
Avocado & Roasted Vegetable Pita

50 Servings | Recipe Cost: \$65.18 | Cost per Serving: \$1.30

INGREDIENTS

- 50 ea Hilltop Hearth® Whole Wheat Pita
- 2 cans Rykoff Sexton™ Whole Red Pimiento
- 1 bu fresh arugula
- 12 ½ avocados
- 50 oz Monarch® Chipotle Mayonnaise
- 50 slices Glenview Farms® Muenster cheese

PREPARATION

Lay pitas out on sheet pan and top each with one slice of Muenster Jack. Place in 400°F oven for 3 min to just melt cheese and warm pita.

Remove from oven and top with ¼ ea roasted pepper, arugula, ¼ avocado. Drizzle with chipotle mayo, serve warm.



BBQ Bacon Chicken Sandwich

24 Servings | Recipe Cost: \$47.17 | Cost per Serving: \$1.97

INGREDIENTS

- 48 ea Patuxent Farms® Chicken Breast Tenderloin
- 48 ea Patuxent Farms Bacon
- 24 oz Monarch® Smoky BBQ Sauce
- 24 slices Glenview Farms® Horseradish & Chive White Cheddar Cheese
- 24 ea Chef's Line™ Traditional Bun

PREPARATION

Fry the chicken tenderloins until crispy and cooked through. Meanwhile, toast the bun on grill or griddle to warm. Warm the bacon on griddle. Place ½ oz BBQ sauce on each side of the bun. Top with 2 chicken breast tenderloins, bacon and horseradish cheddar.



BBQ Beef Buns with Bourbon Molasses Baked Beans

24 Servings | Recipe Cost: \$38.95 | Cost per Serving: \$1.62

INGREDIENTS

- 48 ea Molly's Kitchen™ Barbecue Flavored Beef Snackin Bun
- 48 oz Monarch® Bourbon Molasses Baked Beans

PREPARATION

Heat baked beans, keep warm. Heat Snackin Buns in 350°F oven for 10-12 min. Ladle 2 oz baked beans onto a plate. Place 2 Snackin Buns on top of the beans. Serve hot.



Avocado & Roasted Vegetable Pita

Batch Size: 50 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				628.98	363.75	42.42	8.07	0	14.12	52.81	5.16	35.24	974.28	3.11
2587186	Hilltop Hearth® Whole Wheat Pita	50	each	260	60	7	1	0	7	43	3	0	520	3
7470222	Rykoff Sexton™ Whole Red Pimiento	2	cans	3.58	0	0	0	0	0	0.56	0.05	0	34.82	0
3989811	Fresh arugula	1	bunch	1.6	0	0	0	0	0.11	0.21	0.11	0	3.73	0.11
6108450	Avocados	12½	each	100	70	9	0	0	2	6	2	0	0	0
7335839	Monarch® Chipotle Mayonnaise	50	oz	183.67	183.67	20.41	3.06	0	0	2.04	0	10.2	275.51	0
4996963	Glenview Farms® Muenster Cheese	50	slices	80.13	50.08	6.01	4.01	0	5.01	1	0	25.04	140.22	0

BBQ Bacon Chicken Sandwich

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				708	293	32.8	11.5	0	34	66.6	3	155	1856	12
1789262	Patuxent Farms® Chicken Breast Tenderloin	48	each	240	110	13	2	0	16	17	1	30	790	0
6776223	Chef's Line™ Traditional Bun	24	each	230	35	4	1	0	7	39	2	80	410	3
6763171	Patuxent Farms Bacon	48	slices	80	60	6	2.5	0	4	1	0	15	300	1
3632718	Monarch® Smoky BBQ Sauce	24	oz	48	8	0.8	0	0	0	9.6	0	0	176	8
6765309	Glenview Farms® Horseradish & Chive White Cheddar Cheese	24	slices	110	80	9	6	0	7	0	0	30	180	0

BBQ Beef Buns with Bourbon Molasses Baked Beans

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				326.67	48.72	5.54	1.33	0	18.05	49.59	3.54	36.67	347.2	9.95
6769517	Molly's Kitchen™ Barbecue Flavored Beef Snackin Bun	48	each	273.33	46.67	5.33	1.33	0	16	39.33	0.67	36.67	166.67	6.67
6763494	Monarch® Bourbon Molasses Baked Beans	48	oz	53.34	2.05	0.21	0	0	2.05	10.26	2.87	0	180.53	3.28

BBQ Beef Buns with Maple BBQ Sauce

24 Servings | Recipe Cost: \$42.42 | Cost per Serving: \$1.77

INGREDIENTS

- 48 ea Molly's Kitchen™ Barbecue Flavored Beef Snackin Bun
- 24 oz Monarch® Smoky BBQ Sauce
- 8 oz Rykoff Sexton™ Vermont Pure Maple Syrup

PREPARATION

Heat Snackin Buns in 350°F oven for 10-12 min. Plate while hot and serve with 1oz of dipping sauce.



BBQ Blue Angus Burger with House Fries

24 Servings | Recipe Cost: \$55.10 | Cost per Serving: \$2.30

INGREDIENTS

- 24 ea Chef's Line™ Chopped Beef Patty 4 oz.
- 24 oz Monarch® Smoky BBQ Sauce
- 24 slices Glenview Farms® Blue Marble Jack Cheese
- 1 T Monarch salt
- 1 T Monarch ground pepper
- 24 ea Chef's Line Traditional Bun
- 48 oz Monarch House Fry

PREPARATION

Cook chopped beef patty to desired temp. Season. Top with 1/2 oz of BBQ sauce and cheese slice, allow cheese to melt. Warm bun on grill or griddle. Build the burger by using 1/2 oz BBQ sauce on the bun, then the burger. Serve hot with crisp house fries.



BBQ Pork Belly Angus Burger with House Fries

24 Servings | Recipe Cost: \$70.31 | Cost per Serving: \$2.93

INGREDIENTS

- 24 ea Chef's Line™ Chopped Beef Patty 4 oz.
- 48 oz Chef's Line Pork Belly
- 24 oz Monarch® Smoky BBQ Sauce
- 1 T Monarch salt
- 1 T Monarch ground pepper
- 24 slices Glenview Farms® Smoked Gouda Cheese
- 24 ea Chef's Line Seeded Salt & Pepper Bun
- 48 oz Monarch House Fry

PREPARATION

Sear the pork belly on griddle to crisp. Drizzle with BBQ sauce. Cook chopped beef patty to desired temp. Season. Top with smoke Gouda and let cheese melt. Warm the bun on grill or griddle. Build the burger with two ounces of pork belly. Serve with crisp house fries.



