



spring
2025



menu matters

RECIPE BOOK



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fried scallops with creamy cajun remoulade

yields 1 serving (three, 2pc skewers)

ingredients – fried scallops

24 Scallops (thawed), Sea Best, VE #062696
2 c. Buttermilk (separated), Prairie Farms, VE #011732
1 c. Crispy Fry Batter, Drakes, VE #012904
12 ea. Paddle Picks, Handigards, VE #021132
4 oz Creamy Cajun Remoulade – recipe below
1 Lemon, wedged, ProMark, VE #001385
2 tb. Flat Leaf Parsley (chopped) VE #005767

ingredients – remoulade yields 1¼ qts

3 c. Mayo, Ventura, VE #017352
1 c. Cocktail Sauce, Ken's, VE #033125
¼ c. Cajun Seasoning, McCormick, VE #071919
2 tb Hot Sauce, Cholula, VE #055507



directions

For the Creamy Cajun Remoulade, combine all ingredients well.

Marinate the scallops in buttermilk for 12-24 hours.

To prepare the scallops: In one bowl, add the remaining buttermilk. In another bowl, add the fry mix. First, drain the buttermilk from the scallops. Then, add the scallops to fry mix flour and toss to evenly coat. Dip scallops into the buttermilk, then back through the fry mix for a final dredge. In between each coat, make sure to tap off any extra fry mix or buttermilk.

Place two scallops on each skewer and immediately place into the hot fryer. Cook for 1-2 minutes until golden brown and crispy. Drain well.

Pair each serving with 1 oz. of cajun remoulade and dust with fresh parsley and more cajun seasoning if preferred.

