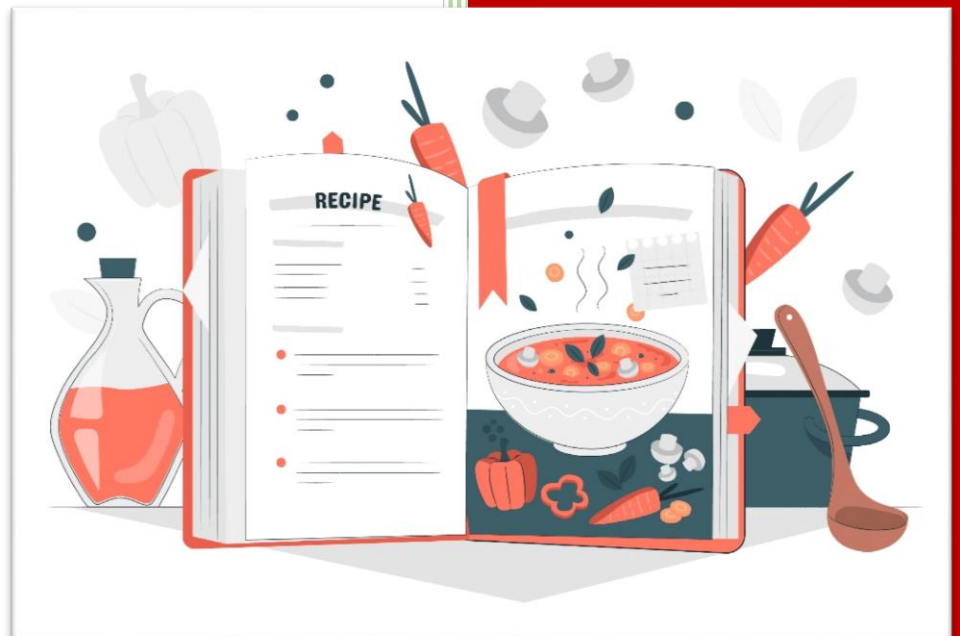


# CREWPCKWINGS



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[2023]

# CHICKEN ALFREDO

INGREDIENTS	PORTIONS
CHICKEN	2.0 oz
ALFREDO SAUCE	4.0 oz

# CHICKEN CARBONARA

INGREDIENTS	PORTIONS
CHICKEN	2.0 oz
ONION	0.5 oz
MUSHROOMS	0.5 oz
BACON	0.5 oz
ALFREDO SAUCE	4.0 oz

## ITALIAN SAUSAGE MARINARA

INGREDIENTS	PORTIONS
HEARTY MARINARA SAUCE	4.5 oz
ITALIAN SAUSAGE	2.0 oz
SHREDDED PROVOLONE CHEESE	1.5 oz

## PASTA PRIMAVERA

INGREDIENTS	PORTIONS
SPINACH	4.5 oz
ONION	2.0 oz
MUSHROOMS	1.5 oz
DICE TOMATO	0.7 oz
ALFREDO SAUCE	4.0 oz

## PASTA & SAUCE

INGREDIENTS	PORTIONS
BREAD BOWL	4.5 oz
TIN	5.5 oz

INGREDIENTS	PORTIONS
ALFREDO	4.0 oz
HEARTYMARINARA	4.5 oz

**VOLCANO METHOD**

<b>INGREDIENTS</b>	<b>PORTIONS</b>
ANCHOVIES (CAN)	0.5 oz
EXTRA PIZZA CHEESE	0.5 oz
OLIVES	0.5 oz
GREEN PEPPER	0.5 oz
ONIONS	0.5 oz
ROASTED RED PEPPER	0.5 oz
GARLIC	0.2 OZ

## VOLCANO METHOD

INGREDIENTS	PORTIONS
BACON	1.0 oz
ALL CHEESE	1.0 oz
MUSHROOMS	1.0 oz
PHILLY STEAK	1.0 oz
PINEAPPLE	1.0 oz
PEPPERONI (SLICES)	10
HAM	10



## VOLCANO METHOD

INGREDIENTS	PORTIONS
SPANISH	0.7 oz
TOMATO	0.7 oz
BANANA PEPPER	0.7 oz
JALAPENO	0.7 oz
GREEN CHILLIE	0.7 oz
BEEF	2.0 oz
CHICKEN	2.0 oz
ITALIAN	2.0 oz

