SAMPLE DELIVERABLE

Four dishes, start to finish.

What a kitchen hands us, and everything we hand back.

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PRICE REPORT

What moved

4 Sep 2026 to 4 Oct 2026. The same recipes, costed again from the newest invoices.

DISHES UP
3

DISHES DOWN
1

A WEEK, AT YOUR VOLUMES
+$15.35

COST PER BATCH, BIGGEST MOVE FIRST

DISH	WAS	NOW	CHANGE	%	A WEEK
R-003 Herb Grilled Chicken	$47.04	**$49.25**	+$2.21	+5%	+$11.05
R-002 House Lemon Herb Vinaigrette	$27.26	**$28.30**	+$1.04	+4%	+$3.89
R-001 Romesco	$21.41	**$21.56**	+$0.15	+1%	+$0.90
R-004 Garlic Aioli	$18.25	**$18.03**	-$0.22	-1%	-$0.49

PRICES THAT CHANGED

INGREDIENT	WAS	NOW	DISHES
Lemons	$42.00 / case	**$46.00 / case**	3
Mayonnaise, heavy duty	$54.00 / case	**$52.00 / case**	1
Chicken thighs, boneless skinless	$82.00 / case	**$86.00 / case**	1
Sliced almonds	$5.90 / lb	**$6.20 / lb**	1

Each dish is costed from the last report's book and from this one, batch for batch.

OWNER'S SUMMARY

Where the money goes

4 recipes, costed from the kitchen's invoices.

1 price is more than 60 days old. The cost sheets show it in this colour.

DISHES, BY WEEKLY SPEND

DISH	BATCH	PER PORTION	FOOD COST	A WEEK
R-003 Herb Grilled Chicken	$49.25	$0.88	32%	$246.25
R-001 Romesco	$21.56	$0.48		$129.36
R-002 House Lemon Herb Vinaigrette	$28.30	$0.26		$105.79
R-004 Garlic Aioli	$18.03	$0.13		$39.77
All dishes, a week				**$521.18**

Food cost in colour is above the 30% target.

INGREDIENTS, BIGGEST SPEND FIRST

INGREDIENT	DISHES	A WEEK	SHARE	A 10% RISE
Chicken thighs, boneless skinless	1	$215.00	41%	+$21.50
Roasted red peppers, drained	1	$69.00	13%	+$6.90
Lemons	3	$63.92	12%	+$6.39
Canola/olive oil blend 75/25	2	$33.76	6%	+$3.38
Mayonnaise, heavy duty	1	$28.68	6%	+$2.87
Olive oil blend	1	$21.38	4%	+$2.14
Sliced almonds	1	$18.60	4%	+$1.86
Honey	2	$14.04	3%	+$1.40

The top 5 lines are 79% of ingredient spend: check those prices on every invoice.

WHERE TO LOOK FIRST

Herb Grilled Chicken: Portion size. A 4 1/2 oz portion instead of 4 oz adds $0.11 a guest. At 280 portions a week that is about $1,600 a year.

Romesco: Portion size. A 3 oz ladle instead of 2 oz adds $0.24 a guest. At 270 portions a week that is about $3,370 a year.

House Lemon Herb Vinaigrette: Lemons. They are the biggest line at 30 to the quart. Each lemon more or less in a quart moves the batch by $0.40, so it is worth counting once a month.

MENU COSTING

What a plate costs

Each menu or plate, added up from the recipes in this book. Food only, before labor and overhead.

Grilled chicken plate

sells at $6.50

ON THE PLATE	PORTION	HOW MANY	COST
R-003 Herb Grilled Chicken	4 oz	1	$0.88
R-001 Romesco	2 fl oz	1	$0.48
Dinner roll	$4.20 / dozen	1	$0.35
Food a guest			**$1.71**

PRICE A GUEST, AT A FOOD COST OF

$6.84 at 25% **$5.70** at 30% **$4.89** at 35%

Sells at $6.50, a food cost of 26%.

