



OPTIMIZE YOUR OPTIONS WITH
POT ROAST AND PRIME RIB

Pot Roast and Prime Rib are labor-saving, highly versatile products, perfect for a wide range of applications that suit any menu segment. This sample menu should provide you with the inspiration you need to create any number of variations on these two timeless classics.

FIND RECIPE SUGGESTIONS CURATED FOR YOUR OPERATION

- HEALTHCARE | ● HOSPITALITY | ● BAR & GRILL | ● ITALIAN | ● MEXICAN



COTTAGE PIE

Tender shreds of pot roast in rich beef gravy, creamy mashed potatoes, sautéed yellow onions. Peas and carrots medley add crunch.



CLASSIC POT ROAST DINNER

Tender pot roast, creamy mashed potatoes, rich au jus and fire-roasted veggies.



SHREDDED POT ROAST HASH

Shredded pot roast over a sweet and savory sweet potato blend, topped with beef gravy, garlic aioli, crème fraîche and horseradish. Finished with smoked feta, Italian parsley and a cage-free egg.



THAI-INSPIRED BRAISED BEEF BOWL

Pot roast braised with garlic, brown sugar, soy and fish sauces, creamy peanut butter and ginger. Served with bell peppers, carrots, red onion and a quinoa-edamame blend. Garnished with fresh basil, cilantro and a squeeze of lime.



BRAISED BEEF TACOS

Pot roast simmered in red enchilada sauce, chopped white onion, crumbled queso fresco, cilantro and lime. Served with warm corn tortillas.



BRAISED BEEF RAGU AND PASTA

Pot roast braised in marinara, red wine and garlic, served over ziti. Finished with Parmesan and fresh basil.



PRIME RIB SANDWICH

Shaved prime rib with caramelized onions, horseradish, garlic aioli and crème fraîche on multigrain sprouted bread.



POT ROAST PATTY MELT

Tender pot roast, Swiss, cheddar, caramelized onions, Dijon mustard, and garlic aioli on marble sourdough rye



STEAK AND BARLEY STEW

Hearty stew with tender prime rib, carrots, celery, onions, crimini mushrooms and garlic. Simmered with diced tomatoes, fresh thyme, bay leaves and barley in a rich beef broth.



BRAISED BEEF STROGANOFF

Tender shreds of pot roast braised in sauce with olive oil-sautéed yellow onions, garlic and crimini mushrooms, Dijon mustard and smoked paprika and crème fraîche, garnished with fresh Italian parsley. Pair with wide egg noodles, rice or mashed potatoes.



CLASSIC PRIME RIB DINNER

Savor succulent prime rib with mashed potatoes, roasted carrots and Parker House rolls. Served with au jus or beef gravy, demi-glace and horseradish, and garnished with Italian parsley.



PRIME RIB TAGLIATA

WITH PASTA PUTTANESCA

Sliced prime rib over baby arugula with balsamic reduction, lemon and olive oil. Paired with pasta puttanesca featuring grape tomatoes, anchovies, garlic, olives, capers, red pepper flakes, diced tomatoes and fresh basil, topped with Parmesan.



MEDITERRANEAN PRIME RIB NACHOS

Crispy naan topped with tender prime rib, cucumber, pickled red onion, tomatoes and tzatziki. Served with rosemary fries.



PRIME RIB CHILI

Tender prime rib combined with yellow onion, garlic cloves and jalapeño in a flavorful base of au jus, diced tomatoes and tomato sauce, red kidney beans and black beans.