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food services



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Tonight's Special is...

Reef & Beef *Top Butt Sirloin Kabob, Sliced Roasted Tri Tip and Cheesy Stuffed Clam with Horseradish Mashed Potatoes and Italian Escarole*

As prices on commodity beef fluctuates there is more opportunity than ever to create unique versions of the old classic, surf and turf. However, instead of lobster and filet mignon which can still be cost prohibitive we've put a spin on the dish with plenty of room for profitability.

Using some value cuts of Certified Angus Beef brand portion cut meats and different seafood suggestions here is a "Surf & Turf 2.0" your guests will love and have you smiling on your way to the bank. Glazed Top Sirloin Kabob, Cajun Coffee Rubbed Tri Tip with Shiitake Au jus, Giant Cheesy Stuffed Clam and Horseradish mashed Potatoes.

Menu Applications

	Item #	Cost
CAB - Top Butt Sirloin Kabob	#S8Q04	\$2.25
Fresh Peppers	#2288	\$0.37
Fresh Shiitake Mushrooms	#2258	\$0.14
Balsamic Glaze	#14151	\$0.11
CAB - Tri Tip Roast	#1108	\$1.20
Au Jus	#16261	\$0.21
Stuffed Clam	#36845	\$0.57
Mashed Potatoes	#12157	\$0.36
Horseradish	#5375	\$0.08
Escarole	#2209	\$0.16
Cannelini Beans	#20506	\$0.05

Tonight's Savings

Portion Cost: \$5.50
Suggested Sell: \$20.13
Food Cost: 27%
Profit Dollars: \$14.63

1. Make the skewers ahead with 4 - 1 ounce pieces of sirloin, tri colored peppers and a whole shiitake. After grilling baste with balsamic glaze.
2. Season and roast Tri Tip to 110°. Slice thin against the grain and portion 4 ounces on the platter.
3. Bake the stuffed clams for 18-20 on 375° from frozen.
4. Assemble each platter with one kabob, 4 oz. sliced Tri Tip and one large stuffed clam.
5. Serve with Horseradish Mashed Potatoes and Italian Escarole on the side in separate dishes.



Not Responsible for Typographical Errors.