BBQ Beef Buns with Maple BBQ Sauce

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				354.66	54.67	6.13	1.33	0	16	57.76	0.67	36.67	343.5	23.5
6769517	Molly's Kitchen™ Barbecue Flavored Beef Snackin Bun	48	each	273.33	46.67	5.33	1.33	0	16	39.33	0.67	36.67	166.67	6.67
3632718	Monarch® Smoky BBQ Sauce	24	oz	48	8	0.8	0	0	0	9.6	0	0	176	8
2740389	Rykoff Sexton™ Vermont Pure Maple Syrup	8	oz	33.33	0	0	0	0	0	8.83	0	0	0.83	8.83

BBQ Blue Angus Burger with House Fries

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				758	346.33	39.47	7.67	1.5	36.33	61.6	3.33	185	1145.16	11.67
6778526	Chef's Line™ Chopped Beef Patty 4 oz.	24	each	290	200	23	0	1.5	21	0	0	75	60	0
3632718	Monarch® Smoky BBQ Sauce	24	oz	48	8	0.8	0	0	0	9.6	0	0	176	8
1787258	Glenview Farms® Blue Marble Jack Cheese	24	slices	110	80	9	6	0	7	1	0	30	120	0
3329885	Monarch salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch ground pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
6776223	Chef's Line Traditional Bun	24	each	230	35	4	1	0	7	39	2	80	410	3
6737118	Monarch House Fry	48	oz	80	23.33	2.67	0.67	0	1.33	12	1.33	0	133.33	0.67

BBQ Pork Belly Angus Burger with House Fries

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				1005.81	578.17	64.94	13.67	1.5	41.4	64.23	4.33	152.39	1647.83	14.3
6778526	Chef's Line™ Chopped Beef Patty 4 oz.	24	each	290	200	23	0	1.5	21	0	0	75	60	0
2771384	Chef's Line Pork Belly	48	oz	226.67	206.67	22.67	8	0	4	2	0	30	320	2
3632718	Monarch® Smoky BBQ Sauce	24	oz	48	8	0.8	0	0	0	9.6	0	0	176	8
3353919	Glenview Farms® Smoked Gouda Cheese	24	slices	101.14	70.17	7.8	5	0	7.07	0.63	0	32.39	232.67	0.63
3329885	Monarch salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch ground pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
6776256	Chef's Line Seeded Salt & Pepper Bun	24	each	260	70	8	0	0	8	40	3	15	480	3
6737118	Monarch House Fry	48	oz	80	23.33	2.67	0.67	0	1.33	12	1.33	0	133.33	0.67

BLT Pita with Basil Mayo

24 Servings | Recipe Cost: \$26.06 | Cost per Serving: \$1.09

INGREDIENTS

24 ea Hilltop Hearth® Whole Wheat Pita
48 slices Patuxent Farms® Bacon
24 leaves Cross Valley Farms® Fresh Green Leaf Lettuce
48 slices Cross Valley Farms Tomato
24 oz Monarch® Extra Heavy Mayonnaise
4 oz Cross Valley Farms Fresh Basil
1 T Monarch Salt
1 T Monarch Ground Pepper

PREPARATION

Place mayo and basil in food processor and blend until basil is incorporated. Mayo will be a bright green. Season. Warm pita. Use 1 oz basil mayo on each pita. Lay down a lettuce leaf and 2 slices of tomato. Add 2 slices of warmed bacon. Use bamboo pick or foil to fold the pita in half. Serve immediately.



Bourbon Bacon & Fried Egg Pita

24 Servings | Recipe Cost: \$24.91 | Cost per Serving: \$1.04

INGREDIENTS

24 ea Hilltop Hearth® Whole Wheat Pita
24 ea Glenview Farms® Eggs
48 slices Patuxent Farms® Bacon
24 slices Glenview Farms Cheddar Cheese
1 oz Beyond®

PREPARATION

Warm pita on sheetpan. Use a small amount of Beyond on a hot griddle. Crack each egg onto griddle and break the yolk with spatula. Heat bacon on griddle as well. Place one slice of cheddar on each pita. Then add one egg and 2 slices of bacon. Fold the pita in half, taco style. Use a bamboo pick to hold it closed or wrap in foil. Serve hot.



Buffalo Chicken & Blue Cheese Pita

24 Servings | Recipe Cost: \$29.98 | Cost per Serving: \$1.25

INGREDIENTS

24 ea Hilltop Hearth® Whole Wheat Pita
24 ea Patuxent Farms® Chicken Breast Tenderloin
48 slices Glenview Farms® Blue Marble Jack Cheese
1 cup Tobasco® sauce

PREPARATION

Fry the chicken tenderloins until crispy and cooked through. Dice. Toss the chicken into hot sauce, coat well. Heat pita, top with diced chicken. Place 2 slices of marbled blue on each pita. Bake for 3-5 min to allow cheese to melt. Cut into 4 wedges, serve hot.



Buffalo Chicken Sandwich

24 Servings | Recipe Cost: \$46.35 | Cost per Serving: \$1.93

INGREDIENTS

- 24 oz Tobasco® sauce
- 48 ea Patuxent Farms® Chicken Breast Tenderloin
- 24 slices Glenview Farms® Blue Marble Jack Cheese
- 24 Chef's Line™ 9 Grain Sprouted Bun

PREPARATION

Fry chicken tenderloins until crispy and cooked through. Toss in hot sauce as soon as they come out of the fryer. Grill the buns until warm through. Place 2 chicken tenderloins on each bun bottom. Place one slice of marbled blue on each. Place top on the sandwich and serve hot.



Buffalo Chicken Wrap

50 Servings | Recipe Cost: \$68.07 | Cost per Serving: \$1.36

INGREDIENTS

- 50 ea Hilltop Hearth® Whole Wheat Pita
- 100 ea Patuxent Farms® Chicken Breast Tenderloin
- 50 oz Tobasco® sauce
- 50 oz bleu cheese dressing
- 50 oz Cross Valley Farms® Fresh Green Leaf Lettuce

PREPARATION

Place fried chicken tenderloins in stainless steel bowl and toss with hot sauce to coat well. Toss lettuce with blue cheese dressing. Lay lettuce mixture in the center of the pita. Top with diced buffalo chicken tenderloin. Roll the pita, burrito style. Cut in half on the bias. Serve.



Caramelized Onion Angus Burger with House Fries

24 Servings | Recipe Cost: \$57.16 | Cost per Serving: \$2.38

INGREDIENTS

- 24 ea Chef's Line™ Chopped Beef Patty 4 oz.
- 24 slices brie
- 1 T Monarch® salt
- 1 T Monarch ground pepper
- 24 ea Chef's Line Traditional Bun
- 48 oz Monarch House Fry
- 24 slices Cross Valley Farms® Jumbo Yellow Onion
- ¼ c Quali-Fry®

Top with brie and allow cheese to melt. Warm the bun on grill or griddle. Build the burger with 1 slice of caramelized onion. Serve with crisp house fries.

PREPARATION

Heat frying pan and add oil; slice onion. When oil is hot, add sliced onion and stir until coated with oil (add pinch of salt). Continue cooking until they've reached a dark brown color. Cook chopped beef patty to desired temp. Season.