smoked chicken and street corn dip

yields 1 serving

ingredients

1 ¼ c. Street Corn Dip, JTM, VE #065561

1/2 c. Smoked Chicken, Austin Blues, VE #060963

1/4 c. Shredded White Cheddar, Schreiber, VE #073989

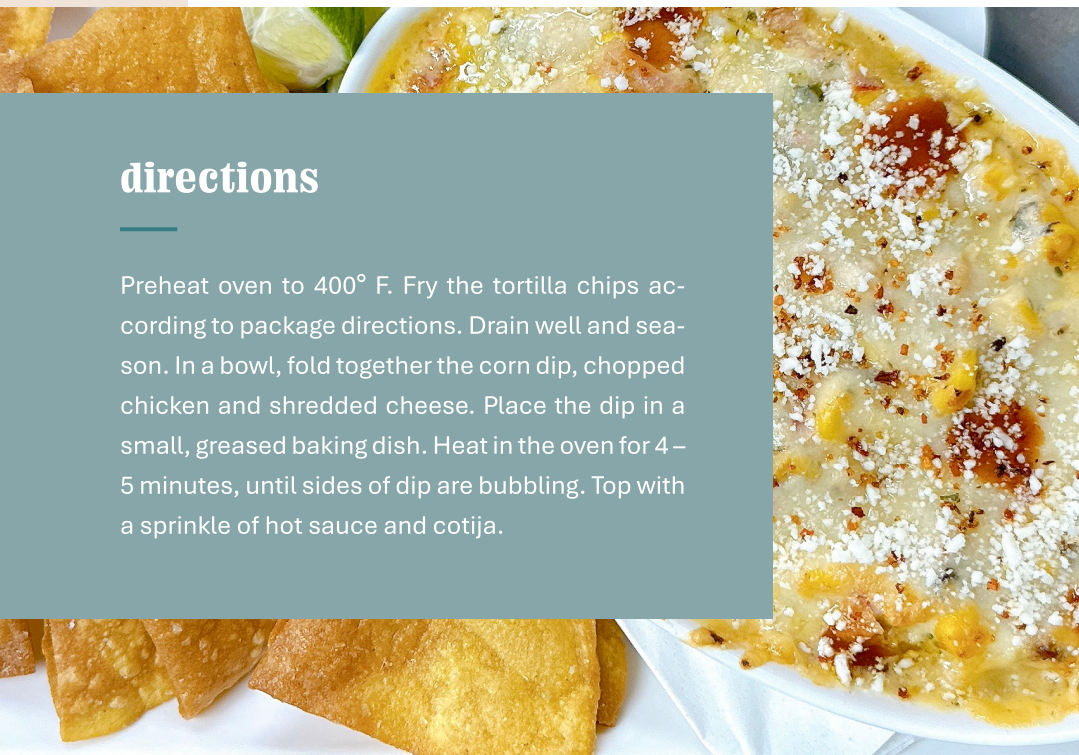
2 tb Hot Sauce, Cholula, VE #055507

1 tb Cotija, Supremo, VE #071872

3 oz. Raw White Corn Tortilla Chips, El Milagro, VE #018524

directions

Preheat oven to 400° F. Fry the tortilla chips according to package directions. Drain well and season. In a bowl, fold together the corn dip, chopped chicken and shredded cheese. Place the dip in a small, greased baking dish. Heat in the oven for 4–5 minutes, until sides of dip are bubbling. Top with a sprinkle of hot sauce and cotija.





asparagus bites with creamy bbq bacon jam

yields 1 serving

ingredients – asparagus bites

6 oz. Asparagus Bites, Prado, VE #075983

1/8 Lime, wedged Walsma & Lyons, VE #001487

1/2 oz Cotija Cheese, Supremo, VE #071872

1/4 tsp BBQ Seasoning, McCormick VE #071817

1 oz BBQ Bacon Aioli – see recipe below

ingredients – bbq bacon jam aioli yields appx 1 cup

1/2 c. Bacon Jam, Tender Belly, VE #050345

2 tb BBQ Sauce, Sweet Baby Rays, VE #033146

1/2 c. Mayo, Ventura VE #011750

directions

For the BBQ Bacon Jam, combine all ingredients well. Deep fry the asparagus bites according to package directions – drain well and spread evenly on the plate. To garnish, drizzle with bbq bacon aioli, dust the top with cotija and bbq seasoning and tuck in the lime wedge.



cuban skewers

yields 1 shareable serving

ingredients

5 Garlic Cheese Curds, Water's Edge,
VE #073748

1 ½ oz Ham, Shaved, Hormel,
VE #068058

2 ½ oz Sous Vide Pork Belly, Swift,
VE #071868

2 tb Cornstarch, Argo, VE #014438

1 Gherkin, Cool Crisp, VE #071144

3 tb Mayo, Ventura, VE #011750

1 tb Whole Grain Mustard, Packer,
VE #070304

directions

Fry the cheese curds according to package instructions- drain well. Slice the ham into 5 strips. Cut the gherkin into 5 pieces. Mix the mustard and mayo together – season with salt and pepper if you'd like.

Dice the pork belly into 1-inch dice- toss lightly with cornstarch and shake off any extra. Deep fry until golden brown and warmed through.

To plate, on five skewers, divide the ingredients up, one piece of each per skewer. Gherkin first, followed by the pork belly, then the ham and finally the curd. On the plate, make five nickel sized dollops of the mustard aioli, then, lay or stand each skewer up in the aioli. Serve immediately.



reuben cheeseburger

yields 1 serving

ingredients

2 oz. Sauerkraut, Brinery, VE #015658

2 slices Swiss Cheese, Great Lakes, VE #064591

3 tb Bistro Sauce, Grey Poupon, VE #060951

2 slices Swirl Rye Bread, Michigan Bread, VE #026659

7 oz Burger Patty, Copper Creek, VE #018274

directions

Cook the Scratch Patty over medium-high heat for about 3-4 minutes per side or until desired doneness. With about 1-minute left, place the swiss cheese on the patty to melt. Lightly toast the rye bread on a grill with butter until golden and slightly crisp. To assemble, spread a generous amount of Bistro Sauce onto each side of the toasted rye, top with the patty, and sauerkraut.

