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Wednesday — Daily Production Sheet

MISE EN PLACE & TIME ON TASK

5:00 – 7:25 AM Production Block · 7:30 AM Load Out · 2 Covers (all quantities per cover, scalable)

BREAKFAST

Italian Frittata

Eggs & cream · Parmesan & mozzarella · roasted red pepper & shallot (mild) · baby spinach & basil · fresh berries

Pack: berries separate

LUNCH

Bison Meatball Wrap + Italian Pasta Salad

Bison meatballs · mozzarella · mild tomato cream sauce · flour wrap · pasta salad (vinaigrette) · soft fruit

Pack: pasta salad & fruit separate · cold-hold

DINNER

Chicken & Wild Mushroom Casserole

Tender chicken · wild mushrooms & shallot · peas & rice · buttered carrots

Pack: day-before braise OK · reheat gentle

I. Day-Before Status — Confirm on Hand at 5:00

Per standing rule, saucy and braised items are produced the day before. Verify, temp-check, and re-label before the block begins.

- ☐ **Chicken & wild mushroom braise** — chicken cooked to 165°F Tuesday, chilled ≤ 40°F, Fridge 2 (protein zone). Sauce mounted with cream, shallot & mushroom in the braise. Wednesday work is cold assembly only.
- ☐ **Roasted red peppers** — roasted, peeled, seeded Tuesday. Fridge 1 (RTE zone). Dice morning-of.

II. Time on Task — 5:00 to 7:25

TIME	MIN	TASK & DETAIL
5:00 – 5:08	8	Setup & sanitation. Sanitize stations · oven to 400°F · pilaf pot and salted pasta water on · pull & verify day-before braise and roasted peppers · blast chiller / ice bath staged.
5:08 – 5:18	10	Knife block. Shallots fine dice (frittata · meatballs · sauce · vinaigrette) · carrots oblique cut · roasted red pepper small dice (split: frittata / pasta salad) · basil chiffonade, held damp · spinach picked & spun dry.

TIME	MIN	TASK & DETAIL
5:18 – 5:23	5	Rice pilaf on. Rice toasted in butter with shallot · chicken stock in · covered, low. Off heat 5:41.
5:23 – 5:33	10	Bison meatballs — mix & portion. Bison, cream-soaked breadcrumb, egg, Parmesan, shallot, white pepper — worked light. 1.5 oz portions to parchment sheet. Roast 5:35 – 5:50 @ 400°F to 160°F internal.
5:35 – 5:40	5	Pasta drop · fruit wash. Salad pasta into rolling boil (al dente ~5:44) · berries and soft fruit rinsed, drained on towels.
5:41 – 5:46	5	Rice down · pasta out. Pilaf spread thin on sheet pan → blast chill · pasta shocked in ice, drained very dry, held cold.
5:48 – 6:00	12	Mild tomato cream sauce. Butter · shallot sweated, no color · crushed tomato, pinch of sugar · cream in · basil, white pepper. Gentle 8-minute simmer. Shallow hotel pan → chill 6:00.
6:00 – 6:10	10	Frittata build — longest cook of the day. Shallot sweated in butter · roasted pepper in · spinach just wilted. Custard: eggs + cream, Parmesan, white pepper. Into buttered pan, mozzarella over top. Bake 6:10 – 6:32 @ 325°F to 160°F at center — no color, no soufflé.
6:10 – 6:20	10	Buttered carrots. Obliques glazed in butter, splash of water, salt, whisper of sugar — tender, glossy, mild. Shallow pan → chill.
6:22 – 6:32	10	Casserole — cold assembly. Day-before braise folded with chilled pilaf and peas (thawed under cold running water, drained). Into buttered casserole dish, filmed, reheat label applied. No heat touches it today.
6:34 – 6:44	10	Italian pasta salad. Mild vinaigrette — red wine vinegar, Dijon, minced shallot, oregano, olive oil, white pepper. Pasta dressed light with mozzarella pearls, roasted pepper, basil. Side cup of vinaigrette reserved for refresh. Frittata out 6:32 → rack 10 min → blast chill 6:42.
6:46 – 6:54	8	Lunch pack. Meatballs portioned · tomato cream sauce in separate sauce cups · sliced mozzarella separate · wraps packed flat, never warmed · pasta salad and soft fruit in separate cold-hold containers.

TIME	MIN	TASK & DETAIL
7:00 – 7:10	10	Breakfast & dinner pack. Frittata from blast chill $\leq 70^{\circ}\text{F}$ and falling $\rightarrow$ wedged, packed · berries in separate containers · carrots portioned · casserole and reheat card staged.
7:12 – 7:23	11	Labels, temp log & load. Date + reheat labels on every vessel · cold-chain log (all items $\leq 40^{\circ}\text{F}$ or falling through blast) · Fridge 1 produce/RTE, Fridge 2 proteins/dairy until load · cooler packed over ice packs · stations broken down, sanitized.
Total hands-on 124 against the 145-minute window — 21-minute buffer		
7:30 AM — LOAD OUT — everything travels cold		

III. Mise en Place — By Station

Range & Sauce

- ☐ Saucepan + lid — rice pilaf
- ☐ Pasta pot, salted, with spider & ice bath
- ☐ Rondeau — tomato cream sauce
- ☐ Sauté pan — frittata vegetables
- ☐ Sauteuse — buttered carrots
- ☐ Butter · heavy cream · crushed tomatoes · chicken stock
- ☐ Kosher salt · **white pepper** · pinch sugar · dried oregano
- ☐ Red wine vinegar · Dijon · extra-virgin olive oil