Chicken salad box

sells at $3.75

ON THE PLATE	PORTION	HOW MANY	COST
R-003 Herb Grilled Chicken	4 oz	1	$0.88
R-002 House Lemon Herb Vinaigrette	1.5 fl oz	1	$0.26
R-004 Garlic Aioli	1 fl oz	2	$0.27
Food a guest			**$1.41**

PRICE A GUEST, AT A FOOD COST OF

$5.64 at 25% **$4.70** at 30% **$4.03** at 35%

Sells at $3.75, a food cost of 38%. Reaching 30% takes $0.95 more a guest.

KITCHEN COPY

SAUCES / R-004

Garlic Aioli

YIELD	PORTION	PORTIONS	HOLD
4.25 qt (4.02 L)	1 fl oz (30 ml)	136	5 days, walk-in

CONTAINS: Egg (mayonnaise) | Confirm: soy (mayonnaise)

INGREDIENT	WEIGHT	MEASURE
Mayonnaise, heavy duty	1 gal (3.79 L)	1 jar
Garlic, peeled	8 oz (227 g)	
Lemon juice, fresh squeezed	8 fl oz (237 ml)	1 cup
Kosher salt	1/2 oz (14 g)	1 Tbsp

METHOD

EQUIPMENT: MICROPLANE, WHISK

1. Grate the garlic on the microplane.
2. Whisk the mayonnaise, garlic, lemon juice and salt together.
3. Rest 1 hour in the walk-in before service.
4. Label, date and hold in the walk-in. Hold 5 days.

OWNER'S COPY

R-004

Garlic Aioli cost sheet

Sample recipe with illustrative prices. In a real project every price comes from the kitchen's own invoices.

INGREDIENT	USED	BOUGHT AS	PRICE PAID	COST	SHARE
Mayonnaise, heavy duty	1 gal	4 x 1 gal case	$52.00 / case	**$13.00**	72%
Garlic, peeled	8 oz	5 lb jar	$3.60 / lb	**$1.80**	10%
Lemon juice, fresh squeezed	8 lemons	115 ct case	$46.00 / case	**$3.20**	18%
Kosher salt	1/2 oz	3 lb box	$1.10 / lb	**$0.03**	<1%
Batch				**$18.03**	

BATCH
$18.03 4.25 qt

PER QUART
$4.24

PER PORTION
$0.13 1 fl oz

MENU PRICE A PORTION, AT A FOOD COST OF

food only, before labor and overhead

$0.53 at 25%

$0.44 at 30%

$0.38 at 35%

WHAT MOVES THIS RECIPE

At 300 portions a week this recipe is about $2,068 of food a year. Largest cost line: Mayonnaise, heavy duty, 72% of the batch. A 10% price rise there adds $1.30 to every batch, about $149 a year. Next: Lemon juice, fresh squeezed (18%), Garlic, peeled (10%).

ONE THING TO WATCH

Pack size. Mayonnaise is most of this batch. Ask your supplier to quote the same product in a larger pack.

Prices as of 28 Sep 2026. This sample uses illustrative prices. In a real project they come from your invoices, and the sheet is refreshed when prices or the recipe change.

SCALING SHEET

SAUCES / R-004

Garlic Aioli

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 68 PORTIONS	AS WRITTEN 136 PORTIONS	X 2 272 PORTIONS	X 4 544 PORTIONS
Mayonnaise, heavy duty	2 qt 1.89 L	1 gal 3.79 L	2 gal 7.57 L	4 gal 15.14 L
Garlic, peeled	4 oz 113 g	8 oz 227 g	1 lb 454 g	2 lb 907 g
Lemon juice, fresh squeezed	1/2 cup 118 ml	1 cup 237 ml	2 cups 473 ml	1 qt 946 ml
Kosher salt	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

SALSAS

AIOLI DE AJO

Rinde 4.02 L (4.25 qt) / 136 porciones de 30 ml (1 oz)

INGREDIENTES	CANTIDAD
Mayonesa heavy duty	3.79 L (1 gal)
Ajo pelado	227 g (8 oz)
Jugo de limón amarillo, recién exprimido	237 ml (1 taza)
Sal kosher	14 g (1 cda)

PASOS

1. Rallar el ajo en el microplane.
2. Batir con batidor de globo la mayonesa, el ajo, el jugo de limón amarillo y la sal.
3. Dejar reposar 1 hora en el walk-in antes del servicio.
4. Etiquetar con fecha y guardar en el walk-in. Dura 5 días.

