

BRIE & CHICKEN STRIP FLATBREAD



Serves 20

- 10 ea. Chef's Line® Roasted Garlic Naan
- 40 oz. Glenview Farms® Spreadable Brie
- 40 oz. Patuxent Farms® Low Sodium Chicken Strips, cut fine
- 20 oz. Rykoff Sexton® Slow Roasted Tomatoes, chopped
- 10 oz. fresh basil leaves, torn

Place sheet pan in 425°F oven for 15 minutes to heat.

Make flatbreads: Place naan on prep table.

Top each naan with 4 oz. Brie, 4 oz. chicken, 2 oz. tomatoes.

Place on preheated sheet pan and cook until naan begins to crisp.

Top with fresh basil. Cut. Serve hot.



MINI GREEK YOGURT CREAM CHEESE AND BERRY PARFAITS



Serves 20

- 20 oz. Glenview Farms® Greek Yogurt Cream Cheese
- 60 oz. Glenview Farms Strawberry Rhubarb Greek Yogurt
- 1 pt. fresh raspberries
- 1 pt. fresh blackberries
- 1 pt. fresh strawberries, cut small
- 20 oz. granola

Place 20 8 oz. parfait glasses on prep table.

Mix the cream cheese and yogurt together in food processor. Set aside.

Mix all the berries together. Set aside.

Place 1/2 oz. granola in the bottom of each glass.

Place 2 oz. yogurt mixture in each glass. Add berries.

Repeat. Top each with remaining granola.

Keep cold until service.



BABY SAVOY SPINACH SALAD WITH LEMON VINAIGRETTE



Serves 20

- 20 oz. Cross Valley Farms® Baby Savoy Spinach Blend
- 10 oz. Rykoff Sexton® California Extra Virgin Olive Oil
- 5 oz. Rykoff Sexton Meyer Lemon Juice
- Sea salt and freshly ground black pepper

Toss all ingredients together.

Serve immediately.



KALE PESTO CHICKEN SALAD SANDWICH



Serves 20

- 50 oz. Patuxent Farms® Low Sodium Chicken Strips
- 12 oz. Roseli® Kale Pesto
- 20 oz. Chef's Line® Mayonnaise
- 6 oz. peeled shallots, diced fine
- 10 oz. Rykoff Sexton® Slow Roasted Tomatoes
- 16 oz. fresh mozzarella, diced small
- Sea salt and freshly ground black pepper
- 40 slices Chef's Line Organic Sprouted Multigrain Bread
- 10 oz. arugula

Mix together the first seven ingredients. Refrigerate 4–6 hours.

Adjust seasoning.

Build sandwiches. Add arugula to each sandwich.



RICED CAULIFLOWER TABBOULEH



Serves 20

- 40 oz. Cross Valley Farms® Riced Cauliflower
- 10 oz. English cucumber, diced small
- 10 oz. Cross Valley Farms Mini Heirloom Tomatoes, quartered
- 8 oz. red onion, diced small
- 4 oz. flat parsley, chopped fine
- 4 oz. fresh basil, chopped fine
- 1 oz. cilantro, chopped fine
- 8 oz. Rykoff Sexton® California Extra Virgin Olive Oil
- 4 oz. Rykoff Sexton Meyer Lemon Juice
- Sea salt and freshly ground black pepper

Mix all ingredients together. Refrigerate 4–6 hours.

Adjust seasoning. Serve at room temperature.



KALE PESTO BRUSCHETTA WITH GOAT CHEESE AND SLOW ROASTED TOMATOES



Serves 20

- 1 ea. Chef's Line® Multi-grain Artisan Baguette
- 4 oz. Rykoff Sexton® California Extra Virgin Olive Oil
- 10 oz. Roseli® Kale Pesto
- 20 oz. Rykoff Sexton Slow Roasted Tomatoes
- 10 oz. Glenview Farms® Crumbled Goat Cheese
- Micro chives
- Sea salt

Slice Baguette into thin crostinis. Spray with olive oil and bake until just crisp and brown. Set aside.

Mix together the tomatoes and pesto. Place a dollop on each crostini.

Top with crumbled goat cheese. Finish with a few sprigs of micro chive.

Serve immediately.



PENNE WITH KALE PESTO AND ROASTED MINI HEIRLOOM TOMATOES



Serves 20

- 30 oz. Roseli® Penne, cooked in boiling salted water
- 20 oz. Roseli Kale Pesto
- 40 oz. Glenview Farms® Heavy Cream
- 20 oz. Cross Valley Farms® Mini Heirloom Tomatoes
- Sea salt and freshly ground black pepper

Heat heavy cream and reduce by half.

Add the pesto and tomatoes to heat through.

Add the pasta. Heat through.

Adjust seasoning. Serve hot.



BAVARIAN PRETZEL WITH BEER & CHEESE DIP



Serves 20

20–40 Chef’s Line® Bavarian Soft Pretzels
20–40 oz. Molly’s Kitchen® Beer & Cheese Dip

Heat and salt pretzels according to instructions.
Heat Beer Cheese Dip. Serve together hot.



SUPERFOOD STIR-FRY WITH CHICKEN STRIPS AND SWEET CHILI SAUCE



Serves 20

- 40 oz. Patuxent Farms® Low Sodium Chicken Strips
- 40 oz. Cross Valley Farms® Superfood Slaw
- 4 oz. sesame oil
- 4 oz. fresh ginger, chopped fine
- 4 oz. fresh garlic, chopped fine
- 4 oz. scallions, chopped fine
- 12 oz. sweet chili sauce
- 4 oz. low sodium soy sauce

Heat the 2 oz. sesame oil in wok or similar cooking equipment.

Add the ginger, garlic and scallions.