# CHICKEN CARBONARA

INGREDIENTS	BREAD BOWL	TIN
PASTA (oz)	4.5 oz	5.5 oz
CHICKEN(OZ)	ALL	2.0 oz
ONION (OZ)	ALL	0.5 oz
MUSHROOMS(OZ)	ALL	0.5 oz
BACON (OZ)	ALL	4.0 oz
ALFREDO SAUCE (OZ)	2.0 oz	4.0 oz

## CHICKEN ALFREDO

INGREDIENTS	BREAD BOWL	TIN
PASTA (oz)	4.5 oz	5.5 oz
CHICKEN(oz)	ALL	2.0 oz
ALFREDO SAUCE (oz)	ALL	4.0 oz

## ITALIAN SAUSAGE MARINARA

INGREDIENTS	BREAD BOWL	TIN
PASTA (oz)	4.5 oz	5.5 oz
HEARTY MARINARA SAUCE (oz)	ALL	4.5 oz
SAUSAGE (oz)	ALL	2.0 oz
SHREDDED PROVOLONE CHEESE (oz)	ALL	1.5 oz

## PASTA PRIMAVERA

INGREDIENTS	BREAD BOWL	TIN
PASTA (oz)	4.5 oz	5.5 oz
SPANISH (oz)	ALL	0.75 oz
ONION (oz)	ALL	0.5 oz
MUSHROOMS	-	0.75 oz

**PHILLY CHEESE STEAK**

<b>CHICKEN PARM</b>	<b>TOP SIDE</b>
PIZZA SAUCE (OZ)	1
SHREDDED PARMESAN/ASIAGO (OZ)	1.0 oz
PROVOLONE	0.5 oz
MUSHROOMS	1 SLICE

<b>CHICKEN PARM</b>	<b>BOTTOM SIDE</b>
PIZZA CHEESE (OZ)	1
CHICKEN (OZ)	2.5
PROVOLONE	1 SLICE

**BUFFALO CHICKEN WITH BLUE CHEESE**

<b>CHICKEN PARM</b>	<b>TOP SIDE</b>
HOT SAUCE (OZ)	0.75
SHREDDED CHEDDAR	1.0 oz

<b>CHICKEN PARM</b>	<b>BOTTOM SIDE</b>
BLUE CHEESE SAUCE	1.0 oz
PIZZA CHEESE	0.5 oz
CHICKEN	2.5 oz
ONION	1.0 oz
PROVOLONE	1 SLICE

# MEDITERIAN VEGGIE

<b>CHICKEN PARM</b>	<b>TOP SIDE</b>
FETA CHEESE	0.75
SPANISH	0.5 oz
PROVOLONE	1 SLICE

<b>CHICKEN PARM</b>	<b>BOTTOM SIDE</b>
AMERICAN CHEESE	2 SLICE
ONION	1 oz
RED PEPPER	0.75 oz
DICED TOMATOES	1.0 oz
BANANA PEPPER	0.25 oz
PROVOLONE	1 SLICE



**PHILLY CHEESE STEAK**

<b>CHICKEN PARM</b>	<b>TOP SIDE</b>
PROVOLONE	1 SLICE

<b>CHICKEN PARM</b>	<b>BOTTOM SIDE</b>
AMERICAN CHEESE	2 SLICE
PHILLY MEAT	2.5 oz
MUSHROOMS	0.75 oz
ONION	0.5 oz
GREEN PEPPER	0.5 oz
PROVOLONE	1 SLICE

## ITALIAN

CHICKEN PARM	TOP SIDE
PIZZA CHEES	0.75 OZ
SALAMI	3 SLICES
PROVOLONE	1 SLICE

CHICKEN PARM	BOTTOM SIDE
PIZZA CHEES	0.75 OZ
PEPPERONI	14 SLICES
HAM	14 SLICES
ONION	0.5 oz
GREEN PEPPER	0.5 oz
BANANA PEPPER	0.25 oz
PROVOLONE	1 SLICE

