

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



palmer

food services



Tonight's Special is...

Chicken Oscar with Lemon Chive Sauce

Item	Code	Cost
1 6oz boneless skinless fresh chicken breast	#1569	\$1.07
3 oz lump crab meat	#19400	\$2.08
1/2 small red onion; chopped	#31806	\$0.15
1/2 medium tomato; chopped	#2053	\$0.37
5 thin spears asparagus; trimmed and peeled	#2121	\$0.67
Flour for dredging & Vegetable oil to sauté		

Blanch Asparagus in salted water and set aside.

Lay chicken breasts between sheets of plastic wrap and pound to 1/2 inch thickness, split down the center for two equal pieces. Season flour with salt and pepper to taste; dredge chicken to coat. In a medium pan sauté chicken breasts on both sides until browned and firm, about 3 minutes per side. Remove chicken; keep warm until ready to serve. Warm oil in pan and add onion, sauté until softened, about 4 minutes. Increase heat to high; add tomato and sauté until most of the moisture has evaporated. Lower heat to low and add crab meat; toss gently, just until hot.

Lemon Chive Sauce

Item	Code	Cost
1 tablespoon Butter	#8908	\$0.16
2 tablespoon Fresh Lemon Juice	#2076	\$0.32
1 tablespoon cream cheese	#2929	\$0.07
1 tablespoon milk	#11629	\$0.06
1 tablespoon fresh chives; chopped	#2163	\$0.12

In small saucepan over low heat, melt 1 tablespoon butter with lemon juice to make sauce. Whisk in cream cheese and milk until smooth add chives to finish. Place chicken breast on plate; quickly reheat and arrange 5 asparagus spears on top of the chicken breast. Spoon some of crab mixture over asparagus and drizzle with Lemon Chive Sauce. Garnish with cherry tomatoes.

Chicken Oscar with Lemon Chive Sauce

Total plate cost	\$5.06
Suggested Sell Price	\$23.00
Food Cost	22%
Profit Dollars	\$17.94

Add a piece of Classic Carrot Cake from Sweet Street for a totally satisfied guest.

Item # 29431 - 9" cake - 14 slice/cake,
4/case total 56 slices @ \$1.42 ea.



Total plate cost	\$6.48
Suggested Sell Price	\$27.00
Food Cost	24%
Profit Dollars	\$20.52



Not Responsible for Typographical Errors.