



POTATO
Catering

FOODSERVICE INSPIRATION

Potatoes[®]
USA

WE'RE POTATOES USA.®

Potatoes USA is the national marketing and promotion board representing U.S. growers and importers. Potatoes USA, the largest vegetable commodity board, was established in 1971 by potato farmers to promote the benefits of eating potatoes. For more information on Potatoes USA's mission to "Strengthen Demand for Potatoes," visit PotatoesUSA.com.

Potatoes are as versatile as they are loved. Or maybe they're loved because they're so versatile. What other vegetable can be rendered in texture and flavor to suit any mood, any time of day? From crispy breakfast, crunchy snacks, spicy lunch, or creamy dinner, potatoes lend themselves to endless culinary creations. They rise to any occasion and find a home on every menu. And because they're nutritionally dense, economically profitable, low on labor, big on flavor, gluten-free, and (of course) plant-based, potatoes are perfectly on-trend—now more than ever.*

* <https://bestlifeonline.com/news-most-popular-food/>

ca·ter·er /ˈkādərər/

noun

A person or company providing food and drink at a social event or other gathering.

As simple as this definition sounds, we know the reality is anything but simple. For caterers and chefs who specialize in off-premise dining, “providing” means purchasing, planning, preparing, transporting, holding, and serving—all with economy and efficiency. And always with the same goal: to satisfy and delight every customer, every craving, at every time of day. *It can get complicated.*

That's where potatoes come in.



CAJUN FINGERLING BBQ PIZZA

WHY CATERING WITH POTATOES

and why now?

(INCLUDES CATERING, OFF-PREMISE, DELIVERY)

SIMPLE PREP

Potatoes are easy to work with, helping to mitigate required expertise and labor challenges. And because they're available in a variety of formats—from fresh to frozen to dehydrated—they can suit a variety of operations and kitchen skills.

FORMAT FLEXIBLE

Fresh or frozen, mashed or smashed, potatoes always keep their flavor and texture front and center.

RELIABLY PROFITABLE

Because potatoes are economical, they help any operator's food costs. But they're so beloved and craveable, they do more than save money; when offered as a component or side, potatoes can help upsell entrées—adding even more to your bottom line.

WELL-SEASONED TRAVELERS

Potatoes are heroes on the road. They're naturally sturdy, so they travel and reheat beautifully without losing their shape, flavor, or consistency.

TEMPERATURE FRIENDLY

As main dishes, sides, salads, and chips, potatoes can be served hot, cold, and at room temp, adapting to any holding scenarios you face.

THEY SATISFY

Despite their low calorie count, potatoes are incredibly filling, helping ensure that everyone leaves their meal feeling satisfied.

DIET ADAPTABLE

Because potatoes are naturally vegan, vegetarian, low-calorie, and gluten-free, they're right on-trend with the popular plant-based movement.

Tubers in the

TOP 10

AMERICA'S FAVORITE FOODS

In a recent America's Favorite Foods poll,* potatoes took four spots in the top ten (hash browns, baked, fries, and mashed at #1!). In fact, the majority of patrons are willing to pay an average of \$5.20 more for a meal with potatoes.** So yes, your customers love them. But there are other big ways this hero vegetable is perfect for catering and off-premise dining.

* <https://bestlifeonline.com/news-most-popular-food/>

** 2022 Potatoes USA Patron Study_Slide 28

FORMATS



FRESH

Available in over 200 varieties, seven types, and four colors, fresh potatoes come in a wide range of shapes and sizes, from A (large russets) to C (tiny new). Unlike most fresh produce, whole uncooked potatoes keep for up to two months when stored in a cool, dark place.



FROZEN

Only the highest-quality potatoes are selected for frozen products, which are pre-sliced, ready-to-use, and available in a variety of shapes and forms. This saves labor, helps boost your bottom line, and ensures food quality and consistency. From frozen hash browns to mashed potatoes, there's a style for any operator's needs.