Buffalo Chicken Sandwich

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				550	205	24	8	0	30	55	6	70	1467	2
1789262	Patuxent Farms® Chicken Breast Tenderloin	48	each	240	110	13	2	0	16	17	1	30	790	0
1787258	Glenview Farms® Blue Marble Jack Cheese	24	slices	110	80	9	6	0	7	1	0	30	120	0
6861827	Chef's Line™ 9 Grain Sprouted Bun	24	each	200	15	2	0	0	7	37	5	10	380	2
7003932	Tobasco® sauce	24	oz	0	0	0	0	0	0	0	0	0	177	0

Buffalo Chicken Wrap

Batch Size: 50 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				668.06	305.13	34.48	7.41	0	26.22	68.19	7.28	39.69	2002.94	1.3
2816528	Hilltop Hearth® Whole Wheat Pita	50	each	287.39	59.46	6.94	3.47	0	8.92	49.55	5.95	0	743.24	0
1789262	Patuxent Farms® Chicken Breast Tenderloin	100	each	240	110	13	2	0	16	17	1	30	790	0
7003932	Tobasco sauce	50	oz	0	0	0	0	0	0	0	0	0	177	0
3332228	Cross Valley Farms® Fresh Green Leaf Lettuce	50	oz	5	0	0	0	0	0.33	0.67	0.33	0	11.67	0.33
1110709	bleu cheese dressing	50	oz	135.67	135.67	14.54	1.94	0	0.97	0.97	0	9.69	281.03	0.97

Caramelized Onion Angus Burger with House Fries

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				737.67	350.75	40.21	6.95	1.5	35.85	54.54	3.97	185.48	1033.54	5.28
6778526	Chef's Line™ Chopped Beef Patty 4 oz.	24	each	290	200	23	0	1.5	21	0	0	75	60	0
1356625	Brie cheese	24	slices	101.59	71.11	8.13	5.08	0	6.1	0	0	30.48	182.86	0
3329885	Monarch® Salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch Ground Pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
6776223	Chef's Line Traditional Bun	24	each	230	35	4	1	0	7	39	2	80	410	3
6737118	Monarch House Fry	48	oz	80	23.33	2.67	0.67	0	1.33	12	1.33	0	133.33	0.67
8326696	Cross Valley Farms® Jumbo Yellow Onion	24	slices	15.15	0.38	0.04	0.02	0	0.42	3.54	0.64	0	1.52	1.61
2328722	Quali-Fry®	¼	cup	20.93	20.93	2.37	0.18	0	0	0	0	0	0	0

Chicken BLT Wrap

50 Servings | Recipe Cost: \$94.44 | Cost per Serving: \$1.89

INGREDIENTS

50 ea Hilltop Hearth® Spinach & Herb Tortilla 12”
50 ea Patuxent Farms® Chicken Breast
100 slices Patuxent Farms Precooked Bacon
50 leaves Cross Valley Farms® Green Leaf Lettuce
100 slices Cross Valley Farms Tomato
50 oz Monarch® Extra Heavy Mayonnaise

PREPARATION

Slice grilled chicken breast on the bias. Keep warm. Reheat the bacon until slightly crisp. Place 1 lettuce leaf on each tortilla. Top with 2 slices of tomato and 2 slices of bacon. Place sliced chicken breast on top and drizzle with 1 oz mayo on each. Roll the tortilla, burrito style. Cut in half on the bias.



Chicken Parmesan

24 Servings | Recipe Cost: \$25.02 | Cost per Serving: \$1.04

INGREDIENTS

24 oz Monarch® Marinara Tomato Sauce
48 ea Patuxent Farms® Chicken Breast Tenderloin
48 slices Roseli® Mozzarella Cheese
48 oz Roseli Angel Hair Pasta
6 oz Rykoff Sexton™ Extra Virgin Olive Oil

PREPARATION

Heat marinara and hold hot until service. Fry chicken tenderloins until crispy and cooked through. Top 2 chicken tenderloins with 1 oz marinara and 2 slices of mozzarella. Place in oven until cheese begins to melt and brown. Meanwhile, reheat the angel hair and toss with olive oil. Place 2 oz angel hair on the plate and top with the chicken parmesan. Serve hot.



Chopped Steak & Eggs on Sourdough

24 Servings | Recipe Cost: \$40.86 | Cost per Serving: \$1.70

INGREDIENTS

24 ea Chef's Line™ Chopped Beef Patty 4 oz.
48 ea Glenview Farms® Eggs
24 slices Hilltop Hearth® Sourdough Bread
1 T Monarch® Salt
1 T Monarch Ground Pepper
1 oz Optimax®

PREPARATION

Cook chopped beef patty to desired temp. Season. Spray griddle with Optimax and cook eggs to over-medium. Toast sourdough bread and place on plate. Place the chopped beef patty on the toast and then the eggs. Serve hot.



Chicken BLT Wrap

Batch Size: 50 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				696.66	319.11	35.6	8.74	0	36.33	54.68	2.47	101.6	1190.6	1.17
2816437	Hilltop Hearth® Spinach & Herb Tortilla 12"	50	each	307.21	59.46	6.94	2.97	0	8.92	50.54	1.98	0	733.33	0
7551732	Patuxent Farms® Chicken Breast	50	each	130.29	26.29	2.97	0.64	0	24.23	0	0	73.14	132.57	0
2477933	Patuxent Farms Precooked Bacon	100	slices	44.34	29.28	3.24	1.05	0	2.69	0.1	0	8.05	165.08	0
3332228	Cross Valley Farms® Green Leaf Lettuce	50	leaves	2.23	0	0	0	0	0.15	0.3	0.15	0	5.21	0.15
4373841	Cross Valley Farms Tomato	100	slices	8.51	0	0	0	0	0.34	1.7	0.34	0	6.81	1.02
6328157	Monarch® Extra Heavy Mayonnaise	50	oz	204.08	204.08	22.45	4.08	0	0	2.04	0	20.41	153.06	0

Chicken Parmesan

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				666.48	265.84	30.57	7.75	0	34.65	64.37	3.25	53.05	1170.56	5.75
1789262	Patuxent Farms® Chicken Breast Tenderloin	48	each	240	110	13	2	0	16	17	1	30	790	0
4352191	Monarch® Marinara Tomato Sauce	24	oz	24.39	8.87	1	0.11	0	0.44	3.1	0.22	0	155.21	2.44
4996997	Roseli® Mozzarella Cheese	48	slices	128.89	76.82	8.55	4.64	0	11.1	1.63	0	23.05	225.35	.26
7327836	Roseli Angel Hair Pasta	48	oz	213.2	10.15	1.02	0	0	7.11	42.64	2.03	0	0	3.05
1945534	Rykoff Sexton™ Extra Virgin Olive Oil	6	oz	60	60	7	1	0	0	0	0	0	0	0

