

Serving line Techniques & Recommended Garnishing Reference

There are three principles to good food; freshness, flavor, and temperature. Prepare food in small batches so it is always fresh. Ensure that the food is flavorful and looks naturally appetizing. And finally, always serve food at the right temperature. Hot food should be piping hot and cold foods should be thoroughly chilled.

We garnish food to drive sales and satisfy customers. Some garnishes add value to the food and enhance the food on the diner's plate while other garnishes are non-functional garnish and only garnish the food serving line. Non-functional garnishes add no value to the food on the diner's plate and should therefore be avoided unless they are appropriately paired with the item they are garnishing. A Waldorf salad garnished with an apple bird is an example of appropriately paired garnish and food.

The different methods to garnish food are:

- 1. The delivery system - this is the method that involves your equipment and method of delivery to the customer. Serving French fried potatoes in a colorful pan with an infrared heat lamp using the self-serve method is an example. Another example is carving roast beef on the serving line. People always prefer to have roast beef carved to order.**
- 2. Functional-Individual Garnish – These are utilized when the food item is an individual stand-alone serving. A chicken breast is a stand-alone serving that would require a Functional Individual Garnish such as a sautéed mushroom cap and fresh chopped parsley.**
- 3. Functional-Batch Garnish – This garnishing technique is quick and effective for batch presented food items such as sukiyaki or beef stew. Simply prepare a colorful garnish that compliments the food and sauté it as needed to garnish the entire pan. All garnishes should enhance the final dish that the customer takes to his seat in the dining room. They should add value to the menu item they are garnishing.**

While garnishing food can add flavor, eye appeal, and texture to good food, it is also important to present the food in small batches and display it in neat rows if possible. This will act in itself as a principle to good food presentation. Chefs who prepare fresh flavorful food at the right temperature should always take the time and care to present it in the most eye-appealing method. Simply place the food into the serving vessel in neat rows and all facing the same direction. You will be amazed at how good it looks compared with food that is heaped into the pan with no intention of making a nice presentation. Chicken breasts- serve ten servings of the chicken breasts in two rows of five; ensure the breasts are all facing towards the inside of the pan at an angle and garnish with a freshly prepared individual garnish such as sauté of mushroom quarters, julienne of carrot and fine chopped parsley; season the garnish lightly with salt and pepper.

L1 Oven fried bacon, sausage links, and ham slices --- Delivery Method – Utilize a colored ceramic or porcelain pan: layer neatly in rows. This shows the customer that you care to take the time to present the food in an appealing manner. Good food like this needs no garnish if it is presented in an appealing method. Presenting it in three rows allows the cook to add interest to the food. When possible, combining different shapes and colors in the same pan adds interest to the food. Many hotels and restaurants combine Ham, Bacon, and Sausage in the same pan but separated in three different rows.

L3 Chicken Enchiladas --- Functional Batch Garnish -Sprinkle with confetti of black olives, green onions, and tomatoes.

L4 Roast rib of Beef --- Delivery Method - Great for carving stations any time of the year. A skilled cook dressed in a chef's uniform with the tall white hat and a razor-sharp knife will add value to the diner's experience here. Set the carving station with condiments of whole grain mustard and horseradish sauce.

L5 Roast beef ---- Functional Batch Garnish - Layer slices neatly in 2 – 3 rows, garnish w/ sautéed red onion & mushrooms with chopped parsley in the center of the rows. Natural pan gravy under the meat (thickened natural juices). This dish may also be pre-portioned into rolls of beef by the staff and placed into the pan in angled rows of two.

L 6 Sukiyaki --- Functional Batch Garnish - Lightly sautéed red or yellow pepper julienne, fine julienne of green onion, and grilled pineapple slices will add value and eye appeal to this dish. Simply sprinkle the julienne vegetables over the top of the dish and add a few grilled pineapple slices.

L7 & 8 Teriyaki Steaks --- Functional Individual Garnish - Arrange neatly in pan and garnish with sautéed assorted color pepper rings and marinated mushroom caps. Place only one mushroom cap and two rings on each steak. Grilled pineapple rings and green pepper rings would also compliment this dish as a separate garnish.

L9 Spinach Lasagna – Delivery Method - This recipe could very well need no garnish. Simply serve it in a colorful pan and sprinkle freshly chopped herbs such as parsley and oregano or basil over the top. Offer freshly grated Parmesan cheese that you have placed into a bowl for service.

L10 Beef Pot Roast – Functional Batch Garnish - arrange neatly in pan, glaze w/ reserved cooking stock, variations of pot-roast – Could include additional tomatoes, Bias or Roll/ Oblique Cut carrots and finely chopped parsley as self-garnish.

L11 Simmered Beef – Functional Batch Garnish - Garnish w/ additional carrots, onions & celery, use some of stock the beef was cooked in to keep moist.

L12 Country Style Steaks – Functional Individual Garnish - Steaks cooked until golden in color; garnish w/ sautéed fine dice of onion, peppers & sliced mushrooms.

L13 Pepper Steak – Functional Batch Garnish – Use ingredients that are already in the dish such as sated peppers and onions to batch garnish the dish. Serve in attractive colored pans and keep hot and fresh serving in small batches of about 12-15 per pan.

L14 Ground Beef Cordon Bleu – Functional Individual Garnish - Single layer of product arranged in two rows in a colored pan. Present only 10 servings angled in rows and top each serving with freshly chopped parsley.

L19 Stuffed Flounder Creole – Functional Individual Garnish - Arrange in rows and top each one w/ lemon & lime twist, sprinkle w/ fresh parsley.

L32 Parmesan Fish – Functional Individual Garnish – Present in a colored pan in two rows with lemon twists for each serving. The lemon twists can be sprinkled with parsley on one side and paprika on the other to give you a green, red, and yellow functional individual garnish.