Protein Station

- ☐ Ground bison — held Fridge 2, bottom shelf until mix
- ☐ Egg · breadcrumb · grated Parmesan · minced shallot
- ☐ Half sheet pan + parchment · portion scoop (1.5 oz)

Garde Manger — Cold Work

- ☐ Baby spinach — picked, washed, spun
- ☐ Basil — chiffonade, held damp
- ☐ Shallots — fine dice, four uses, one board pass
- ☐ Roasted red peppers (day-before) — small dice, split two ways
- ☐ Carrots — oblique cut
- ☐ Mozzarella three ways — shred (frittata) · slices (wrap) · pearls (salad)
- ☐ Salad pasta, dry · flour wraps · frozen peas
- ☐ Fresh berries · soft fruit — rinsed, drained dry

Oven & Bake

- ☐ 10" ovenproof frittata pan, buttered
- ☐ Casserole dish, buttered, with film + reheat card
- ☐ Sheet pans · cooling rack · blast chiller clear

 Probe thermometer — **bison 160°F · frittata**
160°F center

IV. Daily Ingredients Pull — Per Cover × 2 Covers

Quantities indicative per cover; scale directly. Zero-inventory basis — confirm against on-hand sheet before ordering.

SERVICE · ITEM	PER COVER	× 2	PREP STATE
Breakfast — Eggs	3 ea	6 ea	Morning-of
Heavy cream (custard)	1 fl oz	2 fl oz	Morning-of
Parmesan, grated · mozzarella, shredded	0.5 oz · 0.75 oz	1 oz · 1.5 oz	Morning-of
Roasted red pepper · shallot · baby spinach · basil	1 oz · 0.25 oz · 1 oz · 2 lvs	2 oz · 0.5 oz · 2 oz · 4 lvs	Pepper day-before
Fresh berries — <i>packed separate</i>	4 oz	8 oz	Rinse morning-of
Lunch — Ground bison	5 oz	10 oz	Morning-of
Breadcrumbs · egg · Parmesan (meatball)	0.5 oz · ½ ea · 0.5 oz	1 oz · 1 ea · 1 oz	Morning-of
Crushed tomato · cream · shallot · butter (sauce)	3 oz · 1 fl oz · 0.25 oz · 0.25 oz	6 oz · 2 fl oz · 0.5 oz · 0.5 oz	Morning-of
Mozzarella, sliced · flour wrap — <i>wrap never warmed</i>	1 oz · 1 ea	2 oz · 2 ea	Ready / pantry
Salad pasta, dry · vinaigrette · roasted pepper · mozzarella pearls	2 oz · 1 fl oz · 0.5 oz · 0.75 oz	4 oz · 2 fl oz · 1 oz · 1.5 oz	Morning-of
Soft fruit — <i>packed separate, cold-hold</i>	4 oz	8 oz	Rinse morning-of
Dinner — Chicken & wild mushroom braise	7 oz	14 oz	Day-before ✓
Rice, dry · chicken stock (pilaf)	2 oz · 4 fl oz	4 oz · 8 fl oz	Morning-of
Peas, frozen	1.5 oz	3 oz	Thaw morning-of

SERVICE · ITEM	PER COVER	× 2	PREP STATE
Carrots · butter	3 oz · 0.25 oz	6 oz · 0.5 oz	Morning-of

ALLERGENS — WEDNESDAY: Egg · Dairy · Gluten (wrap, breadcrumb, pasta) · Sulfites (red wine vinegar)

V. Utensils & Equipment

☐ Cutting boards — produce + protein, color-coded	☐ Half sheet pans ×3 · parchment · cooling rack
☐ Chef's knife · paring knife · offset spatula	☐ Shallow hotel pans ×2 (sauce, carrots)
☐ Mixing bowls · whisk · fish spatula · spider	☐ Deli containers · sauce cups · quart containers
☐ Portion scoop 1.5 oz · digital probe thermometer	☐ Labels · marker · temp log · ice packs · cooler

VI. Pack & Delivery

SERVICE	PACK SPECIFICATION	CLIENT REHEAT
Italian Frittata	Wedges in vented container · berries separate , cold	Covered, 300°F, 10–12 min. Berries stay cold.
Bison Meatball Wrap	Meatballs, sauce cups, and sliced mozzarella each separate · wraps flat, never warmed	Meatballs gentle in sauce to 165°F · assemble at the table.
Italian Pasta Salad + Fruit	Separate containers · cold-hold · side vinaigrette for refresh	Serve cold · toss with side vinaigrette.
Chicken & Mushroom Casserole	Cold-assembled, filmed, reheat card on lid	Gentle: covered, 300°F, 35–40 min to 165°F. Rest 5 min.
Buttered Carrots	Separate container	Low sauté with a knob of butter until glossy.

Standing House Rules — Every Delivery

Seasoning mild · white pepper standard · no aggressive garlic — depth from butter, cream, cheese, mushrooms, shallot. Sauces travel separate from proteins and starches. Wraps never warmed. Everything delivered cold ≤ 40°F over ice packs. Until load: Fridge 1 produce & RTE · Fridge 2 proteins & dairy.