



Wedding

Curbside Catering
Recipes



turning insights into fresh ideas in foodservice

APPETIZER

Sauced Up Oven Roasted Wings Appetizer Kit



Sauced Up Oven Roasted Wings – Meal Kit



DIRECTIONS:



WAYPOINT

culinary connection
making people who work harder feel better

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

Thai Vegetable Potstickers with Teriyaki Mushroom Slaw & Savory Sweet Chili Dip Meal Kit



Thai Vegetable Potstickers w/Teriyaki Mushroom Slaw & Savory Sweet Chili Dip – Meal Kit



DIRECTIONS:

APPETIZER

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	3 oz.	Red Cabbage, Wedge	.30		
	3 Tbsp.	Cilantro	.20		
	4 oz.	Button Mushrooms	.75		
Land O Lakes®	3 oz.	Extra Melt® With Jalapeños	.57	48242	
Ventura Foods®	3 oz.	Sauce Craft™ Sweet Chili Sauce	.30	22777-SCR	
Ajinomoto® Foods	12 each	Golden Tiger® Thai Vegetable Potstickers	3.60	54510	
	6 Tbsp.	Vegetable Oil, Divided	.15		
	2 oz.	Rice Wine	.05		
Ventura Foods®	2 oz.	Sauce Craft™ Teriyaki Sauce	.18	22775-SCR	
Conagra® Foodservice	3 oz.	Rosarita® Green Chili Salsa	.27	4430010688	
	1 Tbsp.	Sesame Seeds	.07		

Directions for the Operator:

1. Portion all ingredients into individual, labeled air tight containers.
2. Place preparation instructions with ingredients in to-go box.

Directions for the Consumer:

1. Thin slice the red cabbage, then rough chop cilantro. Do not discard stems. Set aside.
2. Slice mushrooms in half, set aside.
3. Portion cheese, 2 ounces water and sweet chili sauce in microwavable container. Cover and set aside.
4. Place sauté pan over high heat, add 1 cup water. When water begins to boil, carefully add potstickers one at a time. Boil potstickers, for 1 minute, moving often while in pan.
5. Remove potstickers, set aside and discard water. Carefully wipe out pan and set back on stovetop. Then add 3 tbsp. vegetable oil. Turn heat on medium high for about 20 seconds, carefully add prepared potstickers and sear one side until lightly browned and crisp (about 2 minutes). Remove pan from heat and add rice wine. Mix with seared potstickers.
6. Meanwhile, in separate pan, add 3 tbsp. vegetable oil. Turn heat on high. Once oil starts to shimmer, add mushrooms cut side down. Sear mushrooms in oil for 1 minute.
7. Add teriyaki sauce, cabbage and carrots. Season with black pepper. Sauté over high heat for 2 minutes. Add salsa then remove from heat.
8. Microwave the sweet chili mixture for 60 seconds and then stir. If mixture is not smooth, microwave in 20 second intervals then stir.
9. Plate slaw, then top with potstickers. Garnish with cilantro and sesame seeds.
10. Serve with sweet chili dip.

Serves: 4, Family Style, Appetizer, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$21.47
Ingredient Cost \$	\$6.44
Food Cost %	30%
Gross Profit \$	\$15.03

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Jason Hooker

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



Chobani

Marie's



Farmer-Owned
LAND O LAKES
FOODSERVICE



turning insights into fresh ideas in foodservice



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

Morning French Dip Meal Kit



Morning French Dip Meal Kit



DIRECTIONS:



WAYPOINT

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ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Butterball®	8 each	Turkey Sausage Patty Thawed	.48	2265530773	
Tyson® Foods	4 each	Tyson® Bacon Pieces Thawed	.44	10453690928	
Land O Lakes®	4 oz.	Clarified Butter	.76	15004	
Flowers Bakeries®	8 each	European Bakers® Soft White Pullman Defrosted	.72	40016770	
Conagra® Foodservice	4 each	Egg Beaters®	.64	2900003169	
Nielsen-Massey®	½ tsp.	Pure Vanilla Extract	.21	71032	
Tyson® Foods	8 oz.	Black Oak™ Ham Sliced Thin	1.44	10328220414	
Land O Lakes®	4 each	Extra Melt® White Sliced	.84	40014	
Chobani®	1 each	Honey Greek Yogurt 3.25%	1.32	908	
Ventura Foods®	2 tsp.	Classic Gourmet® Chicken Base	.18	12212	
Conagra® Foodservice	8 oz.	Log Cabin® Syrup	.56	43000334901	
	As needed	Powdered Sugar	.02		

Directions for the Operator:

1. Place the turkey sausage and bacon pieces into a food processor and blend until smooth. Place in a sealed to-go container.
2. Portion and pack the clarified butter, bread, Egg Beaters®, vanilla, ham, cheese slices, yogurt, chicken base, syrup, and powdered sugar in to-go packaging. Place in the cooler.

