

ADD A SIDE

French Fries	Sub or Side	Basket
INGREDIENTS	QUANTITY	QUANTITY
French Fries	5 oz Cooked Weight	10 oz Cooked Weight
GT Seasoning	Approx 1 tsp	Approx 2 tsp
PROCEDURE.....		
Serve on/in...	Place in basket on the side of handheld.	In a lined black basket

Tater Tots	Substitution	Add-on or Side
INGREDIENTS	QUANTITY	QUANTITY
Tater Tots	7oz Frozen	7oz Frozen
GT Seasoning	Approx 1 tsp	Approx 1 tsp
PROCEDURE.....		
Serve on/in...	Place in basket on the side of handheld.	In a lined black basket

Grain Blend	Substitution	Add-on or Side
INGREDIENTS	QUANTITY	QUANTITY
Grain Blend	6 oz	6 oz
PROCEDURE.....		
Serve on/in...	Place in fruit dish on the side of sandwich, burger or wrap.	In a fruit dish on side plate

House slaw	Substitution	Add-on or Side
INGREDIENTS	QUANTITY	QUANTITY
House slaw	2 x 1/4 cup	2 x 1/4 cup
PROCEDURE.....		
Serve on/in...	Place in fruit dish on the side of handheld.	In a fruit dish on side plate

Onion Straws	Substitution	Add-on or Side
INGREDIENTS	QUANTITY	QUANTITY
Thinly sliced Yellow Onion Rings (soaked in water)	3 oz	3 oz
Onion Breader	1 oz	1 oz
PROCEDURE.....		
Serve on/in...	Place in basket on the side of handheld.	In a lined round basket

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Roasted Broccoli		Substitution	Add-on or Side
INGREDIENTS		QUANTITY	QUANTITY
Broccoli portion		4 oz	4 oz
PROCEDURE.....			
Serve on/in...		Place in fruit dish on the side of handheld.	In a fruit dish on side plate

Sweet Potato Fries		Sub or Side	Basket
INGREDIENTS		QUANTITY	QUANTITY
Sweet Potato Fries		7 oz Raw Weight	14 oz Raw Weight
GT seasoning		.1 oz	.1 oz
PROCEDURE.....			
Serve on/in...		Place in basket on the side of handheld.	In a lined black basket

Crab Fries		Substitution	Add-on or Side
INGREDIENTS		QUANTITY	QUANTITY
French Fries		5 oz Cooked Weight	5 oz Cooked Weight
GT Seasoning		Approx 1 tsp	Approx 1 tsp
Crab Dip		2 oz portion	2 oz portion
Old Bay		.1 oz	.1 oz
PROCEDURE.....			
Serve on/in...		Place in basket on the side of handheld.	In a lined black basket.

Beer Cheese & Bacon Fries		Substitution	Add-on or Side
INGREDIENTS		QUANTITY	QUANTITY
French Fries		4 oz Cooked Weight	4 oz Cooked Weight
GT Seasoning		Approx 1 tsp	Approx 1 tsp
Beer Cheese		2 fl oz	2 fl oz
Chopped Bacon		1/4 Cup	1/4 Cup
PROCEDURE.....			
Serve on/in...		Place in basket on the side of handheld.	In a lined black basket.

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Beer Cheese & Bacon Tots

Substitution

Add-on or Side

INGREDIENTS	QUANTITY	QUANTITY
Tater Tots	7oz Frozen	7oz Frozen
GT Seasoning	Approx 1 tsp	Approx 1 tsp
Beer Cheese	2 fl oz	2 fl oz
Chopped Bacon	1/4 Cup	1/4 Cup

PROCEDURE.....

Serve on/in...	Place in basket on the side of handheld.	A side plate
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Chips & Salsa

Substitution

Add-on or Side

INGREDIENTS	QUANTITY	QUANTITY
Tortilla Chips	2 oz	2 oz
Salsa Verde	Small souffle	Small souffle

PROCEDURE.....

Serve on/in...	Place in basket on the side of handheld.	In a lined black basket, salsa in small souffle.
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Side Salad

Substitution

Add-on or Side

INGREDIENTS	QUANTITY	QUANTITY
Specified sm salad	1	1

PROCEDURE.....

Serve on/in...	On a side plate	On a side plate
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Bowl of Soup

Substitution

Add-on or Side

INGREDIENTS	QUANTITY	QUANTITY
Specified Soup	4 oz Ladle x 2	4 oz Ladle x 2

PROCEDURE.....

Serve on/in...	On a side plate	On a side plate
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Beer Cheese Fries or Tots

Substitution

Add-on or Side

INGREDIENTS	QUANTITY	QUANTITY
French Fries (If selected)	4 oz Cooked Weight	4 oz Cooked Weight
Tater Tots (If selected)	7oz Frozen	7oz Frozen
GT Seasoning	Approx 1 tsp	Approx 1 tsp
Beer Cheese	2 oz Ladle	2 oz Ladle

PROCEDURE.....

Serve on/in...	Place in basket on the side of handheld.	A side plate
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APPLE SLICES

INGREDIENTS	QUANTITY
Apple Slices	6

PROCEDURE.....

1) Serve in a fruit dish on a bev nap on a small square plate.

Note: If specified sides in an entrée order call for two items, both are to be served on the entrée plate.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Place apples in a pasta cup with lid and serve in a brown bag.

Broccoli

INGREDIENTS

Fresh Broccoli

PROCEDURE.....