Chopped Steak & Eggs on Sourdough

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				601.43	324.32	36.74	3.79	1.5	41.41	27.89	1.11	573.09	783.25	3.14
6778526	Chef's Line™ Chopped Beef Patty 4 oz.	24	each	290	200	23	0	1.5	21	0	0	75	60	0
822817	Glenview Farms® Eggs	48	each	168.39	104.8	11.7	3.65	0	14.84	0.92	0	498.09	164.85	0.91
205013	Hilltop Hearth® Sourdough Bread	24	slices	133.66	11.14	1.11	0	0	5.57	26.73	1.11	0	311.87	2.23
3329885	Monarch® Salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch Ground Pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
5771977	Optimax® Pan Spray	1	oz	9.38	8.38	0.93	0.14	0	0	0.24	0	0	0.7	0

Crispy Chicken & Blue Cheese Panini

24 Servings | Recipe Cost: \$36.42 | Cost per Serving: \$1.52

INGREDIENTS

- 24 ea Chef's Line™ Tandoori Naan
- 48 ea Patuxent Farms® Chicken Breast Tenderloin
- 12 oz Monarch® Chipotle Mayonnaise
- 24 slices Glenview Farms® Blue Marble Jack Cheese

PREPARATION

Cut each naan in half. Spread ½ oz of chipotle mayo on each half. Place 2 slices of marbled blue on top half. Fry the chicken tenderloins until crispy and cooked through. Place 2 chicken tenderloins on the bottom half. Put the top on and place on panini grill. Cook until naan is brown and crisp. Serve hot.



Crispy Chicken & Blueberry Pancakes

50 Servings | Recipe Cost: \$70.13 | Cost per Serving: \$1.40

INGREDIENTS

- 5 lb Monarch® Multigrain Pancake Mix
- 5 c cranberry juice
- 5 T Quali-Fry® Oil
- 7 c Monarch Blueberries
- 100 ea Patuxent Farms® Chicken Breast Tenderloin
- 50 oz Rykoff Sexton™ Vermont Pure Maple Syrup
- 2 T Monarch Black Pepper
- 5 c water

PREPARATION

Mix together the pancake mix, water, cranberry juice and oil. Fold in the blueberries, batter will turn a cool shade of purple. Scale batter using #20 scoop onto preheated 375°F griddle. Cook pancakes 1 ½

minutes on each side. Meanwhile, bake the fried chicken until heated through and crisp. Mix together the maple syrup and black pepper, set aside. To assemble the plate Place 2 pancakes on the plate, 2 pieces of fried chicken on top of the pancakes and drizzle with 1 oz of pepper maple syrup. Serve hot.



Crispy Chicken & Dutch Apple Pancakes

50 Servings | Recipe Cost: \$65.45 | Cost per Serving: \$1.31

INGREDIENTS

- 5 lb Monarch® Multigrain Pancake Mix
- 5 c apple juice
- 5 T Glenview Farms® Butter
- 100 ea Patuxent Farms® Chicken Breast Tenderloin
- 50 oz Rykoff Sexton™ Vermont Pure Maple Syrup
- 5 c water
- 4 c Monarch Canned Apples

PREPARATION

Mix together the pancake mix, water, apple juice and butter. Fold in the diced apples. Scale batter using #20 scoop onto preheated 375°F griddle. Cook pancakes 1-1/2 minutes on each side. Meanwhile fry chicken tenderloins are crisp and cooked through. Serve 2 Dutch apple pancakes with 2 chicken tenderloins. Drizzle with 1 oz maple syrup. Serve hot.



Crispy Chicken & Blue Cheese Panini

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				811.84	371.84	43.2	12.03	0	34	78.02	4	80.1	1887.76	4
3934320	Chef's Line™ Tandoori Naan	24	each	370	90	11	2.5	0	11	59	3	15	840	0
1789262	Patuxent Farms® Chicken Breast Tenderloin	48	each	240	110	13	2	0	16	17	1	30	790	0
7335839	Monarch® Chipotle Mayonnaise	12	oz	91.84	91.84	10.2	1.53	0	0	1.02	0	5.1	137.76	0
1787258	Glenview Farms® Blue Marble Jack Cheese	24	slices	110	80	9	6	0	7	1	0	30	120	4

Crispy Chicken & Blueberry Pancakes

Batch Size: 50 | Serving Size: 1 Plate

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				506.09	144.56	16.91	2.4	0	19.07	73.58	3.42	30	1173	37.92
2756732	Monarch® Multigrain Pancake Mix	5	lbs	127.6	20.3	2.32	0.29	0	2.9	23.78	1.74	0	377	5.8
1000012	Water	5	cups	0	0	0	0	0	0	0	0	0	0	0
6189898	Cranberry juice	5	cups	14	0	0	0	0	0	3.4	0	0	3.5	3.4
2328722	Quali-Fry® Oil	5	Tbsp	12.56	12.56	1.42	0.11	0	0	0	0	0	0	0
1345057	Monarch Blueberries	7	cups	11.93	1.7	0.17	0	0	0.17	2.9	0.68	0	0	2.22
1789262	Patuxent Farms® Chicken Breast Tenderloin	100	each	240	110	13	2	0	16	17	1	30	790	0
2740389	Rykoff Sexton™ Vermont Pure Maple Syrup	50	oz	100	0	0	0	0	0	26.5	0	0	2.5	26.5
760447	Monarch Black Pepper	2	Tbsp	0	0	0	0	0	0	0	0	0	0	0

Crispy Chicken & Dutch Apple Pancakes

Batch Size: 50 | Serving Size: 1 Plate

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				494.99	140.48	16.47	3.02	0	19.19	71.59	2.92	33.05	1171.55	36.05
2756732	Monarch® Multigrain Pancake Mix	5	lbs	127.6	20.3	2.32	0.29	0	2.9	23.78	1.74	0	377	5.8
1000012	Water	5	cups	0	0	0	0	0	0	0	0	0	0	0
6070254	Apple juice	5	cups	11	0	0	0	0	0.1	2.7	0	0	1	2.5
899807	Glenview Farms® Butter	5	Tbsl	10.18	10.18	1.15	.73	0	.01	0.01	0	3.05	.16	0.01
1329127	Monarch Canned Apples	4	cups	6.21	0	0	0	0	0.18	1.6	0.18	0	0.89	1.24
1789262	Patuxent Farms® Chicken Breast Tenderloin	100	each	240	110	13	2	0	16	17	1	30	790	0
2740389	Rykoff Sexton™ Vermont Pure Maple Syrup	50	oz	100	0	0	0	0	0	26.5	0	0	2.5	26.5

Crispy Chicken & Waffles

24 Servings | Recipe Cost: \$33.46 | Cost per Serving: \$1.39

INGREDIENTS

- 2 1/2 lb Monarch® Multigrain Pancake Mix
- 72 ea Patuxent Farms® Chicken Breast Tenderloin
- 20 oz Rykoff Sexton™ Vermont Pure Maple Syrup
- 6 oz Rykoff Sexton Valencia Orange Juice

PREPARATION

Make waffle batter according to instructions on the bag. Cook waffles and keep warm in holding box or oven. Meanwhile, fry the chicken tenderloins until crispy. Mix together the maple syrup and orange juice, set aside. Place 1/2 waffle on the plate. Top with 3 chicken tenderloins. Drizzle with orange maple syrup. Serve hot.