Directions for the Consumer:

1. Take the meat spread and smear it on one side of each slice of the bread. Reserve.
2. Mix together the Egg Beaters® and vanilla, then butter a pan.
3. Dip the bread with the spread into the egg wash then place in the pan. Cook for about 3-4 minutes per side.
4. Place the sliced ham in another pan with butter and cook about 2 minutes per side adding a slice of cheese after flipping. Reserve.
5. Mix together the honey yogurt and the chicken base and place in a dipping cup.
6. Take a piece of French toast and place the hot ham and cheese on it. Top with another slice of French toast.
7. Slice the sandwich in half, plate, and garnish with powdered sugar.
8. Finish with a side of yogurt dip and a side of syrup.

Serves 4, Family Style, Entrée, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$31.99
Ingredient Cost \$	\$7.61
Food Cost %	24%
Gross Profit \$	\$24.38

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Brian Zweigle

ENTRÉE

Chick-in-Biscuit Kids Meal



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

Boneless Pomodoro Chicken Italiano Meal Kit



Boneless Pomodoro Chicken Italiano Meal Kit



DIRECTIONS:

ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	2 Tbsp.	Clarified Butter Blend	.25	19898	
	8 oz. of each	Red & Green Peppers ½" Dice	.90		
	8 oz.	Sweet Spanish Onion ½" Dice	.60		
	4 oz.	Button Mushrooms, Sliced	1.20		
	8 oz.	Celery Stalks Cut into ½ Slices	.38		
Conagra® Foodservice	8 oz.	Angela Mia® Fire Roasted Diced Tomatoes	.48	2700038069	
Conagra® Foodservice	8 oz.	Angela Mia® Marinara Sauce	.48	2700039125	
	1 Tbsp.	Italian Seasoning	.12		
	1 Tbsp.	Fresh Chopped Garlic	.10		
Tyson® Foods	1 lb.	Tyson® Ready to Pull FC Chicken Meat	2.60	10255570928	
Musco® Family Olives	4 oz.	Wedged Olives	.64	55003	
	1 lb.	Linguine Pasta, Cooked	1.00		
BelGioioso®	3 oz.	Shredded Parmesan Cheese	.87	35725	

1. Add butter to a skillet.
2. Sauté peppers, onions, mushrooms, and celery until tender.
3. Add tomatoes and sauce with Italian seasonings and fresh chopped garlic. Simmer for 10 minutes.
4. Add chicken and olives; heat until bubbling.
5. Cook the pasta in a pot of salted boiling water for 8-9 minutes, drain.
6. Put pasta in a transport container topped with chicken mixture.
7. Top with cheese.

Serves 4-6 Family Style

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$27.95
Ingredient Cost \$	\$9.62
Food Cost %	34%
Gross Profit \$	\$18.31

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Denis Picard

ENTRÉE

Classic Chicken Divan Meal Kit

Farmer-Owned
LAND O LAKES
FOODSERVICE

Tillamook

Anchor FP
FOOD PROFESSIONALS

Tyson
FOODSERVICE

 **WAYPOINT**


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Classic Chicken Divan Meal Kit



DIRECTIONS:



WAYPOINT

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ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	4 oz.	Clarified Butter Blend, Divided	.78	15004	
	8 oz.	Fresh Mushrooms	1.20		
	12 oz.	Fresh Broccoli Crown	1.05		
Land O Lakes®	8 oz.	Extra Melt® Yellow Cheese Sauce	1.44	39002	
Tillamook®	4 oz.	Sharp Cheddar Cheese	1.15	2502	
Anchor™ Food Professionals	4 oz.	Chef's Cooking Cream 20%	.48	113759	
Tyson® Foods	1 lb.	Tyson® Natural Proportion Pulled Chicken Meat	2.72	10240740928	
Sugar Foods	6 oz.	Panko Bread Crumbs	1.14		
Ventura Foods®	1 Tbsp.	Classic Gourmet® Chicken Base	.06	12212CLG	
	1 lb.	Long Grain White Rice	.60		

Directions for the Operator:

1. Package butter, mushrooms, broccoli, cheese sauce, cheese, cream, pulled chicken, panko bread crumbs, rice and chicken base for transport.

