



comfort at your door

HOMESTYLE
direct

Fall & Winter Menu

September 1, 2018-February 28, 2019

Revised: June 21, 2018 MG

-Chicken & Turkey

NEW #01 (V) (CC) (S) (R) **Chicken & White Cheddar Macaroni**-We are describing this new entrée as elevated classic comfort food. We have taken diced chicken, tender cavatappi and tri-colored pastas combining it with melty, creamy nine month aged white New York Sharp cheddar garnished with shredded cheddar cheese, siding it with our Italian cut green beans.

NEW #02 (V) (H) (CC) (S) (R) **Grilled Chicken Club Melt**- Discover our twist on the classic club, we take a tender chicken breast that has been marinated in spices and grilled to perfection. We then top it with a slice of low-sodium ham and sliced mozzarella cheese. All placed atop a bed of our rice mixture, a special blend of toasted couscous, red and white rice, red quinoa, roasted tomatoes, peppers, carrots, peas, roasted garlic and basil with a side of diced carrots.

PLEASE DO NOT OVERHEAT, MIGHT MAKE OUR TENDER PIECES OF MEAT TOUGH.

NEW #03 (V) (CC) **Italian Stuffed Chicken Breast** -This Homestyle stuffed chicken breast is a sectioned formed chicken breast stuffed with authentic marinara sauce and a creamy blend of provolone and parmesan cheeses. Then lightly coated with savory Italian seasoned breadcrumbs and pre-browned in vegetable oil and topped with shredded pizza cheese blend. We are adding our signature whole-grain seasoned stuffing which includes diced celery, diced onion and spices our Kyoto vegetable blend completes this new entrée.

NEW #04 (V) (H) (S) **Fire Braised Chicken Thigh** - This boneless chicken thigh is first seared with fire to caramelize the exterior to develop deep rich flavor, then slow-cooked until tender, moist and delicious. We have paired this little goody with cubed seasoned potatoes, our Capri vegetable blend and a whole wheat breadstick. **Please remove all packets, wrappers, condiments and bread products before heating.**

#05 (V) (D) (S) **Shredded Chicken Tacos** - We have paired tender shredded chicken breast meat topped with shredded cheddar cheese and two tender corn tortillas to create another gluten restricted entrée choice. Uniting them with our Mexican bean bake mixture consisting of black and pinto beans, diced green chilis, diced red and green peppers, diced onions and our chuckwagon vegetable blend vegetables. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #06 (V) (H) (D) **BBQ Teriyaki Chicken** - Tender barbequed chicken strips are tossed with our sweet gluten restricted teriyaki sauce, positioned on top of our hearty Thai and red quinoa mixture containing steamed white rice, cooked brown rice, shelled edamame, diced carrots, diced red bell peppers, cooked red quinoa, Thai style curry seasoning, lemongrass, garlic powder, onion powder, chopped parsley and sliced green onions also includes diced carrots.

#07 (V)(H)(S)(R) **Turkey Breast Dinner** – Return of an all time favorite, especially for those of you that do not have the time and energy to cook a whole Thanksgiving dinner. We have done that for you, by slow cooking low-sodium, boneless turkey breasts. Making our signature whole-grain seasoned stuffing which includes diced celery, diced onion and spices and our classic butter mashed potatoes topped with our low-sodium poultry gravy and if that is not enough we have added our 3-way vegetable blend to stuff you just like Tom turkey. **PLEASE DO NOT OVERHEAT, MIGHT MAKE OUR TENDER PIECES OF MEAT TOUGH.**

NEW #08 (V)(H)(S)(R) **Turkey Tetrazzini** – Turkey tetrazzini combines our cooked shell pasta, diced onion, diced red and green peppers, diced turkey thigh meat and sliced mushrooms in a rich cream sauce. This entrée is sided with our new Oregon bean vegetable blend; the mixture is then sprinkled with shredded pizza cheese blend.

