



# MAINES

**PAPER & FOOD SERVICE, INC.**

## Chilled Seafood Bouquet "Family Service"

**Ingredients** **Yield: 2 or More**

- As needed: Crushed Ice
- 4 ea. Oyster, raw, Blue Point, on the half shell
- 10 ea. Shrimp, 16/20 ct., cooked, peeled, deveined, with tails on
- 1 1/2 # King Crab Legs, split, cooked
- 1 ea. Lobster tail, 6 oz, cooked, cut in half
- 6 ea. Clams, Littleneck, raw, on the half shell
- 6 oz. Crabmeat, Jumbo Lump
- 1 ea. Lemon, wedges
- 3 oz. Beer Mustard Sauce, "White Cocktail"
- 3 oz. Cocktail Sauce

**Preparation Instructions:**

1. Fill a large display platter with crushed ice. Then place the seafood and lemons artfully on top of the ice. Garnish with sauces and serve immediately.

Ingredients		Maines Product Code #	Amount
Oyster, Blue Point	Fresh	O95020	4 ea.
Shrimp, 16/20 ct.	Hidden Bay	136951	10 ea.
King Crab Legs	Commodity	131646	1 1/2 #
Lobster Tail, 6 oz.	Commodity	133375	1 ea.
Clams, Littleneck	Cherry Aqua	O94802	6 ea.
Crabmeat, Jumbo Lump	Handy Crab	O94882	6 oz.
Lemons	Fresh	O96185	1 ea.
Beer Mustard Sauce	See Recipe	See Recipe	3 oz.
Cocktail Sauce			3 oz.

## Beer Mustard Sauce "White Cocktail"

**Ingredients** **Yield: 1 cup**

- 1 c. Mayonnaise, extra heavy
- 2 Tlb. Light brown sugar
- 3 Tlb. Beer
- 1 Tlb. Dry Mustard
- 1/8 tsp. Cayenne pepper
- 2 Dash Red Hot sauce
- 1 tsp. Worcestershire sauce

**Preparation Instructions:**

1. In mixing bowl combine beer and dry mustard, mix well until mustard is rehydrated.
2. Add remaining ingredients and mix until well blended. Refrigerate until service.

		Maines Product	Amount

Ingredients		Code #		
Mayonnaise, extra heavy	Culinary Secrets	300063	1 c.	
Light Brown Sugar	Domino	380150	2 Tlb.	
Beer	N/A	N/A	3 Tlb.	
Dry Mustard	Coleman	345425	1 Tlb.	
Cayenne pepper	Culinary Secrets	345660	1/8 tsp.	
Red Hot Sauce	Culinary Secrets	304061	2 Dash	
Worcestershire sauce	Lea & Perrins	304973	1 tsp.	