → →</p>				Load	6.30AM
				Leave	07:00 AM
				Arr Job	08:30 AM
				Serve	12:00NOON
				THRU 3:30PM/SWEETS TO 4:30	
				in cold insul & ice immersion	

Quantity/Units	Item	Source/Duplicated	Re Heat How	Serve In
	Lunch Buffet- nibbling throughout the day -- very little sit down - unitized fork food needed			
	GUE with upper crust, high economic WASPS: Hospital;ity tent for high net worth			
	Butlered Nibbles throughout the day			
40 Logs	Wild Mushroom Strudel:Enoki garnish roll out puff sheet a little - length of a sheet pan			
over produce	<i>brush with egg - add tarragon to top</i>			
as insurance	ENOKI mushrooms for "delicate" lady garnish finish			
& can come back	<i>staffing put out while doing many other things</i>			
	<i>We reheat logs on site and cut for put out</i>		Hot Box on site	small baskets with ribbon/greens
	This will keep for future			
800 pc potential	Smoked Trout/Char on Black Bread with Creme Fraiche	Trout order in		small baskets w/rose petal base
trout &	<i>assemble on site</i>			
creme	black bread - triangle shape is good/			
can come back	creme			
	trout			
	Water cress leaf - garnish			
	lemon zest garnish			
	Stationary			
	Stationary Nibbles as part of lunch buffet			
	Cruditee in Terracotta Pots with silver - massed together			
1 Bus	<i>Aspargrass - blanched</i>			
1 Bus	<i>Cauliflower</i>		grill on site	
1 Bus	<i>Fern sprouts - "Fiddleheads" blanched</i>			

1 Bus	<i>Baby carrots - washed</i>				162.5
8 Qt ???	Pesto Dip	U of P		Terracotta pots - small mass	
8 Qt ????	Roast Red Pepper Dip	U of P		same: seal with polyuretane	
		U of P		same: seal with polyuretane	
15 Lbs	Roasted Assorted Nuts - bought in on terracotta saucers on all the cocktail seating tables				
	Continuing Lunch Buffet				
	Cannelini Bean & Watercress Soup: Chilled <i>i'd work with a vichyssoise type base here</i> <i>give me some watercress puree to swirl in repeatedly</i>		15 gal	serve in old fashioned plas tumbler	1980
600 servings	Bacon, Butter Lettuce, Baby Garpe Tomatoes <i>butter lettuce - washed and leaved/ NOT broken</i> <i>grape tomatoes - washed & back in pints</i> <i>bacon - for warming in hot box</i> <i>shards of sour dough french bread</i> <i>mustard white wine vinagrette with shallot</i> <i>keep parts separate</i> <i>we will dress before put out</i>		hot box grill on site		
400 slice potential return unused	Stuffed Focaccia Bread with Pesto Mozzarella <i>Fresh rosemary for garnish</i> <i>Fresh Oregano for garnish</i>		warm in hot box		
Quant??	Farfalle with olive, tomatoes, garlic Salad with pitted kalamata olives chopped fresh tomato garlic blasamic, whole grain mustard Regianno Cheese Curls -- add on site				
Quant???	Baby Green / Mesclun Salad with Poached Pear, Caramelized Cashews and ROQUEFORT --- not Blueue, please Champagne Vinaigrette Give us a whle roquefort to display . . . Poched pears - maybe singed/rghilled a bit??? Mesclun - lots - I'll keep cold for Sunday carmelizefd cashews				
250 breasts	Sliced Sherry Mustrard Chicken - julienne salad with roasted corn, black beans, and frisee <i>chick breast par roasted at kit tand finish at site</i>				

will keep under cooler for for return			
bus?	<i>roasted corn</i>		
bus?	<i>black beans</i>		
bus?	<i>frisee</i>		
1/2 bus?	<i>begian endive sliced</i>		
1/2 bus?	<i>begian endive whole leaves for garnish</i>		
??	<i>dressing??????????????</i>		
500 slices	Marinated Grilled Portobello mushrooms - sliced for pickup		U of P
say 8 per mush	<i>send marinated and grill whole on site</i>		
50 filet ???	Sliced Roasted THINLY SLICED(plastic fork only)		
10 as back	Filet Beef- rare		
	<i>pre-cook med rare</i>		
	<i>just finish at site - to get juice going onl;y!!</i>		
2 x 10 qts??	Sauce Raifoirt or ??????????????		
Box	Fresh tarragon - garnish		
40 baguettes	Sourdough French Breads		
	Must be sour dough -- source??		
15 lbs	Butter - SWEET!!!!!!!		
500 servings say	Traditional country strawberry BISCUIT short cakes	None - only here	
how many?	<i>how about sheet pans of biscuit mix with heavy cream added</i>		
	<i>then we cut out rouonds and triangles on site</i>		
	<i>round cookie cutters</i>		
how many?	<i>strawberries - small washed and whole garnish and fill</i>		
how many?	<i>strawberries - pre sliced as base NOT TO DO ON SITE - out of manpower</i>		
how many?	<i>whipped cream with powdered sugar - to hold under stress</i>		
500	<i>mint leaves as accent</i>		
	<i>assemble on site</i>		
500	Miniature Lemon Curd Tarts with candied Violet	Source: Diane's La Patisserie	
		call NOW	
500 pcs	Shortbread	BUY IN	
PLUS Back Up			
500 pcs	Biscotti	BUY IN	
can always come back			

15 gal	Lemon ade		Samovar	
12 salts	Ice Tea Brewed - lightly sugared and add some herbal tea into mixture		Samovar	
10 packets	Coffee			
10 packets	DecaF			