



Picnic

Curbside Catering
Recipes



WAYPOINT



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turning insights into fresh ideas in foodservice

APPETIZER

Sauced Up Oven Roasted Wings Appetizer Kit



Sauced Up Oven Roasted Wings Appetizer Kit



DIRECTIONS:



APPETIZER

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	2 oz.	Hidden Valley® Ranch Dressing	.66	85505HVR	
Ventura Foods®	2 oz.	Hidden Valley® Golden Honey Mustard	.68	85654HVR	
Ventura Foods®	2 oz.	Smokehouse 220® Honey Bourbon BBQ Sauce	.16	20779-SMH	
	pinch	Crushed Red Pepper Flakes	.10		
Ventura Foods®	2 ½ Tbsp.	Sauce Craft™ Gochujang Korean Pepper Sauce	.32	22778-SCR	
Conagra® Foodservice	1 ½ Tbsp.	Hunt's® Tomato Ketchup	.06	2700038251	
Keurig Dr. Pepper®	½ tsp.	RealLime® Juice	.01	14800582086	
Land O Lakes®	4 oz.	Extra Melt® Yellow Cheese Sauce	.72	39002	
Cholula®	2 Tbsp.	Red Hot Sauce	.42	WX3805	
Tyson® Foods	20 each	Tyson Red Label® NAE Fully Cooked Oven Roasted Jumbo Wing	10.00	10383180928	

Directions for the Operator:

1. Place the first 9 ingredients into individual portion containers and label.
2. Portion frozen chicken wings in a sealed container or bag.
3. To serve, place all ingredients into the packaging and send with below instructions.
4. (As an added sale, offer a 6-pack of your favorite beer)

Directions for the Consumer:

1. Preheat oven to 375°.
2. In a single layer, place frozen chicken wings on a non-stick pan and bake for 15-17 minutes, until minimum internal temperature reaches 145°.
3. While the chicken is baking, complete the following steps: Open the BBQ sauce and sprinkle the red pepper flakes on top.
4. Open the gochujang sauce and mix in the ketchup and lime juice.
5. Heat the cheese sauce in a microwave on low for 30 seconds, or until warm. Remove and mix in hot sauce.
6. Place cooked wings on a serving patter with the 5 dipping sauces.

Serves 4 – Family Meal Kit, Appetizer

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$36.00
Ingredient Cost \$	\$13.13
Food Cost %	36%
Gross Profit \$	\$22.87

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Miguel Palmieri

APPETIZER

Party Pack - Buffalo Gorgonzola Chicken Dip with Cherry Sweet & Sour Spiked Punch



Party Pack - Buffalo Gorgonzola Chicken Dip with Cherry Sweet & Sour Spiked Punch



DIRECTIONS:

APPETIZER

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	4 oz.	Extra Melt® Shredded White Cheese	.88	40014	
Land O Lakes®	4 oz.	Extra Melt® With Jalapeño, Shredded	.76	48242	
Keurig Dr Pepper®	3 oz.	Clamato® Juice	.21	14800511345	
Cholula®	1 oz.	Original Hot Sauce	.21	WX3805	
BelGioioso®	2 oz.	Gorgonzola Crumbles	.46	86460	
Tyson Foods®	8 oz.	Tyson® FC Ready To Pull Chicken Meat , Shredded	1.30	10255570928	
Tyson Foods®	1 lb.	Mexican Original® Pre Fried Chips	1.25	10077360621	
Dole® Foodservice	12 oz.	Pineapple Juice	.48	00808	
Keurig Dr Pepper®	12 oz.	Mr & Mrs T® Sweet and Sour Mix	1.08	70655912300	
	7 oz.	Vodka	1.40		
Keurig Dr Pepper®	1 oz.	Rose's® Grenadine	.11	16600000760	
Dole® Foodservice	2 oz.	IQF Sweet Dark Cherries	.40	13711	
	2 oz.	Fresh Orange Slices Cut in ½	.30		

For the dip:

1. In a sauce pan under low heat add, shredded cheeses, Clamato® juice and red hot sauce, heat until cheese is melted into a smooth texture.
2. Add gorgonzola crumbles and chicken.
3. Stir until chicken is completely coated with the cheese mixture.
4. Package 1 lb. of tortilla chips and dip for transport.