-Fish/Seafood-

NEW #09 (V)(H)(S)(R) **10 Grain Breaded Pollock** – We have taken fillets of wild Alaskan pollock and wrapped them in a light whole-grain breading made with 10 ancient grains. These grains provide whole-grain fiber and also provide higher levels of amino acids, fatty acids and minerals. We have created the perfect side of butternut squash and sweet potatoes blended in a creamy parmesan sauce with orzo pasta and fresh sage, finished off with chopped broccoli.

#10 (V)(H)(CC)(D)(S) **Citrus Pepper Salmon** - This skinless grilled wild salmon is glazed to create a combination of sweetness and a tang of citrus with mild heat from the cracked black pepper. We have harmonized this beautiful piece of fish with one of our new hearty rice and quinoa blends, this blend of quinoa and parboiled tender white rice is mixed with an assortment of delicious vegetables and protein including cauliflower pieces, green split peas, garbanzo beans, tender peas and buttery 3-way vegetable blend. **A margarine pat is included; please remove before heating.**

NEW #11 (V)(H) **Seafood Stuffed Sole Fillet** - It's seafood stuffed with something special! Signature fillets of sole, a flaky white fish, is stuffed with shrimp, crab, lobster, parmesan and herbs. Then bedded on our signature whole-grain seasoned stuffing which includes diced celery, diced onion and spices our Capri vegetables wrap up this new entrée.


-Vegetarian-

NEW #12 (V)(CC) **Creamy Cheese Lasagna Roll Up** – We stuff tubular shaped pasta noodles with a blend of creamy ricotta cheese and mozzarella cheese all rolled up. It is then topped with our signature Alfredo garlic pesto sauce garnished with shredded pizza cheese blend alongside Italian cut green beans.

NEW #13 (D) **Cheese Enchiladas** – American cheese and tangy enchilada sauce is wrapped in a whole-grain rich stone-ground corn masa tortilla. We place two of these wholesome goodies on our special gluten-free Mexi-rice consisting of light and fluffy steamed white rice, tender black beans, pinto beans, chopped tomatoes, mild salsa and authentic Mexican spices, sided with super sweet white corn. To finish off this wonderful new entrée, we then drizzle additional enchilada sauce and garnish with shredded cheddar cheese.

NEW #14 (V)(H)(S) **Vegetarian White Bean Casserole**- We have adapted this old world classic turning it into a savory vegetarian entrée by taking great Northern white beans, garbanzo-chickpeas, diced onion, diced celery, diced tomatoes and a special sauce of savory roasted garlic. We include our Midori vegetable blend vegetables and our buttery garlic toast. **Please remove all packets, wrappers, condiments and bread products before heating.**




-Pork-

#15  **Smoked Pork Loin Chop Dinner** – We have taken our ever popular 3-ounce portion of boneless roasted pork loin adding a slight apple wood smoked flavor. Coupling it with our down home baked beans, which contains great northern white beans, pinto beans, brown sugar, molasses, bacon & secret Homestyle spices. Also includes our individually wrapped mini cornbread loaf and rice cauliflower. A great comfort food selection.




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#16       **Slow Roasted Pork Chile Verde** – We have created this to die for version of chile verde by taking boneless, lean diced pork loin slow roasted with our very own signature chile verde sauce until fork tender. Teaming it up with our special gluten-free Mexi-rice consisting of light and fluffy steamed white rice, tender black beans, pinto beans, chopped tomatoes, mild salsa and authentic Mexican spices and our chuckwagon blend vegetables.






#17    **Ham & Scalloped Potato Casserole**—This old-time family favorite invokes memories of family and left-over Easter ham (which by far was my favorite over the ham). We take slices of USA grown potatoes and combine them with our creamy mashed potatoes, a rich cheese sauce, sour cream, diced onions and low-sodium diced ham, slow baked then sprinkled with shredded cheddar cheese. We side this family classic with our new Kyoto vegetable blend and a buttermilk biscuit. We hope it becomes one of your family favorites as well.

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#18    **Sweet and Sour Pork** – These tender pork pieces are marinated and coated in a crispy gluten-free batter and fully cooked and lightly fried in vegetable oil, we have topped them with our signature sweet & sour sauce. We are pairing this new gluten-restricted entrée with our fried rice mixture which contains tender white rice, diced onions, diced red peppers, diced celery, diced carrots, tender green pea, and fluffy scrambled eggs. Our Midori vegetable blend is added to finish off this light delicious Asian meal.





