

From: "Rachael Bova" <[REDACTED]>
To: "[REDACTED]", "[REDACTED]" <[REDACTED]>
Subject: FW: VIP Take Out Order
Date: Tue, 21 May 2013 19:19:32 +0000

[REDACTED] and [REDACTED],

See below for chef's notes on cooking.

Rachael Bova

Executive Assistant to Stephen Hanson, President

T: [REDACTED]

F: [REDACTED]
[REDACTED]

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From: Michael Vignola
Sent: Tuesday, May 21, 2013 2:53 PM
To: Rachael Bova
Subject: RE: VIP Take Out Order

Hey Rachael ,

EFTA00390068

We are going to char the steaks off ahead of time ½ a temp under . We will then rest the steaks hard so they will hold the temp . Upon pick up the guest should place in there oven at 250 -300 degrees for 6-10 minutes. (I would advise them to exercise common sense if it looks to hot it probably is) .

Tomato and mozz salad is a no brainer , we will make is SOS so the client can dress there.

Tuna Tar Tar I recommend doing a spicy tuna tar tar so the color doesn't bleed .

Shrimp cocktail no problem

For sides I recommend the following ; goose fat potatoes, creamed spinach and asparagus .

-----Original Message-----

From: Rachael Bova

Sent: Tuesday, May 21, 2013 1:16 PM

To: Michael Vignola

Subject: VIP Take Out Order

Hi Michael,

Steve will be placing a takeout order for a friend for Thursday 5/23 around 1230pm for 7 people.

1. He wants to do NY Strips which they like to eat medium rare – but they were thinking of having you make it rare so they can finish it to med rare since they don't know if they are sitting exactly at 1245pm or not. Steve said it's a regular oven, so they would probably cook at 350 or something but he wants to know how you should do this so it holds well and doesn't end up being medium or worse.
2. Tomato Salad- family style
3. Tuna Tartare-family style
4. Shrimp Cocktail – family style
5. Sides – potatoes and veggies, which hold best?

Rachael Bova

Executive Assistant to Stephen Hanson, President

T: [REDACTED]

F: [REDACTED]

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