For the punch:

1. Add vodka, grenadine, stir well, add cherries.
2. Garnish with orange slices.

Serves 4-6, Party Pack Appetizer & Beverage

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$27.95
Ingredient Cost \$	\$8.84
Food Cost %	31%
Gross Profit \$	\$19.11

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Denis Picard

APPETIZER

Poolside Peach Tea Cocktail & Strawberry Mango Salsa with Chips Appetizer & Beverage Kit



Poolside Peach Tea Cocktail & Strawberry Mango Salsa w/Chips – Appetizer & Beverage Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Shortening	.25	40013	
Tyson® Foods	8 oz.	Mexican Original® Quartered White Corn Tortilla Chips	.52	10076500621	
Tetley Harris®	24 oz.	Black Iced Tea	.03	1115605121	
Nielsen-Massey®	1 tsp.	Lemon Extract	.04	85016	
Keurig Dr Pepper®	1 oz.	Rose's® Simple Syrup	.11	10120455	
	6 oz.	Whiskey	3.12		
	6 oz.	Peach Schnapps	2.16		
Dole® Foodservice	2 cups	Peach Slices	1.92	26111	
	4 sprigs	Mint Leaf	.42		
Dole® Foodservice	2 cups	Sliced Strawberries, Diced	2.08	17930	
Dole® Foodservice	2 cups	Diced Mango	2.40	10550	
Conagra® Foodservice	½ cup	Rosarita® Green Chiles	.52	4430010765	
	½ cup	Red Onion	.18		
Keurig Dr Pepper®	¼ cup	RealLime® Juice	.27	14800582086	
	¼ cup	Cilantro	.02		

Directions for the Operator:

1. Preheat the fryer to 350°.
2. Fry the tortilla chips until golden brown and crispy.
3. Brew the iced tea according to the package instructions.
4. Package all ingredients into separate containers.

Directions for the Consumer:

1. Peach Tea Cocktail: In a large pitcher, stir together the iced tea, lemon extract, simple syrup, whiskey, and peach schnapps.
2. Add ice and peach slices before serving. Garnish with mint.

Strawberry Mango Salsa:

1. Dice the strawberries into small chunks and mix with the mango chunks and green chilies.
2. Small dice the red onion and add it to the fruit mixture.
3. Pour in the RealLime® juice and stir to distribute evenly throughout the salsa.
4. Rough chop the cilantro and add it to the salsa before serving. Serve with tortilla chips.

Serves 4, Meal Kit, Appetizer & Beverage

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$29.95
Ingredient Cost \$	\$14.04
Food Cost %	47%
Gross Profit \$	\$15.91

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

SALAD

Chicken Nicoise Salad With White Balsamic Yogurt Dressing Salad Kit



Tyson
FOODSERVICE

Chobani

Marie's



Farmer-Owned
LAND O LAKES
FOODSERVICE



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Chicken Nicoise Salad With White Balsamic Yogurt Dressing Salad Kit



DIRECTIONS:



SALAD

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	8 oz.	Tyson® NAE Pulled Chicken Reverse Blend	1.68	10255600928	
	4 oz.	Grape Tomatoes, Halved	1.20		
	8 oz.	Potato Slices, Cooked	.16		
	4 oz.	Green Beans, Blanched	.44		
Chobani®	¾ cup	Plain Yogurt 0% Flexible Bag	.84	23	
Ventura Foods®	1 cup & 1 cup	Marie's® White Balsamic Shallot Vinaigrette, Divided	3.20	21555MRE	
	12 oz.	Iceberg lettuce, Chopped Mixed with Baby Spinach	.40		
	4 each	Hard Boiled Egg, Quartered	.64		
Musco® Family Olives	2 cups	Whole Black Olives	1.20	44103	
	4 oz.	Red Onion, Sliced in Rounds	.08		
	8 each	Anchovies (Optional)	.20		
Flowers Bakeries®	4 each	European Bakers® Golden Dinner Rolls	.48	10500160	
Land O Lakes®	¼ cup	Herb and Garlic Spread	.20	15948	

1. Place the chicken, grape tomatoes, potatoes and green beans in separate containers and marinate each with 1 Tbsp. dressing.
2. In a bowl, combine the yogurt with the remaining ¼ cup of balsamic vinaigrette dressing. Whisk well. Set aside.
3. Place mixed iceberg and baby spinach on the bottom of the container.
4. Top decoratively with chicken, eggs, marinated tomatoes, marinated potatoes, marinated green beans, black olives, red onions and optional anchovies.
5. Serve with yogurt dressing on the side and a warm dinner roll with the herb and garlic spread packaged separately.

