

# Lobster Avocado Mimosa Cocktail

Seafood Sensations

Serves: 1

## Ingredients

2 oz imitation lobster  
1 oz haas avocado pulp  
1 tsp sesame seeds  
1 tsp fresh chives  
1 oz orange juice  
1 tsp champagne vinegar  
1 tsp honey  
1/2 tsp salt  
1/2 tsp ground black pepper

## Directions:

Combine the lobster, orange juice concentrate, honey, champagne vinegar, salt and pepper in a bowl.

Place the avocado pulp in the bottom of a champagne glass.

Season with salt and pepper.

Top with lobster mix, then sesame and chives.



# Sysco Menu Item Report

Sysco San Francisco Inc  
510 226-3000

Menu Item Name: **Lobster Avocado Mimosa Cocktail**

Serves - 1 for \$7.95

	Plate/Serving	Total	%
Price:	\$7.95	\$7.95	
Cost:	\$1.56	\$1.56	19.68
Profit:	\$6.39	\$6.39	80.32

SUPC	S	Description	Brand	Qty	Type	Unit Cost	XCost	Mrgn
4488276		LOBSTER IMIT SENSATIONS	MRS FRI	2.00	OZ	\$0.57	\$1.14	0.73
8337503		AVOCADO HASS 100% CHNKY PULP	CASASOL	1.00	OZ	\$0.24	\$0.24	0.15
3620192		SEED SESAME BLK	INTLIMP	1.00	TS	\$0.01	\$0.01	0.00
1297381		CHIVE FRESH	PACKER	1.00	TS	\$0.01	\$0.01	0.01
1165018		JUICE ORANGE CONC 3X1 CTN	SYS CLS	1.00	OZ	\$0.11	\$0.11	0.07
6622371		VINEGAR CHAMPAGNE	DE LOUI	1.00	TS	\$0.00	\$0.00	0.00
8826893		HONEY PURE GR A SQZ BEAR	HSE REC	1.00	TS	\$0.01	\$0.01	0.00
6040760	S	SALT KOSHER	SYS CLS	0.50	TS	\$0.00	\$0.00	0.00
5229273	S	SPICE PEPPER BLACK COARSE GRND	IMP/MCC	0.50	TS	\$0.10	\$0.05	0.03