Directions for the Consumer:

1. Preheat oven to 350°.
2. Wash and slice mushrooms and cut broccoli into bite sized pieces.
3. Grate cheese, set aside.
4. In a skillet on medium heat, add ½ of the butter. Place mushrooms and broccoli into skillet, continue cooking until broccoli begins to get tender.
5. Add cooking cream, shredded cheese and cheese sauce cook until shredded cheese is melted.
6. Place chicken is the bottom of an oven proof dish , top with vegetable cheese mixture.
7. For topping microwave remaining butter and pour over bread crumbs mix well.
8. Bake for 20-25 minutes.
9. In a sauce pot add 3 cups of water and chicken base and remaining butter in rice cook until rice is tender.
10. Place 1 cup of cooked rice on plate top with chicken.

Serves 4 - Family Style Entrée, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$29.95
Ingredient Cost \$	\$10.62
Food Cost %	35%
Gross Profit \$	\$19.33

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Denis Picard

ENTRÉE

Crispy Chick'n Stir Fry With Veggie Eggroll Meal Kit



Crispy Chick'n Stir Fry With Veggie Eggroll Meal Kit



DIRECTIONS:



WAYPOINT

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ENTRÉE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra® Foodservice	16 each	Gardein® Crispy Chick'n Pieces	3.27	7426700072	
Ajinomoto® Foods	4 each	Golden Tiger® Vegetable Eggroll, Thawed	2.88	51615	
Ventura Foods®	2 Tbsp.	Phase® Liquid Butter Alternative	.16	15391-PHA	
Ajinomoto® Foods	4 cups	Golden Tiger® Vegetable Fried Rice	1.24	5654390	
Ventura Foods®	8 oz.	Sauce Craft™ Gochujang Korean Pepper Sauce	.78	22778-SCR	
Ventura Foods®	6 oz.	Sauce Craft™ Sweet Chili Sauce	.60	22777-SCR	

Directions for the Operator:

1. 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. Place the refrigerated egg rolls on a sprayed baking pan and place in the 375° oven for 18-20 minutes, or until golden brown and internal temperature is at least 165°. Hold warm.
3. Increase the oven temperature to 425° and place frozen chick'n pieces on a separate sprayed baking pan for 15-18 minutes until crisp and golden, turning them half way through, and that the internal temperature is at least 165°.
4. While the chick'n pieces are baking, heat a skillet on medium high and add the liquid butter. Add the fried rice and blend with the butter, coating all of the rice. Heat until rice is warm and sizzling. Turn off the heat and hold.
5. Remove the chick'n pieces from the oven and immediately toss them in the gochujang sauce.
6. To serve, place a portion of rice on a plate and top with 4 chick'n pieces. Place the egg roll on the side and use the sweet chili sauce for dipping.

Serves 4, Family Style – Entrée, Meal Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$32.00
Ingredient Cost \$	\$8.93
Food Cost %	28%
Gross Profit \$	\$23.07

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Miguel Palmieri

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



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	

DIRECTIONS:

DESSERT

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

DESSERT

Chocolate Cherry Peanut Butter Cream Bundt Cake Dessert Kit



Chocolate Cherry Peanut Butter Cream Bundt Cake Dessert Kit



DIRECTIONS:

DESSERT

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee® Frozen Bakery	1 each	Sara Lee® 8" Angel Food Bundt Cake	5.10	7529	
Keurig Dr Pepper®	2 oz.	Rose's® Grenadine	.24	10002621	
	2 cups	Semi-Sweet Chocolate Baking Chips	2.50	61125	
	4 oz.	Peanut Butter Sauce	.84		
Chobani®	2 oz.	Plain Greek Yogurt 5%	.35	43	
Savencia Cheese USA	4 oz.	Smithfield® Pourable Cream Cheese	.75	36312	
	1 oz.	10 x Confectioners Sugar	.09		
Nielsen-Massey®	½ tsp.	Madagascar Pure Vanilla Extract	.26	21032	

1. Remove cake from freezer.
- For Ganache:**
1. Under low heat In a sauce pot add grenadine and chocolate chips; stir constantly until chips are melted and sauce is smooth.
- For peanut butter sauce:**
1. Place in microwave 15-20 seconds until warm.
- For yogurt cream:**
1. In a bowl mix yogurt with pourable cream cheese, sugar and vanilla, whisk until sauce is smooth.
- To assemble:**
1. Place cake in center of a large rimed plate, beginning by filling center of cake with the chocolate ganache.
 2. Pour the entire contents of the mixture allowing it to run down the sides of the cake. Repeat this using the peanut butter and yogurt cream allowing each to flow down the sides of the cake.
 3. Using a tooth pick or wooden skewer in a up and down fashion, allow sauces to mix to create wave effect.
- Serves 8-10 - Family Style, Dessert**