al pastor puffy tacos

yields 1 serving



ingredients – tacos

3 each 4.5" Flour Tortilla, Mission Foods, VE #034566

1 cup Carnitas, Smoke 'n Fast, VE #055168

4 oz Al Pastor Sauce – see recipe below

3 oz Pineapple Pico de Gallo – see recipe below

1 oz Cojita Cheese, Supremo, VE #071872

2 oz Pickled Onions, Roland, VE #047147

½ oz Cilantro, Pro Act, VE #007196

ingredients – al pastor sauce yields 28oz

1 can (46 oz) Pineapple Juice, Dole, VE #065621

1/2 c. Honey, Natural America, VE #067770

1/4 c. + 2 tb Chipotles in Adobo Sauce, La Morena, VE #033810

1/4 c. Ancho Powder, McCormick, VE #071816

4 tsp Cumin, McCormick, VE #071921

4 tsp Oregano, McCormick, VE #071810

1 ½ tsp Garlic Powder, McCormick, VE #039573

Salt & Pepper, to taste



ingredients – pineapple pico yields 12 c.

1/2 #10 can Pineapple Rings, Packer, VE #050320

1 Pico de Gallo Kit, Preferred Fresh Cuts, VE #011125

3/4 c. Lime Juice, Natalie's, VE #014826

1/2 c. Olive Oil, Corto, VE #048789

1 c. chopped Fresh Cilantro (chopped), Western, VE #007199

directions

Set fryer to 350° F. Using a tong, gently fold tortilla in half and hold in fryer until tortilla has puffed up and golden brown. Set aside to cool.

Coat the carnitas pork in al pastor sauce- add 1/3 cup of pork to each tortilla. Top each taco with pico de gallo, pickled red onions, cotija, cilantro.

For the Al Pastor sauce, heat all ingredients to a simmer- cook, stirring occasionally, until slightly thickened- push through a strainer or puree.



pizza sandwich

yields 1 serving

ingredients

1 Pizza Dough 7oz, Gala, VE #062855
2 tsp Olive Oil, divided, Corto, VE #034585
3 oz Spinach & Artichoke Dip, Anchor, VE # 054247
2 oz Pepperoni, Margherita, VE #060292
3 slices Provolone Cheese, Fata, VE #074234
1 cup Arugula, Pro Act, VE #007408
1/8 Lemon, wedged, ProMark, VE #001395
1/2 oz Grated Parmesan, Cortona, VE #074066
3 oz Marinara Sauce, Stanislaus, VE #044740

directions

Preheat oven to 475° F.

On a lightly floured surface, gently roll or press the dough ball into an approximately 8" x 10" rectangle. Lightly grease the top of the dough with 1 tsp of oil, then carefully fold the dough in half length-wise and place on a pizza screen- par-bake for 4 minutes. Remove the crust and open flat again. On one half, add spinach dip, pepperoni, and cheese. Return to the oven (open) for another 4 minutes until crust turns golden brown and cheese has melted.

Once the sandwich is done baking, dress the arugula with the remaining ½ tsp of oil blend along with the lemon juice – top the melted cheese and pepperoni side with the dressed arugula and sprinkle everything with parmesan. To serve, fold the sandwich in half and then cut in half.



bar cheese burger

yields 1 serving

ingredients

- 3 slices Cherrywood Bacon, Jones Dairy, VE #048068
- 7 oz Burger Patty, Copper Creek, VE #018274
- 2 pieces Pumpernickel Bread, Michigan Bread, VE #071853
- 4 tb Bar Cheese, Win Schuler's, VE #073445
- 1 oz Caramelized Onions, Savor Imports, VE # 055452
- 1 oz Arugula, Pro*Act, VE #007408
- 1/2 medium tomato, Ray & Mascari, VE #006755

directions

On the flat top or in an oven, cook the Cherrywood Bacon until crispy and set aside. Cook the Scratch Patty over medium-high heat for about 3-4 minutes per side or until desired doneness. Lightly toast the pumpernickel on the flat top with butter until golden and slightly crisp.

