

Profit Potential		
Food Cost	Menu Price	Profit
\$1.06	\$5.99	\$4.93

Pastabilities



Item Description	Amount	Cost
Custom Foods White Sauce and Brown Gravy	8 oz	\$0.40
Lyons Magnus Maple Syrup	To taste	\$0.10
Carla's Pasta Jumbo Mushroom Ravioli	4 each	\$0.41
Carla's Pasta Jumbo Rosemary Chicken Ravioli	4 each	\$0.41
Carla's Pasta Jumbo Sausage Florentine Ravioli	4 each	\$0.41
Carla's Pasta Jumbo 6 Cheese Ravioli	4 each	\$0.41
Carla's Pasta Jumbo Sundried Tomato & Basil Ravioli	4 each	\$0.41
Roth Käse Parmesan and Romano Cheeses	3 oz	\$0.15

Boil ravioli in salted water for 5 - 7 minutes. Drain and plate. Top ravioli with tomato sauce, brown sauce, or maple cream. Sprinkle with parmesan or romano and garnish with a fresh rosemary sprig. Sauces: Heat white sauce over medium heat. Add butter and maple syrup to taste.

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