DEHYDRATED

Shelf-stable and space-saving, dehydrated potatoes are deliciously convenient and conveniently delicious. They don't need peeling, washing, slicing, or mashing—just add water. Flakes and granules in varying sizes are perfect for everything from mashed sides and soup thickeners to gluten-free alternatives in pastas and breading. Slices, dices, and shreds (after a quick rehydration) can be used in any recipe that calls for rendered potatoes—soups, stews, salads, hash browns, layered scalloped, and au gratin casseroles. Dehydrated potatoes are great for off-premise catering, because all you need is hot water.

sure-fire PEOPLE PLEASER

From sea to shining sea, potatoes are everyone's favorite food!

Their adaptable flavor and variety of sizes and shapes work in every American regional cuisine, from the warm comfort of the Midwest to the spicy revelry of the Deep South. And as the perfect complement to any catering dish, potatoes are heroes on every level—they prep easily, travel well, and are so customizable that there's no limit on the number of unique and delicious combinations you can create.

Speaking of delicious combinations... On the following pages, you can find a few fan-favorite catering recipes with just the right mix of familiarity and creativity to celebrate our country's diverse culinary heritage.



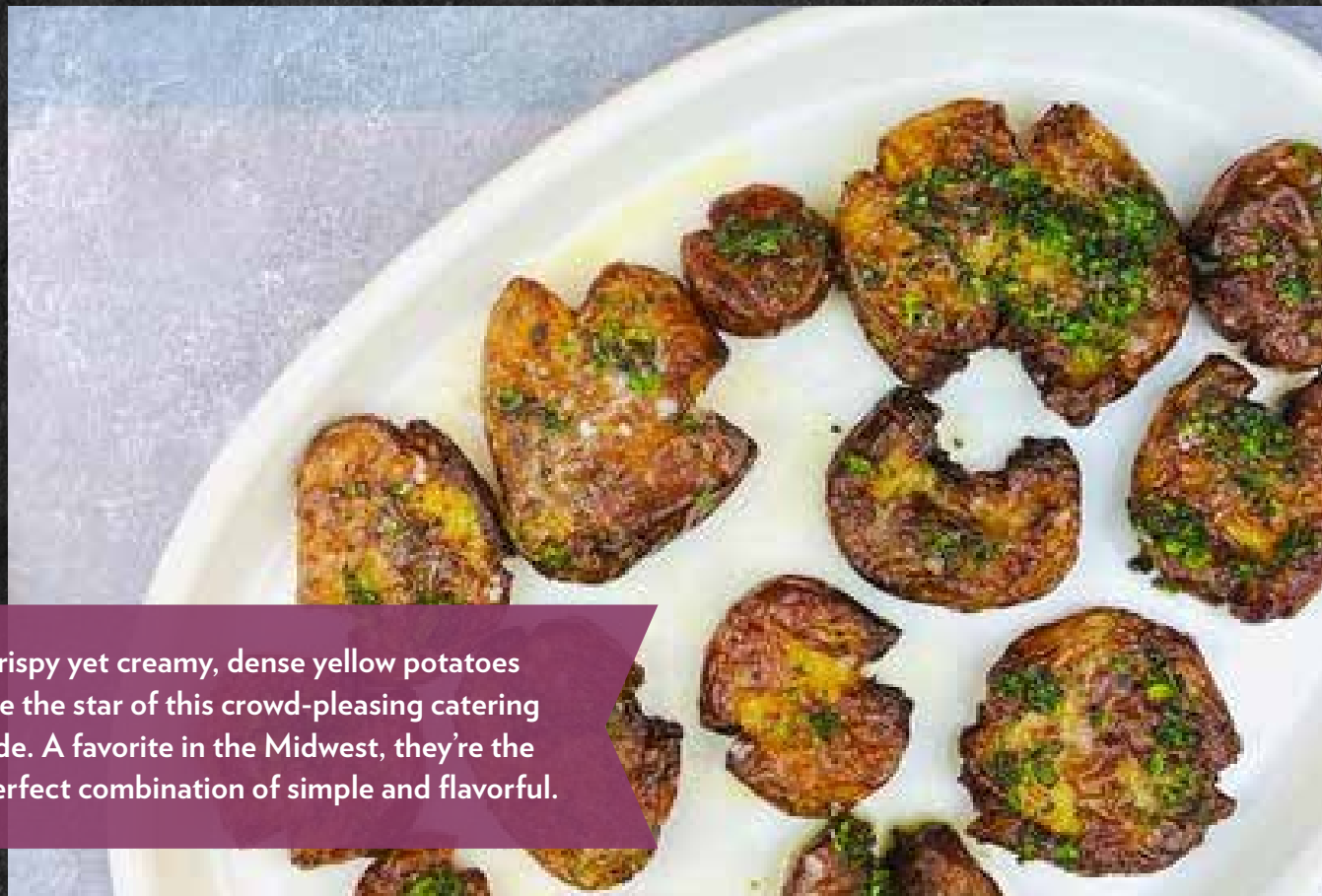
HERBED *Sheetpan* POTATOES

DISH
Appetizer,
Side

PREP TIME
10 Mins

COOK TIME
50 Mins

SERVING
Serves 8



Crispy yet creamy, dense yellow potatoes are the star of this crowd-pleasing catering side. A favorite in the Midwest, they're the perfect combination of simple and flavorful.

Preparation

- 1 Preheat oven to 400°F (204°C).
- 2 In a heavy-bottomed pot, add baby yellow potatoes, vegetable stock, garlic, and lemon. Bring to boil, reduce heat to a simmer, and cook for 30 minutes or until fork tender.
- 3 In a small pot or microwave-safe bowl, melt butter and add in thyme, rosemary, and parsley. Mix and set aside.
- 4 Drain baby yellow potatoes with strainer and shake off excess liquid. Place potatoes on sheet tray or baking sheet and, using a flat-bottomed surface like the bottom of a mason jar, crush baby yellow potatoes to flatten until 1/2 inch thick. Drizzle olive oil to evenly coat potatoes.