**CHICKEN BACON RANCH**

<b>CHICKEN PARM</b>	<b>TOP SIDE</b>
BACON	0.75 OZ
PROVOLONE	1 SLICE

<b>CHICKEN PARM</b>	<b>BOTTOM SIDE</b>
RANCH DRESSING	1.0 OZ
PIZZA CHEESE	0.5 OZ
CHICKEN	2.5 OZ
PROVOLONE	1 SLICE

**SWEET & SPICY CHICKEN HABANERO**

<b>CHICKEN PARM</b>	<b>TOP SIDE</b>
PINEAPPLE	0.75 OZ
JALAPENO	0.5 OZ
SHREDDED CHEDDAR	1.5 OZ
POST APPLICATION SWEET MANGO HABANERO SAUCE	0.75 OZ

<b>CHICKEN PARM</b>	<b>BOTTOM SIDE</b>
PIZZA CHEESE	0.75 OZ
CHICKEN	2.5 OZ
PROVOLONE	1 SLICE
POST APPLICATION SWEET MANGO HABANERO SAUCE	0.75 OZ

## ALL OVEN BAKED SANDWICHES PHILLY CHEESE STEAK RECIPE

### FIRST STEP

1. BUTTER FLAVORED OIL ON TOP OF BREAD
2. FLIP OVER TO ADD TOPPING

### LAST

1. 10x16 PARCHMENT ON SILICONE BAKING MAT ON A SCREEN
2. WRAP AROUND THE TOP HALF ( WITH THE BUTTER FLAVORED OIL), KEEP THE BOTTOM HALF UNCOVERED
3. BAKE ONCE THROUGH THE OVEN.  
USE OF 12" x 12" PARCHMENT IS APPROVED,  
BUT SHEET'S MUST BE USED PER SANDWICHE
4. BUTTER FLAVORED OIL 0.10 OZ. ON TOP. FLIP> BUN BREAD

## OVEN BAKED SANDWICHE RECIPE

LAYER
1. 12" SCREEN
2. 11 3/4" x 8 1/4" SILICONE BAKING MAT
3. 2 SHEETS 12" x 12" PARCHMENT OR 10" x 16" PARCHMENT
4. SLICE BREAD IN HALF CUTTING AWAY FROM YOUR BODY

## SPICY JALAPENO & PINEAPPLE

LAYER
1. MANGO HABANERO 1.5 OZ.
2. PIZZA CHEESE 0.7 OZ.
3. PINEAPPLE 0.7 OZ.
4. JALAPENO 0.5 OZ.
5. 50/50 CHEDDAR PIZZA CHEESE 0.7 OZ.

## CRISPY BACON & TOMATO

CRISPY BACON & TOMATO
1. GARLIC PARM 1.5 OZ..
2. PIZZA CHEESE 0.7 OZ.
3. BACON 0.7 OZ.
4. 50/50 CHEDDAR PIZZA CHEESE 0.7 OZ.
5. TOMATO 0.5 OZ.



## SWEET BBQ BACON

### SWEET BBQ BACON

1. BROWN BBQ 1.5 OZ.
2. PIZZA CHEES 0.7 OZ.
3. BACON 0.7 OZ.
4. 50/50 CHEDDAR PIZZA CHEESE 0.7 OZ

## CLASSIC HOT BUFFALO

### SWEET BBQ BACON

1. RANCH 0.5 OZ.
2. HOT SAUCE 1.0 OZ.
3. PIZZA CHEESE 0.7 OZ.
4. FETA CHEESE 0.2 OZ.
5. 50/50 CHEDDAR PIZZA CHEESE 0.7 OZ.
6. \*POST BAKE HOT SAUCE 0.5 OZ.

NOTE SPECIALTY CHICKEN PREP:

## CUTTING & SIZING BONELESS CHICKEN

### SWEET BBQ BACON

1. CUT THAWED CHICKEN IN HALF A CLEAN, SANITIZED PLASTIC KNIFE N PLACE IN A CLEAN, SANITIZED MAKE LINE BIN. COVER WITH LID AND DATE WITH 2 DAY EXPIRATION. 1BAG =13-14 ODERS
2. SALAMI RULE-CUT INTO 4 PIECE'S IF SAME SIZE OR LARGE THAN A FULL SLICE OF SALAMI.

NOTE: ON VERY RARE OCCASIONS, YOU MAY SEE A HUGE PIECE OF BONELESS CHICKEN. FOLLOW THE SALAMI RULE BELOW IF YOU DO.

