SALAD BAR SCHEMATICS & POTATO BAR THEMES

Potatoes USA

BAKED POTATO TACOS
SALAD BAR SCHEMATIC

ON THE LINE
Split Baked Potato topped with beef taco meat

Shredded lettuce	Diced fresh tomatoes	Chopped fresh cilantro	Pinto beans or black beans	Shredded cheddar cheese	Kiwi (cut into quarters)	Shredded lettuce
	Diced fresh tomatoes	Chopped fresh cilantro	Pinto beans or black beans	Shredded cheddar cheese	Banana halves	

Sour cream | Pico de gallo salsa | Ranch dressing

Potatoes USA

BBQ STUFFED POTATO SALAD BAR SCHEMATIC

ON THE LINE
Baked russet potato, split, stuffed with sweet and smoky BBQ pulled pork

Ranch dressing

Cabbage slaw	Carrot sticks	Cucumber slices	Cherry tomatoes	Broccoli	Mandarin oranges (whole, skin on)	Cabbage slaw
	Carrot sticks	Cucumber slicesv	Cherry tomatoes	Broccoli	Watermelon wedges (rind on)	

Potatoes USA

GAME DAY POTATO SALAD BAR SCHEMATIC

ON THE LINE
Cheesy baked potato wedges topped with
Buffalo popcorn chicken

Ranch dressing

Romaine lettuce, chopped	Carrot sticks	Celery sticks	Cherry tomatoes	Broccoli	Grapes	Romaine lettuce, chopped
	Carrot sticks	Celery sticks	Cherry tomatoes	Broccoli	Apple wedges	

Potatoes USA

POTATO NACHO SALAD BAR SCHEMATIC

ON THE LINE
Roasted potato wedges topped with shredded cheese and beef taco meat

Ranch dressing

Sliced black olives

Romaine lettuce, chopped

Black beans

Corn

Pico de gallo salsa or diced fresh tomatoes

Carrot sticks

Fresh strawberries

Black beans

Corn

Pico de gallo salsa or diced fresh tomatoes

Carrot sticks

Orange wedges

Romaine lettuce, chopped

Potatoes USA

BBQ PICNIC
SALAD BAR SCHEMATIC

Buttermilk Ranch Potato Salad	Watermelon Slices	Red Kidney Beans	Grated Carrots	Cucumber Slices	Cherry Tomato	Baby Spinach and Romaine Mix
	Watermelon Slices	Red Kidney Beans	Grated Carrots	Cucumber Slices	Cherry Tomato	

Potatoes USA

Buttermilk Ranch Potato Salad

	48 Servings		
Ingredients	Weight	Measure	Directions
Red potatoes, raw, 3/4 inch dice, edible portion	10 pounds		Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings. Add celery to the cooked potatoes. Combine the buttermilk, mayonnaise, sour cream, white vinegar, onion powder, granulated garlic, parsley, salt, chives, dill weed and ground black pepper. Whisk until well combined. Pour the ranch dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.
Celery, raw, thinly sliced	8 ounces	2 cups	
Buttermilk, reduced fat		1 1/2 cups	
Mayonnaise		1 cup	
Sour cream, light		1/2 cup	
White vinegar		2 tablespoons	
Onion powder		2 teaspoons	
Granulated garlic		2 teaspoons	
Dried parsley or Fresh parsley, minced		2 teaspoons or 2 tablespoons	
Salt		1 1/2 teaspoons	
Dried chives or Fresh chives, thinly sliced		1 teaspoon or 1 tablespoon	
Dried dill weed or Fresh dill, chopped		1 teaspoon or 1 tablespoon	
Black pepper, ground		1/2 teaspoon	

Serving Size		1 Serving Provides			
1/ 2 cup		1/ 2 cup starchy vegetable			
Nutrients Per Serving					
Calories	109	Saturated Fat	0.8 g	Iron	1 mg
Protein	2 g	Cholesterol	1 mg	Calcium	16 mg
Carbohydrate	16 g	Vitamin A	35 IU	Sodium	128 mg
Total Fat	4.4 g	Vitamin C	8 mg	Dietary Fiber	2 g

MEDITERRANEAN SALAD BAR SCHEMATIC

Dijon Potato Salad with Olives	Orange Wedges	Garbanzo Beans	Cherry Tomato	Cucumber Slices	Hard Cooked Eggs, Halved	Baby Spinach and Romaine Mix
	Orange Wedges	Garbanzo Beans	Cherry Tomato	Cucumber Slices	Hard Cooked Eggs, Halved	

Potatoes USA

Dijon Potato Salad with Olives

	48 Servings		
Ingredients	Weight	Measure	Directions
Yukon Gold potatoes, raw, 1/4 inch slices, edible portion		10 pounds	Cut potatoes into 1/4-inch slices. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings. Add sliced olives and diced red pepper to the cooked potatoes. Combine the vegetable oil, red wine vinegar, Dijon mustard, sugar, minced garlic, salt and red pepper flakes in a blender. Blend until well combined and emulsified. Pour the dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve. Just before serving sprinkle with chopped fresh parsley.
Black olives, sliced		2 cups	
Red bell pepper, raw, 1/4 inch dice		1 cup	
Vegetable oil		1 cup	
Red wine vinegar		1 cup	
Dijon mustard, prepared		1/4 cup	
Sugar, granulated		2 tablespoons	
Garlic, raw, minced		1 tablespoon +1 teaspoon	
Salt		1 teaspoon	
Red pepper flakes		1 teaspoon	
Parsley, raw, chopped		1/2 cup	