- 5 Place tray in oven at 400°F (204°C) for 8–10 minutes, then flip potatoes and roast for another 8–10 minutes or until golden brown and crispy.
- 6 Remove tray and season roasted potatoes with salt and pepper.
- 7 Place roasted seasoned potatoes on a serving platter/dish and spoon melted herbed butter over potatoes.



INGREDIENTS

24 oz baby yellow potatoes
1 qt vegetable stock
3 cloves garlic, crushed
1 each whole lemon, sliced
1/4 cup unsalted butter
1 tsp thyme, finely chopped
1 tsp rosemary, finely chopped
1 tsp parsley, finely chopped
1/4 cup olive oil
1/2 tbsp salt
1/2 tbsp black pepper

Buffalo Chicken Dip

ON POTATO HALF SHELLS

DISH
Appetizer,
Main

PREP TIME
20 Mins

COOK TIME
30 Mins

SERVING
Serves 12



Bold, beautiful, baked, and filled russet potatoes are paired with a meaty, creamy version of New York's famous buffalo wing sauce in this delicious starter.

Preparation

- 1 Slice the russets in half lengthwise and immediately place them into a medium-sized pot with water and salt. Bring the pot to a boil over high heat. Cook the potatoes until they are just fork tender, about 15 minutes. Drain the potatoes and allow them to cool slightly.
- 2 Preheat an oven to 400°F.
- 3 Carefully spoon some of the flesh out of the potatoes and save for another use. Drizzle the potato shells with the olive oil on a baking sheet. Bake the potato shells for 15 minutes or until they are golden brown and crispy. Remove from the oven and set aside until ready to use.
- 4 To prepare the buffalo chicken dip, combine the chicken, cream cheese, buffalo wing sauce, and ranch in a medium bowl, and stir. Fill the potato shells with the chicken dip mixture.
- 5 Sprinkle the tops of the potatoes with the blue cheese and place the half shells in the oven. Bake for about 10 minutes until the chicken dip is hot and the cheese is melted.
- 6 Remove the half shells from the oven and arrange them on a serving platter. Garnish the potato shells with the celery and carrots, if desired. Serve immediately with extra ranch or extra buffalo sauce.