### SPECIALTY CHICKEN: CUTTING & SIZING BONELESS CHICKEN

1. USE & CUT LARGER THAN A PEPPERONI-CUT CHICKEN IN HALF
2. USE BUT DO NOT CUT SMALLER THAN A PEPPERONI USED WHOLE, DO NOT CUT IN HALF

## SPECIALTY CHICKEN: PORTIONS AND PROCEDURES

### SPECIALTY CHICKEN: PORTIONS AND PROCEDURES

1. PROCEDURES      12" SCREEN AND 1/2 SHEET OF 12"×12" PARCHMENT.
2. 12" HALF PIECE'S 2 ROWS OF SIX.
3. 3-4 MAKE&BAKE      TOP. BAKE IN OVEN 2.  
TIP: ALL SAUCE CHEESE, & TOPPING SHOULD BE:  
ALL TO THE WALL, EDGE TO EDGE, & CORNER TO CORNER

#### NOTE

SEE END BAKE JOB AID ( # CUT-26 OR CUT 17) FOR HOT SAUCE APPLICATION INSTRUCTIONS.

## STUFFED BREAD

	PROCEDURES FRESH BREAD
	STUFFED CHEESY BREAD
1.	14" DOUGH BALL 16"x8" ,CUT IN HALF
2.	2 OZ, PIZZA CHEESE ON DOUGH HALF. 3A SPINACH & FETA: 05 OZ, SPANISH, 0.5 OZ FETA 3B JALAPENO & BACON: 1 OZ BACON, 0.75 OZ JALAPENO 3C FOLD TOP HALF OVER. (CHEESE ONLY SHOWN)
	NOTE: FOLLOW THE NEXT STEPS WHEN MAKING: 3A SPANISH & FETA 3B BACON & JALAPENO 3C CHEESE ONLY
STEP#4	CUT INTO 8 EVEN SLICES,
	USING NON- SERRATED BLADE
STEP#5	3 OZ. 50/50 CHEDDAR PIZZA CHEESE ON TOP. BAKE.

## PROCEDURES FRESH BREAD

PROCEDURES FRESH BREAD	
#1.	<p>STRETCH 14" HT DOUGH BALL TO SIZE 16"x10", AND CUT IN HALF.</p> <p>LINE SILVER PAN WITH 12"x12" PARCHMENT. PLACE ONE HALF IN PAN.</p>
#2.	<p>SPREAD EVENLY TOW OZ.</p> <p>PIZZA CHEESE ON BOTTOM HALF .</p> <p>MOVE TO STEP 4 FOR CHEESE ONLY.</p>
#3	<p>NOTE: FOLLOW THE NEXT STEPS WHEN MAKING:</p> <p>3A. SPANISH &amp; FETA CHEESE :0.5 OZ SPANISH, 0.5 FETA</p> <p>3B. BACON AND JALAPENO: 1 OZ. BACON, 0.7 OZ. JALAPENO.</p>
#4	<p>FOLD TOP OVER.(CHEESE ONLY SHOWN)</p>
#5	<p>VERTICALLY CUT EIGHT EVEN SLICES.</p>
#6	<p>TOP WITH 3 OZ. OF 50/50 CHEDDAR/PIZZA CHEESE BLEND.</p> <p>PLACE IN OVEN 2 OR PAN OVEN UNCOVERED</p>

## PROCEDURES FRESH BREAD

PROCEDURES FRESH BREAD 16 & 32 PC PARMESAN BREAD BITES	
#1.	LINE PAN WITH SILICONE MAT AND 12"×12" PARCHMENT.
#2.	PLACE PAN DOUGH ON TABLE WITHOUT CORNMEAL AND SQUARE OFF EDGES. CUT DOUGH BALL IN HALF.
#3	FLATTEN EACH HALF TO SIZE ,5"×3", AND VERTICALLY CUT EIGHT EVEN SLICES.
#4	HORIZONTALLY CUT THE EI EVEN SLICES IN HALF, MAKING A TOTAL OF 16 PIECES .
#5	PLACE 11 PIECES AROUND THE OUTER EDGE OF THE PAN AND 5 ON THE INSIDE.MAKE SURE THE PIECES ARE NOT TOUCHING .
#6	COVER WITH TWO DISKS OR THREE SCREENS . PLACE IN OVEN 2 OR PAN OVEN.