Serves 4, Entrée Salad

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$38.90
Ingredient Cost \$	\$10.72
Food Cost %	27%
Gross Profit \$	\$28.18

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Liz Ziegler

SALAD

Chicken Tortellini Salad Salad Kit



Chicken Tortellini Salad Kit



DIRECTIONS:



SALAD

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	1 ½ lbs.	Tyson Red Label® NAE Fully Cooked Select Cut Small Grilled Chicken Breast Strips	4.32	10383540928	
Ajinomoto® Foods	12 oz.	Bernardi® Garden Trio Salad Pack Tortellini	2.52	74857	
Ventura Foods®	2 oz.	Classic Gourmet® Extra Heavy Real Mayonnaise	.20	19487GCS	
Chobani®	1 each	Honey Greek Yogurt 3.25%, 5.3 oz.	1.32	908	
Conagra® Foodservice	2 oz.	Gulden's® Country Style Mustard	.02	6414487340	
	8 oz.	Fresh Mixed Salad Greens	.30		
	1 lb.	Cherry Tomatoes	2.00		
Flowers Bakeries®	4 each	European Bakers® Golden Dinner Roll	.48	10500160	
Ventura Foods®	8 each	SunGlow® European Style Whipped Butter Blend	.24	16836SNG	

Direction for the Operator:

1. Thaw the chicken and tortellini under refrigeration.
2. Place all items into individual packaging and place into a serving container with the below instructions.

Directions for the Consumer:

1. Pre-heat oven to 375°.
2. Bring a pot of water to a boil.
3. Drop the tortellini into the water and turn off the heat. Allow the tortellini to stay in the water for 5 minutes stirring gently to make sure the pasta does not stick to each other or the bottom of the pot.
4. Drain the hot water and place ice and cold water on the pasta to cool completely, then drain and set aside.
5. Wrap the rolls in foil, and bake in the oven for 10 minutes.
6. To make the dressing, blend together the mayonnaise, yogurt and mustard.
7. Toss the chicken and tortellini in the dressing and remove. Reserve the leftover dressing as a side to pour on the salad if desired.
8. Place the lettuce in a bowl, followed by the tortellini, chicken and tomatoes. Serve with the warm rolls, butter and a side of dressing.

Serves 4, Family Style – Entrée Salad, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$28.00
Ingredient Cost \$	\$11.40
Food Cost %	41%
Gross Profit \$	\$16.60

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Miguel Palmieri

ENTRÉE

The Big Texan Meal Kit



The Big Texan Meal Kit



DIRECTIONS:

ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	12 oz.	Tyson® All Beef Taco Meat, Defrosted	4.20	11020820928	
Penobscot McCrum®	12 oz.	Farm Fry Style Potato Wedges	.60	02004	
Conagra® Foodservice	4 oz.	RO*TEL® Diced Tomatoes w/ Green Chilies	.52	6414428243	
Chobani®	4 oz.	Greek Yogurt Plain 0%	.64	023	
Cholula®	4 oz.	Original Red Hot Sauce	.84	WX3805	
Conagra® Foodservice	2 oz.	Rosarita® Green Chilies Diced	.26	4430010765	
Ventura Foods®	4 pcs.	SunGlow® European Style Whipped Butter Blend	.12	16836-SNG	
Flowers Bakeries®	4 pcs.	European Bakers® Burger Bun	1.56	40014750	
Land O Lakes®	8 oz.	Extra Melt® With Jalapeños	1.52	48242	
Savor® Imports	4 oz.	Crispy Fried Onions	1.24	705170	

Directions for the Operator:

1. Measure out and package each ingredient separately and place in bag for transport. Store in the cooler.

Directions for the Consumer:

