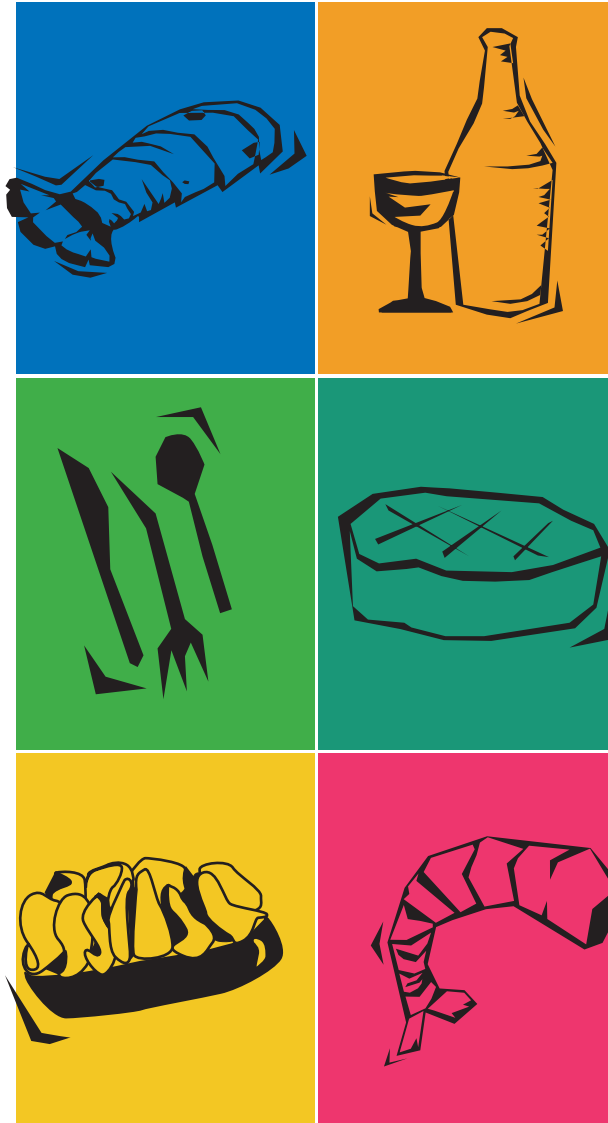


Scooter Bay's

Dining Delicaseas



*Preparation Procedures
and Cooking Instructions*

Dear Friends,

People often ask how I started Scooter Bay Sales Company.

Throughout my career in the food service industry, I made a habit of sending samples of our jumbo shrimp, lobster tails, seafood, and steaks as tokens of appreciation to friends and business associates. These gifts were such a tremendous hit, it dawned on me that other people might also want to enjoy this unforgettable dining experience. Hence, Scooter Bay's Dining DelicaSeas was born.

Today, Scooter Bay's sourcing expertise is utilized by many of the top retail chains, food service distributors, and national chain accounts to further enhance their procurement abilities. And, our partnership with one of Chicago's most decorated meat wholesalers has enabled us to offer our customers the finest surf 'n turf dinners available anywhere!

Now through the use of a revolutionary packaging concept, we've been able to include a premium bottle of wine or champagne in our gourmet packages. This "one of a kind" gift set outshines our competition and is billed as the "Ultimate Surf 'n Turf dinner." While it's our relationships with many of the country's top importers, processors, and fishermen that allow us to offer our customer's direct, discounted prices, it's our commitment to observing HACCP and USDC government inspection guidelines which reflect our devotion to maintaining the highest quality standards.

These are just a few of the many things that set us apart from our competition. Most noticeable is our undaunting commitment to service, insuring our individual consumers receive the same quality demanded by our largest wholesale accounts, a task that continues to be our top priority!

I take personal stock in each and every package that we send, and am hopeful that the impression you make with your friends and business associates is the same one I set out to accomplish from day one. By hand packing and inspecting each and every package we send, you can rest assured that you will receive exactly what was ordered, and I'm confident it will exceed your every expectation.

Thank you in advance for allowing us to share in this special occasion. And on behalf of the many people who have contributed to this unforgettable meal... bon appetit!

Sincerely,

Scott "Scooter" Shoub



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The Perfect Evening

Tonight promises to be the perfect evening. It's your first anniversary, time to celebrate a big promotion, the Big Date, an opportunity to impress future in-laws, or maybe just an overdue, well-deserved romantic dinner for two.