Add the Superfood Slaw. Cook for 2–3 minutes.

Remove all from wok.

Heat the remaining sesame oil in the wok. Add the chicken strips and sweet chili sauce.

Once heated through, add the vegetables back in and adjust flavor with soy sauce.

Serve hot.



ASIAN SUPERFOOD SALAD WITH MANDARIN SEGMENTS AND SESAME



Serves 20

- 20 oz. Cross Valley Farms® Superfood Slaw
- 20 oz. Cross Valley Farms Superfood Salad
- 16 oz. mandarin oranges
- 16 oz. slivered almonds, toasted
- 8 oz. toasted sesame oil
- 6 oz. Rykoff Sexton® 100% Valencia Orange Juice
- 4 oz. low sodium soy sauce
- 4 oz. black sesame seeds

Place the Superfood Salad in mixer and beat for two minutes to tenderize the kale and Brussels sprouts.

Place Superfood Salad in large mixing bowl.

Add the rest of ingredients. Adjust seasoning.

Refrigerate for 4–6 hours.

Serve cold or room temp



DEVEILED EGGS WITH LOW SODIUM CRISPY BACON TOPPING



Serves 20

- 24 ea. Glenview Farms® Hard Boiled Eggs
- 4 oz. Chef's Line® Mayonnaise
- 4 oz. Monarch® Bacon Aioli
- 2 oz. Cross Valley Farms® Chives, chopped fine
Sea salt and freshly ground black pepper
- 5 slices Patuxent Farms® Low Sodium Bacon, cut into 5 piece each, cooked crisp.

Cut 20 eggs in half lengthwise.

Remove the yolk. Place the 4 whole eggs and yolk in stainless bowl.

Using a potato masher, chop into fine pieces.

Add the mayo, aioli and chives. Adjust seasoning.

Fill each egg white with mixture. Top with crisp bacon piece.



TURKEY BACON PANINI



Serves 20

- 20 ea. Chef's Line® Croissant Buns
- 40 oz. Chef's Line Oven Roasted Turkey Breast Roast, sliced thin
- 40 slices Patuxent Farms® Low Sodium Bacon
- 10 oz. Chef's Line Mayonnaise
- 10 oz. Chef's Line Guacamole
- 10 oz. Cross Valley Farms® Arugula
- Beyond® pan spray

Mix together the guacamole and mayo.
Build sandwich onto croissant bun.
Schmear the guacamole/mayo on each side.
Add the turkey and bacon. Finish with arugula.
Place on a panini press to crisp and heat through.



ASIAN SUPER SLAW



Serves 20

- 20 oz. Cross Valley Farms® Superfood Slaw
- 10 oz. bean sprouts
- 10 oz. water chestnuts
- 10 oz. snow peas, julienned
- 2 oz. scallion
- 6 oz. Chef's Line® Mayonnaise
- 1 oz. garlic chili sauce

Mix all together. Refrigerate for 1–2 hours.

Serve cold as a side or taco condiment.



MODERN SUPER SLAW



Serves 20

- 20 oz. Cross Valley Farms® Superfood Slaw
- 20 oz. Cross Valley Farms Shaved Brussels Sprouts
- 8 oz. Rykoff Sexton® California Extra Virgin Olive Oil
- 4 oz. sherry vinegar
- 2 oz. honey
- 2 oz. Rykoff Sexton Key Lime Juice
- Sea salt and freshly ground black pepper

Toss shaved Brussels sprouts with 2 oz. olive oil. Roast at 425°F for 8–10 minutes. Set aside to cool.

In large mixing bowl, toss together all ingredients. Adjust seasoning. Serve immediately.



HAM, GOAT CHEESE AND ARUGULA SANDWICH



Serves 20

- 40 slices Chef's Line® Organic Country White Bread
- 40 oz. Patuxent Farms® Lower Sodium Ham
- 10 oz. Glenview Farms® Whipped Goat Cheese
- 10 oz. Glenview Farms Greek Yogurt Cream Cheese
- 10 oz. Cross Valley Farms® Arugula

Mix together the goat cheese and cream cheese.

Build sandwich using goat cheese mixture as a schmear on the bread.

Add the ham and arugula. Serve as is or heated.



GRILLED CHICKEN BREAST AND GREEK SPAGHETTI SQUASH CASSEROLE



Serves 20

- 2 ea. large spaghetti squash, split and cooked until tender
- 20 oz. Patuxent Farms® Low Sodium Chicken Strips
- 10 oz. cremini mushrooms, sliced thin
- 6 oz. scallions, chopped fine
- 20 oz. Glenview Farms® Heavy Cream
- 6 oz. Dijon mustard
- Sea salt and freshly ground black pepper
- 8 oz. panko

Prepare a hotel pan with pan spray and panko crumbs.

Place the remaining ingredients in a large mixing bowl.

Mix well. Adjust seasoning.

Place into hotel pan. Cover with plastic and foil.

Bake at 350°F for 35–40 minutes until heated through.

Serve hot.



CHICKEN, SPINACH AND MUSHROOM STRATA WITH KALE PESTO



Serves 20

- 20 oz. Patuxent Farms® Low Sodium Chicken Strips
- 10 oz. Monarch® Frozen Spinach, thawed and squeezed dry
- 10 oz. roasted mushrooms
- 10 oz. scallions, chopped fine
- 1 Chef's Line® Artisan Baguette, cubed
- 8 oz. Roseli® Kale Pesto
- 20 oz. Rykoff Sexton® Cage Free Whole Egg
- Sea salt and freshly ground black pepper

Prepare hotel pan with pan spray.

Mix all ingredients in large mixing bowl.

Allow to rest 30 min.

Place into hotel pan. Bake covered at 350°F for 35–45 minutes.