1. Preheat oven to 400°.
2. Place the taco meat and RO*TEL® in a sauce pan and heat over medium heat for 4-6 minutes. Stir as needed.
3. Bake the potato wedges for 16-20 minutes, until crisp.
4. Mix together the yogurt, hot sauce, and diced green chilies to make a Texas cream. Reserve for topping on the entrée.
5. Butter the top and bottom of the burger buns and heat in a sauté pan. Reserve.
6. Shred the cheese and reserve.
7. Place the bottom bun on a plate and top with 4 ounces or a quarter of the meat mixture.
8. Place a one ounce dollop of the Texas cream on top, garnish with 1 ounce of shredded jalapeño cheese, finish with a sprinkle of crispy onions. Place the top bun on top.
9. Place the potato wedges on a plate and top with shredded jalapeño cheese, a dollop of Texas cream, and finish with a sprinkle of crispy onions.

Serves 4, Entrée & Side Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$32.99
Ingredient Cost \$	\$11.50
Food Cost %	35%
Gross Profit \$	\$21.49

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Brian Zweigle

ENTRÉE

Grilled Tropic Apple Glazed Ribs Meal Kit



Grilled Tropic Apple Glazed Ribs Meal Kit



DIRECTIONS:

ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Keurig Dr Pepper®	8 oz.	Mott's® Natural Apple Sauce	.64	10029844	
Tyson® Foods	2.7 lb.	Hillshire Farm® Black Oak™ Seasoned St. Louis Style Ribs	16.00	10299644404	
Keurig Dr Pepper®	2 oz.	ReaLemon® Juice	.12	58230	
	1 oz.	Jalapeño, Fresh Minced	.12		
	1 tsp.	Cilantro, Fresh Chopped	.06		
	¼ cup	Rice Wine Vinegar	.10		
	4 oz.	Mango, Diced	.40		
	1 Tbsp.	Jerk Seasoning	.08		
	¼ cup	Red Onion	.12		
Ventura Foods®	2 oz.	Citation® Canola Salad Oil	.20	40024CTA	
	1 tsp.	Garlic, Minced	.06		

1. Prepare ribs according to package instructions.
2. In heavy bottomed pot over medium high heat add oil, onion, garlic and jalapeño.
3. Stir well and cook until onions are lightly caramelized.
4. Add jerk seasoning and stir, then add soy sauce, mango, lemon juice, apple sauce, and rice wine vinegar.
5. Stir well and bring to simmer, reduce heat and cook for 10 minutes.
6. Brush prepared ribs on both sides with sauce. Let marinate for 30 minutes.
7. Charbroil sauced ribs for 5-6 minutes each side, brush with extra glaze.

Serves 4, Family Style – Entrée, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$49.95
Ingredient Cost \$	\$17.90
Food Cost %	36%
Gross Profit \$	\$32.05

*Approximate ingredient costs & gross profit

Recipe Created by:
Waypoint

ENTRÉE

Buffalo And Bleu Sliders Meal Kit



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Buffalo And Bleu Sliders Meal Kit



DIRECTIONS:



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ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	1 ¼ cups	Sauce Craft™ Buffalo Sauce	.80	22772SCR	
Ventura Foods®	3 Tbsp.	SunGlow® European Blend	.09	16842SNG	
Tyson® Foods	2 lbs.	Pulled Chicken, Thawed	6.24	10244750928	
	2 stalks	Celery	.12		
Land O Lakes®	1 ½ cups	Extra Melt® White Cheese Sauce	2.52	39050	
BelGioioso®	¼ cup	Bleu Cheese	.42	82210	
Flowers Bakeries®	16 each	European Bakers® Dinner Roll	1.92	10500160	
Land O Lakes®	¼ cup	Garlic and Herb Spread	.30	15948	

Directions for Operator:

1. Package the chicken, buffalo sauce, extra melt, bleu cheese, SunGlow®, garlic and herb spread, and celery separately.
2. Keep the buns connected in a sheet and wrap in plastic wrap.

Directions for Consumer:

1. Preheat the oven to 350°.
2. Start by warming the buffalo sauce and SunGlow® in a sauce pan together. Stir to combine.
3. Add the chicken to the buffalo sauce and heat until warmed.
4. Dice the celery and stir into the chicken mixture. Set aside.
5. In a separate sauce pan combine the Extra Melt® and bleu cheese. Heat until bleu cheese is melted. Set aside.
6. Keep the buns connected in their sheet and slice them horizontally to create two halves.
7. Assemble the sliders by spreading the chicken mixture even across the bottom half of the buns. Top with bleu cheese sauce and close the sandwich with the top half of the buns.
8. Brush the tops with the garlic and herb butter and transfer to a sheet pan.
9. Cover with foil and bake for 10 minutes. Uncover and bake for an additional 5 minutes or until the tops of the buns are toasted. Cut or pull apart to serve.