Crispy Chicken Benedict with Sriracha Hollandaise

24 Servings | Recipe Cost: \$23.16 | Cost per Serving: \$0.96

INGREDIENTS

- 48 ea Glenview Farms® Eggs
- 24 oz Chef's Line™ Hollandaise Sauce
- 4 T Monarch® White Vinegar
- 24 ea Patuxent Farms® Chicken Breast Tenderloin
- 24 ea English muffins
- 1 oz sriracha

PREPARATION

Toast the English muffins and keep warm. Poach eggs carefully in simmering water with a touch of vinegar. Warm the hollandaise in a hot water bath and whisk in the sriracha, set aside. Fry the chicken tenderloins until crisp. Cut in half. Place 2 English muffins halves on a plate. Top with the chicken tenderloin and then the poached egg. Ladle 1/2 oz of hollandaise over each poached egg. Serve hot.



Crispy Chicken Caesar Salad

24 Servings | Recipe Cost: \$27.42 | Cost per Serving: \$1.14

INGREDIENTS

- 12 oz shaved Parmesan cheese
- 72 ea Patuxent Farms® Chicken Breast Tenderloin
- 24 oz Cross Valley Farms® Fresh Romaine Lettuce
- 24 oz Monarch® Creamy Caesar Dressing
- 4 c Monarch Homestyle Croutons

PREPARATION

Fry chicken tenderloins until crispy and cooked through. Meanwhile, toss together the rest of the ingredients. Place salad on the plate and top with 3 chicken tenderloins.



Crispy Chicken & Waffles

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				579.69	186.15	21.92	3.3	0	27.08	73.16	3.34	45	1579.79	28.78
2756732	Monarch® Multigrain Pancake Mix	2.5	lbs	132.92	21.15	2.42	0.3	0	3.02	24.77	1.81	0	392.71	6.04
1789262	Patuxent Farms® Chicken Breast Tenderloin	72	each	360	165	19.5	3	0	24	25.5	1.5	45	1185	0
2740389	Rykoff Sexton™ Vermont Pure Maple Syrup	20	oz	83.33	0	0	0	0	0	22.08	0	0	2.08	22.08
6773097	Rykoff Sexton Valencia Orange Juice	6	oz	3.44	0	0	0	0	0.06	0.81	0.03	0	0	0.66

Crispy Chicken Benedict with Sriracha Hollandaise

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				508.04	259.81	29.21	8.15	0	26.83	35.35	1.51	533.09	894.15	1.94
5002126	English muffins	24	each	119.4	9.95	1	0	0	3.98	24.88	1	0	199	1
822817	Glenview Farms® Eggs	48	each	168.39	104.8	11.7	3.65	0	14.84	0.92	0	498.09	164.85	0.91
1789262	Patuxent Farms® Chicken Breast Tenderloin	24	each	120	55	6.5	1	0	8	8.5	0.5	15	395	0
2786689	Chef's Line™ Hollandaise Sauce	24	oz	100	90	10	3.5	0	0	1	0	20	135	0
1328335	Monarch® White Vinegar	4	Tbsp	0	0	0	0	0	0	0	0	0	0	0
5381124	Sriracha	1	oz	0.25	0.06	0.01	0	0	0.01	0.05	0.01	0	0.3	0.03

Crispy Chicken Caesar Salad

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				546	307.68	34.72	7.67	0	31.5	31.72	1.83	54.43	1767.46	1.61
1789262	Patuxent Farms® Chicken Breast Tenderloin	72	each	360	165	19.5	3	0	24	25.5	1.5	45	1185	0
4355293	Cross Valley Farms® Fresh Romaine Lettuce	24	oz	6.67	0	0	0	0	0.33	1	0.33	0	0	0.67
6342158	Monarch® Creamy Caesar Dressing	24	oz	103.77	94.34	10.38	1.89	0	0.94	1.89	0	9.43	283.02	0.94
5609664	Monarch Homestyle Croutons	4	cups	20	6.67	0.67	0	0	0.67	3.33	0	0	63.33	0
287821	Parmesan cheese	12	oz	55.56	41.67	4.17	2.78	0	5.56	0	0	0	236.11	0

Crispy Chicken Caesar Wrap

50 Servings | Recipe Cost: \$64.63 | Cost per Serving: \$1.29

INGREDIENTS

- 50 ea Del Pasado™ 12" Flour Tortilla
- 100 ea Patuxent Farms® Chicken Breast Tenderloin
- 50 oz Monarch® Creamy Caesar Dressing
- 25 oz grated Parmesan cheese
- 50 oz Monarch Homestyle Croutons
- 100 oz Cross Valley Farms® Fresh Green Leaf Lettuce

PREPARATION

Toss together the lettuce, dressing, Parmesan and croutons. Place salad mixture on top of the tortilla. Place two chicken tenderloins, diced onto salad mixture. Roll the tortilla, burrito style. Cut in half on the bias.

Serve.



Crispy Chicken with Parmesan Garlic Fries

24 Servings | Recipe Cost: \$26.91 | Cost per Serving: \$1.12

INGREDIENTS

- 4 oz grated Parmesan cheese
- 72 ea Patuxent Farms® Chicken Breast Tenderloin
- 72 oz Monarch® House Fries
- 12 oz Monarch Garlic Sauce

PREPARATION

Fry chicken tenderloins until crispy and cooked through. At the same time, fry the house fries until brown and crispy. Toss the fries with the garlic sauce and Parmesan. Plate the fries first and top each plate with three chicken tenderloins.



Green Egg 'n Ham Breakfast Pita

24 Servings | Recipe Cost: \$18.16 | Cost per Serving: \$0.76

INGREDIENTS

- 24 ea Hilltop Hearth® Whole Wheat Greek Pita
- 48 oz Glenview Farms® Liquid Eggs
- 24 oz Metro Deli™ All Natural Ham
- 12 oz Cross Valley Farms® Baby Spinach
- 1 T Monarch® Salt
- 1 T Monarch Black Pepper
- 1 oz Optimax®

PREPARATION

Warm pita on sheet pan in the oven. Spray griddle with Optimax spray. Pour eggs onto griddle along with spinach. Season. Once eggs are scrambled well, remove from griddle. Place ham on pita and top with 2 ounces green eggs. Serve hot.



