

Profit Potential		
Food Cost	Menu Price	Profit
\$1.82	\$4.99	\$3.17

Seafood Panini



Item Description	Amount	Cost
La Brea Pain Rustique Loaf, Sliced	2 slices	\$0.20
Mayonnaise	1/2 oz	\$0.10
Lettuce Shredded	1 oz	\$0.05
Trident Seafoods Enterprise Flakes	3-1/2 oz	\$1.00
San Benito Petite Diced Tomatoes in Juice	2 cups	\$0.20
Fresherized Avocado Halves Sliced	2	\$0.20
Lemon Wedge	1 each	\$0.05
Seasonal Garnish	1 each	\$0.02
Serve with O Organics Blood Orange Italian Soda		

Spread mayonnaise on the bottom half of the bread and then place (in the following order) the shredded lettuce, seafood, tomatoes and avocado slices. Place the top half of bread on and secure with three frill picks. Place sandwich on proper plate. Add seasonal garnish and serve with a lemon wedge.

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