L49 Turkey Cutlet --- Functional Individual Garnish - Arrange neatly in rows sprinkled with parsley. Use a colored pan and offer Cranberry Sauce on the side at the self-service bar.

L56 Southern Fried Catfish – Functional Individual Garnish – Place neatly in rows facing the same direction in a colored pan and garnish each with lemon twists w/ chopped parsley and paprika.

L67& 69 Glazed Ham Loaf – Functional Batch Garnish - In addition to glaze, diced green pepper, pineapple chunks, chopped cherries can be added. Limit the quantity to ten servings per pan to maintain the freshness and temperature.

L 79 Sweet & Sour Pork Chops – Functional Individual Garnish - Fine diced red peppers or pimentos, grilled pineapple rings, and chopped parsley make a nice garnish. Place no more than 10 servings in a colorful pan to maintain freshness, temperature and product integrity.

L80 Pork Chop Suey - Functional Batch Garnish – This dish is beautiful if simply garnished with sliced green onions, red peppers, and chestnuts. Serve in colorful pan and offer steamed or fried rice and chow mein noodles.

L81 Roast Pork - Functional Batch Garnish or Deliver System – Pork goes well with fruit so you may serve w/ warm fruit compote or diced fruit mix, grilled apple rings or baked whole apples in the serving pan. Or you may serve with sautéed mushrooms, onions, and finely chopped fresh parsley. Limit servings to 16 in a colorful porcelain pan. This dish may also be carved to order like beef prime rib. The fruit compote could be served as an option on the side.

L 83 –86 Pork Chops - Functional Individual Garnish – Grilled pork is complimented by fruit and mushroom flavors. See Roast Pork Above. Also may be served with applesauce, brown sugar & cinnamon mix, or pineapple rings w/ mint.

L88 Grilled Polish sausage - Functional Batch Garnish - arrange neatly in pan, serve w/ sliced onion peppers blend or warm sauerkraut, sweet mustard sauce or whole grain mustards make a great finish.

L89 Grilled Breakfast Sausage - Delivery System – Drain well, arrange neatly in colored porcelain pan; try mixes of grilled sliced knockwurst & Italian sausage w/ breakfast sausage.

L92 Barbecued Sparerib - Functional Batch Garnish - Sautéed red onions, assorted grilled marinated vegetables to dot serving pan. Keep servings to 10 per pan.

L107 Braised Liver & Onions - Functional Individual Garnish – This dish is beautiful if complimented by additional sautéed onions, Vadalia & purple, and chopped fresh parsley.

L111 New England boiled Dinner – Functional Batch Garnish - Present the vegetables separate from the meat, use small amounts of the vegetable to garnish the meat. Slice meat and arrange neatly. Use various specialty mustards to add variety.

L119 Baked Fish – Functional Individual Garnish – Do not overlap fish, garnish w/ chopped fresh parsley, thin slices of both lemon & lime on top of each other with a piece of fresh dill centered place on each fillet. Do not over cook the fish and serve in batches of ten. Use a colored pan.

L127 Boiled Lobster – Functional Batch / Delivery System – Offer wedges of lemon and drawn butter lobsters; serve in a colored pan.

L133 Baked Tuna & Noodles – Functional Batch Garnish / Delivery System - Sprinkle w/ chopped pimentos, roasted red & yellow pepper rings. Serve in small batches in a colorful pan.

L143 Baked Chicken – Functional Individual Garnish / Delivery System – You must serve only ten portions of this dish in a pan. Keep it backed up with fresh out of the oven chicken. If possible, serve rotisserie chicken for the best delivery. Keep vent closed when cooking chicken, use fresh herb sprigs of rosemary. Arrange neatly in rows.

L162 Roast Turkey – Functional Batch Garnish - Ensure roast rests for 20 min before slicing, layer meat neatly, fresh cranberry relish in the corners, roasted new potato wedges w/ sprigs of rosemary.

L172 Beef Stew – Functional Batch Garnish - Garnish w/ sprinkling of sautéed diced celery, purple onions and diced fresh tomato. Fresh chopped parsley. Serve in batches of 15 in a colorful pan. Maintain Freshness and temperature.

Use of Plates, Platters, Serving Inserts & Trays

- 1. Attention must be given to the size of the portions versus the size of the serving medium. Too often we find serving line pans, buffet line pans and platters filled with missed opportunities for professional presentation. Present food in smaller batches of about ten servings to maintain freshness, flavor, temperature, and eye appeal.**
- 2. The following are visual aids to use as a guideline for garnishing serving lines, trays and platters.**
- 3. Remember: Cold food should be garnished with raw, uncooked garnish. Hot food should be garnished with hot, cooked garnish. Use a variety of garnishes but always use the right garnish that compliments the item you are garnishing. Below are some garnishing techniques that can be used for cold food presentations and salad bars.**

Garnishing Basic tools





Many decorative cuts can be made from the crinkle cut slicer. The following are some slicing and layering methods used with the crinkle cutter.





The Michael Angelo or V cutter can be used to make quick even V-shaped cuts that replaces the need for precise skills w/ a paring knife. Here are some examples using this tool.



Stacked Melon Display



V cuts of watermelon

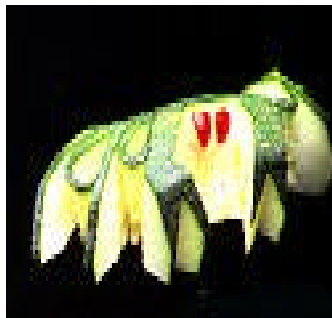


The paring knife is one of the most used garnishing aides. The following are some examples of single standing garnish pieces that might be appropriate for salad bars and inserts of food.

Cucumber Holly



Zucchini Crab





Apple swan



Cheese Tray