Crispy Chicken Caesar Wrap

Batch Size: 50 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				840.27	358.77	39.85	9.21	0	36.13	91.81	6.62	39.77	2386.59	2.64
2823482	Del Pasado™ 12" Flour Tortilla	50	each	307.21	69.37	7.93	2.48	0	8.92	51.53	4.95	0	663.96	0.99
1789262	Patuxent Farms® Chicken Breast Tenderloin	100	each	240	110	13	2	0	16	17	1	30	790	0
3332228	Cross Valley Farms® Fresh Green Leaf Lettuce	100	oz	10	0	0	0	0	0.67	1.33	0.67	0	23.33	0.67
6342158	Monarch® Creamy Caesar Dressing	50	oz	107.5	97.73	10.75	1.95	0	0.98	1.95	0	9.77	293.19	0.98
287821	Parmesan cheese	25	oz	55.56	41.67	4.17	2.78	0	5.56	0	0	0	236.11	0
5609664	Monarch Homestyle Croutons	50	oz	120	40	4	0	0	4	20	0	0	380	0

Crispy Chicken with Parmesan Garlic Fries

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				546.02	256.39	29.64	5.68	0	28.35	45.25	4	45	1528.7	1
1789262	Patuxent Farms® Chicken Breast Tenderloin	72	each	360	165	19.5	3	0	24	25.5	1.5	45	1185	0
6737118	Monarch® House Fry	72	oz	120	35	4	1	0	2	18	2	0	200	1
6755698	Monarch Garlic Sauce	12	oz	47.5	42.5	4.75	0.75	0	0.5	1.75	0.5	0	65	0
287821	Parmesan cheese	4	oz	18.52	13.89	1.39	0.93	0	1.85	0	0	0	78.7	0

Green Egg 'n Ham Breakfast Sandwich

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				397.88	132.59	15.17	3.35	0	20.8	44.83	3.31	258.64	1122.3	4.13
2587186	Hilltop Hearth® Whole Wheat Greek Pita	24	each	260	60	7	1	0	7	43	3	0	520	3
882373	Glenview Farms® Liquid Eggs	48	oz	85.23	51.14	5.68	1.7	0	7.39	0.57	0	238.64	79.55	0.57
3938214	Metro Deli™ All Natural Ham	24	oz	40	12.5	1.5	0.5	0	6	0.5	0	20	265	0.5
4425690	Cross Valley Farms® Baby Spinach	12	oz	3.27	0.57	0.06	0.01	0	0.41	0.52	0.31	0	11.22	0.06
3329885	Monarch® Salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch Black Pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
5771977	Optimax®	1	oz	9.38	8.38	0.93	0.14	0	0	0.24	0	0	0.7	0

Habanero Jack Scrambled Eggs with BBQ Beef Buns

24 Servings | Recipe Cost: \$45.33 | Cost per Serving: \$1.89

INGREDIENTS

72 oz Glenview Farms® Liquid Eggs
12 slices Glenview Farms Habanero Jack Cheese
1 T Monarch® Salt
1 T Monarch Black Pepper
4 oz Beyond®
48 ea Molly's Kitchen Barbecue Flavored Beef Snackin Buns

PREPARATION

Heat BBQ Beef Snackin Buns in 350°F oven. Meanwhile, cook scrambled eggs on griddle with Beyond. Season with salt and pepper. Add habanero jack just as eggs start to set. Serve 3 oz scrambled eggs with 2 Snackin Buns instead of toast.



Horseradish Onion Burger with House Fries

24 Servings | Recipe Cost: \$58.74 | Cost per Serving: \$2.45

INGREDIENTS

24 ea Chef's Line™ Chopped Beef Patty 4 oz.
24 slices Glenview Farms® Horseradish & Chive White Cheddar Cheese
48 ea Molly's Kitchen™ Onion Rings
1 T Monarch® Salt
1 T Monarch Black Pepper
24 ea Chef's Line Seeded Salt & Pepper Bun
48 oz Monarch House Fry

PREPARATION

Cook chopped beef patty to desired temp. Season. Fry onion rings until crisp and drain well. Top burger with 2 onion rings and 1 slice of cheese, allow cheese to melt. Warm buns on grill or griddle. Build the burger and serve with crisp house fries.



Lemon Pancakes with Pure Vermont Maple Syrup

50 Servings | Recipe Cost: \$34.95 | Cost per Serving: \$0.70

INGREDIENTS

5 lb Monarch® Multigrain Pancake Mix
2 c Rykoff Sexton™ Meyer Lemon Juice Blend
5 oz Quali-Fry® Oil
50 oz Rykoff Sexton Vermont Pure Maple Syrup
8 c water

PREPARATION

Mix all ingredients together until well blended. Scale batter using #20 scoop onto preheated 375°F griddle. Cook pancakes 1 1/2 minutes on each side. Place 2 pancakes on the plate. Serve hot.

**Consider Patuxent Farms Bourbon Bacon as a side.*



Pepperoni & Fresh Mozzarella Flatbread

24 Servings | Recipe Cost: \$26.16 | Cost per Serving: \$1.09

INGREDIENTS

- 24 ea Chef's Line™ Tandoori Naan
- 24 oz Roseli® Pizza Sauce
- 12 oz Roseli Pepperoni
- 24 oz Roseli Mozzarella Cheese

PREPARATION

Spread 1 oz pizza sauce evenly across each naan. Slice the fresh mozzarella and lay 1 oz across the naan. Evenly distribute the pepperoni. Bake at 450°F until cheese melts and just starts to brown. Cut into wedges and serve hot.



Philly Cheese Steak Buns with Garlic House Fries

24 Servings | Recipe Cost: \$43.06 | Cost per Serving: \$1.79

INGREDIENTS

- 48 ea Molly's Kitchen™ Philly Cheese Steak Snackin Bun
- 1-5 lb bag Monarch® House Fry
- 12 oz Monarch Garlic Sauce

PREPARATION

Heat Snackin Buns in 350°F oven for 10-12 min. Meanwhile, fry the house fries until crispy, drain well. Toss fries and garlic sauce in large stainless steel bowl. Place 3 oz fries on a plate and top with 2 Snackin Buns. Serve hot.



Philly Cheese Steak Buns with Spicy Cheese Sauce

24 Servings | Recipe Cost: \$64.70 | Cost per Serving: \$2.70

INGREDIENTS

- 72 ea Molly's Kitchen™ Philly Cheese Steak Snackin Bun
- 12 oz Glenview Farms® Blue Marble Jack Cheese
- 1 T sriracha
- 24 oz Monarch® Cheddar Cheese Sauce

PREPARATION

Heat the cheese sauce until warm, fold in the habanero jack and sriracha. Keep warm. Heat Snackin Buns in 350°F oven for 10-12 min. Ladle 1 ½ oz cheese sauce into ramekin. Serve 3 Snackin Buns with the side of cheese sauce.



