

# THE PRIME TIMES

✦ JULY 2024

## FEATURING HOT BOX CATERING

We are excited to feature our executive chef, Jermaine Johnson! Jermaine is an amazing chef, he has been with Hotbox Catering since the very beginning and we are honored to have his cooking expertise in the kitchen! Jermaine is currently with our travel team bringing fresh innovative ideas and recipes to the mix. Jermaine is known for his Creole style cooking, and he puts the extra jazz in our Shrimp n' Grits New Orleans style recipe. Chef Johnson's love of cooking started at an early age, he began cooking with his mother to stay out of trouble in his younger days were trouble seemed so easy to get into, but Jermaine would find himself baking cakes instead of playing basketball because he was so intrigued with cooking and to have some bonding time with his mom. Jermaine's grandmother was a key role model in his life as well. She taught him many skills in the kitchen, including her famous Spaghetti recipe which is also one of our favorite dishes. Our chef has a wide variety of cooking skills. Not only do we love his American Cuisine, but his Mediterranean styles are also a kicker. Chef Jermaine's love of cooking has brought him many career opportunities including time as a line cook at Amerigo's, Seafood Revolution, and Caet Sous Chef located here in Ridgeland, Mississippi. Jermaine has great organizational and leadership skills. Along with his acute ability to multitask he's the one you want running your catering events.



July 4-Independence Day  
July 7-World Chocolate Day  
July 9-World Kebab Day  
**July ?? AMAZON PRIME DAYS**  
July 24-Self Care Day  
July 30- National Day of Friendship  
Happy Pride Month!



### Recipe

- 3 lb beef (Top Sirloin, Strip Steak)
- 1/4 cup low- sodium soy sauce
- 1/2 cup teriyaki sauce
- 1 tbsp steak seasoning (use your favorite)
- 1 cup red wine
- 1 large green bell pepper cut into cubes
- 1 large red bell pepper cut into cubes
- 1 large yellow bell pepper cut into cubes
- 8 oz mushrooms
- 1 large onion cut into pieces
- 1 tbsp salt adjust to taste
- 1 tbsp ground black pepper adjust to taste

### Instructions:

Cut beef into one inch cubes. Place meat in a deep dish. Cover with soy sauce, teriyaki sauce, wine and steak seasoning. Allow beef to marinate for at least 30 minutes.  
Prepare bell peppers, mushrooms and onions. Place them in a large bowl and season with salt and pepper.  
Thread beef, mushrooms, bell peppers and onion on to a skewer.  
Grill for about 3 minutes per side, or until the outside has a nice crust.  
Allow skewers to rest for 5 minutes before serving. Enjoy!

Amazon offers hydration stations throughout the buildings. You may see a cart person pushing around water dispensers and handing out hydration powder supplements to keep staff hydrated.

With this in mind, Canteen wants to ensure you and your staff maintain best practices to stay hydrated.

Always travel with water and try to drink 64 ounces daily for hydration and 128 ounces for system optimization. For more information check out:

<https://newsinhealth.nih.gov/2023/05/hydrating-health>



What style of cuisine is chef Jermaine known for??  
Submit your answer to [amanda.stoffer@compass-usa.com](mailto:amanda.stoffer@compass-usa.com) and you'll be entered to win a prize!

**AMAZON  
PRIME DAYS**

The annual two-day shopping event features thousands of deals. Watch for the dates to be announced in July. Population, breaktimes and opportunity to participate in Amazon associate appreciation may be on the 'Prime Days'. Consider your best selling items to be offered on your menu that week, and possibly extending service times.

An excerpt from PALMER BROWN CEO:  
June 17 marks an important day in our company's history. We're celebrating a milestone anniversary.

Compass Group is 30!

Our success is only possible because of our great people. You, and the many others who have led and worked with us over the years, are our greatest strength. There are countless teams to recognize, but we should always acknowledge and thank our chefs and culinarians who create delicious meals, our frontline associates who exceed our clients' expectations and our hardworking facilities teams who ensure we have clean and safe environments. With the help of many, these talented and caring associates serve more than 11 million meals a day and maintain more than 1.9 billion square feet of space! Thank you for all you have done, and continue to do, to shape our company.

Happy 30th Anniversary!



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