



Salad Bar SCHEMATICS





BAKED POTATO TACOS SALAD BAR SCHEMATIC

ON THE LINE
Split Baked Potato topped with beef taco meat

Sour cream	Pico de gallo salsa	Ranch dressing
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Shredded lettuce	Diced fresh tomatoes	Chopped fresh cilantro	Pinto beans or black beans	Shredded cheddar cheese	Kiwi (cut into quarters)	Shredded lettuce
	Diced fresh tomatoes	Chopped fresh cilantro	Pinto beans or black beans	Shredded cheddar cheese	Banana halves	

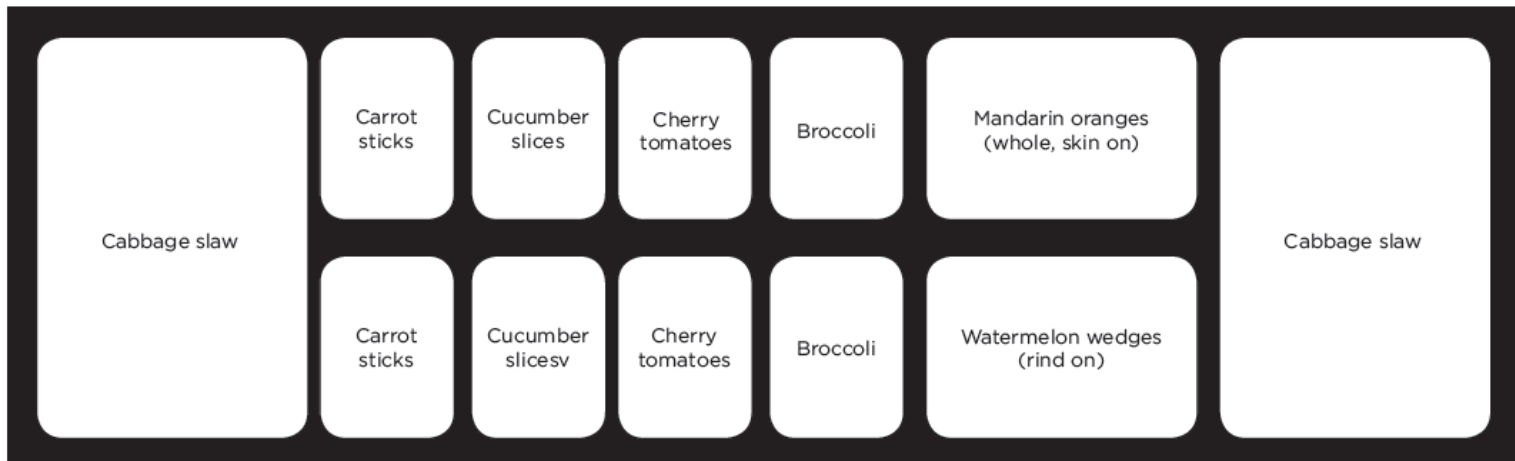




BBQ STUFFED POTATO SALAD BAR SCHEMATIC

ON THE LINE
Baked russet potato, split, stuffed with sweet and smoky BBQ pulled pork