Whatever the case may be, you have enough to plan for tonight, don't fret over what to serve for dinner. Scooter Bay has the entree for your perfect evening — the Dining DelicaSeas Gourmet package. Your meal may include a selection of premium quality seafood, filet mignon steaks, Jumbo Shrimp cocktail, and two twice baked potatoes, all prepackaged for your convenience. We've included a recipe booklet to help you plan and prepare the sumptuous feast.

Trust the experts at Scooter Bay to select the plumpest shrimp, sweetest lobster, and the most tender steaks for your important occasion. Buy your DelicaSeas package early and keep it in the freezer until you are ready to enjoy it.

More than two invited for dinner? No problem. DelicaSeas entrees are pre-portioned. Just multiply by two and it couldn't be easier. You will shine like a culinary master, while preparing our five-star steaks and gourmet seafood entrees, with the help of our easy-to-follow cooking instructions.

The big day has arrived. Just choose one of our gourmet recipes from Scooter Bay's booklet. How about "Filet Mignon with Herb Stuffing," "Baked Lobster on the Half Shell with Pesto Topping," or "Quick but Impressive Shrimp on a Stick for Two?" Add two of our twice-baked potatoes and you have a stellar menu.

Quick thaw the seafood and steaks according to directions, follow the recipes, light the candles and practice graciously accepting the compliments to the chef. At the end of the meal, look up from your cup of coffee, smile broadly and say "Oh, no REALLY it was no trouble at all. I wanted tonight to be perfect."

Product Preparation Suggestions for Cooking and Thawing

We ask that you take a moment of your time to review the following instructions to assure that you properly thaw and cook the ultimate meal you are about to enjoy.

Thawing Instructions:

First we suggest that all our products be thawed or defrosted prior to cooking for best results. **Please note:** Dining DelicaSeas does not recommend thawing in microwave or leaving on the counter at room temperature.

Steaks:

- Always keep meat in its original package.
- Thaw in refrigerator, allowing 12-16 hours.
- *In a hurry?* Quick thaw in cold water for approximately 2 hours.

Lobster Tails:

- Keep tails in overwrap.
- Thaw in refrigerator, allowing 10-12 hours.
- *In a hurry?* Quick thaw in cold water for 1 hour.

Cooked Jumbo Shrimp:

- Do not reheat or cook.
- Thaw in refrigerator for 8 to 10 hours.
- Keep chilled until serving.
- *In a hurry?* Quick thaw by submerging in cold water for 1/2 hour.

Raw P & D Jumbo Shrimp (by special order only):

- Do not thaw prior to boiling or sauteing.
- If marinating for grill, place bag in bowl and allow to thaw in refrigerator 6-8 hours.
- *In a hurry?* Quick thaw by taking shrimp out of bag and submerging in a bowl of cold water for 1/2 hour.

Steak Cooking Chart

Thickness	Temperature	First Side	Other Side	First Side	Other Side
1 ¼"	Rare	3 minutes	2 minutes	5 minutes	3 minutes
	Medium	5 minutes	3 minutes	6 minutes	5 minutes
	Well	7 minutes	5 minutes	10 minutes	8 minutes
1 ½"	Rare	4 minutes	2 minutes	5 minutes	4 minutes
	Medium	5 minutes	4 minutes	7 minutes	5 minutes
	Well	8 minutes	6 minutes	11 minutes	9 minutes
1 ¾"	Rare	5 minutes	3 minutes	6 minutes	5 minutes
	Medium	6 minutes	5 minutes	7 minutes	5 minutes
	Well	9 minutes	7 minutes	12 minutes	10 minutes
2"	Rare	6 minutes	4 minutes	7 minutes	6 minutes
	Medium	7 minutes	6 minutes	8 minutes	7 minutes
	Well	10 minutes	8 minutes	13 minutes	11 minutes
2 ¼"	Rare	6 minutes	5 minutes	7 minutes	6 minutes
	Medium	8 minutes	7 minutes	9 minutes	8 minutes
	Well	11 minutes	9 minutes	14 minutes	12 minutes
2 ½"	Rare	6 minutes	5 minutes	8 minutes	7 minutes
	Medium	9 minutes	7 minutes	10 minutes	9 minutes
	Well	11 minutes	10 minutes	14 minutes	12 minutes

This steak cooking chart is based on using an oven broiler or grilling with charcoal. When using a gas grill, use the above chart as a guide. Please remember that these times are only estimates. Our equipment may vary considerably from yours in the amount of heat produced.



