

INSTRUCTIONS

Lobster Cargot

Serves 1

1. Cut lobster into equal portions and place into an escargot dish that has been pre-sprayed with pan coating.
2. Put a teaspoon of garlic scampi spread in each hole.
3. Top with Swiss and parmesan and bake at 350° for 12-15 minutes.
4. Garnish with parsley and lemon wedge.



Sysco West Coast Florida
 3000 69th Street East
 Palmetto, Fl. 34221
 941-721-1427 * 800-797-2655

*Chef Shannon &
 Chef Damon's
 Creations*



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MENU ITEM REPORT

SUPC	Description	Brand	Qty	Type
1436120	Lobster Tail Slipper 2-4 oz.	PACKER	2	OZ
6947352	Cheese Swiss Danish 4X4	PACKER	1	OZ
2437481	Spread Grlc Scampi	AREZZIO	1	OZ
1007541	Lemon Ch Fresh	PACKER	.25	EA
4691408	Wrap Lemon Yellow W/Green Tie	REGENCY	1	EA
1048412	Parsley Bunch Fresh	PACKER	2	TS
6160154	Cheese Parmesan Shrd Imp Zip	SYS IMP	1.5	TB