**PROCEDURES FRESH BREAD**

	<b>PROCEDURES FRESH BREAD 8PC BREAD TWISTS-ALL FLAVORS</b>
#1.	LINE PAN WITH SILICONE MAT AND 12"×12" PARCHMENT.
#2.	PLACE PAN DOUGH ON TABLE WITHOUT CORNMEAL AND SUGAR OFF EDGES. CUT DOUGH BALL IN HALF.
#3	FLATTEN EACH HALF TO SIZE ,5"×3", AND VERTICALLY CUT EIGHT EVEN SLICES.
#4	HORIZONTALLY STRETCH EACH PIECE 8 TO 9 INCHES LONG.
#5	THEN CROSS ONE HALF OVER THE OTHER HALF WHILE LEAVING AN EVE", IN THE MIDDLE TO FROM.
#6	WHEN COMPLETE IT WILL LOOK LIKE A FIGURE 8" WITH One AND 2 PAN PLACE IN PAN.
#7	PLACE TWO AT TOP AND BOTTOM OF PAN AND FOUR ACROSS THE CENTER FOR
#8	COVER with ONE DISK OR THREE SCREEN PLACE IN OVEN 2 OR PAN OVEN



# DESERT

	PROCEDURES LAVA CAKE
#1.	PLACE TWO CAKES, THAWED ON SCREEN. BAKE IN OVEN.
#2.	GRIP WITH TONGS, WITH WRIST UP, AND REMOVE FROM SCREEN.
#3	FLIP SET PRODUCT INTO BOX.GENTLY PULL TIN off OFF OF PRODUCT .
#4	PLACE EACH CAKE IN BOX.
#5	OWDER SUGAR 0.026 OZ.FOR TWO CAKES . PORTIONS FOR ONE CAKE IS 0.013 OZ.

# DESERT

	MARBLE COOKIE BROWNIE
#1.	PLACE SILICONE BAKING MAT IN A PAN.
#2.	REMOVE PRE-CUT PRODUCTS FROM PERP CONTAINER WITH TWO 12"x12" PARCHMENTS. PLACE in PAN pan.
#3	PULL THE BOTTOM PARCHMENT FROM UNDERNEATH.
#4	PLACE IT ON TOP OF THE PRODUCT.
#5	PLACE 14" SCREEN OR DISK ON TOP OF PAN. PLACE IN OVEN 2.

**DESERT**

	<b>MARBLE COOKIE FRAGILE PRODUCT- HANDLE CAREFULLY</b>
#1.	PLACE ONE HAND ON TOP OF THE PRODUCT TO SUPPORT IT AND FLIP OVER.
#2.	REMOVE TIN FROM PRODUCT AND DISCARD.
#3	PEEL OFF THE PAPER FROM THE BOTTOM AND DISCARD .MAKE SURE TO REMOVE ALL OF THE PAPER.
#4	FLIP PRODUCT BACK OVER BOTTOM SIDE DOWN, ON TWO 12"x12" PARCHMENT, AND ON TOP MCB CUT GUIDE.
#5	CUT INTO 9 EQUAL PIECES, ROUGHLY 2 1/4" SQUARE.  PRESS DOWN TO CUT THE PRODUCT.  NOTICE CUT GUIDE VISIBLE.
#6	PLACE IN A CLEAN AND SANITIZED STORAGE BIN WITH  LABEL WITH EXPIRATION DATES STORE UNDER REFRIGERATOR.

# PIZZA'S

PIZZA'S	AMERICAN FAVORITE	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	3.5	5	7	9
	PEPPERONI	16	24	32	46
	MUSHROOMS	1.5	2.5	3.5	4.5
	ITALIAN SAUSAGE	1.5	2.5	3.5	4.5

# PIZZA'S

PIZZA'S	DELUXE	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	3.5	5	7	9
	PEPPERONI	12	18	24	38
	GREEN PEPPER	0.5	1	1.5	2
	ONION	0.5	1	1.5	2
	MUSHROOMS	1	1.5	2	2.5
	ITALIAN SAUSAGE	1	1.5	2	2.5

# PIZZA'S

PIZZA'S	BACON CHEES BURGER	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	3.5	5	7	9
	BEEF	1.5	2	3.5	4.5
	GREEN PEPPER	1.5	2	2.5	3.5
	SHREDDED CHEDDAR	1	2	2.5	3.5