Serving Size		1 Serving Provides			
1/ 2 cup		1/ 2 cup starchy vegetable			
Nutrients Per Serving					
Calories	147	Saturated Fat	1.4 g	Iron	3 mg
Protein	2.5 g	Cholesterol	0 mg	Calcium	34 mg
Carbohydrate	13 g	Vitamin A	124 IU	Sodium	109 mg
Total Fat	9.8 g	Vitamin C	15 mg	Dietary Fiber	3 g

SOUTHWESTERN SALAD BAR SCHEMATIC

Smokey Chipotle Potato Salad	Apple Wedges	Grated Carrots	Black Beans	Cucumber Slices	Red Bell Pepper Slices	Baby Spinach and Romaine Mix
	Apple Wedges	Grated Carrots	Black Beans	Cucumber Slices	Red Bell Pepper Slices	

Potatoes USA

Smoky Chipotle Potato Salad

	48 Servings		
Ingredients	Weight	Measure	Directions
Russet potatoes, raw, 3/4 inch dice, edible portion	10 pounds		Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings. Add corn kernels to the cooked potatoes. Combine the chipotle chiles, adobo sauce, vegetable oil, apple cider vinegar, white onion, sugar and salt in a blender. Blend until well combined. Pour the dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve. Just before serving sprinkle with chopped fresh cilantro.
Yellow corn kernels, fresh, frozen or canned (drained)		3 cups	
Canned chipotle chiles in adobo sauce		2 chiles	
Adobo sauce from canned chipotle chiles		4 tablespoons	
Vegetable oil		1 cup	
Apple cider vinegar		1 cup	
White onion, raw, diced	5 ounces	1 cup	
Sugar, granulated		4 tablespoons	
Salt		2 teaspoons	
Cilantro, fresh, chopped		1/2 cup	

Serving Size		1 Serving Provides			
1/ 2 cup		1/ 2 cup starchy vegetable			
Nutrients Per Serving					
Calories	130	Saturated Fat	0.7 g	Iron	1 mg
Protein	2 g	Cholesterol	0 mg	Calcium	14 mg
Carbohydrate	21 g	Vitamin A	21 IU	Sodium	107 mg
Total Fat	4.7 g	Vitamin C	6 mg	Dietary Fiber	2 g

Potato Bar Themes

Use your salad bar and hot line to create these fun potato bar themes. Vary up your selection with whole baked potatoes, baked potato wedges, tots, fries, petite potatoes, or mashed potatoes.

Soup Potato Bar

- Diced Chicken
- Diced Turkey
- Creamy Chicken Noodle Soup
- Broccoli Cheddar Soup
- Cream of Mushroom
- Diced Celery
- Diced Carrots
- Diced Tomatoes
- Sliced Mushrooms
- Broccoli Florets
- Croutons
- Gold Fish Crackers
- Oyster Crackers
- Mozzarella Cheese

Chili Potato Bar

- Chili Beef or Turkey
- White Chicken Chili
- Vegetarian Chili
- Greek Yogurt
- Guacamole
- Diced Onions
- Sliced Black Olives
- Avocado
- Sliced Jalapenos
- Diced Tomato
- Sliced Radish
- Fritos or Corn Chips
- Cheddar Cheese

Red – Protein Orange – Sauce Green – Vegetables Purple – toppings/ cheese

Potato Bar Themes

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Italian Sub Potato Bar

- Pepperoni
- Meat Balls
- Diced Ham or Prosciutto
- Italian Dressing
- Marinara Sauce
- Pesto
- Romaine Lettuce
- Banana Peppers
- Julienne Cucumbers
- Onions
- Tomatoes
- Sliced Green Peppers
- Mozzarella or Parmesan Cheese

Burger Potato Bar

- Chopped Burger Patties
- Chopped Black Bean Patties
- Boiled Egg Crumbles
- Bacon
- Ketchup
- Mustard
- Guacamole
- Caramelized Onions
- Tomatoes
- Giardiniera
- Pickle Chips
- Caramelized Mushrooms
- Cheddar Cheese

Red – Protein Orange – Sauce Green – Vegetables Purple – toppings/ cheese

Potato Bar Themes

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BBQ Potato Bar

- Shredded Chicken/ Pork/Beef
- Bacon
- Melted Butter
- BBQ Sauce
- Hot Sauce
- Ranch Dressing
- Coleslaw
- Sliced Black Olives
- Kidney Beans
- Broccoli Florets
- Sliced Jalapenos
- Diced Onions
- Cheddar Cheese
- Blue Cheese Crumbles
- Corn Bread Crumbles

Tex-Mex Potato Bar

- Taco Seasoned Beef or Turkey
- Chipotle Shredded Chicken
- Nacho Cheese
- Green Chili
- Guacamole
- Salsa
- Chopped Green Onion
- Black Beans
- Corn
- Shredded Lettuce
- Sliced Black Olives
- Sliced Jalapenos
- Baked Tortilla Strips

Red – Protein Orange – Sauce Green – Vegetables Purple – toppings/ cheese

Potato Bar Themes

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Farm Stand Potato Bar

- Tuna Salad
- Chicken Salad
- Greek Yogurt
- Pesto
- Hummus
- Coleslaw
- Green Peas
- Spinach
- Chick Peas
- Julienne Carrots
- Julienne Zucchini Squash
- Julienne Cucumber
- Sunflower Seeds
- Baked Pita Chips
- Feta or Goat Cheese

Top a Taco Potato Bar

- Taco Seasoned Beef or Turkey
- Chipotle Shredded Tilapia
- Guacamole
- Chipotle Ranch Sauce
- Pico de Gallo
- Chopped Tomatoes
- Refried Beans
- Shredded Lettuce
- Chopped Onions
- Sliced Black Olives
- Sliced Jalapenos
- Chopped Cilantro
- Baked Tortilla Strips

Red – Protein Orange – Sauce Green – Vegetables Purple – toppings/ cheese