Serves 6-8, Meal Kit, Entrée

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$29.95
Ingredient Cost \$	\$12.41
Food Cost %	41%
Gross Profit \$	\$17.54

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

ENTRÉE

Spicy BBQ Chicken Sandwich with Pineapple Slaw Meal Kit



Spicy BBQ Chicken Sandwich with Pineapple Slaw Meal Kit



DIRECTIONS:

ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	1 cup	Smokehouse 220® Sweet and Spicy BBQ Sauce	.56	20777-SMH	
Tyson® Foods	1 lbs.	Tyson Red Label® NAE Pulled Chicken, Thawed	3.12	10483090928	
	1 cup	Green Cabbage, Thinly Sliced	.03		
	1 cup	Red Cabbage, Thinly Sliced	.03		
	½ cup	Carrots, Grated	.04		
Dole® Foodservice	½ cup	Pineapple Cubes, Thawed	.48	100-71202-28317-8	
Ventura Foods®	¼ cup	Marie's® White Balsamic Shallot Vinaigrette	.40	21555MRE	
Flowers Bakeries®		European Bakers® Brioche Bun	1.56	10588020	
Land O Lakes®	1 oz.	Clarified Butter, Melted	.19	15004	
Land O Lakes®	2.5 oz.	Extra Melt® Jalapeño Loaf, Thinly Sliced	.48	48242	
Conagra® Foodservice	½ cup	Rosarita® Sliced Jalapeños	.36	2700052785	
Savor® Imports	1 cup	Crispy Fried Onions	.31	705170	
Keurig Dr Pepper®	6 each	IBC® Root Beer	2.48	10087190	

1. Heat a skillet on medium high heat.
2. Heat the BBQ sauce in a medium sauce pan and bring to a simmer.
3. Add in the chicken and stir to combine. Cook for 5 minutes or until heated through. Set aside.
4. In a bowl, mix together the cabbage, carrots, and pineapple. Toss with the dressing and set aside.
5. Brush the buns with the clarified butter and toast them on the skillet for 1 minute or until golden brown.
6. To assemble the sandwich, divide the sauced chicken into 4 equal portions and top each bottom bun.
7. Top the chicken with a slice of cheese, jalapeños, the cabbage slaw and add the onions last.
8. Close with the top bun and serve immediately.

Serves 4, Entrée Sandwich

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$24.95
Ingredient Cost \$	\$10.04
Food Cost %	40%
Gross Profit \$	\$14.91

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

ENTRÉE

Turkey Meatball Banh Mi With Sesame Slaw Meal Kit



Chobani

Hidden Valley



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Turkey Meatball Banh Mi With Sesame Slaw Meal Kit



DIRECTIONS:

ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Butterball®	16 each	Precooked Turkey Meatballs .5 oz	1.28	2265582907	
Ventura Foods®	¾ cup	Sauce Craft™ Garlic Parmesan Sauce	.52	22774SCR	
Chobani®	¼ cup	Plain Greek Yogurt 5%	.36	43	
	3 cup	Broccoli Slaw	5.96		
	4 tsp. of each	Cilantro and Mint, Chopped Fine	.16		
	4 tsp.	Sunflower Seeds	.12		
Ventura Foods®	¾ cup	Hidden Valley® Sesame Asian Vinaigrette	1.60	85656HVR	
Flowers Bakeries®	4 each	European Bakers® 6" Hearth Baked White Hoagie, Hinge Sliced	1.56	40083100	
	2 oz. of each	Carrots and Cucumbers, Julienne	.24		
Conagra® Foodservice	2 oz.	Rosarita® Jalapeño Peppers, Sliced	.20	2700052785	
Savor Imports®	4 oz.	Pickled Red Onion	1.00	710501	
Ventura Foods®	¾ cup	Sauce Craft™ Sweet Chili Sauce	.52	22777SCR	