ALÉRGENOS **Huevo (mayonesa) / Por confirmar: soya (mayonesa)**

KITCHEN COPY

MAINS / R-003

Herb Grilled Chicken

YIELD	PORTION	PORTIONS	HOLD
14 lb (6.35 kg)	4 oz (113 g) cooked	56	3 days, walk-in

CONTAINS None known — Confirm: soy (oil blend in the vinaigrette)

INGREDIENT	WEIGHT	MEASURE
Chicken thighs, boneless skinless	20 lb (9.07 kg)	
House Lemon Herb Vinaigrette (R-002)	1 qt (946 ml)	
Kosher salt	3 oz (85 g)	
Black pepper, ground	1/2 oz (14 g)	

METHOD

EQUIPMENT: HOTEL PANS, GRILL

1. Marinate the chicken in the vinaigrette 4 to 12 hours, in hotel pans in the walk-in.
2. Season with the salt and pepper.
3. Grill over high heat, about 6 minutes a side, to 165°F inside.
4. Rest 5 minutes.
5. Slice on the bias.
6. Label, date and hold in the walk-in. Hold 3 days.

NOTES

Yield and portion are cooked weights.

OWNER'S COPY R-003

Herb Grilled Chicken cost sheet

Sample recipe with illustrative prices. In a real project every price comes from the kitchen's own invoices.

INGREDIENT	USED	BOUGHT AS	PRICE PAID	COST	SHARE
Chicken thighs, boneless skinless	20 lb	40 lb case	$86.00 / case	$43.00	87%
House Lemon Herb Vinaigrette (R-002)	1 qt	made in house	$5.66 / quart	$5.66	11%
Kosher salt	3 oz	3 lb box	$1.10 / lb	$0.21	<1%
Black pepper, ground	1/2 oz	1 lb tin	$12.00 / lb	$0.38	<1%
Batch				$49.25	

BATCH
$49.25
14 lb

PER LB COOKED
$3.52

PER PORTION
$0.88
4 oz

FOOD COST
32%
over the 30% target

MENU PRICE A PORTION, AT A FOOD COST OF

food only, before labor and overhead

$3.52 at 25% **$2.93** at 30% **$2.51** at 35%

You charge $2.75, a food cost of 32%. Reaching 30% takes $0.18 more a portion.

WHAT MOVES THIS RECIPE

At 280 portions a week this recipe is about $12,805 of food a year. Largest cost line: Chicken thighs, boneless skinless, 87% of the batch. A 10% price rise there adds $4.30 to every batch, about $1,118 a year. Next: House Lemon Herb Vinaigrette (R-002) (11%), Black pepper, ground (<1%).

ONE THING TO WATCH

Portion size. A 4 1/2 oz portion instead of 4 oz adds $0.11 a guest. At 280 portions a week that is about $1,600 a year.

Prices as of 28 Sep 2026. This sample uses illustrative prices. In a real project they come from your invoices, and the sheet is refreshed when prices or the recipe change.