1) Microwave portion for 1 minute. Remove broccoli from n

2) Season with GT seasoning, place fruit dish on a bev nap

CARRY OUT F

Serve in a pasta cup with a lid, Serve with 1 cutlery kit in a

QUANTITY

4 oz

microwave and place in fruit dish.

skin on a small square plate.

PACKAGING

brown paper bag.

PRETZEL STICK

INGREDIENTS	QUANTITY
Pretzel stick	1
Kosher Salt	Pinch

PROCEDURE.....

- 1) Spray pretzel with a little bit of water, then lay flat in salt until each stick is lightly covered. Place on a sizzle plate. Bake in 425° F convection oven for approximately 3 minutes.
- 2) Serve on a small square plate.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in the same container it is being ordered with (i.e crab dip, pretzel appetizer, pasta...)

Funnel Cake Fries



INGREDIENTS	QUANTITY
Frozen Funnel Fries	7 oz
Powdered Sugar	1/2 tsp
Chocolate Syrup	3.25 fl oz

PROCEDURE.....

- 1) In french fry fryer, fry one portion for 45 seconds.
- 2) Place in a cone. Shake powdered sugar over entire dish.
- 3) Serve with a large soufflee of chocolate syrup.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box. Serve with a lg soufflee of chocolate sauce and 1 cutlery kit in brown paper bag.



COOKIE LAVA CAKE



INGREDIENTS	QUANTITY
Cookie Lava	1
Vanilla Ice Cream Scoops	1
Chocolate Syrup	1 fl oz
Whipped Cream	2 fl oz

PROCEDURE.....

- 1) Place dessert in the center of an 8" square plate and microwave for 1 min and 30 seconds.
- 2) Place a scoop of vanilla ice cream in the center on the top of the cake .
- 3) Add a dollop of whipped cream.
- 4) Stripe chocolate sauce over entire dessert.
- 5) Serve with a spoon.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve cookie drizzled with chocolate in 9 inch clear box. Serve with whipped cream in a small souffle, ice cream in a white togo cup and 1 cutlery kit in brown paper bag.

ICE CREAM SUNDAE



INGREDIENTS	QUANTITY
Vanilla Ice Cream Scoops	3
Chocolate Syrup	2 fl oz
Whipped Cream	2 fl oz
Cherry (Stem on)	1

PROCEDURE.....

- 1) Place Ice Cream into a soup bowl
- 2) Top with chocolate syrup, whipped cream and a cherry.
- 3) Place bowl on a side plate with a bev nap.
- 4) Serve with a soup spoon resting on the side plate.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve ice cream in 3 white togo bowls fully dressed with lid. Serve with 1 cutlery kit in a brown paper bag.

KIDS SUNDAE

INGREDIENTS	QUANTITY
Vanilla Ice Cream Scoops	1
Chocolate Sauce	1 fl oz
Whipped Cream	2 fl oz
Cherry	1

PROCEDURE.....

- 1) Place a scoop of vanilla ice cream in a fruit dish.
- 2) Add a dollop of whipped cream, lightly strip chocolate sauce over ice cream and whipped cream and one cherry.
- 3) Serve with a spoon.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a white togo cup with kid with 1 cutlery kit in a brown paper bag.

ROOT BEER FLOAT



INGREDIENTS	QUANTITY
TGT Root Beer Bottle	1
Vanilla Ice Cream Scoops	2

PROCEDURE.....

- 1) Place two neat scoops of ice cream in a pint glass.
- 2) Take un-capped bottle of root beer and glass of ice cream to the table (with a straw & a spoon).
- 3) Pour root beer into glass until foam reaches the top, then set both on the table for the guest to enjoy.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Place ice cream in a pasta cup with lid, serve with a bottle of root beer with the cap on with an empty to-go beverage cup.

SALTED CARAMEL MOLTEN LAVA CAKE



INGREDIENTS	QUANTITY
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Caramel Cake	1
Vanilla Ice Cream Scoops	1
Caramel Sauce	1 fl oz
Whipped Cream	2 fl oz

PROCEDURE.....

- 1) Place dessert in the center of an 8" square plate and microwave for 1 min and 30 seconds.
- 2) Place a scoop of vanilla ice cream in the center on the top of the cake .
- 3) Add a dollop of whipped cream.
- 4) Stripe caramel sauce over entire dessert.
- 5) Serve with a spoon.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve cake drizzled with caramel in 9 inch clear box. Serve with whipped cream in a small souffle, ice cream in a white togo cup and 1 cutlery kit in brown paper bag.

Smith Island Cake



INGREDIENTS	QUANTITY
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Smith Island Cake	1-Jan
Whipped Cream Dallops	3
Chocolate Syrup Stripes	12
Maryland Pick (MD Locations Only)	1

PROCEDURE.....

- 1) Drizzle 12 stripes of chocolate syrup on a small side plate.
- 2) Place slice on plate diagonally as pictured.
- 3) Place 3 dollops of whipped cream in front of the cake as pictured.
- 4) Insert MD pick in back of the cake - Face of flag should be parallel to back of cake. (MD locations only)

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. Serve with a small souffle of chocolate syrup and 1 cutlery kit in a brown paper bag.

Turtle Cheesecake



INGREDIENTS		QUANTITY
Turtle Cheesecake Slice		1
Caramel Stripes		12

PROCEDURE.....

1) Drizzle 12 stripes of caramel on square white plate.

1) Carefully remove one slice of cheesecake from the packaging and serve on top of caramel.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. Serve with a small souffle of caramel syrup and 1 cutlery kit in a brown paper bag.