

Do Events Do Them Well

Bonfire Night

Admiral Taverns Ltd

Beef Lasagne
Vegetable lasagne
Garlic Bread
Salad

**Estimated recommended selling price £7.25 per person (Dec 08)
(fireworks and/or other entertainment costs to be added as extra)**



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Beef lasagne (Brakes)
Veggie lasagne

HAVE READY IN FREEZER

Garlic bread

WASH AND SLICE/CHOP

Salad leaves (thinly sliced)
Cucumber (thinly sliced)
Tomatoes (cut into 6-8 wedges)
Red onions (sliced into rings)
Peppers (sliced into rings)

PRE-PREPARE

Make beef lasagne (see homemade recipe)

ON THE DAY

COOK

Make salad:

- place lettuce in serving bowls
- arrange cucumber & tomato on lettuce
- top with rings of peppers and onions

Pre-cook:

- beef lasagne
- veggie lasagne

READY FOR SERVICE

Ensure ovens are hot and ready to heat lasagnes and bake garlic bread

Have on counter – salad dressing

Check manufacturer's instructions for timings and ensure all hot food has a core temperature of 75C

(See Recipes section for more detailed information – remember to login first)

BRAKES PRODUCT LIST

Codes	Product	Pack size	Cost (Jan 09)
F1178	Beef Lasagne (10 portions)	2x1.58kg	£15.08
F1246	Vegetable lasagne (10 portions)	2x1.75kg	£17.69
32667	Brake Garlic Flat Bread	36	£19.48
4660	Brake Garlic And Herb Bread Slices	75	£16.80
10402	Tomatoes MM 47/57mm PK	1 x 6kg	£7.30
10231	Lettuce Iceberg PK (each)	1	£1.22
10230	Cucumbers PK (each)	1	£0.50
10224	Onions Red BB	1x1kg	£1.59
10245	Peppers Mixed Traffic Light BB 3pack	1x3	£1.82
24528	Brakes Catering Mix Leaves 5ptn	250g	£1.78
86795	Brakes French Dressing	2x2.27ltr	£9.41