SCALING SHEET

MAINS / R-003

Herb Grilled Chicken

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 28 PORTIONS	AS WRITTEN 56 PORTIONS	X 2 112 PORTIONS	X 4 224 PORTIONS
Chicken thighs, boneless skinless	10 lb 4.54 kg	20 lb 9.07 kg	40 lb 18.14 kg	80 lb 36.29 kg
House Lemon Herb Vinaigrette (R-002)	2 cups 473 ml	1 qt 946 ml	2 qt 1.89 L	1 gal 3.79 L
Kosher salt	1 1/2 oz 43 g	3 oz 85 g	6 oz 170 g	12 oz 340 g
Black pepper, ground	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

PLATOS FUERTES

POLLO A LA PARRILLA CON HIERBAS

Rinde 6.35 kg (14 lb) cocido / 56 porciones de 113 g (4 oz) cocido

INGREDIENTES	CANTIDAD
Muslos de pollo sin hueso y sin piel	9.07 kg (20 lb)
Vinagreta de limón amarillo y hierbas de la casa (R-002)	946 ml (1 qt)
Sal kosher	85 g (3 oz)
Pimienta negra molida	14 g (1/2 oz)

PASOS

1. Marinar el pollo con la vinagreta de 4 a 12 horas, en hotel pans en el walk-in.
2. Sazonar con la sal y la pimienta.
3. Asar a la parrilla a fuego alto, unos 6 minutos por lado, hasta 74 °C (165 °F) por dentro.
4. Dejar reposar 5 minutos.
5. Rebanar al sesgo (en diagonal).
6. Etiquetar con fecha y guardar en el walk-in. Dura 3 días.

NOTAS

El rendimiento y la porción se pesan ya cocidos.

ALÉRGENOS **Por confirmar: soya (mezcla de aceite en la vinagreta)**

KITCHEN COPY

House Lemon Herb Vinaigrette

YIELD	PORTION	PORTIONS	HOLD
5 qt (4.73 L)	1.5 fl oz (44 ml)	107	7 days, walk-in

CONTAINS None known Confirm: soy (oil blend)

INGREDIENT	WEIGHT	MEASURE
Lemon juice, fresh squeezed	1 qt (946 ml)	about 30 lemons
Shallots, peeled, minced	1 lb (454 g)	
Dijon mustard	9 oz (255 g)	1 cup
Honey	12 oz (340 g)	1 cup
Canola/olive oil blend 75/25	3 qt (2.84 L)	
Italian parsley, chopped	about 4 oz (113 g)	2 bunches
Kosher salt	1 oz (28 g)	2 Tbsp
Black pepper, ground	1/4 oz (7 g)	1 Tbsp

METHOD

EQUIPMENT: WHISK, IMMERSION BLENDER

1. Whisk the lemon juice, shallots, Dijon, honey, parsley, salt and pepper together.
2. With the immersion blender running, stream in the oil.
3. Taste for salt.
4. Label, date and hold in the walk-in. Hold 7 days.

OWNER'S COPY R-002

House Lemon Herb Vinaigrette cost sheet

Sample recipe with illustrative prices. In a real project every price comes from the kitchen's own invoices.

INGREDIENT	USED	BOUGHT AS	PRICE PAID	COST	SHARE
Lemon juice, fresh squeezed	30 lemons	115 ct case	$46.00 / case	**$12.00**	42%
Shallots, peeled, minced	1 lb	5 lb bag	$14.50 / bag	**$2.90**	10%
Dijon mustard	9 oz	9 lb tub	$21.60 / tub	**$1.35**	5%
Honey	12 oz	5 lb jug	$19.75 / jug	**$2.96**	10%
Canola/olive oil blend 75/25	3 qt	6 x 1 gal case	$57.00 / case	**$7.13**	25%
Italian parsley, chopped	2 bunches	bunch	$0.85 / bunch	**$1.70**	6%
Kosher salt	1 oz	3 lb box	$1.10 / lb	**$0.07**	<1%
Black pepper, ground	1/4 oz	1 lb tin	$12.00 / lb	**$0.19**	<1%
Batch				**$28.30**	

BATCH
$28.30 5 qt

PER QUART
$5.66

PER PORTION
$0.26 1.5 fl oz

MENU PRICE A PORTION, AT A FOOD COST OF

food only, before labor and overhead

$1.06 at 25%

$0.88 at 30%

$0.76 at 35%

WHAT MOVES THIS RECIPE

At 400 portions a week this recipe is about $5,501 of food a year. Largest cost line: Lemon juice, fresh squeezed, 42% of the batch. A 10% price rise there adds $1.20 to every batch, about $233 a year. Next: Canola/olive oil blend 75/25 (25%), Honey (10%).

