



# Mediterranean Sliders

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

2 teaspoons EVOO #587291  
1 small red onion finely diced #907425  
1 cup chopped baby spinach #260811  
2 cloves garlic minced #848051  
1 pound Roma meatball mix #208884  
¼ cup chopped roasted red pepper #9452056  
¼ cup crumbled feta #361663  
1 teaspoon fresh dill #8555534  
1 teaspoon fresh oregano #8555534  
¾ teaspoon salt #104752  
½ teaspoon black pepper #615818  
8 slider buns #470697

## DIRECTIONS


In a large sauté pan, over medium heat, add 1 teaspoon EVOO. Add in red onion, sauté about 1 minute to begin to soften the onions. Mix the chopped spinach. Stir occasionally to soften the spinach about 1 minute. Add the garlic and sauté about 30 seconds to blend flavors, remove from heat and cool. In a large bowl, combine the meatball mix, roasted red peppers, feta cheese, dill, oregano, salt, black pepper, and red onion mixture. Form the mix into 2-ounce sliders. Sauté over medium heat until 155 degrees.

Garnish with Tzatziki, baby spinach, sliced tomatoes, cucumbers and feta cheese.





# Mediterranean Sliders

DATE		COST DISTRIBUTION 
DISH NAME	Mediterranean Sliders	
EST. SALE PPRICE	\$ 34.99	
TOTAL COST	\$ 12.07	
COST MARGIN	% 34.50	
NET PROFIT	\$ 22.92	

ALLERGIES

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
meatball meat	1lb	\$ 0.66	\$ 5.31
olive oil	1tb	\$ 0.29	\$ 2.61
slider rolls	8	\$ 0.38	\$ 3.03
TOTAL			\$ 10.95
SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
chopped spinach	2oz	\$ 0.31	\$ 0.31
clove garlic	2tb	\$ 0.10	\$ 0.10
red onion	1	\$ 0.37	\$ 0.37
feta	4oz	\$ 0.75	\$ 0.74
oregeno	1tsp	\$ 0.04	\$ 0.04
salt	1tsp	\$ 0.01	\$ 0.01
pepper	t1tsp	.02	\$ 0.02
TOTAL			\$ 12.07



# SPICY ARRABBIATA SAUCE

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

9 Tablespoons Piancone extra virgin olive oil #587291  
6 – 8 teaspoons Roma crushed red pepper flakes #615900  
3 Peak yellow onions finely diced #907426  
18 cloves Peak garlic cloved minced #275595  
1 #10 can of Piaccone Italian Peeled tomatoes #9104055  
1 ½ cups packed peak fresh basil leaves, torn #855571  
3 teaspoons kosher salt #104752  
1 ½ teaspoons freshly – cracked black pepper #615874

## DIRECTIONS

Heat olive oil in large sauce pan over medium heat. Add crushed red pepper flakes and diced onion and sauté for 2 minutes, stirring occasionally. Add garlic and sauté for 2 more minutes or until fragrant. Add the tomatoes and stir to combine

Continu cooking the sauce, breaking up the tomatoes with a wooden spoon as you go, until the sauce reaches a low simmer. Reduce the heat to medium to maintain a steady simmer. Then let the sauce cook uncovered for 20 – 25 minutes, stirring occasionally, until it has thickened. Stir in basil, salt and pepper. Then taste the sauce and season more if needed





# SPICY ARRABBIATA SAUCE

DATE

DISH NAME

Spicy Arrabbiata Sauce

EST. SALE PPRICE

\$82.99

TOTAL COST

\$30.27

COST MARGIN

%36.47

NET PROFIT

\$52.72

COST DISTRIBUTION

0%

58%

42%

ALLERGIES

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
pasta sprial	3lb	\$ 6.16	\$ 18.50
olive oil	9tb	\$ 0.29	\$ 2.61
crushed red pepper	7tb	\$ 0.08	\$ 0.54
TOTAL			\$ 21.65
SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
crushed tomato	1 cn		\$ 6.33
clove garlic	18	\$ 0.73	\$ 0.73
basil leaves	half lb	\$ 7.00	\$ 7.00
onion yellow	3	\$ 1.50	\$ 1.50
TOTAL			\$ 30.27



# Birria Ravioli

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

6 Quesebirria ravioli #970605  
5 ounces Birria base #176490  
2 ounces water  
1 ounce cream #632743  
Juice of a ¼ lime #854419  
Heat ravioli in boiling water for 3 minutes toss in Birria sauce  
and plate the garnish