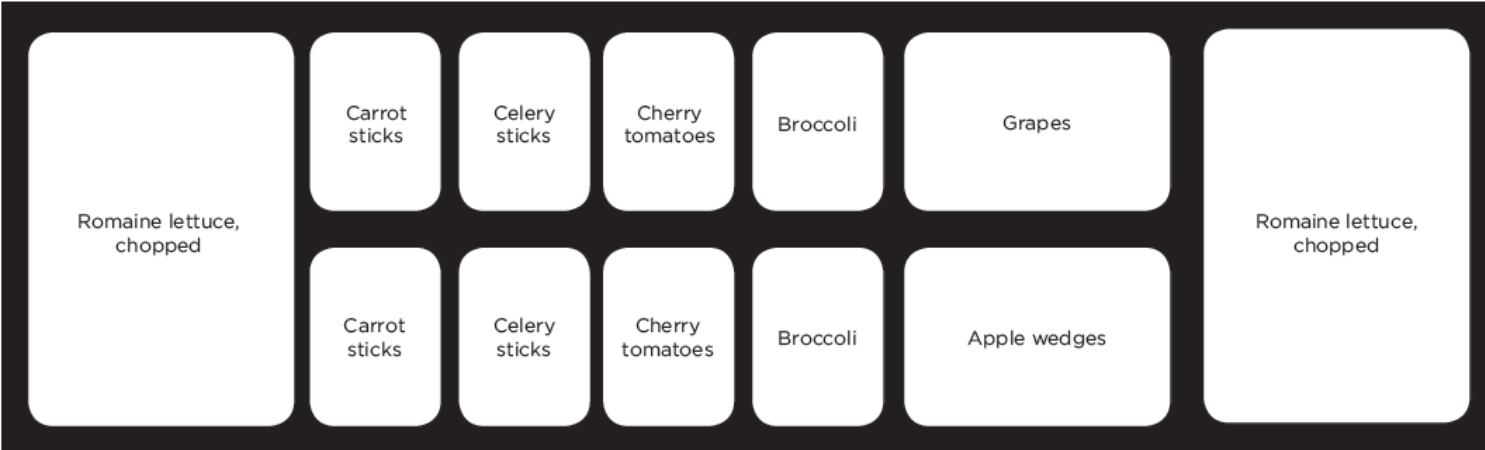
Ranch dressing





GAME DAY POTATO SALAD BAR SCHEMATIC

ON THE LINE
Cheesy baked potato wedges topped with Buffalo popcorn chicken





POTATO NACHO SALAD BAR SCHEMATIC

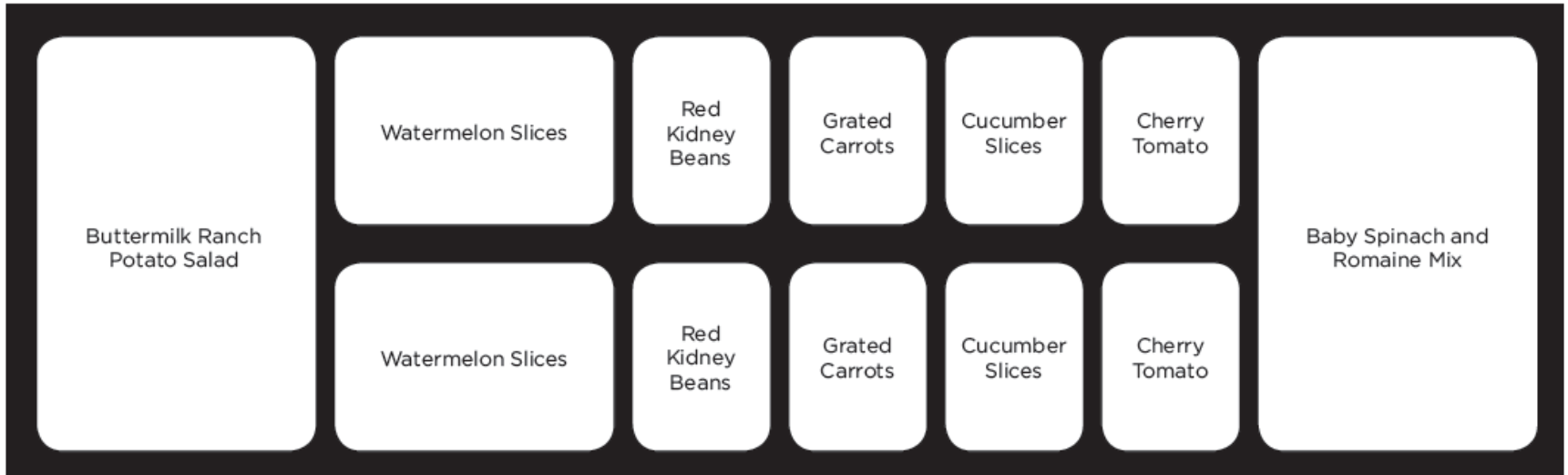
ON THE LINE
Roasted potato wedges topped with shredded cheese and beef taco meat

Ranch dressing	Sliced black olives
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BBQ PICNIC SALAD BAR SCHEMATIC