- Broiling or grilling are the recommended preparation techniques.
- Measure steak thickness (see cooking chart).
- Coat steak with cooking oil (optional).
- Lightly season with favorite spices as this will seal in juices (optional).
- If broiling meat, keep a minimum of 3-4 inches from heat.

Filet Mignon with Herb Stuffing

- 2 pounds of filets
- 2 tablespoons butter
- 1/4 cup shallots, finely chopped
- 1 tablespoon brandy
- 1/2 cup mushrooms, finely chopped
- 1 small celery stalk, plus leaves, finely chopped separately
- 1/2 teaspoon fresh thyme, finely chopped
- 1 cup bread crumbs
- pepper to taste
- 1 tablespoon parsley, chopped
- 2 tablespoons light cream

Melt the butter in a skillet and saute the shallots until soft. Add the mushrooms and celery stalk and saute for 5 minutes. Transfer the vegetables to a bowl and add the bread crumbs, pepper, herbs, celery leaves, brandy and cream. Mix together well.

The next step is to slice a pocket into each steak, sideways, like a pita bread. Place steak on a board and insert a sharp knife into the side of the filet. Try to leave at least 1/2 inch uncut around the edge or the pocket will not hold together.

Stuff the steaks with the bread crumb mixture and close up the opening with either toothpicks or sew them closed with kitchen thread. Grill or broil the steaks for about five minutes on each side or until they have reached the level of doneness you prefer.

Blue Cheese Steak

- 2 beef steaks (1 1/2 to 2 inches thick)
- 2 ounces blue cheese, crumbled
- 1/4 cup thinly sliced green onions and tops

Trim excess fat from steaks and discard. Place steaks on cooking grate. Cook on first side. Turn steak and cook according to time of desired doneness. Combine cheese and onions; sprinkle over steaks during last half of cooking time.

Medallions of Beef with Fennel Sauce

- 2 filet mignons
- 2 tablespoons flour
- 1/4 cup dry red wine
- 1/2 teaspoon fennel seeds
- salt and freshly ground pepper
- 1 tablespoon unsalted butter
- 1/4 cup Marsala or dry sherry
- 1/4 cup beef stock
- 1/2 tablespoon tomato paste

Lightly flour filets. In large skillet, heat butter over medium high heat. Add meat and saute 3 minutes on each side, or until browned.

With tongs, remove filets from skillet, transfer to ovenproof platter, and keep warm in 200° oven.

Add Marsala to skillet and, stirring continuously, deglaze pan over high heat until liquid is reduced by half. Add red wine, stock, fennel, and tomato paste. Simmer until reduced by half. Add salt and pepper to taste.

Return meat to skillet and cook in sauce over medium-high heat 2 minutes. Cover skillet and keep warm in oven. Transfer filets to warm plates and top with sauce.



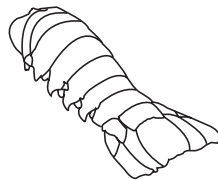
Lobster Tails

The green shelled Australian lobster tails you are about to prepare are considered to be some of the finest quality in the world. Their snowy white meat, firm texture, and succulent sweet taste are sure to please even the most discriminating palates.

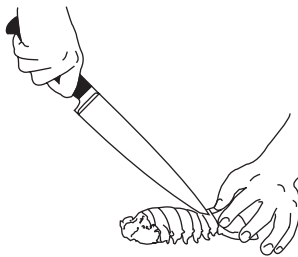


How to Cut up a Lobster Tail

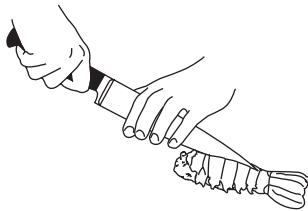
1. Put the lobster on a cutting board (defrosted or thawed).



2. Place the tip of a sharp knife into the last segment of shell prior to the tail.

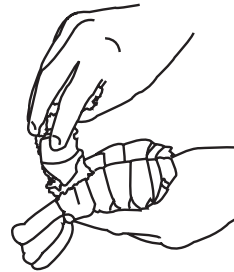


3. Pierce the shell with point of knife, and using your weight, push the knife down through the shell and meat.



4. Without going completely through the tail make a 3/4-inch incision into the meat.

5. Using your fingers separate the shell from the meat. Pull the meat out, and then close the shell back together allowing the meat to rest on the top of shell.



