



NACHOS GONE WILD MENU SPEC GUIDE 2018



St. Louis Wings Nachos-Solo Size

Ingredients	Quantity	UoM
Fried Tortilla Chips-(prep)	4	oz
Salsa-(prep)	1 ½	fl oz
Shredded Cheese Blend	2	oz
Diced Tomato	1	fl oz
Diced Jalapenos	1	fl oz
Diced Green Onion	1	fl oz
Boneless Wings	3	pc
Dill Sauce	1	fl oz
Sour Cream	2	fl oz
Salsa-(prep)	2	fl oz

Preparation/Presentation

- Prepare boneless wings as per menu guide.
- Place 1 wax sheet on pizza tray.
- Place fried white corn tortilla chips on wax sheet (40 chips).
- Add 1½ fl oz salsa evenly across tortilla chips (place salsa under cheese). Add 2 oz shredded cheese blend.
- Place in lower level of cheese melter for 45 seconds (or until cheese is fully melted).
- Slide nachos onto sandwich plate.
- Add 1 fl oz of diced tomatoes (spread evenly).
- Add 1 fl oz of diced jalapenos (spread evenly).
- Dice boneless wings into small pieces. Approximately ½ inch cubes.
- Drizzle with dill sauce.
- Add 1 fl oz of diced green onion (spread evenly).
- Served with 2 fl oz each of sour cream and salsa in black plastic ramekins.



St. Louis Wings Nachos-Team Size

Ingredients	Quantity	UoM
Fried Tortilla Chips-(prep)	8	oz
Salsa-(prep)	3	fl oz
Shredded Cheese Blend	4	oz
Diced Tomato	2	fl oz
Diced Jalapenos	2	fl oz
Diced Green Onion	2	fl oz
Boneless Wings	6	pc
Dill Sauce	2	fl oz
Sour Cream	2	fl oz
Salsa-(prep)	2	fl oz

Preparation/Presentation

- Prepare boneless wings as per menu guide.
- Place 2 wax sheets on pizza tray.
- Place 4 oz fried white corn tortilla chips on wax sheet (40 chips).
- Add 1½ fl oz salsa evenly across tortilla chips (place salsa under cheese). Add 2 oz shredded cheese blend.
- Place in lower level of cheese melter for 45 seconds (or until cheese is fully melted).
- Add another layer (4 oz) of fried white corn tortilla chips on top (40 chips).
- Add 1½ fl oz salsa evenly across tortilla chips (place salsa under cheese). Add 2 oz shredded cheese blend.
- Place in lower level of cheese melter for 45 seconds (or until cheese is fully melted).
- Slide nachos onto platter.
- Add 2 fl oz portion cup of diced tomatoes (spread evenly).
- Add 2 fl oz portion cup of diced jalapenos (spread evenly).
- Dice boneless wings into small pieces. Approximately ½ inch cubes.
- Drizzle with dill sauce.
- Add 2 fl oz portion cup of diced green onion (spread evenly).
- Served with 2 fl oz each of sour cream and salsa in black plastic ramekins.



Nachos Gone Wild Talking Points:

- i. Anytime a new LTO is launched all employees should be taking the time to learn about the offering and what it contains because you cannot properly sell what you don't know. You should make sure that you sample the St. Louis Wings Nachos because they are delicious but also so that you can let the guest know about the flavour profile of the product.
- ii. This offer is only available with the purchase of any large beverage.
- iii. 23 oz. Devil's Pint of Budweiser, Bud Light or Keith's will be available for \$5.99 for our guests. Always try to upgrade the guest to a Devil's pint.
- iv. The Guest will get:
 - A "solo" size St. Louis Wings Nachos served on a sandwich plate for \$6.99 or
 - A "team" size St. Louis Wings Nachos served on an oval platter for \$11.99.
 - We are also offering the guest the choice to add a choice of chili or extra boneless chicken (\$1.99).
- v. With any promotion it is very important to acknowledge your up-sell opportunities. Not just so that you can win the chain wide staff incentive but also so that you can increase the check size and then at the end of the day, the size of your own wallet.

For this promotion you have a couple of upselling no brainers:

 - the addition of chili (8 fl. oz.) or boneless chicken (3 pieces) for \$1.99.
 - the obvious up-sell to the Devil's pint for \$5.99... this should by now be second nature for all St. Louis servers (LTO only).

NACHOS GONE WILD