INGREDIENTS

POTATO HALF SHELLS:

2.2 lbs russet potatoes, cut in half lengthwise
As needed cold water
1 tsp kosher salt
1 tbsp olive oil

BUFFALO CHICKEN DIP:

4 cups shredded chicken breast, cooked, cooled
16 oz cream cheese, softened
3/4 cup buffalo wing sauce
1 cup ranch dressing
1/2 cup blue cheese crumbles

GARNISH:

1/4 cup carrots, finely diced
1/4 cup celery, finely diced
1/4 cup ranch dressing

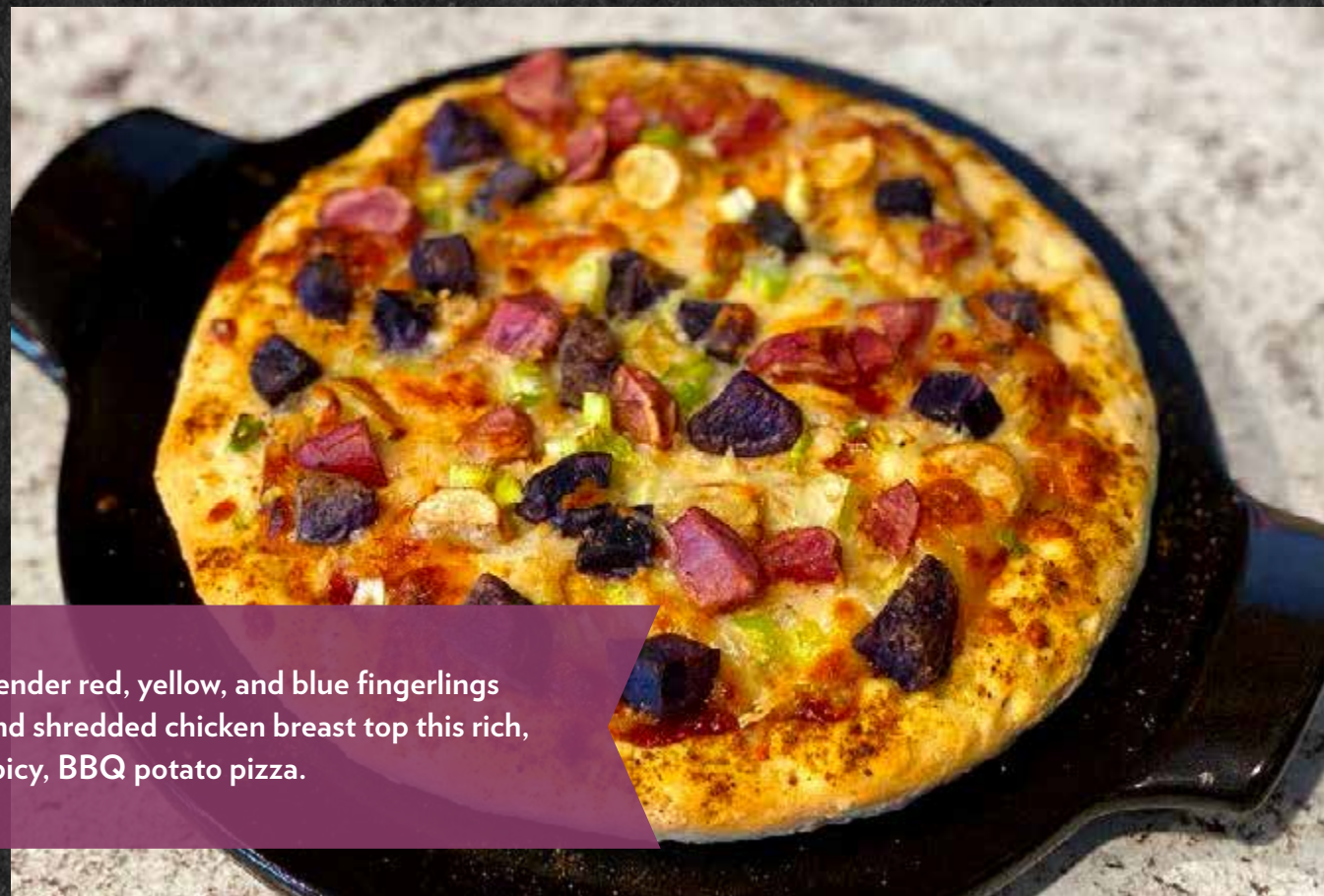
Cajun Fingerling BBQ PIZZA

DISH
Main

PREP TIME
20 Mins

COOK TIME
20 Mins

SERVING
Serves 8



Tender red, yellow, and blue fingerlings and shredded chicken breast top this rich, spicy, BBQ potato pizza.

Preparation

- 1 Preheat an oven to 425°F and arrange a rack on the lowest position of the oven.
- 2 Spread the pizza dough out into a 12-inch circle on a sheet pan lined with a silicone baking mat, parchment paper, or lightly oiled aluminum foil.
- 3 Spread the BBQ sauce on the pizza dough, leaving a 1-inch gap for the crust.
- 4 Sprinkle the mozzarella on top of the sauce.
- 5 Arrange the chicken and potatoes on top of the cheese.
- 6 Bake the pizza for 15–20 minutes or until the crust is golden.
- 7 Remove the pizza from the oven and top with the sliced green onions.
- 8 Brush the crust with the olive oil and sprinkle with Cajun seasoning, if desired.



INGREDIENTS

1 each (1 lb) pizza dough
3/4 cup prepared BBQ sauce
1 cup shredded mozzarella
4 oz shredded chicken breast, cooked, cooled
1/2 lb sliced red, yellow, and blue fingerling potatoes, cooked, drained, and cooled
2 tbsp green onions, sliced
1 tbsp olive oil
