

Bare Cupboards Project

The current situation relating to the Corona Virus has left many food service suppliers with bare shelves. Restaurants may not be able to buy everything they want or need for their current takeout/delivery menus.

1. Below is the neighborhood grille menu from our restaurant this past September.
2. You are the executive chef of a restaurant serving this menu that is made from scratch and your suppliers have informed you that you do not have access to the following:
 - a. All wheat flour products
 - b. All bread products including buns and bread crumbs
 - c. Eggs
 - d. Milk
 - e. All beef products
3. Re-write this menu without using the above items.
4. Be creative in thinking of ways to offer similar dishes using replacement ingredients and techniques that are available to you.
5. How will you make the desserts without milk and eggs?
6. How will you bread chicken tenders with no bread, bread crumbs, or eggs?
7. How will you serve a burger with no beef?
8. How will you make sandwiches with no bread or wheat flour?

Neighborhood Grille

The Mapleleaf Burger-Hand Pattied Chuck on a House-made Bun, Topped with Melted Smoked Gouda Cheese and our Signature Onion Jam...\$8

Buffalo Chicken Sandwich-Crispy Hand Breaded Chicken Tossed in our Spicy Sauce on a Homemade Bun, Topped with Lettuce & Tomato, Blue Cheese or Ranch on the side...\$8

Hand Breaded Chicken Tenders-Crispy Chicken Breast Tenders Served with your Choice of one of our Homemade Dipping Sauces: Ranch, BBQ, or Honey Mustard...\$8

Tomato Basil Mozzarella Grilled Cheese-Toasted Homemade Bread Layered with Melty Mozzarella, Oven Dried Tomatoes, and Garden Fresh Basil...\$6

**Bananas Foster Ice Cream or Buttermilk Chocolate Fudge
Cake for Dessert**