

Profit Potential		
Food Cost	Menu Price	Profit
\$2.07	\$4.99	\$2.92

Seafood Quesadilla



Item Description	Amount	Cost
12" Mission Flour Tortilla	1 each	\$0.18
Roth Kase Shredded Mozzarella, Jack & Provolone Cheeses	9 oz	\$0.33
Bay Valley Jalapeno Slices	1 oz	\$0.04
Trident Seafoods Enterprise Flakes	3 oz	\$0.70
Shredded Lettuce	2 oz	\$0.10
Fresherized Guaca/Salsa	5 oz	\$0.62
Upstate Farms Sour Cream	1 oz	\$0.10

Place a flour tortilla on an unoled grill. Sprinkle cheeses and crumble evenly over the flour tortilla. (Be sure to cover the entire tortilla.) Sprinkle the diced green onion and jalapeno slices over the cheeses then sprinkle seafood flakes over the cheeses. When the cheese has melted, fold the tortilla in half and cook for 15 seconds on each side. Remove from the grill and cut into 5 pieces. Spread the lettuce evenly over the large oval. Place the tortilla, guaca/salsa, sour cream, and black olive according to diagram. Garnish with a sprig of parsley and serve.

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