1 tsp Cajun seasoning

Potato & Shrimp BOIL

DISH
Main

PREP TIME
30 Mins

COOK TIME
40 Mins

SERVING
Serves 24



This deceptively simple seafood boil celebrates the flavors and traditions of the Deep South. Red potatoes, sweet corn on the cob, shrimp, and spicy andouille sausage—sure, it's a little messy, but it packs a lot of flavor and fun in every bite.

Preparation

- 1 Wash, scrub, and cut the potatoes in half.
- 2 Place the potatoes into a large pot and cover them with water just until the water is about 2 inches above the potatoes. Bring to a boil over high heat. Reduce the heat to medium. Allow the potatoes to cook for 12–14 minutes or until they are just fork tender.
- 3 Carefully cut the corn into 1-inch slices.
- 4 Add the corn, sausage, shrimp, and seasoning to the pot and cook for 3–5 minutes or until the shrimp are fully cooked.
- 5 Drain the pot, top with diced chives, and serve with melted butter.

Chef notes: Pork was used for the Cajun andouille sausage, but chicken or turkey sausage can be substituted.



INGREDIENTS

- 1 lb red potatoes, cut in half
- 2 each (1 lb) corn on the cob, cut into 1" rounds
- 1/2 lb Cajun andouille sausage (kielbasa can be subbed)
- 1 lb raw peel-and-eat shrimp (medium size)
- 1/4 cup shrimp boil seasoning
- 1/4 cup unsalted butter, melted
- 1/2 cup chives, diced

Sesame Smashed POTATOES

WITH SWEET CHILI CHICKEN

DISH
Main

PREP TIME
10 Mins

COOK TIME
35 Mins

SERVING
Serves 6



Sesame-lime smashed and roasted fingerling potatoes pair with sweet chili-glazed chicken thighs in this tangy, gingery twist on a catering classic.