1. Preheat oven to 350°.
2. Place meatballs in an oven-safe container and bake covered for about 15-20 minutes until internal temperature reaches 165°.
3. Combine the garlic parmesan sauce with the yogurt, mix well, set aside.
4. For the slaw: in a bowl, combine the broccoli slaw with the chopped cilantro, mint and sunflower seeds.
5. Pour the Asian vinaigrette into the slaw mix and combine so all is coated. Season with salt and black pepper to taste. Set aside chilled.
6. For the sandwich: toast the hoagie on a flattop or in the oven until lightly crisp.
7. Smear inside of both sides of the bun with the garlic parmesan yogurt sauce.
8. Place the meatballs in the hoagie and top with the cucumbers, carrots, jalapeños, cilantro and pickled red onions on top.
9. Drizzle the sweet chili sauce over the top of the vegetables and serve with a side of the slaw.

Serves 4, Entrée & Side

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$37.00
Ingredient Cost \$	\$13.52
Food Cost %	37%
Gross Profit \$	\$23.48

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Liz Ziegler

ENTRÉE

Chicken Quinoa Avocado Wrap Meal Kit



Chicken Quinoa Avocado Wrap Meal Kit



DIRECTIONS:



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ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	12 oz.	Tyson Red Label® NAE FC Select Cut Large Cut Grilled Ingredient Chicken Breast Strips	2.88	10383550928	
Cholula®	4 oz.	Original Red Hot Sauce	.84	WX3805	
	8 oz.	Tricolor Quinoa	1.44		
NORPAC®	4 oz.	Flav-R-Pac® Southwest Blend (corn, black beans, poblano peppers, red peppers and onion)	.36	3820	
	4 oz.	Avocado, Sliced	1.08		
Tyson® Foods	4 each	Mexican Original® Honey Wheat Wrap 12"	1.24	10078240621	
	4 oz.	Fresh Shredded Cabbage & Carrot	.80		
	4 oz.	Fresh Spinach	.80		

1. Sear the chicken leg meat with the hot sauce and set aside to cool in refrigerator.
 2. Cook off quinoa to package directions, season with salt and pepper to taste and set aside to cool in the refrigerator.
 3. Cook the corn and black bean mix to package directions and set aside to cool in the refrigerator.
 4. To serve, lay down a wrap flat on a cutting board.
 5. Line the center of the tortilla with the fresh spinach.
 6. Create a line of chicken meat in the center.
 7. Next to the chicken a line of quinoa.
 8. Next to the quinoa a line of corn and black bean mix.
 9. Next to the corn a line of avocado slices.
 10. Next to the avocado a line of cabbage and carrot.
 11. Roll up burrito style. Place picks and cut in half.
- Serves 4, Entrée**

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$35.99
Ingredient Cost \$	\$9.44
Food Cost %	26%
Gross Profit \$	\$26.55

*Approximate ingredient costs & gross profit

Recipe Created by:
Waypoint

ENTRÉE

Chick-in-Biscuit Kids Meal



DESSERT

Grilled Angel Food Cake With Honey Sriracha Strawberries And Vanilla Whipped Cream Dessert Kit



Grilled Angel Food Cake With Honey Sriracha Strawberries And Vanilla Whipped Cream Dessert Kit

DIRECTIONS:

DESSERT

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra® Foodservice	1 ½ cups	J. Hungerford Smith® Strawberry Topping	1.68	2700011800	
Ventura Foods®	3 tsp.	Sauce Craft™ Honey Sriracha Sauce	.06		
Chobani®	½ cup	Plain Yogurt 5%	.72	43	
Anchor™ Food Professionals	1 cup	Chef's Heavy Cream	1.12		
Nielsen-Massey®	2 tsp.	Pure Vanilla Extract	.86	71032	
Ventura Foods®	6 Tbsp.	SunGlow® European Butter Blend	.27	16842-SNG	
Sara Lee Frozen Bakery®	½ cake	Sara Lee® Angel Food Cake, Cut in Half	2.55	7529	
	4 Tbsp.	Chocolate Chips, Mini	.34		

Directions for Operator:

1. Portion the strawberry topping and honey sriracha sauce in separate containers.
2. Portion the yogurt, cream, vanilla, SunGlow® and chocolate chips in separate packages.
3. Package only half of the angel food cake.