Buttermilk Ranch Potato Salad



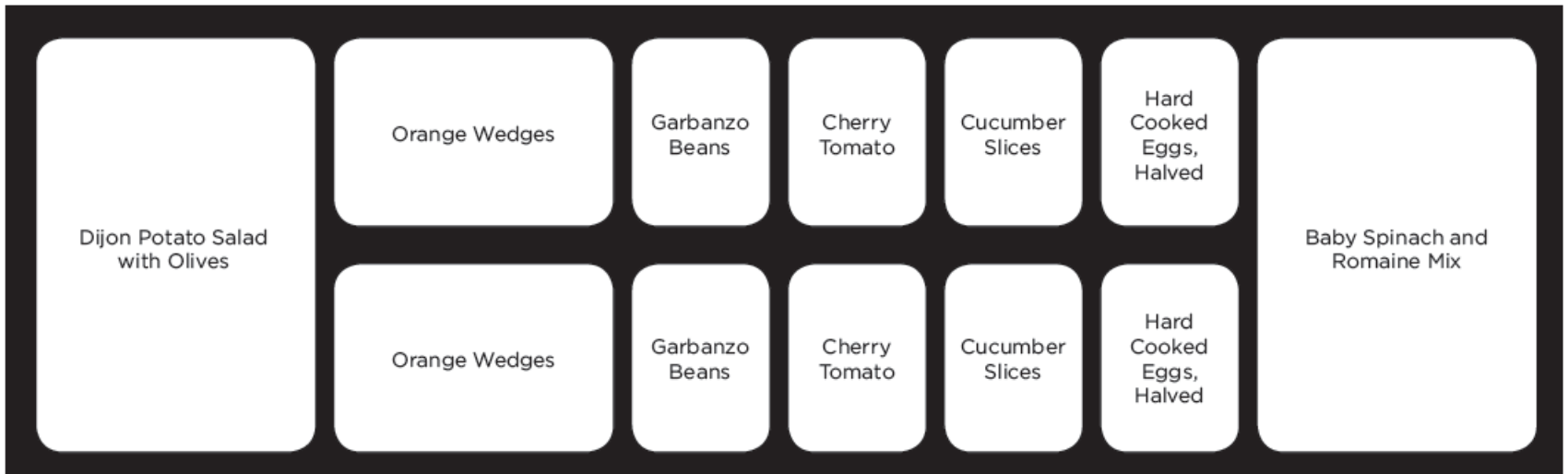
48 Servings			
Ingredients	Weight	Measure	Directions
Red potatoes, raw, 3/4 inch dice, edible portion	10 pounds		<p>Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.</p> <p>Add celery to the cooked potatoes.</p> <p>Combine the buttermilk, mayonnaise, sour cream, white vinegar, onion powder, granulated garlic, parsley, salt, chives, dill weed and ground black pepper. Whisk until well combined. Pour the ranch dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40° F, at least 2 hours or over night. Hold at or below 40° F until ready to serve.</p>
Celery, raw, thinly sliced	8 ounces	2 cups	
Buttermilk, reduced fat		1 1/2 cups	
Mayonnaise		1 cup	
Sour cream, light		1/2 cup	
White vinegar		2 tablespoons	
Onion powder		2 teaspoons	
Granulated garlic		2 teaspoons	
Dried parsley or Fresh parsley, minced		2 teaspoons or 2 tablespoons	
Salt		1 1/2 teaspoons	
Dried chives or Fresh chives, thinly sliced		1 teaspoon or 1 tablespoon	
Dried dill weed or Fresh dill, chopped		1 teaspoon or 1 tablespoon	
Black pepper, ground		1/2 teaspoon	

Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	109	Saturated Fat	0.8 g	Iron	1 mg
Protein	2 g	Cholesterol	1 mg	Calcium	16 mg
Carbohydrate	16 g	Vitamin A	35 IU	Sodium	128 mg
Total Fat	4.4 g	Vitamin C	8 mg	Dietary Fiber	2 g





