



comfort at your door

HOMESTYLE
direct

Fall & Winter Menu

September 1, 2020-February 28, 2021

-Chicken & Turkey

#01 (v)(cc)(d)(s)(R) **Grilled Chicken Alfredo**-We use our gluten free Rotini pasta which are “twists” in Italian, this short screw-like pasta is made with brown rice flour, potato starch and egg for those individuals that love pasta but have a gluten sensitive diet. We have also created a smooth and tangy sauce containing mild cheddar, Parmesan and Romano cheeses blended with fresh and roasted garlic. We add tender juicy grilled chicken and top this gluten-restricted entrée with a blend of five Italian cheeses, finishing it off with crisp cut green beans.

#02 (v)(h)(s) **Chicken Cordon Bleu** -This hard to beat classic dish, is a sectioned and formed chicken breast stuffed with a delicious blend of Swiss and American cheeses and a tender slice of cooked ham, lightly coated with golden bread crumbs and par-baked to a golden brown. This delicious stuffed chicken breast is then placed atop our rice and couscous blend, which contains cooked white and red rice, red and yellow bell pepper, tomatoes, carrots, quinoa, peas, basil, seasoning, shallots, and roasted garlic. We have added our Meadow blend vegetables as the perfect accompaniment for this returning classic entrée. **(Please remember to cook thoroughly with an internal temperature of 165 degrees F)**

NEW #03 (v)(h)(d)(s)(R) **Popcorn Chicken Bowl**-Our take on the old Colonel Sanders, KFC tm. Chicken bowl. We take our tender crispy breaded chicken breast nuggets, piled on top of our classic mashed potatoes, 4-way vegetables and topped with our homestyle country gravy. Stick to your rib’s goodness!

#04 (v)(cc)(s) **Chicken & Cheese Whole Grain Taquito**-This whole-grain baked corn flour tortilla is stuffed with moist shredded chicken and melted jack cheese with tomatoes and jalapenos, then lightly fried in vegetable oil. Uniting it with tender diced carrots and our Mexican bean bake mixture consisting of black and pinto beans, diced green peppers, diced onions and our special southwest sauce, topped with shredded cheddar cheese.

#05 (h)(d)(s)(R) **Crispy Sweet & Sour Chicken**-We love this tender tempura battered chicken breast chunks that are lightly fried for the perfect crispiness

and topped with sweet and sour sauce. We side them with our hearty Thai & red quinoa mixture which contains 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 our Midori vegetable blend.

NEW #06   **Homestyle Turkey & Dumplings**-This new entrée contains tender diced turkey in a rich and creamy gravy mixed with a hearty portion of our traditional German spaetzle dumplings made with enriched durum flour and egg, alongside our buttery 3-way vegetable blend.

Please remove all packets, wrappers, condiments and bread products before heating.

-Fish/Seafood-

NEW #07    **Creamy Shrimp & Grits**- Shrimp and grits is an iconic Southern dish often eaten for breakfast, our favorite way is with and over easy egg on top. Honestly, we could eat this entrée for breakfast, lunch and dinner, you pick which is your favorite time. The grits are made from fine ground yellow corn polenta that is, soft, butter and cheesy. Our version of this iconic dish includes diced onion, diced red and green peppers tender shrimp, in a bacon studded garlicky sauce surrounding them. Chopped broccoli complete this rich and yummy new entree!

#08     **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 skin with the ultimate in pure potato taste with our new skin-on potato chunks, our Scandinavian vegetable blend and a buttery piece of garlic toast.

-Vegetarian-

#09     **Cheese Manicotti**- We fill two flat sheets of pasta with a blend of creamy ricotta, mozzarella, parmesan and Romano cheeses then rolled them up. These tender stuffed pasta tubes are then topped with our signature marinara sauce, garnished with shredded pizza cheese blend together with our Italian vegetables.

NEW #10   **Vegetarian Chili & Cheese Cornbread Bowl**-Try these new delicious baked whole-grain cornbread bowls filled with cut yellow corn and our signature vegetarian chili made with black and pinto beans, diced green peppers, diced onion, tomato chunks and spices, then topped with shredded cheddar cheese.

-Pork-

#11    **Pork Loin Chop with Apple Stuffing**- A return of an old Fall/Winter favorite. This entrée includes a roasted, tender and juicy 4-ounce boneless pork chop which is coupled with our whole-grain seasoned stuffing, also containing diced onion, diced apples and celery. We have also included our buttery Meadow blend vegetable. **PLEASE DO NOT OVERHEAT, MIGHT MAKE OUR TENDER PIECE OF MEAT TOUGH. Please remove all packets, wrappers, condiments and bread products before heating.**

#12    **Pepperoni & Cheese Pizza Calzone** –A calzone is an Italian oven-baked folded pizza that originated in Naples in the 18th century. Ours consists of homemade pizza sauce, pepperoni, and mozzarella cheese wrapped in a golden-brown whole-grain crust topped with shredded pizza cheese. Bringing in our Italian vegetables to polish off this Italian entrée.

#13   **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 skin-on potato chunks, our 4-way blend vegetables and two corn tortillas. **Please remove all packets, wrappers, condiments and bread products before heating.**

#14   **Pork Fried Rice & Mini Pork Egg Roll**- We take lean, low-sodium diced ham, diced onion, diced red peppers, diced celery, tender peas and diced carrots, scrambling in eggs and steamed white rice. We have added a delicious mini pork and vegetable egg roll. We complete this wonderful, Asian entrée with our Midori blend vegetables.