-Beef-

#19 Homestyle Cheeseburger – One of our longest standing menu items is returning. We have been looking for quite some time to find the right combination of items to bring a healthier version of our same genuine Black Angus burger for the masses with cheese. We did it, we are adding a slice of American cheese tucked in our whole-grain hamburger bun with tender diced sweet potatoes. **Please remove all packets, wrappers, condiments and bread products before heating.**

#20      **Beef Yankee Pot Roast** – Made with hand-trimmed USDA choice Beef shoulder roast; slow oven-roasted for 8 hours for a deep, rich flavor and fork tender texture, topped with low-sodium beef gravy. Then served with fluffy mashed potatoes, diced carrots and a thick slice of our buttery garlic toast concludes this stick to your ribs fall/winter classic.

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NEW #21 Chopped Beef Steak with Chili & Cheese – We take roasted rosemary and garlic potatoes and tender green peas adding our premium chopped beef steak patty topping it with our signature three bean chili, consisting of red kidney beans, black beans and great Northern beans, garnished with shredded cheddar cheese and diced white onion. Served with our individually wrapped mini cornbread loaf **PLEASE DO NOT OVERHEAT, MIGHT MAKE OUR TENDER PIECES OF MEAT TOUGH. Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #22     **Penne Pasta with Meat Sauce**– Lean low-sodium ground beef is browned with diced onion, garlic, tomato paste, sundried tomatoes and spices to create a rich and hearty Italian meat sauce, merging it with tender penne pasta noodles and riced cauliflower, all is then garnished with our shredded pizza cheese recreating this delightful family favorite.

NEW #23 (v)(s) **Ranchero Beef Cheesesteak Roll Up** – Cooked seasoned beef steak, Monterey jack, American and cheddar cheeses with grilled onions, green and red peppers and spices all rolled up in a lightly battered and par fried wheat flour tortilla. Resting on top of our Mexican bean bake mixture consisting of black and pinto beans, diced green chilis, diced red and green peppers, diced onions and a hearty portion of super sweet white corn then garnished with shredded cheddar cheese.

NEW #24 (v)(h)(d)(s)(R) **Oriental Beef & Broccoli** – Seasoned diced beef roast is slow-cooked in a sweet and savory Oriental sauce containing pineapple, brown sugar, vinegar, miso paste and ginger teaming up with parboiled tender white rice, chopped broccoli then garnished with chopped peanuts for added texture, protein and crunch.

#25 (h)(s)(R) **Breaded Chicken Fried Steak Dinner** – Again back by your requests. We should all be excited about this returning entrée with a lower sodium breaded chopped chicken fried steak patty. Served with mashed potatoes topped with country gravy alongside tender green peas. Sure, to bring joy to all that eat it. Also includes a margarine pat and a wheat breadstick.

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#26 (v)(h)(cc)(s)(R) **Philly Beef Noodle Bake** – Thin tender slices of seasoned beef mingled with diced onion, diced green peppers, roasted garlic and cooked rotini pasta topped with a hearty portion of shredded pizza cheese for a gooey delicious pasta combination our Oregon bean blend vegetables finishes this pleasing entrée.

-Breakfast-

NEW #27 (v)(s) **Fluffy Ham & Cheese Frittata** – Frittatas are cooked in a cast iron pan or oven-safe skillet because they are started on the stovetop and then finished in the oven. Unlike omelets a frittata filling is mixed in with the eggs in the pan rather than folded in the center. Ours include smoky ham, onion, green and red peppers and cheddar cheese we add diced hash brown potatoes, a buttermilk biscuit and a packet of mixed dried fruit.

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#28 (v) **Cinnamon Glazed French Toast Sticks** – We add to these individually wrapped tender sweet cinnamon glazed whole-grain French toast sticks, diced strawberries and two chicken breakfast sausages. These little trinkets are made from chopped chicken with sausage seasonings, for those of you that want a healthier sausage version and do not eat or like pork.