MEDITERRANEAN SALAD BAR SCHEMATIC



Dijon Potato Salad with Olives



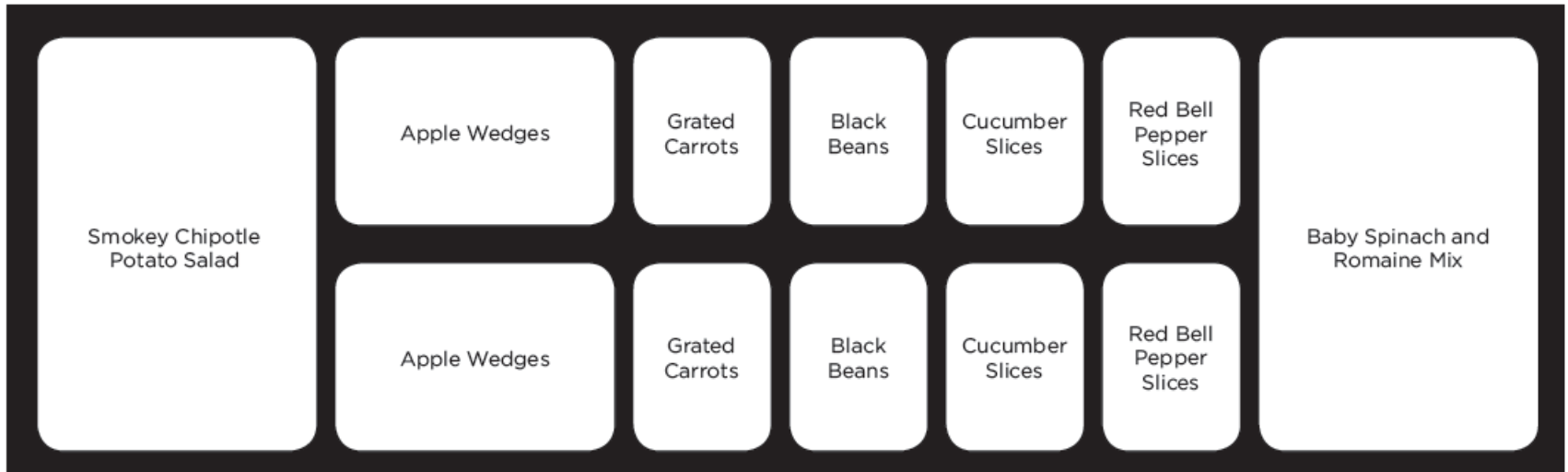
		48 Servings		
Ingredients	Weight	Measure	Directions	
Yukon Gold potatoes, raw, 1/4 inch slices, edible portion		10 pounds	<p>Cut potatoes into 1/4-inch slices. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.</p> <p>Add sliced olives and diced red pepper to the cooked potatoes.</p> <p>Combine the vegetable oil, red wine vinegar, Dijon mustard, sugar, minced garlic, salt and red pepper flakes in a blender. Blend until well combined and emulsified. Pour the dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.</p> <p>Just before serving sprinkle with chopped fresh parsley.</p>	
Black olives, sliced		2 cups		
Red bell pepper, raw, 1/4 inch dice		1 cup		
Vegetable oil		1 cup		
Red wine vinegar		1 cup		
Dijon mustard, prepared		1/4 cup		
Sugar, granulated		2 tablespoons		
Garlic, raw, minced		1 tablespoon + 1 teaspoon		
Salt		1 teaspoon		
Red pepper flakes		1 teaspoon		
Parsley, raw, chopped		1/2 cup		

Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	147	Saturated Fat	1.4 g	Iron	3 mg
Protein	2.5 g	Cholesterol	0 mg	Calcium	34 mg
Carbohydrate	13 g	Vitamin A	124 IU	Sodium	109 mg
Total Fat	9.8 g	Vitamin C	15 mg	Dietary Fiber	3 g





