

*Plate Build Recipe*

**Menu Item:** Charcuterie & Artisan Cheese Board

**Issued** \_\_\_\_\_

**Menu Category:** Hors D'Oeuvres / Appetizers

**Revised** \_\_\_\_\_

**Dairy,**

**Station:** Pantry

**Allergens** \_\_\_\_\_

**Wheat**

#	Qty	Unit	Ingredient	Critical Information:	Photograph	
1	2	oz	Z* Pate de Champagne, Slice	<b>Menu Description:</b> A variety of house made pates, cured meats, and cheeses.		
2	2.5	oz	AA* Liver Pate - Suedoise			
3	2	oz	AB* Duck Rilette, Quenelle	<b>Flavor Notes:</b> Pate Champagne is a rich, country style pate seasoned with traditional spices and port. Pate Suedoise is a creamy, chicken liver pate with notes of cognac and anchovy. The duck rilette is a spreadable pate using duck confit and cognac.		
4	12	each	H1* Baguette Crostini			
5	6	each	Cornichons			
6	3	each	C2* Onions, Pearl, Pickled			
7	0.5	oz	Preserve - Quince	<b>Visual Notes:</b> The Pate Champagne will have small diced vegetables speckled throughout and will be wrapped in fat back. The Pate Suedoise should be a uniform color and will also be wrapped in fat back. The duck rilette will be light and aerated.		
8	0.5	oz	Berry Preserve			
9	6	slices	Sopressata (1 ounce)			
10	2	slices	Prosciutto (1 ounce)			<b>China:</b> Large Wooden Board
11	1.5	oz	Saint Andre	<b>Chance to Upsell:</b>		<b>Garnish:</b>
12	1.5	oz	Gruyere Cheese		<b>Station:</b> Pantry	
13	1.5	oz	Taleggio		<b>Prep Time:</b> 8 minutes	
14	2	oz	Mustard, Whole Grain		<b>Critical Control Points</b>	
0					• RTE - Use a barrier such as foodhandler glove	
0						
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