6. Be sure to make a few additional cuts into the meat, to insure it lays open over the shell, and will cook evenly under the broiler or the grill.



Lobster Tails

- Broiling or grilling or steaming are the recommended preparation techniques.

Lobster Tails:

- **Steam** in 2 inches of boiling water, covered for 8-10 minutes.
- **Broil or grilled:** cut back shell to expose and remove lobster meat; brush with melted butter. Place meat on grill and cook like a steak.

Note: make sure to keep a minimum of 4-5 inches from heat when broiling (for a fancier presentation refer to chart on previous page).

In the mood for something different?

Baked Lobster on the Half Shell

Preheat oven to 375°.

With a sharp, heavy knife, split tails lengthwise, and place in an open baking pan. Spoon topping of your choice over lobster meat. Bake for 15 minutes or until the meat is opaque. To serve arrange lobster halves on plates.

Try these easy to prepare Lobster Tail toppings which may serve to enhance your gourmet dining experience.

Summer Herbs Topping

- 1 tablespoon fresh chervil
- 1 tablespoon fresh chives
- 2 tablespoons butter
- 1 tablespoon fresh parsley
- 1/2 tablespoon tarragon
- 1 cup bread crumbs

First, melt the butter. Finely chop all herbs. Mix together melted butter, herbs and bread crumbs.

Pesto Topping

- 1/4 cup pine nuts
- 1/3 cup extra virgin olive oil
- 1 tablespoon grated Parmesan cheese
- 1 cup fresh basil leaves, trimmed, washed, and well drained
- 1-2 cloves garlic

In a food processor with a metal blade blend all ingredients into a coarse paste.

Artichoke Topping

- 1 small jar marinated artichoke hearts, drained and coarsely chopped
- 1 cup bread crumbs
- 1 tablespoon mayonnaise
- 2 tablespoons grated Parmesan cheese

In medium mixing bowl, stir all ingredients together.



Lobster Tails with Mango and Lime

- 2 cooked lobsters
- 1/3 cup dry white wine
- 1 cup heavy cream
- 1 small mango, peeled, pitted, and cut into cubes
- grated zest and juice of 1 lime
- 1/3 cup grated Parmesan cheese

Remove the meat from the lobster tails. Cut the undersides of the shell toward the end with a pair of scissors, trying not to damage the meat. Lift the lobster meat by pulling back the underside of shell, making sure it stays in one piece. Then arrange lobster tail halves sides up in a large, shallow, and ovenproof dish.

Pour the wine into a small saucepan. Boil rapidly until it has reduced to about 2 tablespoons. Add heavy cream to saucepan and boil mixture until it has reduced to a coating consistency. Add mango cubes and grated lime zest and juice, then stir.

Spoon mango mixture over the lobster tail halves. Then sprinkle them lightly with the Parmesan cheese. Bake at 425° oven for 20 minutes. Serve immediately.



Lemon Garlic Sauce for Lobster

- 1/2 cup butter
- 1/4 clove garlic, minced
- 2 teaspoons flour
- 1/3 cup water
- 3 tablespoons fresh lemon juice
- 4 teaspoons sugar
- 1/2 teaspoon salt
- dash of cayenne

Melt butter in saucepan, add garlic and saute quickly. Take pan from heat, add flour and stir until smooth. Return mixture to low heat, add water, lemon juice, sugar, salt and cayenne, stirring constantly until slightly thick. Serve with boiled or grilled lobster tails.

Grilled Lobster Tails

- 2 lobster tails
- 4 tablespoons butter
- 1 garlic cloves, minced
- 1/4 cup dry white wine
- juice of 1/4 lemon
- salt
- freshly ground white pepper

Thaw lobster tails. Rinse each tail and pat dry with paper towel. Place tails shell-side down on cutting board and cut in half lengthwise down the middle, slicing through the shell.

Melt butter and saute garlic over low heat for 2-3 minutes being careful not to brown butter. Remove from heat and blend in wine and lemon juice. Season with salt and freshly ground white pepper to taste. Marinate the tails in butter mixture for an hour.

Place tails on an open grill over a medium-hot fire, flesh-side down and cook for 3-5 minutes, or until the shells are bright red and meat is opaque. Any remaining sauce may be warmed and used for dipping.