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$29.95
Ingredient Cost \$	\$10.13
Food Cost %	34%
Gross Profit \$	\$19.82

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Denis Picard

DESSERT

4th Of July Yogurt Pops Dessert Kit

Chobani

NIELSEN-MASSEY
FINE VANILLAS & FLAVORS

Sara Lee
FROZEN
BAKERY

Dole

 **WAYPOINT**


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4th Of July Yogurt Pops Dessert Kit

DIRECTIONS:

DESSERT

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Chobani [®]	1 cup	Plain Greek Yogurt 0%	2.11	001	
Nielsen-Massey [®]	1 tsp.	Vanilla Extract	.42	rbigalm	
Sara Lee [®] Frozen Bakery	4 oz.	Sara Lee [®] French Cheesecake	.96	8076	
Dole [®] Foodservice	½ cup	Frozen Blueberries	.72	11711	
Dole [®] Foodservice	½ cup	Frozen Sliced Strawberries	.52	17930	

Directions for the Operator:

1. Package everything separately. Provide directions below for the consumer.

Directions for the Consumer:

1. Combine the yogurt, vanilla extract, and the filling of the cheesecake in a bowl. Whisk until smooth. Reserve the crust for later.
2. Stir in the blueberries and strawberries until they are evenly distributed through the mixture.
3. Pour the mixture into either 6 small paper/plastic cups or 6 popsicle molds.
4. Crumble up the cheesecake crust and sprinkle on top of the popsicles.
5. Add the popsicle sticks and set on top of a sheet pan or baking dish to keep flat in the freezer.
6. Freeze for 6-8 hours or overnight.

Serves 6-8, Meal Kit, Dessert

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$14.95
Ingredient Cost \$	\$4.73
Food Cost %	32%
Gross Profit \$	\$10.22

*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

*Approximate ingredient costs & gross profit

Recipe Created by:
Chef Liz Ziegler

BEVERAGE

Boozy Black Forest Float Beverage Kit



Boozy Black Forest Float Beverage Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Anchor™ Food Professionals	¼ cup	Chef's Heavy Cream	.28	113726	
	1 tsp.	Sugar	.01		
Nielsen-Massey®	¼ tsp.	Vanilla Extract	.11	rbigalm	
	2 cups	Vanilla Ice Cream	1.92		
Dole® Foodservice	¼ cup	Dark, Sweet Cherries, Divided	.40	13711	
	6 oz.	Vanilla Vodka	2.22		
Keurig Dr Pepper®	2 each	IBC® Black Cherry Soda	1.24	10087195	
	¼ cup	Chocolate Syrup	.18		

Directions for the Operator:

1. Package everything in separate containers.

Directions for the Consumer:

1. Start by blending the chef's heavy cream with a stand/hand mixer until frothy.
2. Slowly add the sugar and vanilla extract and whisk until soft peaks form. Set aside.
3. Add the ice cream to two 16 oz. drinking glasses.
4. Rough chop the cherries and add them to the glasses.
5. Top the ice cream with the vanilla vodka and fill the rest of the glass with the black cherry soda.
6. Finish the drink by topping it with whipped cream, a heavy drizzle of chocolate syrup, and a few cherries.

Serves 2, Adult Beverage Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$	\$14.95
Ingredient Cost \$	\$6.36
Food Cost %	43%
Gross Profit \$	\$8.59