ONE THING TO WATCH

Lemons. They are the biggest line at 30 to the quart. Each lemon more or less in a quart moves the batch by $0.40, so it is worth counting once a month.

Prices as of 28 Sep 2026. This sample uses illustrative prices. In a real project they come from your invoices, and the sheet is refreshed when prices or the recipe change.

SCALING SHEET

DRESSINGS / R-002

House Lemon Herb Vinaigrette

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 54 PORTIONS	AS WRITTEN 107 PORTIONS	X 2 214 PORTIONS	X 4 428 PORTIONS
Lemon juice, fresh squeezed	2 cups 473 ml	1 qt 946 ml	2 qt 1.89 L	1 gal 3.79 L
Shallots, peeled, minced	8 oz 227 g	1 lb 454 g	2 lb 907 g	4 lb 1.81 kg
Dijon mustard	4 1/2 oz 128 g	9 oz 255 g	1 lb 2 oz 510 g	2 lb 4 oz 1.02 kg
Honey	6 oz 170 g	12 oz 340 g	1 lb 8 oz 680 g	3 lb 1.36 kg
Canola/olive oil blend 75/25	1 1/2 qt 1.42 L	3 qt 2.84 L	1 gal 2 qt 5.68 L	3 gal 11.36 L
Italian parsley, chopped	2 oz 57 g	4 oz 113 g	8 oz 227 g	1 lb 454 g
Kosher salt	1/2 oz 14 g	1 oz 28 g	2 oz 57 g	4 oz 113 g
Black pepper, ground	1/8 oz 4 g	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN ADEREZOS

VINAGRETA DE LIMÓN AMARILLO Y HIERBAS DE LA CASA

Rinde 4.73 L (5 qt) / 107 porciones de 44 ml (1.5 oz)

INGREDIENTES	CANTIDAD
Jugo de limón amarillo, recién exprimido	946 ml (1 qt)
Echalotes (chalotes) pelados, picados finos	454 g (1 lb)
Mostaza Dijon	255 g (1 taza)
Miel de abeja	340 g (1 taza)
Mezcla de aceite canola/oliva 75/25	2.84 L (3 qt)
Perejil italiano (liso), picado	2 manojos (unos 113 g)
Sal kosher	28 g (2 cdas)
Pimienta negra molida	7 g (1 cda)

PASOS

1. Batir con batidor de globo el jugo de limón amarillo, los echalotes, la mostaza, la miel, el perejil, la sal y la pimienta.
2. Agregar el aceite en hilo con la licuadora de inmersión encendida.
3. Probar y rectificar la sal.
4. Etiquetar con fecha y guardar en el walk-in. Dura 7 días.

ALÉRGENOS **Por confirmar: soya (mezcla de aceite)**

KITCHEN COPY

SAUCES / COLD PREP / R-001

Romesco

YIELD	PORTION	PORTIONS	HOLD
2.8 qt (2.65 L)	2 fl oz (59 ml)	45	5 days, refrigerated

CONTAINS: Tree nuts (almond) | Wheat | Confirm: soy (oil blend)

INGREDIENT	WEIGHT	MEASURE
Roasted red peppers, drained	4 lb 4 oz (1.93 kg)	1 #10 can
Sliced almonds	8 oz (227 g)	
Day-old country bread, torn	8 oz (227 g)	1/2 loaf
Garlic, peeled	1 oz (28 g)	6 cloves
Sherry vinegar	2 fl oz (59 ml)	1/4 cup
Smoked paprika	1/2 oz (14 g)	2 Tbsp
Olive oil blend	12 fl oz (355 ml)	1 1/2 cups
Kosher salt	1/2 oz (14 g)	1 Tbsp

METHOD

EQUIPMENT: SHEET PAN, BLENDER

1. Toast almonds at 350°F for 8 minutes, until golden.
2. Drain peppers well.
3. Blend peppers, almonds, bread, garlic, vinegar, paprika and salt.
4. With the blender running, add the oil.
5. Label, date and refrigerate. Hold 5 days.