Pepperoni & Fresh Mozzarella Flatbread

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				54084	199.49	23.4	8.8	0	19.2	61.7	3	58.45	1311.4	5.8
3934353	Chef's Line™ Tandoori Naan	24	each	370	90	11	2.5	0	11	59	3	15	840	4
5337712	Roseli® Pizza Sauce	24	oz	20.27	6.76	0.68	0	0	0.45	2.7	0	0	81.08	1.8
9328907	Roseli Pepperoni	12	oz	65.66	55.56	6.06	2.53	0	3.03	0	0	15.15	26768	0
4884854	Roseli Mozzarella Cheese	24	oz	84.91	47.17	5.66	3.77	0	4.72	0	0	28.3	122.64	0

Philly Cheese Steak Buns with Garlic Fries

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				324.16	131.39	14.86	4.19	0	7.72	39.42	3.39	20	467.22	5.78
6769509	Molly's Kitchen™ Philly Cheese Steak Snackin Bun	24	each	143.33	50	5.67	2.33	0	5	17.67	0.67	20	180	4.67
6737118	Monarch® House Fry	5	lb	133.33	38.89	4.44	1.11	0	2.22	20	2.22	0	222.22	1.11
655698	Monarch Garlic Sauce	12	oz	47.5	42.5	4.75	0.75	0	0.5	1.75	0.5	0	65	0

Philly Cheese Steak Buns with Spicy Cheese

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				607.57	230.85	25.58	12.81	0	20.55	69.35	2	75	1339.44	20.14
6769509	Molly's Kitchen™ Philly Cheese Steak Snackin Bun	72	each	430	150	17	7	0	15	53	2	60	540	14
5601638	Monarch® Cheddar Cheese Sauce	24	oz	122.45	40.82	4.08	3.06	0	2.04	16.33	0	0	714.29	6.12
1787308	Glenview Farms® Blue Marble Jack Cheese	12	oz	55	40	4.5	2.75	0	3.5	0	0	15	85	0
5381124	Sriracha	1	Tbsp	0.12	0.03	0	0	0	0.01	0.02	0	0	0.15	0.02

Pistachio & Goat Cheese Flatbread

24 Servings | Recipe Cost: \$47.82 | Cost per Serving: \$1.99

INGREDIENTS

- 3 c pistachios
- 24 ea Chef's Line™ Tandoori Naan
- 2 c Monarch® Honey
- 6 c Glenview Farms® Goat Cheese
- 3 c Cross Valley Farms® Red Onion

PREPARATION

Layout naan on sheet pans. Top each with 1 ½ oz pistachio, drizzle of honey, 2 oz crumbled goat cheese, ½ oz red onion. Place in 400°F oven for 8-10 minutes to heat through, crisp the naan and brown the cheese slightly. Cut into 6-8 pieces. Serve immediately.



Roasted Mushroom & Feta Flatbread

24 Servings | Recipe Cost: \$29.73 | Cost per Serving: \$1.24

INGREDIENTS

- 24 ea Chef's Line™ Tandoori Naan
- 4 oz Rykoff Sexton™ Extra Virgin Olive Oil
- 24 oz portabella mushrooms
- 24 oz Glenview Farms® Feta Cheese Crumbles

PREPARATION

Toss mushroom with the olive oil, salt & pepper. Roast at 400°F for 20 minutes. Allow to cool. Lay out naan and evenly distribute the mushrooms. Sprinkle with crumbled feta. Bake at 400 for 10 minutes to allow cheese to soften and naan to crisp.



Sausage & Eggs Breakfast Flatbread

24 Servings | Recipe Cost: \$27.39 | Cost per Serving: \$1.14

INGREDIENTS

- 24 ea Chef's Line™ Tandoori Naan
- 4½ lb Glenview Farms® Liquid Eggs
- 24 oz Glenview Farms Monterrey Cheddar Cheese
- 1 oz Optimax®
- 1½ lb Roseli® Mild Italian Sausage

PREPARATION

Warm naan on sheet pans in the oven. Spray griddle with Optimax spray. Cook sausage on flattop griddle until cooked through. Pour eggs over the sausage and continue to cook. Mix to scramble the eggs well. Remove from the griddle. Place 3 oz of scrambled egg mixture onto each naan. Top each with 1 oz of shredded jack. Place in the oven for 3-5 minutes to just melt cheese. Cut each in half and serve hot.



Pistachio & Goat Cheese Flatbread

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				578.26	193.39	22.85	6.59	0	17.65	82	5.06	23.08	946.34	21.6
3934320	Chef's Line™ Tandoori Naan	24	each	370	90	11	2.5	0	11	59	3	15	840	4
3739596	Pistachios	3	cups	86.28	62.71	6.97	0.85	0	3.11	4.22	1.58	0	0.15	1.18
3737327	Monarch® Honey	2	cups	54.05	0	0	0	0	0	15.32	0	0	0	14.41
6283097	Glenview Farms® Goat Cheese	6	cups	56.57	40.4	4.85	3.23	0	3.23	0.81	0	8.08	105.05	0.81
4332003	Cross Valley Farms® Red Onion	3	cups	11.36	0.28	0.03	0.01	0	0.31	2.65	0.48	0	1.14	1.2

Roasted Mushroom & Feta Flatbread

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				460.71	138.95	16.63	5.73	0	18.01	62.01	3.34	30	1185.07	5
3934320	Chef's Line™ Tandoori Naan	24	each	370	90	11	2.5	0	11	59	3	15	840	4
2273589	Portabella mushrooms	24	oz	6.76	0	0	0	0	1.01	1.01	0.34	0	5.07	0
1945534	Rykoﬀ Sexton™ Extra Virgin Olive Oil	4	oz	13.95	13.95	1.63	0.23	0	0	0	0	0	0	0
2606465	Glenview Farms® Feta Cheese Crumbles	24	oz	70	35	4	3	0	6	2	0	15	340	1

Sausage & Eggs Breakfast Flatbread

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				698.33	315.89	35.03	12.5	0	33.15	62.6	3	420.75	1366.84	5.35
3934320	Chef's Line™ Tandoori Naan	24	each	370	90	11	2.5	0	11	59	3	15	840	4
3335825	Roseli® Mild Italian Sausage	1.5	lb	80	60	6.5	2.25	0	4	1.5	0	17.5	225	0.5
882373	Glenview Farms® Liquid Eggs	4.5	lb	127.84	76.7	8.52	2.56	0	11.08	0.85	0	357.95	119.32	0.85
4332656	Glenview Farms Monterrey Cheddar Cheese	24	oz	111.11	80.81	8.08	5.05	0	7.07	1.01	0	30.3	181.82	0
5771977	Optimax®	1	oz	9.38	8.38	0.93	0.14	0	0	0.24	0	0	0.7	0

Scrambled Egg, Cheddar, and Tomato Panini

24 Servings | Recipe Cost: \$31.61 | Cost per Serving: \$1.32

INGREDIENTS

24 ea Chef's Line™ Tandoori Naan
72 oz Glenview Farms® Liquid Eggs
48 oz Glenview Farms Monterrey Jack Cheddar Cheese
48 slices Cross Valley Farms® Tomato
1 oz Optimax®

PREPARATION

Warm naan on sheet pans in the oven. Spray griddle with Optimax spray. Cook scrambled eggs until set. Remove naan from the oven and cut each in half. Build the panini with 2 oz of cheddar on each half of the naan. Then scramble eggs and tomato slices. Put finished sandwich on panning press until crisp and contents hot. Cut in half and serve with fresh fruit.