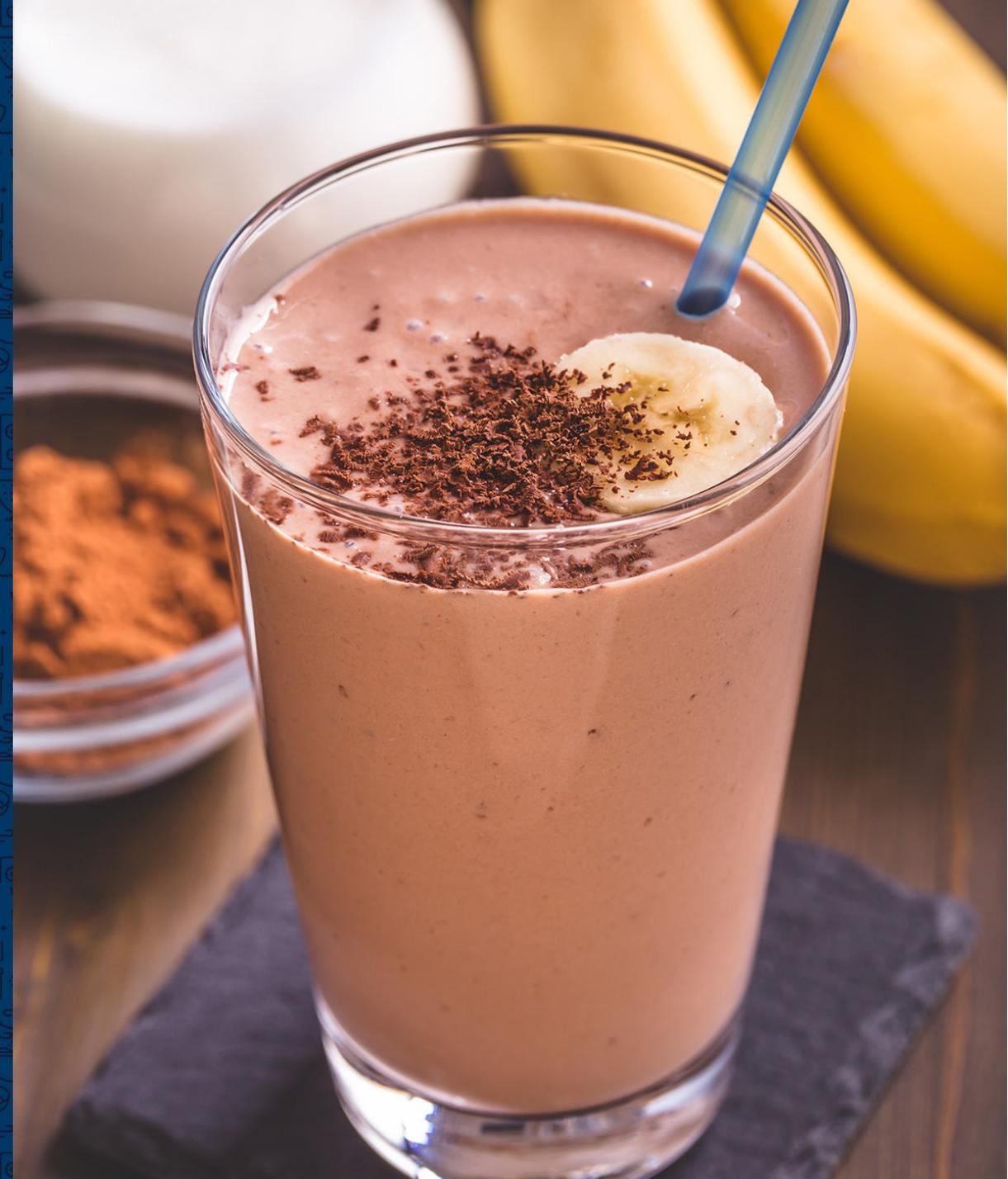
*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

BEVERAGE

Spiked Chocolate Banana Smoothie Drink Kit



Spiked Chocolate Banana Smoothie Drink Kit



CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Dole® Foodservice	8 oz.	IQF Banana Slices	.80	16118	
	4 oz.	Semi-Sweet Chocolate Chips	.70	61125	
	6 oz.	Chocolate Syrup	.54	31420	
	2 oz.	Peanut Butter Sauce	.42	35031	
Anchor™ Food Professionals	8 oz.	Chef's Cooking Cream 20%	1.12	113759	
	8 oz .	Banana Flavored Rum	2.40		
	3 cups	Ice			
	1 tbsp.	Cocoa Powder	.14	63505	

DIRECTIONS:



BEVERAGE

Directions Operator:

1. Package bananas, chocolate chips, chocolate syrup, peanut butter sauce, cream, rum and cocoa powder for transport.

Directions for the Consumer:

1. Add all ingredients but cocoa powder into blender, blend until smooth.
2. Dust with cocoa powder as a garnish.

Serves 4 – Adult Beverage Kit

FOOD COST CALCULATOR*

Suggested Menu Price \$ \$21.95

Ingredient Cost \$ \$6.12

Food Cost % 28 %

Gross Profit \$ \$15.83



Recipe Created by:

Chef Denis Picard

*Approximate ingredient costs & gross profit



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