# PIZZA'S

PIZZA'S	ULTIMATE PEPPERONI FEAST	TOPPING PORTIONS			
		10"	12"	14"	16"
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	2	2.5	3.5	4.2
	PEPPERONI	28	36	48	60
	SHREDDED PROVOLONE	2.5	3	4	5
	SHREDDED PARMESAN/ ASIAGO	0.5	0.5	0.7	1
	OREGANO	0.02	0.03	0.04	0.5

# PIZZA'S

PIZZA'S	MEATZZA	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	3.5	5	7	9
	PEPPERONI	12	18	24	38
	HAM	12	18	24	38
	ITALIAN SAUSAGE	1	1.5	2	2.5
	PIZZA CHEESE	1.5	2.5	3.5	4.5



# PIZZA'S

PIZZA'S	EXTRAVAGANZA	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	3.5	5	7	9
	PEPPERONI	12	18	24	38
	HAM	12	18	24	38
	GREEN PEPPER	0.5	1	1.5	2
	ONION	0.5	1	1.5	2
	BLACK OLIVES	0.5	1	1.5	2
	MUSHROOMS	1	1.5	2	2.5
	ITALIAN SAUSAGE	1	1.5	2	2.5
	BEEF	1	1.5	2	2.5
	PIZZA CHEESE	1.5	2.5	3.5	4.5

# PIZZA'S

PIZZA'S	BROOKLYN:	TOPPING PORTIONS			
	PORTIONS				
#1	SAUCE	14" BROOKLYN	6.oz		
		16" BROOKLYN	8.oz		
	PIZZA CHEESE	14" BROOKLYN	3.5.oz	3.oz	
		16" BROOKLYN	4.5.oz		
	EDGE STRETCH	14" BROOKLYN	10" DOUGH		
		16" BROOKLYN	12" DOUGH		
	SHREDDED PROVOLONE CHEESE	4 oz			
	PIZZA SAUCE	3 oz			

# PIZZA'S

PAN PROCEDURES: DOUGH GRAVITY STRETCH	
#1	APPLY 0.3 OZ OF BUTTER FLAVOURED OIL THEN SPREAD WITH A SILICONE BRUSH ABOUT HALFWAY UP THE SIDES OF THE PAN.
#2	THUMBS UP! GRAVITY STRETCH PAN DOUGH. MOVE DOUGH BALL IN A CIRCULAR MOTION,ALLOWING ITS OWN WEIGHT TO STRETCH THE DOUGH. STOP WHEN YOU REACH THE SIZE OF 10" SCREEN.
	DO NOT CREATE A RIM.
#3	PLACE THE DOUGH IN PAN, CONTINUE TO STRETCH TO COVER BOTTOM OF PAN.
	STICKY SIDE DOWN!
#4	SEAL THE DOUGH TO SIDES OF THE PAN.
#5	GENTLY DOCK THE DOUGH USING YOUR FINGERS.

# PIZZA'S

PIZZA'S	WISCONSIN SIX CHEESE	TOPPING PORTIONS			
		10"	12"	14"	16"
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA SAUCE	3	4.2	6	8
	PIZZA CHEESE	1.7	2.5	3.5	4.5
	FETA CHEESE	1.2	2	2.5	3.2
	SHREDDED PROVOLONE	1.2	2	2.5	3.2
	SHREDDED CHEDDAR	1	1.5	2	2.5
	SHREDDED PARMESAN/ ASIAGO	0.7	1	1.5	2
	OREGANO SHAKE ON.	0.014	0.021	0.028	0.035
	PARMESAN CRUST (APPLIED TO HAND TOSSED & BROOKLYN STYLE ) ULTRA FLAVORED OIL	0.5	0.5	0.7	1
	SHREDDED PARMESAN	0.5	0.5	0.7	1

# PIZZA'S

PIZZA'S	SPANISH FETA	TOPPING PORTIONS			
		10"	12"	14"	16"
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA CHEESE	1.7	2.5	3.5	4.5
	SPANISH	1	1	1.5	2
	FETA	1	1.5	2	2.5
	ONION	0.5	0.7	1	1.2
	SHREDDED PARMESAN/ASIAGO	0.5	0.7	1	1.2
	SHREDDED PROVOLONE	2.5	3.5	4.75	6
	ALFREDO SAUCE	0.7	1.5	2	2.5
	PARMESAN CRUST: APPLIED ONLY HAND TOSSED & BROOKLYN STYLE. BUTTER FLAVORED OIL	0.5	0.5	0.7	1
	SHREDDED PARMESAN	0.5	0.5	0.7	1

