



Not Your Average Slider

Buffalo Sliders

Ingredients:

Item #:	Amount:	Ingredient:
97160	1 slice	Plum tomato
95072	2 oz	Ground Bison
2375	1 ea	Brioche roll
00000	1 Tbsp	Steak sauce
26771	to taste	Kosher salt
32131	to taste	Black pepper

Method:

- Form the patty, season with salt and pepper.
- Grill to medium-rare and toast bun.
- Plate with slice of tomato and steak sauce.



J.Kings' Annual
Catering Workshop 2008



Not Your Average Slider

Crab Cake Slider

Ingredients:

Item #:	Amount:	Ingredient:
2375	1 ea	Brioche roll
42375	1 ea	Crab cake
99059	1 ea	Green leaf
22870	1 Tbsp	Ancho Chipotle sauce
56921	1 tsp	Butter
31890	1 tsp	Extra virgin olive oil

Method:

- Heat pan, add oil and butter.
- Sauté crab cake crisp on both sides.
- Toast the roll.
- Plate with green leaf and ancho chipotle sauce.



J.Kings' Annual
Catering Workshop 2008



Not Your Average Slider

Beef Tenderloin Slider

Ingredients:

Item #:	Amount:	Ingredient:
2375	1 ea	Brioche roll
22885	1 Tbsp	Horseradish dijon
92305	1 ½ oz	Grilled tenderloin tip, sliced
99059	1 ea	Green leaf leaves
26771	to taste	Kosher salt
32131	to taste	Black pepper

Method:

- Heat grill and season beef with salt and pepper.
- Cook to 125 degrees and let sit.
- Toast roll and slice beef.
- Plate with lettuce and horseradish dijon.



J.Kings' Annual
Catering Workshop 2008



Not Your Average Slider

Ahi Tuna Slider

Ingredients:

Item #:	Amount:	Ingredient:
16685	2 oz	Tuna
46936	1 Tbsp	Chili sauce
2375	1 ea	Brioche roll
26771	to taste	Kosher salt
32131	to taste	Black pepper
99755	2 slices	Seedless cucumber

Method:

- Season and sear tuna to rare.
- Toast roll.
- Plate with thin sliced cucumber and sweet chili sauce.



J.Kings' Annual
Catering Workshop 2008