

# LUNCH ITALIAN RECIPES

# EGGPLANT PARMESAN



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

**CULINARY NOTES:**

**Allergens:**

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



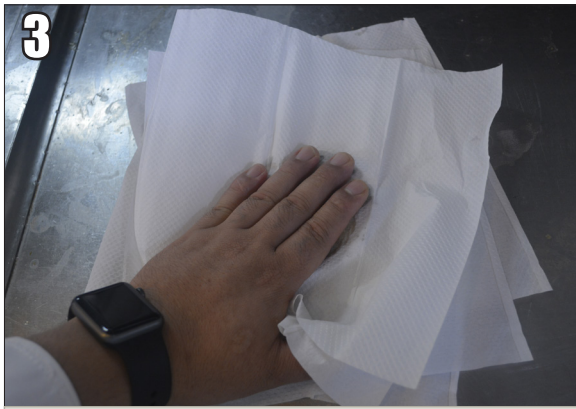
1

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FINAL PRESENTATION

# ROASTED ARTICHOKES & PEPPERS



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



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FINAL PRESENTATION

# MEATBALL MOZZARELLA BOWL



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



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FINAL PRESENTATION

# GARLIC BREAD



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

**METHOD FOR PREPARATION**

**CULINARY NOTES:**

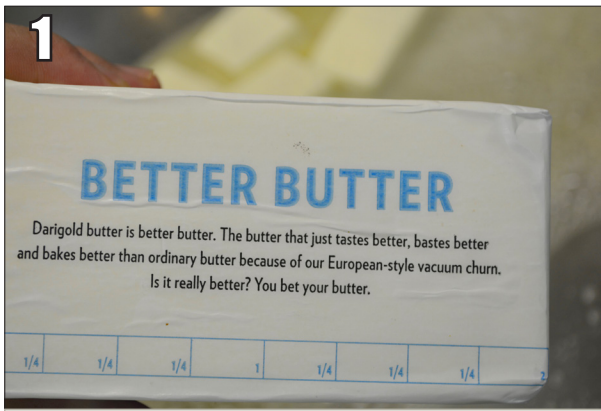
**Allergens:**

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS





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FINAL PRESENTATION

# POLENTA FRIES & MARINARA SAUCE



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



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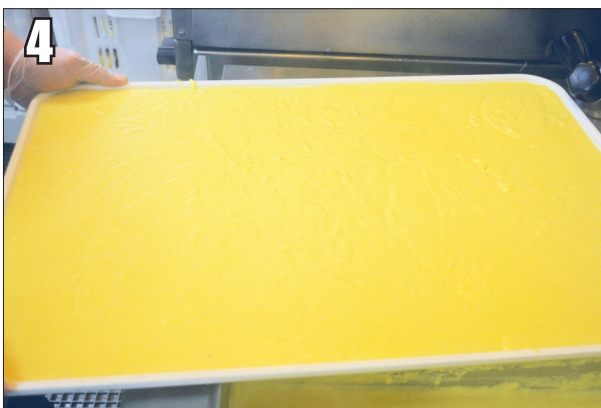
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FINAL PRESENTATION

# WILD RICE PILAF



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



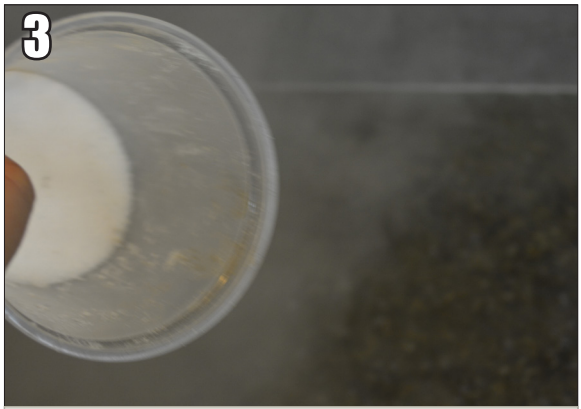
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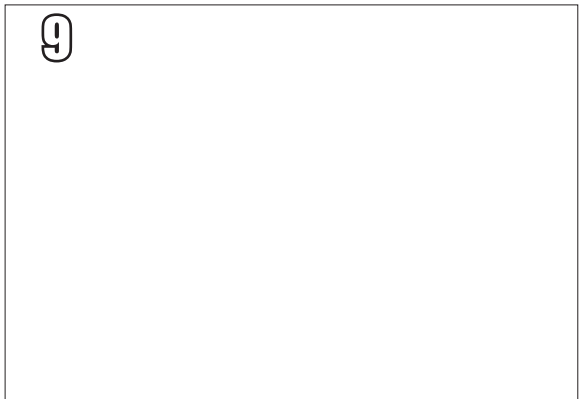
7

STEP



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FINAL PRESENTATION

# FUTURE ITEM



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION
<b>INGREDIENTS TO ASSEMBLE</b>			CULINARY NOTES:
			Allergens:

ITALIAN DISHES	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

PLATED / PRESENTATION / INGREDIENTS

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FINAL PRESENTATION