Preparation

- 1 Preheat an oven to 425°F (218°C).
- 2 Place the fingerling potatoes in a medium-sized pot and cover with the water. Add in the garlic, ginger, and salt and bring to a boil over high heat. Reduce the heat to a simmer and cook until the potatoes are fork tender. Strain the potatoes, discarding the garlic and ginger. Arrange the potatoes on a baking sheet and, once cool enough to handle, gently flatten them.
- 3 Drizzle the potatoes with the sesame oil and place in the oven for 25 minutes or until crispy on the outside. Remove the potatoes from the oven and set aside.
- 4 While the potatoes are boiling, begin marinating the chicken. Combine the chicken, soy sauce, ginger, and garlic in a medium bowl. Toss and allow it to sit for about 20–30 minutes. If you can do this stage overnight the flavor will be better.
- 5 To make sweet chili sauce, combine the chili sauce with the rice vinegar in a small bowl.
- 6 Arrange the marinated chicken on a nonstick baking sheet and brush it with some of the sweet chili sauce. Bake for 15 minutes, then brush again with the sauce and continue baking, brushing with sauce each 15 minutes until the chicken is fully cooked (internal temperature of 165°F (74°C), juices running clear). Finish the chicken under the broiler for 2–3 minutes, adding a nice char to the chicken (optional).
- 7 Arrange the potatoes on a serving platter and squeeze the lime juice on them.
- 8 To serve, arrange the chicken thighs on the potatoes and sprinkle them with sesame seeds.



INGREDIENTS

SESAME SMASHED POTATOES:

1 lb fingerling potatoes, washed
1 qt cold water
3 each garlic cloves, smashed
2 tbsp ginger, sliced
2 tsp salt
2 tbsp sesame oil
1 each fresh lime, juiced

SWEET CHILI-GLAZED CHICKEN THIGHS:

1 1/2 lbs boneless skinless chicken thighs
2 tbsp low sodium soy sauce
1 tbsp ginger, finely chopped
3 each garlic cloves, finely chopped
1/2 cup sweet chili sauce
2 tbsp rice wine vinegar
2 tsp sesame seeds

PORKY BBQ

Kettle Chip NACHOS

DISH

Appetizer,
Snack

PREP TIME

20 Mins

COOK TIME

15 Mins

SERVING

Serves 8



Kansas City meets Tex-Mex in this mash-up of two Southwestern favorites: BBQ & nachos. Crunchy kettle chips are the perfect base for creamy queso, tender pulled pork, and tangy BBQ sauce, of course. Absolutely addictive.

Preparation

- 1 Preheat an oven to 350°F (177°C).
- 2 Arrange the chips on a baking sheet, and bake the chips for about 3–5 minutes. This will crisp them up slightly and make them taste a little fresher, which is optional but well worth it.
- 3 Heat up the queso either in the microwave or on the stove top.
- 4 Reheat the pork per the supplier's instructions or make your own pulled pork. Once the pork is hot, add the BBQ sauce and stir gently to combine.
- 5 To plate, arrange a bed of the warm BBQ chips on a serving platter. Top the chips with the melted queso, followed by the BBQ pulled pork, sour cream, olives, tomatoes, and green onions. If desired, sprinkle a little BBQ spice rub over the top to give the nachos an extra punch of flavor.



INGREDIENTS

- 8 1/2 oz BBQ flavor kettle chips
- 1 cup prepared queso dip
- 1 1/2 lbs prepared pulled pork
- 1 1/2 cups BBQ sauce
- 1/4 cup sour cream
- 1/4 cup sliced black olives, canned
- 1/2 cup tomatoes, diced
- 1/4 cup green onions, sliced
- 1/4 tsp BBQ spice rub (optional)

Parmesan Potato Grits

WITH

SMOKY BBQ SHRIMP

DISH
Main

PREP TIME
30 Mins

COOK TIME
30 Mins

SERVING
Serves 6



The culinary equivalent of Southern hospitality, diced russet potatoes cooked with heavy cream and parmesan cheese make a delectable bed for smoky, spicy shrimp in this modern take on shrimp and grits.