# PIZZA'S

PIZZA'S	AMERICAN LEGENDS	TOPPING PORTIONS			
		10"	12"	14"	16"
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA SAUCE	3	4.2	6	8
	PIZZA CHEESE	1.7	2.5	3.5	4.2
	HAM (SLICES)	15	20	23	33
	BACON	1	1.2	1.7	2.2
	PINEAPPLE	1.5	2	2.7	3.5
	ROASTED RED PEPPER	0.7	1	1.2	1.7
	SHREDDED PROVOLONE	2.5	3.5	4.7	6
	FIERY HAWAIIAN* ADD-ON (ADD BEFORE PROVOLONE) JALAPENO	0.7	1	1.2	1.7
	PARMESAN CRUST (APPLIED ONLY TO HAND TOSSED & BROOKLYN STYLE)  BUTTER FLAVORED OIL	0.5	0.5	0.7	1
	SHREDDED PARMESAN/ASIAGO	0.5	0.5	0.7	1

NOTE: FOLLOW AMERICAN LEGENDS PAN CHART FOR PAN PIZZA.

NOTE: \*SEE END BAKE JOB AID (#CUT-26) FOR LEGENDS HOT SAUCE APPLICATION INSTRUCTIONS.

# PIZZA'S

PIZZA'S	PACIFIC VIGGIE	TOPPING PORTIONS			
		10"	12"	14"	16"
#1	INGREDIENTS	10"	12"	14"	16"
	PIZZA SAUCE	1.5	3	4	4.5
	SPANISH	1.7	2.5	3.5	4.5
	SHREDDED PROVOLONE	2.5	3.5	4.7	6
	FETA CHEESE	0.7	1	1.2	1.7
	ONION	0.7	1	1.5	2
	ROASTED RED PEPPER	0.7	1	1.2	1.7
	MUSHROOMS	1	1.5	2	2.5
	BLACK OLIVES	0.2	0.5	0.7	1
	DICED TOMATOES	0.7	1	1.5	2
	GARLIC SHAKE 'NO	0.02	0.03	0.04	0.05
	PARMESAN CRUST (APPLIED ONLY TO HAND TOSSED & BROOKLYN STYLE ) BUTTER FLAVORED OIL	0.5	0.5	0.7	1
	SHREDDED PARMESAN/ASIAGO	0.5	0.5	0.7	1

ONLY HALF THE EDGE CHEESE IS SHOWN. EACH COMPLETED PIZZA MUST HAVE CHEESE AROUND ENTIRE EDGE. PIZZA HANDMADE-PAN PIZZA:PORTIONS FOR CREWPACKWINGS AMERICAN LEGENDS.

# PIZZA'S

PIZZA'S	PHILLY CHEESE STEAK	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	AMERICAN CHEESE (SLICES)	4	6	7	9
	PHILLY STEAK	1.7	2.5	3.5	4.2
	ONION	0.7	1	1.2	1.7
	GREEN PEPPER	0.7	1	1.2	1.7
	MUSHROOMS	1	1.5	2	2.5
	SHREDDED PROVOLONE	2.5	3.5	4.7	6
	APPLY TO CRUST (HAND TOSSED AND BROOKLYN STYLE ONLY BUTTER FLAVORED OIL	0.5	0.5	0.7	1
	SHREDDED PROVOLONE	1	1.5	2	2.5



# PIZZA'S

PIZZA'S	BUFFALO CHICKEN	TOPPING PORTIONS			
		10"	12"	14"	16"
#1	INGREDIENTS	10"	12"	14"	16"
	AMERICAN CHEESE (SLICES)	4	6	7	9
	CHICKEN	2	3	4	5
	ONION	0.7	1	1.2	1.7
	SHREDDED PROVOLONE	2.5	3.5	4.7	6
	SHREDDED CHEDDAR	0.2	0.2	0.5	0.7
	APPLY TO CRUST ( HAND TOSSED AND BROOKLYN STYLE ONLY ) BUTTER FLAVORED OIL	0.5	0.5	0.7	1
	SHREDDED CHEDDAR	1.2	1.7	2	2.7
	AFTER BAKE (IN CHECKERBOARD PATTERN )HOT WING SAUCE	1	1	1.5	2

IT'S OKAY TO USE OIL THEN CHEESE CHEESE THEN OIL ON THE EDGE.