Southwest Angus Burger with House Fries

24 Servings | Recipe Cost: \$60.77 | Cost per Serving: \$2.53

INGREDIENTS

24 ea Chef's Line™ Chopped Beef Patty, 4 oz.
24 slices Glenview Farms® Habanero Jack
24 oz El Pasado® Guacamole
1 T Monarch® Salt
1 T Monarch Black Pepper
24 ea Chef's Line Seeded Salt & Pepper Bun
48 oz Monarch House Fry

PREPARATION

Cook chopped beef patty to desired temp. Season. Top with habanero jack and let cheese melt. Warm the bun on grill or griddle. Top each burger with 1 oz guacamole. Serve with crispy Monarch House Fries



Southwestern Chicken Wrap

50 Servings | Recipe Cost: \$99.38 | Cost per Serving: \$1.99

INGREDIENTS

50 ea Hilltop Hearth® Tomato Basil Tortillas
50 ea Patuxent Farms® Chicken Breast
50 oz Del Pasado™ Thick & Chunky Mild Salsa
50 oz El Pasado® Guacamole
50 oz Glenview Farms® Monterrey Jack Cheddar Cheese
25 oz El Pasado Fancy Black Beans
50 oz Cross Valley Farms® Fresh Green Leaf Lettuce

PREPARATION

Slice grilled chicken breast on the bias. Keep warm. Layer each ingredient onto the tortilla. Pico, guacamole, cheddar, lettuce then black beans. Top with grilled chicken. Place on a panini press. Heat through. Roll the tortilla, burrito style. Cut in half on the bias.



Scrambled Egg, Cheddar & Tomato Panini

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				737.95	336.7	36.61	15.3	0	36.56	63.81	3.34	433.56	1330.47	5.87
3934353	Chef's Line™ Tandoori Naan	24	each	370	90	11	2.5	0	11	59	3	15	840	4
882373	Glenview Farms® Liquid Eggs	72	oz	127.84	76.7	8.52	2.56	0	11.08	0.85	0	357.95	119.32	0.85
4332656	Glenview Farms Monterrey Jack Cheddar Cheese	48	oz	222.22	161.62	16.16	10.1	0	14.14	2.02	0	60.61	363.64	0
4373841	Cross Valley Farms® Tomato	48	slices	8.51	0	0	0	0	0.34	1.7	0.34	0	6.81	1.02
5771977	Optimax®	1	oz	9.38	8.38	0.93	0.14	0	0	0.24	0	0	0.7	0

Southwest Angus Burger with House Fries

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				789	408.33	46.57	7.17	1.5	37.93	59.5	5.43	120	1200.16	4.77
6778526	Chef's Line™ Chopped Beef Patty, 4 oz.	24	each	290	200	23	0	1.5	21	0	0	75	60	0
1787258	Glenview Farms® Habanero Jack	24	slices	110	80	9	6	0	7	1	0	30	120	0
4327151	El Pasado® Guacamole	24	oz	49	35	3.9	0.5	0	0.6	6.5	1.1	0	161	1.1
6776256	Chef's Line Seeded Salt & Pepper Bun	24	each	260	70	8	0	0	8	40	3	15	480	3
3329885	Monarch® Salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch Black Pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
6737118	Monarch House Fry	48	oz	80	23.33	2.67	0.67	0	1.33	12	1.33	0	133.33	0.67

Southwestern Chicken Wrap

Batch Size: 50 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				630.65	201.56	21.89	9.16	0	41.03	64.99	5.06	103.44	1467.31	3.43
2816494	Hilltop Hearth® Tomato Basil Tortillas	50	each	307.21	59.46	6.94	2.97	0	7.93	51.53	1.98	0	713.51	0
7551732	Patuxent Farms® Chicken Breast	50	each	130.29	26.29	2.97	0.64	0	24.23	0	0	73.14	132.57	0
2944775	Del Pasado™ Thick & Chunky Mild Salsa	50	oz	15	0	0	0	0	0	3	1	0	220	2
4327151	El Pasado® Guacamole	50	oz	49	35	3.9	0.5	0	0.6	6.5	1.1	0	161	1.1
4332656	Glenview Farms® Monterrey Jack Cheddar Cheese	50	oz	111.11	80.81	8.08	5.05	0	7.07	1.01	0	30.3	181.82	0
9332313	El Pasado Fancy Black Beans	25	oz	13.04	0	0	0	0	0.87	2.28	0.65	0	46.74	0
3332228	Cross Valley Farms® Romaine	50	oz	5	0	0	0	0	0.33	0.67	0.33	0	11.67	0.33

Steak & Sweet Onion Pita

24 Servings | Recipe Cost: \$56.01 | Cost per Serving: \$2.33

INGREDIENTS

24 ea Hilltop Hearth® Whole Wheat Greek Pita
48 oz Stock Yards™ Top Butt Steaks
1 T Monarch® Salt
1 T Monarch Black Pepper
4 oz butter
3 ea Cross Valley Farms® Jumbo Yellow Onions
12 oz fig jam
24 slices Glenview Farms® Blue Marble Jack

PREPARATION

Season top butt steaks and grill to internal temp of 150. Let steaks rest 10 min. Slice into thin pieces. While steaks cook, caramelize the onions in the butter. Heat the pita and spread ½ oz of fig jam on each. Top with the steak, onions and marbled blue. Place back in the oven about 5 minutes to heat through and melt cheese. Cut into 4 wedges and serve hot.



Steak & Sweet Onion Pita

Batch Size: 24 | Serving Size: 1 Each

Product #	Description	Qty	UOM	Calories	Cal from Fat	Total Fat (gm)	Sat Fat (gm)	Trans Fat (gm)	Protein (gm)	Carbohydrate (gm)	Dietary Fiber (gm)	Cholesterol (mg)	Sodium (mg)	Sugars (gm)
Total				577.29	248.29	28.06	12.72	0	25.98	56.37	3.89	69.73	917.22	12.96
2587186	Hilltop Hearth® Whole Wheat Greek Pita	24	each	260	60	7	1	0	7	43	3	0	520	3
4525382	Stock Yards™ Top Butt Steaks	48	oz	121.59	73.3	8.11	3.27	0	11.31	0	0	29.55	28.98	0
3329885	Monarch® salt	1	Tbsp	0	0	0	0	0	0	0	0	0	245.83	0
760447	Monarch black pepper	1	Tbsp	0	0	0	0	0	0	0	0	0	0	0
8326696	Cross Valley Farms® Jumbo Yellow Onions	3	each	18.94	0.47	0.05	0.02	0	0.52	4.42	0.8	0	1.89	2.01
899807	Butter	4	oz	33.95	33.95	3.84	2.43	0	0.04	0	0	10.18	0.52	0
5691811	Fig jam	12	oz	32.81	0.57	0.06	0	0	0.11	7.95	0.09	0	0	7.95
1787258	Glenview Farms® Blue Marble Jack	24	slices	110	80	9	6	0	7	1	0	30	120	0