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NEW #29 (v)(h) **Blueberry Pancakes Breakfast**– These individually wrapped whole-grain rich pancakes are stuffed with fresh blueberries to add just the right amount of sweetness to the wholesome cakes, we have added even more ripe delicious blueberries and two pork sausage links. **Please remove all packets, wrappers, condiments and bread products before heating.**


NEW #30 Biscuits & Sausage Gravy – Oh yeah!! Our famous biscuits and gravy has made a comeback. We have created a lower sodium version but we bet you won't even be able to tell. We smother two buttermilk biscuits with our secret sausage and chopped bacon gravy. We add a hearty portion of fluffy scrambled eggs and a packet of dried mixed fruit, to complete this stick to your ribs breakfast.





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NEW #31 (s)(R) **Cinnamon Pecan Coffecake Breakfast** – This fantastic new muffin is made with real cinnamon and sugar filling that is swirled into a moist, buttery base and topped with butter streusel and chopped pecan topping. We incorporate fluffy scrambled eggs and diced peaches for this light but filling new breakfast. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #32  **Sausage Skillet Breakfast Bowl** – A delicious blend of Jimmy Dean breakfast sausage, diced bacon, diced russet potatoes, diced red and green peppers, diced onions, fluffy scrambled eggs and shredded cheddar cheese alongside two white corn tortillas and a packet of dried mixed fruit. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #33     **Chicken Sausage, Egg & Cheese Stuffed Croissant**– An individually wrapped home-made artisan buttery croissant stuffed with chicken sausage, sharp American cheese and a scrambled egg patty, brushed with butter and baked to a golden brown. We have included diced tart apples and diced sweet potatoes. **Please remove all packets, wrappers, condiments and bread products before heating.**

#34  **Ham, Egg & Cheese Croissant Sandwich** – A scrambled egg patty, a lean slice of smoky ham and a slice of American cheese all nested in a buttery, flaky croissant as well as roasted Yukon gold potatoes and a packet of dried mixed fruit. **Please remove all packets, wrappers, condiments and bread products before heating.**

#35     **Sweet Cream Cheese Filled Crepe with Apples** – This delicate pancake like crepe is hand rolled with sweet cheese filling and folded into a nice little package, we top it with an extra portion of diced tart apples and sweetened whipped topping. We are serving them with fluffy scrambled eggs.

#36      **Mixed Berry Yogurt Parfait** – Adding to the ever-popular vanilla yogurt, an individual wrapped package of premium granola; consisting of whole-grain oats, cane sugar, spices, canola oil and whole-oat flour. We finish off this version with our Pacific berry blend; which includes blueberries, blackberries and raspberries. You can enjoy each component separately or make your own parfait. ***This entrée does not require cooking.**

-Vegetable & Fruit Blend Descriptions-

3-Way: consists of diced carrots, tender green peas and corn.

Capri: consists of cut carrots, green beans, yellow squash and zucchini.

Chuckwagon Blend: consists of tender yellow corn, diced onions, diced red and green peppers.

NEW Kyoto Blend: consists of shelled edamame (shelled soybeans), chopped broccoli, julienned carrots, corn, and diced red peppers.

Midori Blend: consists of shelled edamame (shelled soybeans), sugar snap peas, baby corn, red pepper strips, water chestnuts.

NEW Oregon Bean Blend: consists of cut green beans, waxed yellow beans, kidney beans, tender green peas, chopped carrots and lima beans.

Chopped Broccoli, Diced Carrots, Diced Sweet Potatoes, Italian Cut Green Beans, Riced Cauliflower, Super Sweet White Corn, Tender Green Peas

Dried Fruit Packet: consists of dried cranberries, golden raisins, dried cherries and dried blueberries


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 Low-calorie options are or less than 500 calories

 Low-fat options are at or less than 16 grams total fat and are at or less than 5 grams saturated fat

 Carb-controlled options are at or less than 45 grams total carbohydrates

 Gluten-restricted options contains no wheat but produced in a commercial kitchen with risk of gluten exposure

 Sodium-controlled options are at or less than 750 mg of sodium

 Renal options are moderate restriction of sodium, potassium and phosphorus