



BOOK
セサの屋

QUICK-SERVICE ASIAN CUISINE



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WE'RE BRINGING
YOU SOMETHING
DELICIOUS





WHAT IS BOK CHOY?

OUR TALENTED CHEFS

Bok Choy was inspired by our neighbours from Compass USA and transformed by our Envision team of chefs - **Chef Bradley Yip and Chef Michael Hadid**. Both have many years of experience in some of the top restaurants and events in Canada. Their focus is on food quality that places flavour in the forefront. Quick and easy to prepare with classic flavours and "better-for-you" options that appeal to today's guest. 100% of the ingredients are contracted and available on your local MOG.

PURCHASING STANDARDS

All ingredients in the program are available through your local MOG, and select approved secondary suppliers.

☒ No local Asian sauces are to be used. Only use items available from your MOG or approved secondary supplier. **All substitutions must be Envision Chef Approved.**

☒ No popcorn or pre-battered chicken

BRAND OVERVIEW

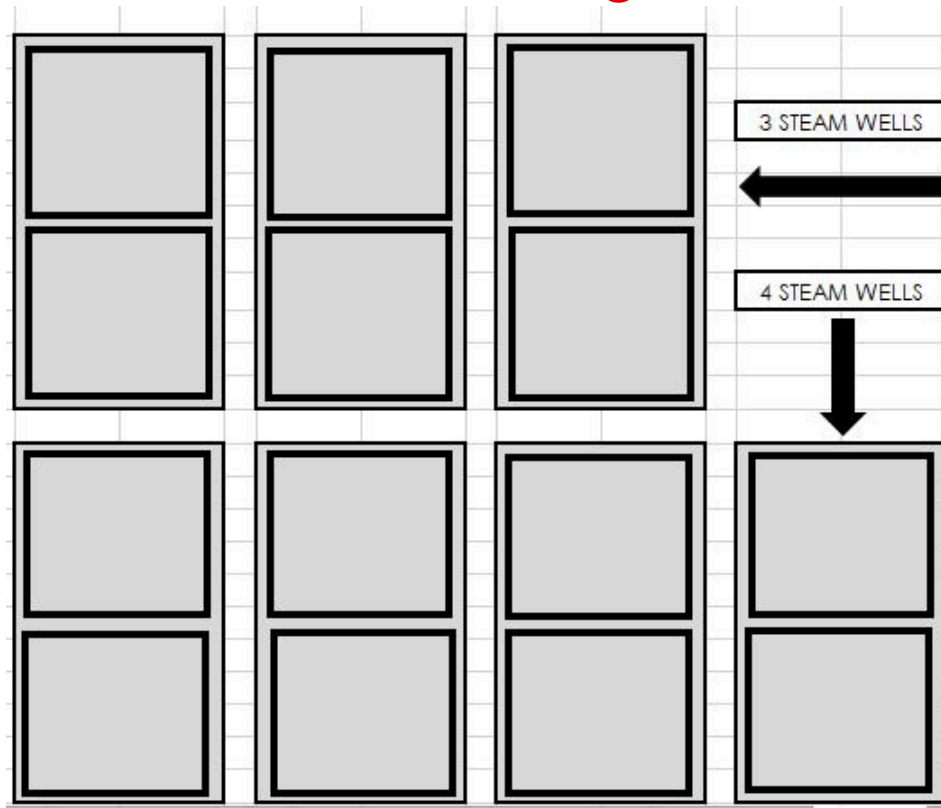
Bok Choy is a quick service Pan-Asian concept utilizing chef-created and authentic Asian cooking sauces create a plethora of delicious composed dishes. This brand was developed to provide a modern program that is competitive with popular retail restaurants.

Why will sales grow?

- Pan Asian food is a highly popular cuisine within all business types that everyone is familiar and loves.
- Bok Choy is an upgraded Chinese menu with all new recipes and guests will love the authentically-inspired dishes.
- With bright colors and aromatics of sweet and spicy flavors, Bok Choy's station appearance and aromas will attract guests into the marketplace.
- Speed of service is achieved through a focused menu.

Station Rotation

"Bok Choy is designed to rotate your menu options to reduce menu fatigue."



Your rotational menu - 3 steam wells

- rice dish (fried rice, white rice, brown rice or cauliflower rice)
- noodle dish
- one vegetable choice
- 2 protein choices
- spring rolls (kept warm)

Your rotational menu - 4 steam wells

- rice dish (fried rice, white rice, brown rice or cauliflower rice)
- noodle dish
- one or two vegetable choice
- 3 protein choices
- spring rolls (kept warm)
- ** you can substitute additional vegetable options for protein if your guests demand more vegetable options**

Recipes + Webtrition

- All recipes are available on Webtrition *Access to this menu category will be granted when you have been trained*
- Full calorie and allergen information available
- New menu/recipe updates will automatically be updated *including product changes*



Brand Execution

STATION MAINTENANCE

Never add new food to a pan that is already in use. Check temperature regularly.

- Frequently change utensils during service period with clean replacement utensils.
- Stir or turn meats and vegetables frequently during service to better distribute heat and keep food looking fresh.
- All items should be kept hot and served hot.
- Reduced menu offerings help utilize less labor for production on a daily or weekly basis.

Typically a single employee should be able to complete prep and service while an additional associate “batch cooks” additional menu items as needed behind the line or in the back of house

PACKAGING GUIDELINES

The packaging guidelines are provided below. All create-your-own meals utilize the clam shell, all wok-boxes utilize the single serve box and the spring rolls utilize the small paper bag. ** confirm with the Envision Group prior to ordering**





STEP 1

Pick 1, 2 or 3

choose rice or noodle
+
choose any 1 side
or
choose any 2
or
choose any 3

****up-charges for double
meat, or seafood**

STEP 2

Make It A Combo

Offer to add 2 crispy, mini
spring rolls and their choice
of
bottle water (+\$3)
or
bottled pop (+\$4)

****Bottle water is either
Dasani or Aquafina**

STEP 3

Fortune Cookie

Each create-your-own
meal comes with a
complimentary fortune
cookie. Be sure to include
it with their order.