SOUTHWESTERN SALAD BAR SCHEMATIC



Smoky Chipotle Potato Salad



48 Servings			
Ingredients	Weight	Measure	Directions
Russet potatoes, raw, 3/4 inch dice, edible portion	10 pounds		Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.
Yellow corn kernels, fresh, frozen or canned (drained)		3 cups	
Canned chipotle chiles in adobo sauce		2 chiles	
Adobo sauce from canned chipotle chiles		4 tablespoons	Add corn kernels to the cooked potatoes.
Vegetable oil		1 cup	Combine the chipotle chiles, adobo sauce, vegetable oil, apple cider vinegar, white onion, sugar and salt in a blender. Blend until well combined. Pour the dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.
Apple cider vinegar		1 cup	
White onion, raw, diced	5 ounces	1 cup	
Sugar, granulated		4 tablespoons	
Salt		2 teaspoons	Just before serving sprinkle with chopped fresh cilantro.
Cilantro, fresh, chopped		1/2 cup	

Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	130	Saturated Fat	0.7 g	Iron	1 mg
Protein	2 g	Cholesterol	0 mg	Calcium	14 mg
Carbohydrate	21 g	Vitamin A	21 IU	Sodium	107 mg
Total Fat	4.7 g	Vitamin C	6 mg	Dietary Fiber	2 g

Baked Potato Bar Specials

Use your salad bar and hot line to create these fun baked potato bar themes

Soup Potato Bar

Baked Potatoes

Chicken diced

Turkey diced

Creamy Chicken Noodle Soup

Broccoli Cheddar Soup

Sliced Tomatoes

Celery

Carrots

Gold fish crackers

Crackers (Saltine)

Shredded Cheese

Sunflower seeds

Chili Potato Bar

Baked Potatoes

Chili beef/turkey

White chicken chili

Chili vegetarian

Sour cream

Sliced green peppers

Chopped onion/red

Black olives

Corn

Jalapeno

Chopped tomatoes

Cilantro

shredded cheese cheddar

Taco chips/Fritos or corn

Italian Sub Potato Bar

Baked Potatoes

Sliced pepperoni

Meat Balls

Ham pieces

Ranch dressing

Italian Dressing

Marinara sauce

Coleslaw

Sliced green Peppers

Lettuce/ spinach

Banana peppers

Sliced pickles

Sliced cucumbers

Sliced red onions

Sliced tomatoes

Shredded cheese mozzarella

Burger Potato Bar

Baked Potatoes

Chopped Burger Patties

Boiled egg crumbles

Sour cream

Cheese sauce

Pickles, chips

Sliced Onion

Chopped bell peppers

Chopped tomatoes

Sliced mushrooms

Shredded cheese cheddar

Purple – Potato

Red – Protein

Orange – Sauce

Green – Vegetables

Black – toppings/ cheese



Baked Potato Bar Specials

Use your salad bar and hot line to create these fun baked potato bar themes

BBQ Potato Bar

Baked potatoes
BBQ Shredded Chix/Pork
Bacon
Butter
Sour cream
BBQ sauce
Ranch Dressing
Hot sauce
Tomatoes
Black olives
Kidney beans
Chopped onions
Broccoli
Jalapenos
Blue cheese crumbles
Shredded cheese cheddar

Tex Mex Potato Bar

Baked Potatoes
Taco meat
Sour cream
Hot sauce
Nacho cheese
Green Chili
Jalapeños (canned)
Cilantro
Green onion
Chopped tomatoes
black beans
Corn
Lettuce
Guacamole
Cucumber
Sliced black olives
Shredded cheese cheddar
Baked Tortilla pieces

Farm Stand Potato Bar

Baked Potatoes
Tuna Salad/ chicken salad
Sliced pepperoni
Melted Butter
Greek Dressing
Greek Yogurt
Sliced carrots
Chopped onions
Peas
spinach
Broccoli
Cauliflower
Sliced zucchini
Jicama
Chick peas
Tomatoes
Sunflower seeds
Wonton Strips
Shredded cheese swiss/
provolone/ feta

Top a Taco Potato Bar

Baked Potatoes
Taco Beef/ Turkey crumbles
Tilapia
Sour cream
Hot sauce
Salsa
Refried beans
Chopped tomatoes
Black olives
Jalapenos
Sliced mushrooms
Cilantro
Chopped onions
Avocado
Shredded cheese cheddar
Baked Tortilla pieces

Purple – Potato Red – Protein Orange – Sauce Green – Vegetables Black – toppings/ cheese

