

### Black Mountain Prep - Grill Station

Item	Slow Par	Busy Par	Mon	Tue	Wed	Thu	Fri	Sat	Sun
			Prep	Prep	Prep	Prep	Prep	Prep	Prep
<b>Salmon</b>									
8 oz Sockeye, S/on	25 ea	50 ea							
Cedar Boards		20 ea							
House Salm Seasoning		1/6th pan							
<b>Halibut</b>	15 orders	25 orders							
7 oz Halibut, bias cut		20 ea							
<b>Ribeye Steaks 14 oz</b>	15 orders	30 orders							
Cippolini Onions									
Broccolini									
<b>Lobster Bisque</b>	12 orders	20 orders							
2 oz Salmon		20 ea							
7 oz King Salmon, S/off	8 ea	15 ea							
7 oz Sockeye Salmon, S/off	8 ea	15 ea							
7 oz Coho Salmon, S/off	8 ea	15 ea							
<b>Grilled Vegetables</b>		50 orders							
Long Carrots		4" full pan							
Long Zucchini		4" full pan							
Red Bell Pepper		2" full pan							
<b>Pork Chop Veg</b>									
Zucchini		1/3rd pan							
Red Bell Pepper		1/3rd pan							
Kobacha Squash		1/3rd pan							
Asparagus		4" full pan							
<b>Garnishes</b>									
Cedar Fronds									
Lemon Tulips									

**Station Responsibilities:**

You are responsible for this Station all day and all its prep.

Taste EVERYTHING!!

Have the Chef taste every recipe before you consider the recipe complete.