

CHEF ROBERT

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WEEK FOUR · INVENTORY SHEETS

MENU REV 2.0 · 2 COVERS · WEEK OF JULY 6, 2026 · COUNT AGAINST PAR BEFORE ORDERING

COUNTED BY: _____ DATE: _____ TIME: _____

REFRIGERATED — RAW PROTEINS

shelved by cook-temp hierarchy · top → bottom

ITEM	UNIT	PAR	ON HAND	ORDER	✓
TOP SHELF — 145°F · SEAFOOD & WHOLE CUTS					
Wild King salmon fillets, skin-on	6 oz ea	2 fillets	_____	_____	☐
Beef sirloin tips	lb	1 lb	_____	_____	☐
Pork tenderloin, whole	each	1 (1–1¼ lb)	_____	_____	☐
MIDDLE SHELF — 160°F · GROUND					
Ground bison <i>(split: 1 lb meatballs / 1 lb Bolognese)</i>	lb	2 lb	_____	_____	☐
BOTTOM SHELF — 165°F · POULTRY					
Chicken breast, boneless-skinless	lb	2½ lb	_____	_____	☐
Turkey sausage links	links	6	_____	_____	☐

REFRIGERATED — COOKED / CURED / DELI

ready-to-eat · above raw at all times

ITEM	UNIT	PAR	ON HAND	ORDER	✓
Smoked bacon	oz	6 oz	_____	_____	☐
Ham, diced	oz	4 oz	_____	_____	☐
Black Forest ham, sliced	oz	8 oz	_____	_____	☐
Roast beef, sliced	oz	8 oz	_____	_____	☐

REFRIGERATED — DAIRY & EGGS

ITEM	UNIT	PAR	ON HAND	ORDER	✓
Eggs, large	doz	2 doz	_____	_____	☐
Butter, unsalted	lb	2 lb	_____	_____	☐
Heavy cream <i>(cream — six builds this week)</i>	qt	1 qt	_____	_____	☐
Buttermilk	qt	1 qt	_____	_____	☐
Mayonnaise	jar	1 × 30 oz	_____	_____	☐
Cheese board: Comté · Swiss · mild cheddar · Parmesan · Havarti · Gruyère	4 oz ea	6 × 4 oz	_____	_____	☐
Mozzarella	oz	8 oz	_____	_____	☐

REFRIGERATED — PRODUCE

ITEM	UNIT	PAR	ON HAND	ORDER	✓
Shallots (<i>heavy pull — 4 preps</i>)	lb	1 lb	_____	_____	☐
Mushrooms — cremini + wild mix	oz	8 + 8 oz	_____	_____	☐
Broccoli crown / broccolini	ea/bunch	1 + 1	_____	_____	☐
Asparagus / green beans	bunch/oz	1 + 12 oz	_____	_____	☐
Carrots / celery / yellow onion	—	1 lb·1 hd·1	_____	_____	☐
Red bell peppers (<i>1 sauté · 1 roast in-house</i>)	each	2	_____	_____	☐
Green cabbage	head	½ head	_____	_____	☐
Baby spinach / romaine	oz/head	5 oz + 1	_____	_____	☐
Yukon Gold potatoes	lb	5 lb	_____	_____	☐
Herbs: chives · basil	bunch	1 + 1	_____	_____	☐
Fruit: avocados (2) · lemons (4) · apples (3) · berries (2 pt) · soft fruit (1 lb) · mixed (1½ lb)	—	per menu	_____	_____	☐

FROZEN

ITEM	UNIT	PAR	ON HAND	ORDER	✓
Peas	bag	10 oz	_____	_____	☐

DRY STORAGE — BREAD & GRAINS

ITEM	UNIT	PAR	ON HAND	ORDER	✓
Multigrain loaf (<i>never pre-toasted</i>)	loaf	1	_____	_____	☐
Rye swirl loaf / brioche buns / flour wraps 10"	—	1 · 2 · 6	_____	_____	☐
Long-grain white rice	lb	2 lb	_____	_____	☐
Rigatoni / short pasta (rotini/penne)	lb	1 + 1 lb	_____	_____	☐

DRY STORAGE — PANTRY & SAUCE BUILD

ITEM	UNIT	PAR	ON HAND	ORDER	✓
Beef stock / chicken stock	qt	1 + 2 qt	_____	_____	☐
Dry white wine	btl	1	_____	_____	☐
Crushed tomatoes	28 oz	2 cans	_____	_____	☐
Capers / Dijon mustard / maple syrup	jar	1 ea	_____	_____	☐
AP flour / baking powder-soda / sugar	—	2 lb·1 ea·1 lb	_____	_____	☐
Breadcrumbs / cinnamon	—	1 ea	_____	_____	☐
Kosher salt / white pepper / dried dill-parsley	—	1 ea	_____	_____	☐
EV olive oil / red wine vinegar	—	500 ml · 1 btl	_____	_____	☐

How to count: record On Hand · Order = Par – On Hand (never below zero) · check ✓ when verified. Order column transfers directly to the Week 4 Grocery Shopping Order.

Storage discipline: raw proteins shelved by cook-temp hierarchy (145°F top → 165°F bottom) · ready-to-eat always above raw · FIFO all zones · date-label everything on receipt.