

LONGHORN STEAKHOUSE

Situation:

LongHorn Steakhouse was in need of new product innovation, fresh ideas and culinary muscle.

Their Need:

Chef Services Group was hired to develop innovative steak, Surf & Turf and appetizer Limited Time Offer (LTO) concepts.

Primary Services Provided:

- Menu ideation based on current concept and offerings
- Full culinary presentations with evaluation sheets for LongHorn top executives
- Gold Standard Recipe Development
- Ingredient Procurement

Pan Seared Filet Mignon

A tender 7 ounce filet mignon over a zesty tomato and garlic cream stuffed portabella cap with the aged gratin and balsamic deglaze.

Ingredients	Yields					Recipe
	Low	Med	High	1	2	
Filet Mignon	1	2	3	4	5	1.00 Tenderloin Steak
Flour	1	2	3	4	5	1.00 Oil
Butter	1	2	3	4	5	1.00 Oil
Chopped Onion	1	2	3	4	5	1.00 Oil
Filet Mignon	1	2	3	4	5	1.00 Oil
Excess Deglaze	1	2	3	4	5	1.00 Oil

Notes & Resources **Time - 12-15 min**

- Place the tenderloin steak over a zesty tomato and garlic cream stuffed portabella cap with the aged gratin and balsamic deglaze.
- Season and cook the tenderloin steak.
- Heat the cream and onion in the microwave for 1-2 min.
- Place the tenderloin steak over the cream and onion.
- Cook the tenderloin steak over the cream and onion.
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Results:

An opportunity for unique concepts in LongHorn's LTO portfolio, recipes and scale-up production formulations for their partner manufacturer.

Menu Product Ideation

Steak Concepts:

- **Choice 5**
- **Chili Spiced Top Sirloin Steak** with a Lemon Corn, Charri Tomato, Pepper and Tequila Sauce with Warm Bean Salad
- **Cowboy Rubbed Strip Steak** with Spicy Red Beans & Rice Topped with a Poblano Lime Vidalia Onion Relish
- **Pan Seared Filet Mignon** over a Creamed Spinach Cheesy Crab Stuffed Portobello Mushroom with a Roasted Shallot Balsamic Vinegar Glaze
- **Care Free Delmonico Steak** topped in a Pizzillo Sauce with Pecorino Romano Cheese served with Warm Roasted Garlic Custard and Potato Pie
- **Care Free Strip Steak** served with a Strip & Spinach Rangoon Topped with a Cappuccino Mushroom Sauce

Appetizer Concepts:

- **Choice 5**
- **Sauerkraut** - crispy wonton wrappers filled with habanero pork and a cool cucumber cilantro ranch dipping sauce
- **Filet Mignon** stuffed with Maine crabmeat served with a spicy jalapeno, lime chili sauce with a salsa and lime rice
- **Pulled Pork and Cheese Quesadilla** - served with sour cream, spicy roasted tomato and cheese salsa
- **Chorizo Quesadilla** with Pico De Gallo, sour cream and Guacamole
- **Stuffed Spicy Mussels** with Fennel, Tomato and Roasted Garlic with a Hint of Grilled Bread for Crisp
- **Chips and Ancho Spiced Gulf Shrimp** with creamy ranch lime dressing
- **East Meets West Shrimp & Chicken Pecan BBQ** Sauce, Chicken tender and Shrimp is Slowly and marinated in an Asian Pecan Barbecue Sauce with Dipping Sauce
- **Portabella mushroom** with marinated mozzarella and tangy, ancho and lime dressing



CHEF SERVICES GROUP
food innovation