To assemble, spread a generous amount of Bar Cheese onto each side of the toasted pumpernickel, top with the patty, crispy bacon, arugula, caramelized onions & tomatoes.

lobster roll bao buns

yields 1 serving

ingredients - lobster roll

3 Bao Buns, Amoy, VE #045248

1/2 oz Dill Pickle Shreddies, Cool Crisp, VE #031125

3/4 c. Lobster Roll Mix- see recipe below

ingredients - lobster roll mix

1 pk King & Prince, Lobster Sensations, VE # 062610

1 c. Mayo, Ventura, #017352

1/2 Lemon, zested and juiced, Pro*Act, VE #001385

2 tsp Dry Dill, McCormick, VE #071915

1 tb Scallions, minced, Western, VE #006260

Salt & Pepper, to taste

directions

Combine mayo, lemon, dill, and scallions, then, fold in lobster. Season to taste with salt & pepper.

Fry bao buns for 30 seconds or until golden. Let cool. To each bun, add ¼ cup of lobster filling and top with shredded pickles.





street taco pizza

yields one 12" pizza

ingredients

1 Pizza Dough 13 oz, Gala, VE #062856

8 oz Street Corn Dip, JTM, VE #065561

4 oz Smoked Chicken, Austin Blues, VE #060963

¼ c. Diced Onion, Preferred, VE #007232

8 oz Mozzarella Cheese, Gala, VE #074281

1 oz Cotija Cheese, Supremo, VE #071872

1/2 Lime, Walsma & Lyons, VE #001487

1/4 c. Cilantro, chopped, Pro*Act, VE #007196

directions

Heat oven to 475° F. Roll the dough out to 12" and lay on a pizza screen. Cover the crust with street corn dip, leaving a 1-inch rim for crust. Top pizza with mozzarella cheese, smoked chicken, and onion.

Cook the pizza for 5-7 minutes. Once the pizza is out, garnish with cotija cheese, cilantro, and a squeeze of fresh lime juice.

nashville hot pizza

yields one 12" pizza

ingredients – nashville hot pizza

1 Pizza Dough 13 oz, Gala, VE #062856

3 oz Garlic Pesto, Armanino, VE #073106

3 ea. Chicken Tenders, cooked, Brakebush VE #060405

1/3 c. Nashville Hot Sauce, Sauce Craft, VE #032374

8 oz Mozzarella Cheese, Gala, VE #074281

2 oz Sweet Hottie Pickles, Cool Crisp, VE #055417

1 oz White BBQ Sauce – see below for recipe

ingredients – white bbq

1 c. Mayo, Ventura, VE #017352

1 c. Sour Cream, Daisy, VE ID #074568

¼ c. White Vinegar, Woeber's, VE ID #046002

2 tb Spicy Brown Mustard, Heinz, VE ID #017311

1 tb Horseradish, Woeber's, VE ID #073104

1/4 tsp Garlic Powder, McCormick, VE ID #039573

1/4 tsp Paprika, McCormick, VE ID #071912

2 tsp Tabasco, McIlhenny, VE ID #033115

salt & pepper, to taste.

directions

For the white BBQ, combine ingredients well.

Heat oven to 475° F. Chop the chicken tenders into ½ inch chunks and coat chicken with Nashville hot sauce. Roll the dough out to 12 inches and place on a pizza screen. Then, cover the crust with garlic pesto, leaving a 1-inch rim for crust. Top pizza with mozzarella cheese, Nashville coated crispy chicken, and pickles.