Please be aware that our Surf 'n Turf packages are available with either Raw P & D Shrimp (for those gourmets who like to prepare shrimp the way they want) or fully Cooked P & D Shrimp (for those who enjoy the taste of premium shrimp cocktail but don't have the time to prepare). Listed below are some suggested recipes for our Raw P & D Shrimp. If you've received our Cooked P & D Shrimp simply thaw and serve with Scooter Bay cocktail sauce. (Note: The cooked shrimp will look orange or pink in appearance, with opaque white meat. While the raw shrimp will look whitish-gray and translucent in color.)

As you prepare your Scooter Bay Shrimp, you can take pleasure in knowing you are about to enjoy the same quality farm raised, hand picked Jumbo Shrimp served at many of the world renowned five-star restaurants.

Scooter Bay's Famous Jumbo Shrimp cocktail: simply thaw and serve.

Note: If you have received Raw P & D Shrimp try one of the following recipes:

Quick but Impressive Shrimp on a Stick for Two

- 10-13 cleaned, deveined raw shrimp
- 12 cherry tomatoes
- 1 onion
- 1 green pepper
- Italian salad dressing (oil, vinegar, and spices)
- Four 10" skewers

Marinate shrimp in Italian salad dressing for 15 minutes. Arrange four shrimp on one skewer by alternating with cherry tomatoes, wedges of green peppers and onions. Repeat with rest of ingredients.

Grill on the barbeque or under the broiler. Two minutes per side or until the shrimp turn opaque and curl.

To serve: gently slip shrimp and vegetables off sticks and onto a bed of rice or noodles.

Tropical version: arrange shrimp between chunks of papaya, hot yellow banana peppers, and golden zucchini. Brush any bottled Thai satay sauce or ginger sauce over skewers before grilling. Serve with curried rice.

Sizzling Shrimp Stir-Fry

- 1/4 cup peanut oil
- 1 large bell pepper cut into thin slices
- 2 stalks celery cut into medium slices
- 1 jalapeno pepper, chopped
- 1/2 cup chopped fresh cilantro
- 1 pound cleaned, deveined raw shrimp
- 1/4 cup soy sauce or tamari
- 2 inch piece of fresh ginger root peeled and grated
- 1 small bunch green onions, cleaned and finely sliced
- 1/2 pound snow peas
- 1 clove garlic, chopped
- 1/2 cup sliced almonds
- 2 tablespoons dry sherry

Heat oil in a heavy large non-stick pan or wok until oil begins to smoke. Quickly add shrimp and all ingredients except green onions, cilantro, soy sauce and almonds. Cook over high heat constantly stirring for one minute. Add the remaining ingredients but reserve half of the cilantro. Cook for another minute. Serve over a bed of rice or noodles. Garnish with remaining cilantro.

Quick and Spicy Grilled Shrimp

- 24 large shrimp, thawed, peeled, and deveined
- 1 - 8 ounce bottle Italian dressing

Place shrimp in a 9x13 baking dish. Pour enough dressing over shrimp to cover. Marinate for 1 hour in refrigerator.

Heat grill. Remove shrimp from dish and place securely on four long metal skewers. Brush lightly with marinade. Cook shrimp about 2 minutes per side, until lightly browned outside and opaque in center.



Twice-Baked Potatoes

- Bake:**
1. Preheat oven to 375°.
 2. Remove potatoes from plastic bag and place onto baking sheet.
 3. Place in oven and bake 40-45 minutes, or until lightly browned and hot in the center.

- Microwave:**
1. Remove potato from plastic bag.
 2. Place potato onto paper plate or microwave safe dish.
 3. Place in microwave oven and heat on high power setting for 2 minutes, turn, wait 2 minutes then heat again for 2 minutes.



Gourmet Coffee

When your meal is winding down to contented smiles, it's time to offer the deep satisfaction of a rich, hot cup of coffee. The aroma of expertly roasted coffee signals relaxation and conversation. Our coffee is made from 100% hand selected Arabica beans. We purchase our blend from a company in Seattle, Washington and offer it to you, confident that it is one of the most robust, well balanced coffees available.

Follow chart to brew an exceptional cup of coffee.

Cold Water	Gourmet Coffee
1 serving - 6 oz.	1 teaspoon
2 servings - 12 oz.	1 tablespoon
4 servings - 4 cups	2 tablespoons



Merlot

Everything about a merlot (mare-low) shapes the lips into a welcoming kiss. Merlot is deep red in color, smooth, with a soft aroma. Each sip is a complex experience on the tongue; beginning with the depth of blackberries, opening to warm whispers of chocolate and finishing with a suggestion of woodsmoke.

Our Merlot wine is an outstanding choice to serve with red meats. Merlot should be served at room temperature. It also plays well as an accompaniment to seafood with a bold or spicy sauce.

Serve your merlot in large goblet style glasses with wide bowls. Increased contact with air will allow the flavors of the wine to open, becoming more available to taste. In between sips hold your glass up to candlelight to appreciate the uniquely rich color of merlot. This is a truly beautiful wine.

Chardonnay

Chardonnay is golden in color with a fresh, fruity fragrance. This queen of wines is abundant with inviting flavors of fresh spices and crisp green apples. The finish is long and echoes lingering, buttery essences of oak.

To take full advantage of this stylish wine, don't be shy about pulling a little extra air into your mouth as you drink. The complexities of the chardonnay will reveal themselves.

Chardonnay makes a perfect balance with seafoods. Its light yet full body complements the textures and flavors of both lobster and shrimp.

A chardonnay which is served too cold will hide its charms. Instead, serve it slightly chilled, just enough to enhance its crisp qualities. Chardonnay wines are especially attractive when presented in cut crystal glasses. Candlelight will bounce through the golden wine to create a dazzling effect.



Champagne

Our sparkling wine should be served chilled, and is a premium choice to enhance your meal. It will dance on your tongue and tickle your taste buds. As joyful as diamonds floating through sunlight, champagne is the beverage of celebration.

Champagne is highly versatile. It is an ideal complement to appetizers as well as a perfect companion wine during dinner. A chilled champagne is refreshing with dessert cheeses and fruit.

Champagne is agreeable to imaginative additions. Add a little cassis – a black currant liqueur – to your champagne to create Kir Royale, a popular aperitif. Drop lightly crushed, fresh cherries into champagne for a very special summer treat. Even engagement rings have been offered in glasses of champagne.

While it is tempting to let the cork pop and fly, it is much safer to open the bottle in a controlled manner. With a flick of the wrist and a stylish flourish here and there, one can make a big show of carefully opening the bottle. Loosen the wires which harness the cork, but do not remove them. Place a cloth over the top of the bottle and secure it around the neck with one hand. Gently work the cork free by pushing with your thumbs. As the cork releases, it will be caught in the cloth.

Scooter Bay Dining DelicaSeas ORDER FORM



Fill out this form and mail or fax. Please print clearly.

Purchaser Information

Name _____
Company _____
Address _____ Suite/Apt. _____
City _____ State _____ Zip _____
Phone _____
Scooter Bay Dining DelicaSeas Signature Package **\$129.00** w/o wine **\$119.00**
How Many? _____ Total Amount \$ _____ Check Enclosed
Please Bill My Credit Card: Visa Mastercard AMEX
Credit Card # _____ Exp. Date _____
Signature _____

Gift Recipient 1

Recipient's Name _____
Company _____
Address _____
Suite/Apt. _____
Is Address a Business or Residence?
Wine Selection: Chardonnay Merlot
 Champagne Non-Alcoholic
City _____
State _____ Zip _____
Phone _____
Gift Card Message: _____

Gift Card Signed From: _____

Gift Recipient 2

Recipient's Name _____
Company _____
Address _____
Suite/Apt. _____
Is Address a Business or Residence?
Wine Selection: Chardonnay Merlot
 Champagne Non-Alcoholic
City _____
State _____ Zip _____
Phone _____
Gift Card Message: _____

Gift Card Signed From: _____

Our signature package includes: two 6-8 oz. Australian Lobster Tails, two 6-8 oz. Filet Mignons, one 1/2 lb. Cooked, Peeled and Deveined tail-on Jumbo Shrimp with 4 oz. Cocktail sauce, two twice baked potatoes, one package of Gourmet Coffee, one bottle of Wine (limited to certain states), and two After Dinner Chocolate Medallions.

Mail to: ScooterBay Sales 799 Roosevelt Rd., Bldg.2, Suite 109, Glen Ellyn, IL 60137
or **Fax to:** 630-545-9770 Please allow 2-3 days for delivery.



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