Directions for the Consumer:

1. In a small bowl, combine the strawberry topping and 2 tsp. of honey sriracha sauce. (Add more sriracha sauce as desired) Mix to combine. Set aside.
2. In a mixing bowl add the heavy cream. Using a hand mixer or whisk, whip the cream until stiff peaks. Fold in the yogurt and vanilla. Set aside chilled.
3. Cut six even slices of the angel food cake.
4. Place a skillet over medium-high heat.
5. When hot, add 1 Tbsp. of the SunGlow® and cook the cake in the pan. Cook until golden, flip over and cook on other side. Take out of the pan and continue with the remaining SunGlow and cake.
6. To serve, place a piece of cake on each plate, golden side up.
7. Top with the strawberry topping, a dollop of vanilla cream and a sprinkling of chocolate chips.

Serves 6, Family Style, Dessert, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$25.95
Ingredient Cost \$	\$7.60
Food Cost %	29%
Gross Profit \$	\$18.35



Recipe Created by:

Chef Liz Ziegler

*Approximate ingredient costs & gross profit

DESSERT

Black Forest Fudge Cake Dessert Kit



Chobani



culinary connection
turning insights into fresh ideas in foodservice



Black Forest Fudge Cake Dessert Kit

DIRECTIONS:

DESSERT

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Keurig Dr Pepper®	¼ cup	Rose's® Grenadine	.22	10002621	
	¼ cup	Chocolate Sauce	.18		
Dole® Foodservice	¼ cup	Cherries, Thawed and Chopped	.40	13711	
Chobani®	¼ cup	Plain Greek Yogurt 5%	.50	43	
Anchor™ Food Professionals	¼ cup	Chef's Heavy Cream	.28	113726	
Nielsen-Massey®	½ tsp.	Vanilla Extract	.21	71099	
Sara Lee® Frozen Bakery	2 each	Bistro Collection® Chocolate Fudge Cake, Thawed	4.08	8952	

1. Preheat the oven to 350°.
2. In a small bowl, combine grenadine, chocolate sauce, and cherries. Stir to combine and set aside.
3. In a stand mixer, whisk together yogurt, heavy cream and vanilla extract until stiff peaks are formed.
4. Package the whipped cream and chocolate sauce in separate containers to be added right before serving.
5. Bake the cakes for 10 minutes or until heated through and the fudge in the middle is melted.

Serves 2, Dessert

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$14.95
Ingredient Cost \$	\$5.87
Food Cost %	39%
Gross Profit \$	\$9.08

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

BEVERAGE

Tropical Michelada Beverage Kit



Tropical Michelada Beverage Kit



DIRECTIONS:

BEVERAGE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1Tbsp.	Chili Lime Seasoning	.03		
	5 each	Lime Wedges	.09		
Keurig Dr Pepper®	6 oz.	Clamato®	.43	014800516470	
Dole® Foodservice	1 each	Pineapple Juice 6 oz.	.36	00914	
Savor® Imports	2 dashes	Soy Sauce	.03		
Cholula®	2 tsp.	Original Hot Sauce	.07	WX3805	
	12 oz.	Mexican Style Beer	1.10		
Dole® Foodservice	4 each	Pineapple Fancy Chunks in Juice	.24	00468	

Directions for Operator:

1. Separately package the chili lime seasoning, lime wedges, Clamato®, pineapple juice, soy sauce, hot sauce and beer.

Directions for the Consumer:

1. Place the chili lime seasoning in a shallow dish.
2. Rub the rims of two glasses with a lime wedge.
3. Dip the glasses to rim with seasoning.
4. Fill the glasses with ice, set aside.
5. In a cocktail shaker or mixing cup, add the Clamato®, pineapple juice, soy sauce and hot sauce.
6. Shake or mix and divide between two glasses.
7. Fill the glasses with chilled beer.
8. Squeeze a lime wedge into each glass.
9. Dip two lime wedges into the chili lime seasoning and skewer each one with two pineapple chunks and lay each skewer on top of each drink.

Serves 2 - Adult Beverage Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$6.95
Ingredient Cost \$	\$2.35
Food Cost %	34%
Gross Profit \$	\$4.60

Recipe Created by:
Chef Liz Ziegler

*Approximate ingredient costs & gross profit



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