Preparation

- 1 To prepare the potato “grits,” start by finely dicing the potatoes so they resemble grits. Then, combine the diced potatoes in a heavy-bottomed pot along with the water and heavy cream. Make sure to avoid soaking the potatoes in water at any point, as you will need the natural starch in the potatoes to thicken the liquid.
- 2 Place the pot on the stove and heat it over medium-high heat. Frequently stir the potatoes as the liquid heats up, so they cook evenly and don’t stick to the bottom of the pot. After about 10 minutes you should see the liquid begin to thicken slightly and the potatoes will start to soften. At this stage, you will want to stir it constantly until they are done, which should only take another 3–5 minutes. The potatoes should be cooked with a slight bite to them; don’t overcook them, or they will be mashed potatoes with a lot of unnecessary knife work. Remove the potato grits from the stove and stir in the sea salt, pepper, butter, cheese, lemon zest, and chives. Cover the grits with a lid or a piece of plastic wrap and keep them warm while you make the shrimp.
- 3 To prepare the shrimp, combine the shrimp with the vegetable oil, paprika, cayenne pepper, sea salt, and garlic.
- 4 Preheat a grill or a grill pan and mark the shrimp over high heat until some char is achieved and the shrimp are almost fully cooked. Set the shrimp aside and prepare the sauce for the shrimp.
- 5 In a heavy-bottomed pot, render the bacon over medium heat. Remove the bacon, leaving the fat in the pot. Add the onions, celery, and bell peppers and cook, stirring frequently for 3–5 minutes, until the vegetables are soft and the onions are translucent.
- 6 Add the tomatoes and the tomato paste and cook for 1–2 minutes. Stir in the flour, Cajun seasoning, and smoked paprika, then cook for another minute or so.
- 7 Gradually add the chicken stock and heavy cream. Stir to combine until the sauce thickens. Adjust the seasoning with the salt and pepper.
- 8 Add the bacon and shrimp to the sauce. Allow the mixture to simmer for 2–3 minutes. Turn the heat off and stir in the green onions.
- 9 When ready to serve, ladle the potato grits into serving bowls and spoon the shrimp sauce over the grits.



INGREDIENTS

CREAMY PARMESAN POTATO GRITS:

- 1 1/2 lbs russet potatoes, diced into 1/8” cubes
- 1 1/2 cups cold water
- 1 cup heavy cream
- 2 1/2 tsp sea salt
- 1 tsp ground white pepper
- 1 tbs unsalted butter, softened
- 2/3 cup grated parmesan cheese
- 2 tsp fresh lemon zest
- 1/4 cup fresh chives, chopped

SMOKY BBQ GULF SHRIMP:

- 1 1/2 lbs white gulf shrimp, raw, thawed, peeled, and deveined
- 2 tbs vegetable oil
- 1 tbs smoked paprika
- 1/2 tsp cayenne pepper
- 1/2 tsp sea salt
- 2 each garlic cloves, chopped
- 2 oz bacon, chopped
- 3/4 cup yellow onions, chopped 1/4”
- 1/4 cup celery, chopped 1/4”
- 1/4 cup green bell pepper, chopped 1/4”
- 1/2 cup roma tomatoes, chopped 1/2”
- 2 tbs tomato paste
- 2 tbs all-purpose flour
- 1 tbs Cajun seasoning
- 1 1/2 tbs smoked paprika
- 3/4 cup chicken stock
- 1/4 cup heavy cream
- 1 tsp sea salt
- 1 tsp freshly ground black pepper
- 1/2 cup green onions, chopped

HOW POTATOES USA CAN SUPPORT YOU.

At Potatoes USA, we're always at the ready with fresh ideas about all things potato. From in-person innovation sessions, up-to-date consumer and industry trends, BOH training tools, and culinary demos, we're here to offer the information, insight, and support you need to boost your bottom line. (All free of charge, of course!)

Visit Spuds4Chefs.com to find out more.

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