Garnish  
Lime zest #854419  
Cotija cheese #651725  
Chopped Cilantro # 907446







# Birria Ravioli

DATE		COST DISTRIBUTION
DISH NAME	Birria Ravioli	
EST. SALE PPRICE	\$ 25.99	
TOTAL COST	\$ 8.64	
COST MARGIN	% 33.24	
NET PROFIT	\$ 17.35	

0%

53%

47%

ALLERGIES
Dairy

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
ravioli queso	6	\$ 1.06	\$ 6.36
birra base sauce	5oz	\$ 0.21	\$ 1.09
cream	1oz	\$ 0.22	\$ 0.22
TOTAL			\$ 7.67

SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
lime	quarter	\$ 0.06	\$ 0.06
lime zest	half	\$ 0.06	\$ 0.06
cilantro chooped		\$ 0.25	\$ 0.25
cojito cheese	2oz	\$ 0.60	\$ 0.60
TOTAL			\$ 8.64



# Shrimp and Grits

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

6 ounces PFG Cheddar Grits #629421  
1 ounce shredded sharp cheddar cheese #010860  
5 each Bay Winds 16/20 shrimp, peeled and deveined #421091  
1 slices bacon, chopped #649707  
1 teaspoons lemon juice #361379  
1 tablespoons chopped parsley #484832  
1 teaspoon  
1 teaspoon minced garlic #848047

## Directions:

Heat Cheddar and Grits in pan until heated thru. Rinse PFG Bay Winds Shrimp and pat dry.  
Fry the bacon in a large skillet until browned; drained well.  
In grease, add shrimp. Cook until shrimp turns pink. Add lemon juice, chopped bacon, parsley, scallions and garlic. Sauté for 3 minutes.  
Spoon grits into serving bowl.  
Add shrimp mixture and mix well. Serve immediately.

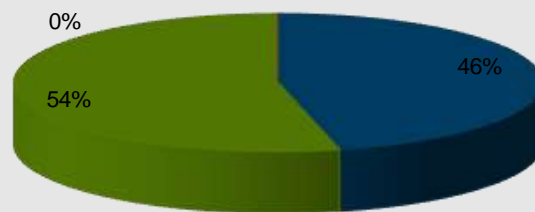




# Shrimp and Grits

DATE	
DISH NAME	SHRIMP AND GRITS
EST. SALE PPRICE	\$ 68.99
TOTAL COST	\$ 26.05
COST MARGIN	% 37.76
NET PROFIT	\$ 42.94

COST DISTRIBUTION



## PRIMARY INGREDIENTS

Product Name	Qty.	Cost (per unit)	Total Cost
GRITS	5LB	\$ 13.50	\$ 13.50
SHRIMP	1PB	\$ 7.00	\$ 7.00
BACON	6 SLICES	\$ 0.32	\$ 1.92
TOTAL			\$ 22.42

## SECONDARY INGREDIENTS

Product Name	Qty Each	Cost \$	Total Cost
BUTTER	3 TB	\$ 0.30	\$ 0.30
LEMON JUICE	1 OZ	\$ 0.10	\$ 0.10
CHEDDER CHEESE	80Z	\$ 1.60	\$ 1.60
PARSLEY		\$ 0.03	\$ 0.03
GREEN ONIONS	3CT	\$ 1.50	\$ 1.50
GARLIC	1TB	\$ 0.10	\$ 0.10
TOTAL			\$ 26.05

## ALLERGIES

Dairy





# Coffee rubbed New York Strip

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

1 T EVOO #587291  
1 12 oz. Braveheart New York strip #646053  
½ T brown sugar #DMN400592  
½ T kosher salt #104752  
½ T cracked black pepper #615818  
½ T chili flake #615900  
½ T coffee grounds #520609  
½ T granulated garlic #615887  
½ T smokes paprika #368101

## DIRECTIONS

Apply the EVOO to the entire steak and then sprinkle the rub onto the steak and place in cooler for 2 – 8 hours

Cook to 135 degrees and rest for 5 minutes.





