

IDEAS FOR YOUR MENU

FROM FRESH AVENUE

BLUE & QUE SALAD

INGREDIENT	OURS	OTHER
1 x 1 Iceberg / Romaine Blend	X	
Sliced Red Onions	X	
Grape Tomatoes	X	
Your Selection of Meats		X
Customer's Choice of Dressing		X
Blue Cheese OR		X
Shredded Cheddar		X

Let your customers pick their favorite meat to accompany the hearty blue and que salad. Top it with either blue or a mild cheddar cheese to make this a new standard for your menu.



THE BPT SALAD (BRISKET, PORK, TURKEY)

INGREDIENT	OURS	OTHER
1 x 1 Iceberg / Romaine Blend	X	
Sliced Red Onions	X	
Grape Tomatoes	X	
Smoked Corn Cobette	X	
Brisket		X
Pork		X
Turkey		X
Customer's Choice of Dressing		X

Nothing says low-carb like a salad topped with three delicious meats! Health-conscious customers will appreciate the savory flavors combined with the crisp, fresh bed of iceberg and romaine.



SMOKED CORN

INGREDIENT	OURS	OTHER
Smoked Corn	X	

Soak in water for a min 1 hour, preferable overnight

Put in smoker for approx. 1 hour at 225 degrees

Butter, salt and pepper to taste

Corn is an all-time favorite, but smoking is a unique cooking method that is a bit of a hidden secret that brings out the sweetness in the corn. Your customers will not want corn any other way once they try it smoked!



REDNECK TACOS

INGREDIENT	OURS	OTHER
5-6 inch Tortillas		X
Sliced Red Onions	X	
Cilantro	X	
Shredded Cheddar		X
Pulled Pork		X

Customers will love this little Tex-Mex addition with flour tortillas brimming full of pulled pork, red onion, shredded cheddar cheese and cilantro.



FRESH PRODUCE

Crisp greens, vibrant colors, new and familiar flavors- just a few of the many benefits to putting fresh produce in a prominent place in your menu!

Here are the suggested produce available from Fresh Avenue to build out all these new ideas!

SWEET CORN

CILANTRO

RED ONION



GRAPE TOMATOES

ICEBERG & ROMAINE