Cook pizza for 12 to 15 minutes. Once the pizza is out, drizzle the top with the white bbq sauce.



roasted garlic focaccia detroit pizza

yields one 12" pizza

ingredients

- 1 Pizza Dough 13 oz, Gala, VE #062856
- 4 oz. Pizza Sauce, Stanislaus, VE #044710
- 1/2 c. Roasted Garlic, Pro Act, VE # 007102
- 1/2 c. ½ in. Diced Bacon, Hormel, VE #068067
- 1/2 c. Caramelized Onions, Savor Imports, VE # 055452
- 1 c. Mozzarella Cheese, Gala, VE #074281
- 1/2 c. Goat Cheese Crumbles, Montchevre, VE # 074556

directions

Rub a half hotel pan well with cold butter- place dough ball in the pan and press the dough out using your fingertips to cover the bottom. Cover the pan and let the dough rest for 30 minutes. Heat oven to 475° F.

Once the dough has proofed, add pizza sauce, mozzarella, goat cheese, bacon, caramelized onions, and roasted garlic- make sure to cover with cheese and sauce up to the very edge of the pan. Cook pizza for 12 to 15 minutes, until crust is golden brown.





monster cookie ice cream sandwich

yields 12 servings

ingredients

24 pcs Peanut Butter Cookie Dough, English Bay, VE #033604

9 c. Monster Cookie ice cream, Kemps, VE #072509

1 c. M&Ms, VE #036569

directions

Prepare the cookies according to the package directions- cool completely. Place the M&Ms in a Ziplock bag- using a rolling pin or meat mallet, crush the M&Ms into smaller pieces.

To assemble, scoop a $\frac{3}{4}$ c. scoop of ice cream between two cookies and gently press the two cookies together until ice cream reaches the sides. Roll the sides in the crushed M&Ms. Freeze a minimum of 3 hours before serving.

chocolate covered strawberry ice cream crunch cake

yields 12 servings

ingredients

24 oz. Crushed Oreos, Mondelez, VE #036517

5 oz Butter, Melted, Grassland, VE #075158

6 c. Chocolate Ice Cream, Softened, Kemps, VE #072512

6 c. Chocolate Covered Strawberry Ice Cream, softened, Kemps, VE
#073679

Whipped Cream, Rich's, VE #019073

Fresh Strawberries, Western, VE #001090

directions

Line a half hotel pan (or half foil pan) with parchment paper. In a food processor, pulse the crushed oreos until they are finely ground and uniform- pulse in the melted butter. Set aside 2 c. of the oreo crumb, then press the rest of the crumbs onto the bottom of the prepared pan evenly- freeze for 15-20 minutes until firm.

Next, spread chocolate ice cream onto crust and sprinkle with reserved oreo crumb- freeze, covered, until firm. Repeat this step with the chocolate covered strawberry ice cream (freeze until firm). When cake is frozen, remove from the pan by lifting up the parchment liner. Cut into 12 portions. Allow portions to stand for 4-5 minutes before serving. Garnish with whip, fresh strawberries, and chocolate sauce (optional). *Note: To make this in a 9" springform pan, cut the recipe in half.



culinary team

Chef EJ, Corporate Executive Chef

Chef EJ is a Grand Rapids native & a classically trained Chef with 20 years of professional cooking experience. She attended the Culinary Arts program at Le Cordon Bleu in the Twin Cities. Following graduation, EJ returned to Grand Rapids to cook in several area restaurants, most recently Olive's Restaurant & Bar, where she served as Executive Chef and GM for almost 15 years.

Chef Paige, Culinary Product Specialist

Chef Paige is also a Grand Rapids native & an executive Sous Chef with over 10 years of experience at some of the most cutting-edge restaurants in Grand Rapids. She attended Grand Valley State University in the heart of GR. Following graduation, Paige worked as a Pastry Chef at Kingfisher & Brewery Vivant before joining Butcher's Union & Gin Gin's as their Executive Sous Chef.



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