# Coffee rubbed New York Strip

DATE	
DISH NAME	Coffee rubbed New York Str
EST. SALE PPRICE	\$ 42.99
TOTAL COST	\$ 14.93
COST MARGIN	% 34.73
NET PROFIT	\$ 28.06

COST DISTRIBUTION



## ALLERGIES

## PRIMARY INGREDIENTS

Product Name	Qty.	Cost (per unit)	Total Cost
12 oz ny strip	1	1.18 oz	\$ 14.25
coffee	1/2 tb	.5 oz	\$ 0.28
TOTAL			\$ 14.53

## SECONDARY INGREDIENTS

Product Name	Qty Each	Cost \$	Total Cost
kosher salt	.5 tb	.02	\$ 0.02
garlic grandulated	.5 tb	\$ 0.03	\$ 0.03
smoked paprika	.5tb	\$ 0.03	\$ 0.03
blk pepper	.5tb	\$ 0.03	\$ 0.03
b sugar	.5 tb	\$ 0.04	\$ 0.04
olive oil	1tb	.20	\$ 0.20
crushed red pepper flakes	.5tb	\$ 0.05	\$ 0.05
TOTAL			\$ 14.93



# Roasted Tri-Tip Sandwich with Garlic Aioli

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

### Garlic Aioli

½ cup Mayo #201350

2 minced garlic cloves #848051

1 Tablespoon lemon juice #361379

Kosher salt and fresh cracked pepper to taste #104752/615818

### Steak Sandwiches

1- pound roasted Tri-Tip shaved #375048

4 ciabatta rolls #653046

½ pound thinly sliced provolone cheese #329035

1 cup fried onions #334993

2 cups Arugula #601221

## DIRECTIONS

Add mayo, garlic, lemon juice, salt, and pepper to a small bowl. Whisk until smooth.

Rub tri-tip with salt and pepper preheat oven to 425 degrees.

Roast tri-tip to an internal temperature of 125 degrees and rest 30 minutes

Place 4 ounces of shaved tri-tip on heel of bun, add 2 slices of provolone and 2 ounces of fried onions.

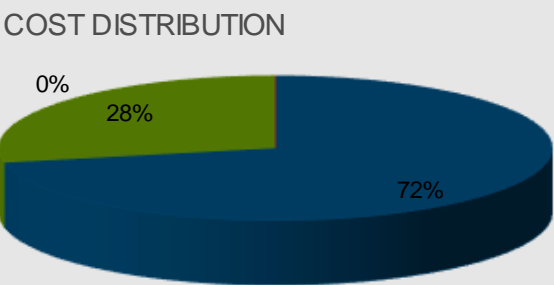
Top crown with 2 tablespoons of garlic aioli and a ½ cup arugula.





# Roasted Tri-Tip Sandwich with Garlic Aioli

DATE	
DISH NAME	Roasted Tri-tip Sandwich
EST. SALE PPRICE	\$ 16.79
TOTAL COST	\$ 5.03
COST MARGIN	% 29.96
NET PROFIT	\$ 11.76



## ALLERGIES

Dairy

## PRIMARY INGREDIENTS

Product Name	Qty.	Cost (per unit)	Total Cost
tri tip	4oz	.66oz	\$ 2.64
ciabatta roll	1	.61 each	\$ 0.61
provolone slices	2	.18 slice	\$ 0.36
TOTAL			\$ 3.61

## SECONDARY INGREDIENTS

Product Name	Qty Each	Cost \$	Total Cost
lemon juice			\$ -
mayo	.10 oz	\$ 0.10	\$ 0.10
onion crispy	1.oz =cup	\$ 0.33	\$ 0.33
lemon juice- lemon	0.2	\$ 1.00	\$ 0.20
arugula	1.5 oz	\$ 0.47	\$ 0.70
garlic minced	1 teaspoon	\$ 0.04	\$ 0.04
salt	1 teaspoon	\$ 0.02	\$ 0.02
blk pepper	1 teaspoon	\$ 0.03	\$ 0.03
TOTAL			\$ 1.42





# Pinsa Salame Picante

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

1 11x7 Pinsa Crust #178979/#1010618  
1 ounce garlic oil  
1 ounce picante Salami #538539  
5 ounces Bacio whole milk mozzarella #294204  
½ cup Arugula #601221  
1 chopped Calabrese chili  
Shaved parmesan #267652  
Lemon zest

## DIRECTIONS

Add 1 ounce garlic oil, 1 ounce salami, and 5 ounces Bacio cheese. Place in 400- degree oven and cook until cheese is melted.  
Top finished pinsa with Arugula, chili's, parmesan, and lemon zest.







