Monthly Menu Focus

This Month's Item

Turkey Club Sandwich

Things we will cover

- Preparation
- Plating
- Do's
- Don'ts
- Best Practices
- Quality Checkpoints
- To-Go Setup

Turkey Club Sandwich

Preparation

FOH Expo

Step 1: Toast 3 slices of guest's choice of bread (white, wheat, rye, cinnamon rasin, sourdough, gluten friendly, or Texas toast).
Step 2: Pass toasted bread to lunch cook through window.

Lunch Station

Step 1: Set toasted bread flat on the cutting board at the sandwich station.

Step 2: With a spreader, apply ½ oz. of mayonnaise evenly to one side of all three slices of bread.

Step 3: Add 2 leaves of iceberg lettuce onto one slice of bread. Add the other 2 leaves of lettuce onto a second slice of bread.

Step 4: Add 2 tomato slices on top of the lettuce on one slice of bread. Add the other 2 tomato slices on the second slice of bread with lettuce.

Step 5: Fan out 6 slices of folded sliced turkey breast on top of tomato slices. Fan out the other 6 slices of folded sliced turkey breast on the second piece of bread.

Step 6: Retrieve 3 strips of cooked bacon from the steam well and break each in half.

Step 7: Add 1 ½ strips of cooked bacon evenly on top of the turkey slices. Add the other 1 ½ strips of cooked bacon on the second slice of bread.

Step 8: Stack the 2 slices of bread with lettuce, bacon and tomato on top of each other ensuring all corners are aligned.

Step 9: Place the third piece of bread on top, mayonnaise side down.

Step 10: Cut the sandwich corner-to-corner with the serrated bread knife, making two pieces.

Turkey Club Sandwich

Preparation

Finished Turkey Club Sandwich should look like the image below. Be sure the layers mirror the diagram.

Turkey Club Sandwich

Plating

Lunch Station

Step 1: Place the cut sandwichin the corner of a SL-10 plate.The middle of each sandwichfacing the outside of the plate.

Step 2: Place a bamboo stick in the center of each sandwich half.

Step 3: Place 12 oz. squat cup of chips in the opposite corner of the plate.

Step 4: Garnish with a pickle spear behind the potato chips.

Step 5: Place the plate in the expo window.

Final product should look like this

For more details, refer to the Keke's Food Prep Manual which can be found on My Keke's under Brand Standards. Turkey Club Page 6.7 under MAKING AN ORDER: SANDWICHES.

Turkey Club Sandwich

Do's & Don'ts

Do	Don't
• Spread mayonnaise evenly corner to corner. • Use tomato slicer to slice tomatoes for lunch station. • Use serrated knife to cut turkey club sandwich from corner to corner. • Place 2 pieces of cheese on each layer of sandwich (4 pieces in total) upon guest request	• Butter toast for club sandwiches. • Heat up deli turkey. • Cut club sandwich if a runny egg is added.

Best Practices

- ✳ Pre portion the deli turkey in between deli paper in a metal 1/6 pan for efficiency during service.
- ✳ While FOH expo is toasting bread, lunch station cook can begin layering the lettuce, tomato, deli turkey, and bacon on the cutting board for speed of service.

Quality Checkpoints

- ☑ Toast lines should be facing inward.
- ☑ Ensure all pieces of deli turkey are individually layered.
- ☑ Check for quality of lettuce.
- ☑ Ensure sandwich is cut corner to corner.
- ☑ Ensure the plating of the sandwich mirrors the previous page.

Turkey Club Sandwich

To-Go Setup

Step 1: Place sandwich in a to-go box as shown in the photo here.

Step 2: Place guest requested side next to sandwich.

Step 3: Wrap pickle spear in deli paper.

Step 4: Place wrapped pickle spear in to-go box next to guest requested side.

Step 5: Place to-go box in non-heated to-go window.