

ANATOMY OF THE PLATE



Beef & Reef

CERTIFIED ANGUS BEEF PRIME GRILLED PUB STEAK
WITH BUTTER POACHED LUMP CRABMEAT

SUGGESTED MENU PRICE: \$29.00

FOOD COST: 42%

GROSS PROFIT: \$16.75

This very affordable twist on surf & turf is suitable for all kinds of operations. Our Certified Angus Beef brand PRIME Pub Steaks are a tender cut derived from the chuck. This means it is marbled well, very tender and reasonably priced. Topped off with some succulent marinated Porcini mushrooms and Balsamic Cipollini onions, this steak will satisfy all your guests' expectations. Served with a side dish of real Maryland Blue Lump Crabmeat poached in butter and tonight's fresh vegetable. You can't lose with a special like this... We Guarantee it!



1

#1817108 Certified Angus Beef Prime Pub Steaks

2

#36767 PFS Seafood Regular Lump Blue Crabmeat

3

#41165 Atalanta Cipollini Onions with Balsamic

4

#50157 Menu Porcini Mushroom Boschetto

FRESH INGREDIENTS EQUAL DELICIOUS IDEAS WHEN YOU CHOOSE PALMER FOODS!

900 JEFFERSON RD ROCHESTER, NY 14623 . WWW.PALMERFOODS.COM . 585-424-3210 NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS.