

Lunch & Dinner Sides

**Plate: Large Oval or Large Round (Entrée Side)
Lined Red Basket (Add On Side, Appetizers, Kid's)**

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	6oz portion Lightly Salted French Fries
Spread Evenly Across the Bottom of the Basket (Add On Side, Appetizers, Kid's)	6oz portion Lightly Salted French Fries



Item Staging	Cook Time/Instruction
French Fries	Place frozen product into 350°F Fryer for 4 minutes /
	Drain for 10 seconds
	Place into stainless bowl
	Lightly salt French Fries evenly
	Toss fries to ensure salt is evenly distributed
	Place directly on Plate for Sub Side or into Lined Red Basket for Add On Side or Appetizer



Plate: Large Oval or Large Round (Entrée Side)

Lined Red Basket (Add On Side)

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	6oz portion Lightly Salted Sweet Potato Fries
Spread Evenly Across the Bottom of the Basket (Add On Side)	6oz portion Lightly Salted Sweet Potato Fries



Item Staging	Cook Time/Instruction
Sweet Potato Fries	Place frozen product into 350°F Fryer for 2 minutes.
	Drain for 10 seconds.
	Place into stainless bowl, lightly salt fries evenly.
	Toss fries to ensure salt is evenly distributed.
	Place directly on plate for side or into lined Red Basket for Add On Side.

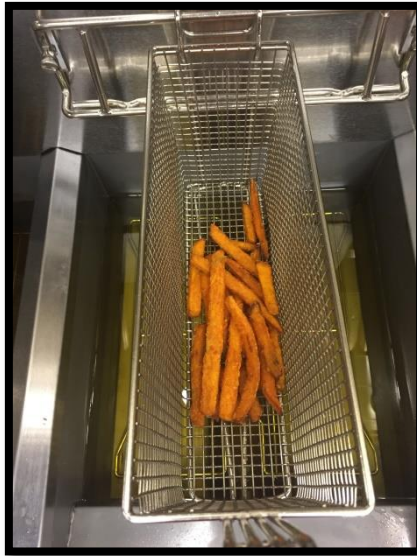
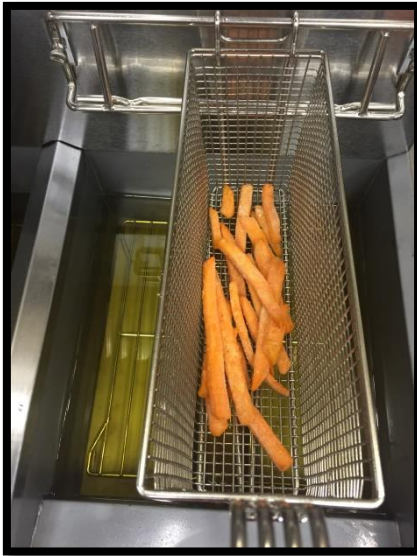


Plate: Large Oval or Large Round (Entrée Side)

Lined Red Basket (Add On Side, Appetizers, Kids)

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	6oz portion Lightly Salted Tater Tots
Spread Evenly Across the Bottom of the Basket (Add On Side, Appetizers, Kids)	6oz portion Lightly Salted Tater Tots



Item Staging	Cook Time/Instruction
Tater Tots	Place frozen product into 350°F Fryer for 4 minutes.
	Drain for 10 seconds.
	Place into stainless bowl, lightly salt tots.
	Toss tots to ensure salt is evenly distributed.
	Place directly on Plate for Sub Side or into Lined Red Basket for Add On Side or Appetizer.



**Plate: Large Oval or Large Round (Entrée Side)
Lined Red Basket (Add On Side, Appetizers, Kid's)**

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	1 Bag Pre-Portioned Onion Rings
Spread Evenly Across the Bottom of the Basket for Add On Side, Appetizers, Kid's (1 Bag)	2 Pre-Portioned Onion Rings with soufflé cup of ranch dressing



Item Staging	Cook Time/Instruction
Onion Rings	Place frozen product into 350°F Fryer for 3 minutes /
	Drain for 10 seconds
	Place directly on Plate for Sub Side or into Lined Red Basket for Add On Side or Appetizer



**Plate: Large Oval or Large Round (Entrée Side)
Small Round (Add On Side)**

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	1 Baked Potato with Butter & Sour Cream
Small Round (Add On Side)	1 Baked Potato with Butter & Sour Cream



Item Staging	Cook Time/Instruction
Baked Potato	Re-heat in microwave for 3 1/2 minutes in portion bag
	Once heated, wrap with foil ***DO NOT PUT FOIL INTO THE MICROWAVE
	Leaving 1/2" on each end, cut from top end to bottom end using black handled steak knife ***Do not cut potato all the way through
	Push on sides of the potato to "bloom"
(1) #100 scoop Butter Blend	NA
(1) Silver Tea Spoon of Sour Cream (same spoon as you give Customers)	NA



Plate: Large Oval or Large Round (Entrée Side)

Small Round (Add On Side)

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	1 Loaded Baked Potato with Butter, Sour Cream, Cheddar Cheese, & Bacon Pieces
Small Round (Add On Side)	1 Loaded Baked Potato with Butter, Sour Cream, Cheddar Cheese, & Bacon Pieces



Item Staging	Cook Time/Instruction
Baked Potato	Re-heat in microwave oven in portion bag according to chart.
	Once heated, wrap with foil ***DO NOT PUT FOIL INTO THE MICROWAVE.
	Leaving ½” on each end, cut from top end to bottom end using black handled steak knife. ***Do not cut potato all the way through
	Push on sides of the potato to “bloom”.
1 Strip Bacon- Cut Up	Place thawed product on 375°F grill with weight on top for 1 ½ minutes, flip and cook un-weighted additional 1 ½ minutes. Cut up into pieces on the grill.
(1) #100 scoop Butter Blend	NA
(1) Silver Tea Spoon of Sour Cream (same spoon as you give Customers)	NA
1 Portion Cheddar Cheese Sauce	Heat according to microwave chart.

Build
“Bloomed” Baked Potato
(1) #100 Scoop Butter Blend (end closest to you)
(1) Silver Tea Spoon Sour Cream (behind the Butter Blend)
1 Heated Portion Cheddar Cheese Sauce
Cut Up Bacon Pieces





Plate: Large Oval or Large Round (Entrée Side)

Small Round (Add On Side)

Position	Item
Right Side – Large Oval or Large Round (Entrée Side Choice)	1 Loaded Baked Potato with Butter, Sour Cream, Cheese Sauce, & Bacon Pieces
Small Round (Add On Side)	1 Loaded Baked Potato with Butter, Sour Cream, Cheese Sauce, & Bacon Pieces



Item Staging	Cook Time/Instruction
Baked Potato	Re-heat in microwave oven in portion bag according to chart.
	Once heated, wrap with foil ***DO NOT PUT FOIL INTO THE MICROWAVE.
	Leaving ½” on each end, cut from top end to bottom end using black handled steak knife. ***Do not cut potato all the way through
	Push on sides of the potato to “bloom”.
1 Strip Bacon- Cut Up	Place thawed product on 375°F grill with weight on top for 1 ½ minutes, flip and cook un-weighted additional 1 ½ minutes. Cut up into pieces on the grill.
(1) #100 scoop Butter Blend	NA
(1) Silver Tea Spoon of Sour Cream (same spoon as you give Customers)	NA
1 Portion Cheddar Cheese Sauce	Heat according to microwave chart.

Build
“Bloomed” Baked Potato
(1) #100 Scoop Butter Blend (end closest to you)
(1) Silver Tea Spoon Sour Cream (behind the Butter Blend)
1 Heated Portion Cheddar Cheese Sauce
Cut Up Bacon Pieces





**Plate: Fruit Dish on Large Oval or Large Round (Entrée Side)
Small Round & Fruit Dish (Add On Side)**

Position	Item
<p>Right Side – Fruit Dish on Large Oval or Large Round (Entrée Side Choice)</p>	<p>#8 Gray Handled Scoop (4oz) Mashed Potatoes topped with 1oz Brown or White Pepper Gravy</p>
<p>Small Round & Fruit Dish (Add On Side)</p>	<p>#8 Gray Handled Scoop (4oz) Mashed Potatoes topped with 1oz Brown or White Pepper Gravy</p>



Item Staging	Cook Time/Instruction
Mashed Potatoes & Gravy	(1) #8 Gray Handled Scoop of warm Mashed Potatoes placed into a Fruit Dish (1) 1oz Ladle of Brown or White Pepper Gravy placed evenly over the top of the Potatoes – DO NOT USE THE BOTTOM OF THE LADLE TO MAKE AN INDENTION ON THE TOP OF THE POTATOES
Add Mushrooms (Optional)	Heat ¼ cup of mushrooms on grill for 45 seconds and place on top of mashed potatoes prior to adding (1) 1oz ladle of Brown or White Gravy



**Plate: Fruit Dish on Large Oval or Large Round (Entrée Side)
Small Round & Fruit Dish (Add On Side)**

Position	Item
Right Side – Fruit Dish on Large Oval or Large Round (Entrée Side Choice)	1 Slotted Spoonful of Vegetable of Choice
Small Round & Fruit Dish (Add On Side)	1 Slotted Spoonful of Vegetable of Choice



HOT HOLD

Item Staging	Cook Time/Instruction
Vegetable of Choice	(1) Full Slotted Spoonful (drained) of Vegetable of Choice into Fruit Dish



COLD HOLD HEATING

Item Staging	Cook Time/Instruction
Vegetable of Choice	(1) Full Spoonful of Vegetable of Choice into Microwave Safe Bowl with handle.
	Cover with deli sheet and place in microwave oven. Heat according to chart. Transfer heated vegetable to fruit dish.



**Plate: Fruit Dish on Large Oval or Large Round (Entrée Side)
Small Round & Fruit Dish (Add On Side)**

Position	Item
Right Side – Fruit Dish on Large Oval or Large Round (Entrée Side Choice)	4oz portion Fried Okra
Small Round & Fruit Dish (Add On Side)	4oz portion Fried Okra



Item Staging	Cook Time/Instruction
Fried Okra	Place frozen product into 350°F Fryer for 3 minutes
	Drain for 10 seconds
	Place in Fruit Dish on top of Plate for Sub Side or into a Fruit Dish placed on top of a Small Round for Add On Side