# Pinsa Salame Picante

DATE		COST DISTRIBUTION
DISH NAME	Pinsa Salame picante	
EST. SALE PPRICE	\$ 19.99	
TOTAL COST	\$ 6.06	
COST MARGIN	% 30.32	
NET PROFIT	\$ 13.93	

0% 15% 85%

ALLERGIES
Dairy

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
pinsa crust	1	\$ 3.12	\$ 3.12
salami	1oz	\$ 0.92	\$ 0.92
bacio whole milk cheese	5 oz	\$ 1.10	\$ 1.10
TOTAL			\$ 5.14
SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
arugula	.5oz	\$ 0.16	\$ 0.16
shaved parm	2 oz	\$ 0.50	\$ 0.50
lemon zest	.25 oz	\$ 0.03	\$ 0.03
oil garlic	.5oz	\$ 0.05	\$ 0.05
calabrain chilli	1 each	\$ 0.18	\$ 0.18
TOTAL			\$ 0.92



# French Bone – in pork chop with herb butter

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

Pork Chops #731565

2 T EVOO #587291

Crushed black pepper and Salt #104752/615818

2 cloves garlic #275595

4 T butter #157189

½ t chopped thyme #855509

## DIRECTIONS

Over medium heat add the EVOO and heat until it sizzles.

Add the pork chop, cook 5 mins each side and let rest 5

minutes, plate and top with compound butter

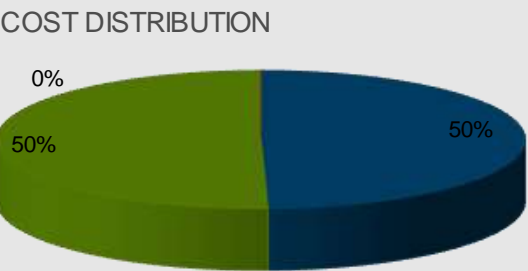
Garlic Butter, mix butter, garlic, and Thyme and cool for 30 minutes.





# French Bone – in  pork chop with herb butter

DATE	
DISH NAME	French cut pork chop
EST. SALE PPRICE	\$ 48.99
TOTAL COST	\$ 15.33
COST MARGIN	% 31.29
NET PROFIT	\$ 33.66



ALLERGIES

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
pork chop	12oz	\$ 0.59	\$ 7.08
garlic	1tbs	\$ 0.04	\$ 0.04
butter	4tbs	\$ 0.12	\$ 0.48
TOTAL			\$ 7.60
SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
salt	tsp	\$ 0.01	\$ 0.01
pepper	tsp	\$ 0.02	\$ 0.02
thyme fresh	.5tsp	\$ 0.10	\$ 0.10
TOTAL			\$ 7.73



# Sticky toffee cake with bourbon glaze

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

Sticky toffee cake IW #468256  
12 T butter #157189  
1 C. packed brown sugar #DMN400592  
½ C. heavy cream #632743  
¼ t kosher salt #104752  
2 T Tattersall bourbon  
2 t. pure vanilla extract #233288

## DIRECTIONS

Heat IW cake per instructions  
Combine the butter, brown sugar, heavy cream and salt in medium saucepan and bring to a boil. Reduce heat and simmer for 1 minute, stir in bourbon and vanilla and pour in heat proof glass and set aside.

Top cake with bourbon glaze and whip cream.





# Sticky toffee cake with bourbon glaze

DATE	
DISH NAME	Sticky Toffee cake
EST. SALE PPRICE	\$ 23.99
TOTAL COST	\$ 7.37
COST MARGIN	% 30.72
NET PROFIT	\$ 16.62

COST DISTRIBUTION



## ALLERGIES

Dairy

## PRIMARY INGREDIENTS

Product Name	Qty.	Cost (per unit)	Total Cost
toffee cake	1	\$ 2.41	\$ 2.41
butter	3tbs	\$ 0.11	\$ 0.33
brown sugar	.25 cup	.92 cup	\$ 0.23
TOTAL			\$ 2.97

## SECONDARY INGREDIENTS

Product Name	Qty Each	Cost \$	Total Cost
bourban	.5 oz	1.00 oz	\$ 0.50
cream	.25 cup	.23 oz	\$ 0.93
TOTAL			\$ 4.40