-Beef-

#15 Homestyle Cheeseburger – One of our longest standing menu items. We have found the right combination of items to bring a healthier version of our same genuine Black Angus burger for the masses with cheese. We added a slice of American cheese tucked in our whole-grain hamburger bun with tender diced roasted sweet potatoes. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #16   **Beef Salisbury Steak** – Classic, tender beef Salisbury steak patty charbroiled for great texture and flavor. We have added our fluffy mashed potatoes and top both with low-sodium mushroom brown gravy. Also

including cut green beans and a honey wheat biscuit. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #17 Swedish Meatballs- Another all-time family and employee favorite entrée. These authentic and delicious meatballs are created with high quality pork and beef blended with a combination of delicious spices and Romano cheese for an extra bold flavor. This Swedish recipe is passed down from our Swedish Grandma creating an amazing rich and creamy gravy with traditional flavors using allspice and nutmeg, we combine this sauce with tender wavy noodles and old-fashioned peas and carrots. Thank you, Grandma!

#18   **Smothered Beef, Bean & Cheese Burrito-** This burrito is made with seasoned ground beef, pinto beans, cheddar cheese, savory Mexican spices, wrapped in a whole-grain rich tortilla, we smother it in our signature enchilada sauce. Resting on top of our Mexi-rice consisting of light and fluffy steamed white rice, tender black beans, pinto beans, chopped tomatoes, mild salsa and authentic Mexican spices, and a hearty portion of yellow cut corn garnished with shredded cheddar cheese.

NEW #19    **Broccoli Beef-** We take flame seared beef steak strips topped with a delicious balance of tamari soy sauce, brown sugar, vinegar, pineapple juice, garlic, onion powder, toasted sesame oil and spices creating a sweet and savory sauce. Teaming the beef up with buttery chopped broccoli and our hearty Thai & red quinoa mixture which contains 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. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #20       **Sloppy Joes to Go-** These irresistible mini beef patties are made from lean ground beef blended with light seasonings formed into miniature patties and flame broiled to perfection, placed on a miniature bun. We then top this mini sandwich with our signature BBQ sloppy joe mixture. Buttery Scandinavian vegetables complete this great new entrée. **Please remove all packets, wrappers, condiments and bread products before heating.**

-Breakfast-

📄 #21 **Ham & Cheese Breakfast Scramble**- Low-sodium diced ham, shredded cheddar cheese and our light and fluffy scrambled eggs with diced skin on potato chunks, two corn tortillas and a dried fruit packet. **Please remove all packets, wrappers, condiments and bread products before heating.**

📄📄📄📄 #22 **Maple Chip Mini Waffle Breakfast**-We are in love with these little goodies. These wholesome wheat waffles are made with tiny maple chips cooked right in for a wonderful sweetness. We have added diced peaches and two chicken sausage links for those of you that want a healthier sausage version and do not eat or like pork. Try these delicious mini maple waffles; we are sure you will not be disappointed.

NEW #23 Homestyle Big Breakfast- If you don't want to eat for a few days, try our Homestyle Big Breakfast! Two whole-grain rich pancakes with a hearty portion of fluffy scrambled eggs, two pork sausage links and a dried fruit packet. Sure, to fill you up! **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #24 📄❤️📄📄📄📄 #24 **Brown Sugar Steel Cut Oats with Cinnamon Apples**- Start everyday satisfied with a piping hot bowl of heart-healthy, hearty steel cut oats and gooey cinnamon apples for an irresistibly rich taste and full body texture you'll love. We have added our fluffy scrambled eggs and a dried fruit packet. **Please remove all packets, wrappers, condiments and bread products before heating.**

NEW #25 📄📄📄📄📄📄 #25 **Supreme Egg Bake Bites**- These little handheld muffin shaped egg bites are made with whole eggs scrambled with cheddar cheese, diced ham, bacon, spinach and red pepper. We have added diced roasted sweet potatoes and two corn tortillas.

📄❤️📄📄 #26 **Sausage & Pancake Griddle Sandwich**- An individually wrapped maple seasoned beef sausage patty is placed between two whole-grain griddle pancakes we add it to cheddar skin on potato chunks and our dried fruit packet **Please remove all packets, wrappers, condiments and bread products before heating.**

📄 #27 **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 diced roasted sweet potatoes. **Please remove all packets, wrappers, condiments and bread products before heating.**

📄❤️📄📄📄 #28 **Mixed Berry Yogurt Parfait**- Adding to the ever-popular vanilla yogurt, we layer on our premium granola; consisting of whole-grain oats, sugar, yellow corn flour, honey and brown sugar, roasted in corn oil We

finish off this version topping it all with our Pacific berry blend; which includes blueberries, blackberries and raspberries. ***This entrée does not require cooking.**

 **#29 Mexican Fiesta Breakfast Bowl-** A Mexican party in a bowl! We have combined black beans, pinto beans, diced green and red peppers, diced onion, diced roasted sweet potatoes, our signature enchilada sauce and our fluffy scrambled eggs all topped with shredded cheddar cheese, two corn tortillas finish off the party. Also, a great carb-controlled choice. **Please remove all packets, wrappers, condiments and bread products before heating.**

#30 Biscuits & Sausage Gravy – Oh yeah!! Our famous biscuits and gravy have made a comeback. We smother two honey wheat 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. **Please remove all packets, wrappers, condiments and bread products before heating.**

-Vegetable & Fruit Blend Descriptions-

4-Way: consists of tender green peas, diced carrots, cut green beans and corn.

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

Italian Blend: consists zucchini, cauliflower, carrots, green beans, lima beans and red peppers

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

Scandinavian Blend: consists of peas, zucchini, green beans, carrots and onion.

Broccoli-Chopped, Cut Green Beans, Cut Yellow Corn, Diced Carrots, Diced Roasted Sweet Potatoes, Peas and Carrots.

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

Pacific Berry Blend: consists of blueberries, blackberries and raspberries.

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Please remove all packets, wrappers, condiments and bread products before heating.

 Low-calorie options at 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