# PIZZA'S

PIZZA'S	MEMPHIS BBQ CHICKEN	TOPPING PORTIONS			
#1	INGREDIENTS	10"	12"	14"	16"
	SHREDDED PROVOLONE	-	-	4	9
	BROWN BBQ SAUCE	-	-	3	-
	PIZZA CHEESE	-	3	-	-
	CHICKEN	3	-	-	6
	ONION	1	-	-	0.7
	SHREDDED CHEDDAR	-	-	0.2	-

NOTE: NO CHEESY CRUST FOR PAN

NOTE : SEE END BAKE JOB AID

# PIZZA'S

PIZZA'S	CHICKEN BACON RANCH	TOPPING PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0 OZ	9
	GARLIC PARMESAN SAUCE	-	-	3	-
	PIZZA CHEESE	-	3 oz	-	-

# PIZZA'S

PIZZA'S	WISCONSIN SIX CHEESE	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0 oz	-
	PIZZA SAUCE	-	3.0 oz		-
	PIZZA CHEESE	-	3 oz	-	-
	FETA CHEESE	-	2.0 oz		
	SHREDDED CHEDDAR			1.5 oz	
	SHREDDED PARMESAN/ASIAGO				1.0 oz
	OREGANO(sprinkle)			0.021.oz	

# PIZZA'S

PIZZA'S	HONOLULU HAWAIIAN	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0 oz	-
	PIZZA SAUCE	-	3.0 oz		-
	PIZZA CHEESE	-	3 oz	-	-
	HAM(SLICES)	-	-	20.count	-
	BACON	-	1.2.oz	-	-
	PINEAPPLE	-	2.0.oz	-	-
	ROASTED RED PEPPER	-		1.0.oz	-
	FIERY HAWAIIAN * ADD-ON JALAPENO		1.0.oz		
	END BAKE ONLY (APPLY USING THE CHECKERBOARD PATTERN) HOT WING SAUCE			1.0.oz	

# PIZZA'S

PIZZA'S	PACIFIC VEGGIE	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0 oz	-
	PIZZA SAUCE	-	1.5 oz		-
	SPANISH	-	1.0 oz	-	-
	PIZZA CHEESE	-	3.0 oz		-
	ONION	-	1.0.oz	-	-
	ROASTED RED PEPPER	-		1.0.oz	-
	MUSHROOMS	-		1.5.oz	-
	BLACK OLIVES		0.5.oz		
	DICED TOMATOES		1.0.oz		
	GARLIC SHAKE- ON			0.03.oz	

# PIZZA'S

PIZZA'S	MEMPHIS BBQ CHICKEN	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0 oz	-
	BROWN BBQ SAUCE	-	-	3.0.oz	-
	PIZZA CHEESE	-	3.0 oz	-	-
	CHICKEN	-	3.0 oz		-
	ONION	-	1.0.oz	-	-
	SHREDDED CHEDDAR	-		0.2.oz	-

# PIZZA'S

PIZZA'S	BUFFALO CHICKEN	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	AMERICAN CHEESE (SLICES)	-	-	-	6.0 oz
	CHICKEN	-	3.0 oz	-	-
	ONION	-	1.0.oz	-	-
	SHREDDED PROVOLONE	-	-	3.5.oz	-
	SHREDDED CHEDDAR	-	-	0.2.oz	-



# PIZZA'S

PIZZA'S	SPANISH & FETA	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0.oz	-
	PIZZA CHEESE	-	3.0 oz	-	-
	SPANISH	-	1.0.oz	-	-
	FETA	-	1.5.oz	-	-
	ONION	-	1.0.oz	-	-
	SHREDDED PARMESAN/ASIAGO	-	-	-	1.7.oz

# PIZZA'S

PIZZA'S	CHICKEN BACON RANCH	PORTIONS			
#1	INGREDIENTS	-	12"	-	-
	SHREDDED PROVOLONE	-	-	4.0.oz	-
	GARLIC PARMESAN SAUCE	-	-	3.0 oz	-
	PIZZA CHEESE	-	3.0.oz	-	-
	CHICKEN	-	3.0.oz	-	-

NOTE: NO CHEESY CRUST FOR PAN PIZZA'S.