# Salmon with warm grilled peach and melon salsa

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

1 each Bay Winds Salmon filet 6 oz. #529793  
4 oz Peak peaches, cut into large wedges #  
2 T EVOO divided #587291  
1 oz. Peak Cantaloupe, small dice #858436  
1 oz. Peak Honeydew, small dice #018374  
1 oz. Peak tomatoes, 5x6, small dice #878059  
Salt/Pepper to taste #104752/615818

## DIRECTION

In a small bowl, mix the peach wedges with 1 T. EVOO and a dash of kosher salt. Mix until all the peaches are covered. Grill the peaches until slightly brown, flipping them to brown both sides. Let cool and chopped coarsely. Place chopped peaches, cantaloupe, honeydew, tomato, and pineapple in a bowl, add a touch of apple cider vinegar, and chopped cilantro, mix thoroughly. The mixture should be warm from the grilled peaches. If it has cooled reheat the peaches. Season salmon with salt and pepper. Pan sear salmon in a little EVOO and cook until medium and top with salsa.





# Salmon with warm grilled peach and melon salsa

DATE		COST DISTRIBUTION
DISH NAME	SALMON PEACH- MELON	
EST. SALE PPRICE	\$ 19.99	
TOTAL COST	\$ 6.41	
COST MARGIN	% 32.07	
NET PROFIT	\$ 13.58	

ALLERGIES
Seafood

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
SALMON	1	\$ 4.80	\$ 4.80
PEACHES WEDGE FZ	2 OZ	.30 OZ	\$ 0.60
CANTLOPE- DICED	1	.11 OZ	\$ 0.11
TOTAL			\$ 5.51
SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
HONEYDEW DICED	1OZ	\$ 0.09	\$ 0.09
TOMATO DICED	1OZ	\$ 0.31	\$ 0.31
OILVE OIL	2TBS	\$ 0.29	\$ 0.50
TOTAL			\$ 6.41



# Pork Belly Ramen

*Chef Nate Peterson  
PFS Minnesota*

## INGREDIENTS

1.5 pounds pork Belly #526306  
Salt and pepper #104752/#615818  
1 tablespoon EVOO #587291  
Ramen #205256  
4 hard boiled eggs #MFF20242  
Fresh cilantro chopped #855550  
8 ounces fire roasted corn #149406  
Lime wedge #854410  
Sliced Radish #104591  
Chopped green onion #486263  
Cotija Cheese #651725  
Birria base #176490

## DIRECTIONS

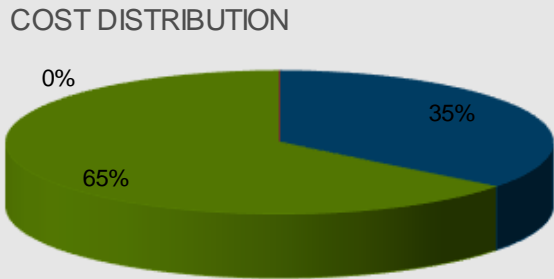
Preheat oven to 300 degrees, season with salt and pepper and sear on all sides. Place in oven for 2 hours or until pork tender. Let rest before slicing. Cook the ramen according the package instructions then drain. Divide noodles into bowls. Top each bowl with sliced pork belly and the hardboiled egg. Ladle the birria broth over the noodles and meat garnish with fire roasted corn, cilantro, radishes, chopped green onions, lime and cotija cheese.





# Pork Belly Ramen

DATE		COST DISTRIBUTION
DISH NAME	Pork Belly Ramen	
EST. SALE PPRICE	\$ 13.99	
TOTAL COST	\$ 4.40	
COST MARGIN	% 31.45	
NET PROFIT	\$ 9.59	



ALLERGIES
Dairy

PRIMARY INGREDIENTS			
Product Name	Qty.	Cost (per unit)	Total Cost
pork belly	4oz	\$ 4.45	\$ 1.11
ramen noodles	6oz	2.44 lb	\$ 0.91
boiled egg	1	\$ 0.40	\$ 0.40
TOTAL			\$ 2.42

SECONDARY INGREDIENTS			
Product Name	Qty Each	Cost \$	Total Cost
olive oil	1tb	\$ 0.29	\$ 0.29
lime	0.25	\$ 0.13	\$ 0.13
radish	0.25	\$ 0.10	\$ 0.10
cilranto	2 tb	\$ 0.12	\$ 0.12
cojita cheese	2oz	\$ 0.62	\$ 0.62
green onion	1each	\$ 0.43	\$ 0.43
birria base	4oz	.23oz	\$ 0.94
TOTAL			\$ 4.40