OWNER'S COPY

R-001

Romesco cost sheet

Sample recipe with illustrative prices. In a real project every price comes from the kitchen's own invoices.

INGREDIENT	USED	BOUGHT AS	PRICE PAID	COST	SHARE
Roasted red peppers, drained	1 can	#10 can	$11.50 / can	**$11.50**	53%
Sliced almonds	8 oz	5 lb bag	$6.20 / lb	**$3.10**	14%
Day-old country bread, torn	8 oz	1 lb loaf	$4.00 / loaf	**$2.00**	9%
Garlic, peeled	1 oz	5 lb jar	$3.60 / lb	**$0.23**	1%
Sherry vinegar	2 fl oz	750 ml bottle	$9.00 / bottle	**$0.71**	3%
Smoked paprika	14 g	1 lb tin	**$14.00 / lb**	**$0.43**	2%
Olive oil blend	12 fl oz	1 gal jug	$38.00 / gal	**$3.56**	17%
Kosher salt	14 g	3 lb box	$1.10 / lb	**$0.03**	<1%
Batch				**$21.56**	

BATCH
$21.56 2.8 qt

PER QUART
$7.70

PER PORTION
$0.48 2 fl oz

MENU PRICE A PORTION, AT A FOOD COST OF

food only, before labor and overhead

$1.92 at 25%

$1.60 at 30%

$1.37 at 35%

WHAT MOVES THIS RECIPE

At 270 portions a week this recipe is about $6,727 of food a year. Largest cost line: Roasted red peppers, drained, 53% of the batch. A 10% price rise there adds $1.15 to every batch, about $359 a year. Next: Olive oil blend (17%), Sliced almonds (14%).

ONE THING TO WATCH

Portion size. A 3 oz ladle instead of 2 oz adds $0.24 a guest. At 270 portions a week that is about $3,370 a year.

1 price in this colour is more than 60 days old: Smoked paprika (2 Jul 2026). Ask for a newer invoice.

Prices as of 2 Jul 2026, the oldest invoice on this sheet. This sample uses illustrative prices. In a real project they come from your invoices, and the sheet is refreshed when prices or the recipe change.

SCALING SHEET

SAUCES / COLD PREP / R-001

Romesco

The same recipe at other batch sizes, rounded to what a scale and a measuring jug can read.

INGREDIENT	X 1/2 22 PORTIONS	AS WRITTEN 45 PORTIONS	X 2 90 PORTIONS	X 4 180 PORTIONS
Roasted red peppers, drained	2 lb 2 oz 964 g	4 lb 4 oz 1.93 kg	8 lb 8 oz 3.86 kg	17 lb 7.71 kg
Sliced almonds	4 oz 113 g	8 oz 227 g	1 lb 454 g	2 lb 907 g
Day-old country bread, torn	4 oz 113 g	8 oz 227 g	1 lb 454 g	2 lb 907 g
Garlic, peeled	1/2 oz 14 g	1 oz 28 g	2 oz 57 g	4 oz 113 g
Sherry vinegar	2 Tbsp 30 ml	4 Tbsp 59 ml	1/2 cup 118 ml	1 cup 237 ml
Smoked paprika	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g
Olive oil blend	3/4 cup 177 ml	1 1/2 cups 355 ml	3 cups 710 ml	1 1/2 qt 1.42 L
Kosher salt	1/4 oz 7 g	1/2 oz 14 g	1 oz 28 g	2 oz 57 g

Seasoning, cooking times and pan sizes do not scale in a straight line. Taste and adjust before service.

