

NACHOS

Place large brown parchment paper over large tray

Fill 2 qt cambro w/ chips (or fries if substituted) & spread evenly over large tray

No Meat - Ladle 6 oz of Beer Cheese evenly over chips. Ensure all chips are covered

W/Meat - Ladle 4 oz and see next step

If Chix/Pork is requested - In ceramic bowl MICROWAVE 1 CUP of requested meat for **30 SECONDS**, place on top of chips and pour another 2 oz ladle of beer chz on TOP of meat. Spread bacon over top

Put 1/2 cup of bacon evenly over chips

Serve with 2 oz of Garlic Sour Cream & Green Chili Jam. Place at end of tray

GARNISH W/ PARSLEY

TO GO - CHIPS OR FRIES IN BOX, BEER CHZ IN 8 OZ STYRO, SIDES IN 2 OZ PORTION CUPS, BACON IN 3.25 OZ CUP, MEAT HEATED UP IN BOWL AND PLACED IN 8 OZ STYRO

PRETZELS & BEER CHEESE

Ladle 4 oz Beer Cheese in cool skillet. Place halfway on fast belt **OR**
Place empty skillet halfway on the fast belt. Ladle 4 oz Beer Cheese in the hot skillet.

Drop 4 Pretzels in fryer & cook for 1 minute. Place another basket on top of pretzels while frying

Place skillet & pretzels on large tray lined w/ parchment paper

GARNISH W/ PARSLEY

TO GO - PRETZELS IN TO-GO CONTAINER W/ LINER. BEER CHZ IN 8 OZ STYRO

TATER KEGS

Place 6 kegs (must be frozen) in basket and set timer for 6 minutes
Shake basket to prevent sticking

Line small tray w/ small parchment paper (folded in half). Place kegs on tray

Serve with 3.25 oz choice: Garlic Sour Cream, Beer Cheese, or Ranch.
If guest chooses more than 1 sauce use 2 oz portion cup

GARNISH WHOLE TRAY W/ PARSLEY

TO GO - KEGS IN TO-GO CONTAINER W LINER, 3.25 OZ PORTION CUP SAUCE CHOICE

TOASTED RAVIOLI

Place 8 ravioli squares in fry basket & set timer for 2 minutes

Using tongs, place ravioli on small tray lined w/ small parchment paper (folded in half)

EXPO- Place 3.25 oz portion red sauce at end of tray

GARNISH W/ ROMANO AND PARSLEY

TO GO - RAVIOLI IN TO-GO CONTAINER W LINER, RED SAUCE IN 3.25 OZ PORTION CUP

BUFFALO CAULIFLOWER WINGS

Place 1/2 qt cauliflower wings (must be frozen) in basket and set timer for 3 minutes
Shake basket to prevent sticking

Put fried cauliflower in tossing cambro and add 2 oz buffalo sauce. Gently shake to coat the cauliflower

Line small tray w/ small parchment paper (folded in half). Place cauliflower on tray

Serve with 2 oz choice of Ranch or Bleu Cheese

GARNISH W/ PARSLEY

TO GO - CAULIFLOWER IN TO-GO CONTAINER W LINER, SAUCE IN 2 OZ PORTION CUP

MEATBALL DIPPER

Fill cast iron skillet with 3 oz of Pomodoro Sauce

Place 8 slices of Meatballs evenly into the sauce

Using the Purple Handle Disher, place 3/4 oz of Ricotta in the middle

Evenly spread 1/4 c of shredded mozzarella over the meatballs and sauce

Place cast iron skillet on the sandwich belt to cook

Drizzle 2 slices of bread with butter and place halfway through the sandwich belt

GARNISH W/ ROMANO AND FRESH BASIL. SERVE WITH 8 SLICES OF CRISPY BREAD

**TO GO - PREPARE THE SAME WAY BUT USE A 7 INCH FOIL PAN FOR THE DIP / 8 SLICES OF CRISPY BREAD
IN A BAG**

STUFFED PORTOBELLO

Microwave wrapped Portobello for 1 minute

Remove wrap and place in a spray coated round cookie pan

Sprinkle 1/4 c Asiago & 1/8 c of Feta on top of mushroom

Sprinkle 1/4 c of diced tomatoes on top

Place pan on the Sandwich belt

Spread 2 oz of Pesto Ranch in the bottom of a small salad bowl

Remove Portobello from the cookie pan and place on top of the Pesto Ranch

GARNISH W/ ROMANO AND PARSLEY

TO-GO - PORTOBELLO IN A 7 INCH FOIL PAN, 2 OZ PORTION CUP OF PESTO RANCH