

Profit Potential		
Food Cost	Menu Price	Profit
\$3.78	\$8.99	\$5.21

Happy Hour Salad



Item Description	Amount	Cost
Farmland Foods Bacon Crumbles	3 oz	\$0.39
Pilgrim's Pride Wing Dings Fillet	1 pcs	\$0.86
Fresherized Avocado Hass Fresh Halves	1 halve	\$0.74
Azar Walnut Halves & Pieces	2 oz	\$0.62
Mission Tortilla Strip Tri Color	3 oz	\$0.21
Rod's Dressing Raspberry Vinaigrette	3 oz	\$0.21
Lettuce Mix & Grape Tomato		\$0.75
Serve with O Organics White Tea with Mint		

Place lettuce in salad bowl, crumble precooked bacon sprinkle on top of salad, deep fry chicken for 4 minutes. Let cool then slice chicken into pieces. Place on top of salad. Open Avocado and slice length wise. Fan out and place off center on salad. Sprinkle walnuts over salad. Deep fry the tortilla strips for 1.5 minutes. Let stand for one additional minute then sprinkle on top of salad. Now place tomatoes. Put dressing in portion cup and serve.

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