TARJETA DE ESTACIÓN

SALSAS / PREP FRÍO

ROMESCO

Rinde 2.65 L (2.8 qt) / 45 porciones de 59 ml (2 fl oz)

INGREDIENTES	CANTIDAD
Pimientos rojos asados, escurridos	1 lata #10 (1.93 kg)
Almendras rebanadas	227 g (8 oz)
Pan campesino del día anterior, en trozos	227 g (8 oz)
Ajo pelado	6 dientes (28 g)
Vinagre de jerez	59 ml (1/4 taza)
Pimentón ahumado	14 g (2 cdas)
Mezcla de aceite de oliva	355 ml (1 1/2 tazas)
Sal kosher	14 g (1 cda)

PASOS

1. Tostar las almendras a 175 °C (350 °F) por 8 minutos, hasta dorar.
2. Escurrir bien los pimientos.
3. Licuar pimientos, almendras, pan, ajo, vinagre, pimentón y sal.
4. Con la licuadora encendida, agregar el aceite.
5. Etiquetar con fecha y refrigerar. Dura 5 días.

ALÉRGENOS **Nueces de árbol (almendra) / Trigo / Por confirmar: soya (mezcla de aceite)**

ALLERGEN GRID

Allergen grid

One row per dish, nine columns. Built from the recipe as written and the supplier specs the kitchen gives us.

DISH	Milk	Egg	Fish	Shellfish	Tree nuts	Peanuts	Wheat	Soy	Sesame
Garlic Aioli R-004		●						?	
Herb Grilled Chicken R-003								?	
House Lemon Herb Vinaigrette R-002								?	
Romesco R-001					●		●	?	

● Contains ? Confirm against the supplier's spec sheet

OPEN ITEMS

Garlic Aioli: Soy: heavy duty mayonnaise is usually made with soybean oil. Check the label or the supplier's spec sheet for the product on the invoice.

Herb Grilled Chicken: Marinated in the vinaigrette (R-002), so it carries the same items: soy to confirm (oil blend) and Dijon mustard.

House Lemon Herb Vinaigrette: Soy: invoiced as a canola/olive 75/25 blend, label not seen. Check the label or spec sheet for soybean oil. Mustard has no column here: Dijon is a main ingredient.

Romesco: Soy: the olive oil blend may include soybean oil. The row stays open until the kitchen sends the supplier's spec sheet for that product.

We build the grid. The kitchen confirms and signs off on every row before it is used with guests.

KITCHEN SIGN-OFF

DATE

R-001

Romesco

MADE / HECHO _____ BY / POR _____

USE BY / USAR ANTES DE _____

Hold: 5 days, refrigerated

CONTAINS: Tree nuts, Wheat CONFIRM: Soy

R-001

Romesco

MADE / HECHO _____ BY / POR _____

USE BY / USAR ANTES DE _____

Hold: 5 days, refrigerated

CONTAINS: Tree nuts, Wheat CONFIRM: Soy

R-001

Romesco

MADE / HECHO _____ BY / POR _____

USE BY / USAR ANTES DE _____

Hold: 5 days, refrigerated

CONTAINS: Tree nuts, Wheat CONFIRM: Soy

R-001

Romesco

MADE / HECHO _____ BY / POR _____

USE BY / USAR ANTES DE _____

Hold: 5 days, refrigerated

CONTAINS: Tree nuts, Wheat CONFIRM: Soy

R-001

Romesco

MADE / HECHO _____ BY / POR _____

USE BY / USAR ANTES DE _____

Hold: 5 days, refrigerated

CONTAINS: Tree nuts, Wheat CONFIRM: Soy

R-001

Romesco

MADE / HECHO _____ BY / POR _____

USE BY / USAR ANTES DE _____

Hold: 5 days, refrigerated

CONTAINS: Tree nuts, Wheat CONFIRM: Soy

R-001

Romesco

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