

GRAB & GO MEALS

Beef Pot Roast Stew

This hearty stew, features our tender Sandridge® Beef Pot Roast with Gravy and a fresh mix of roasted carrots, celery, diced potatoes, and onions. Ready in minutes, this is a flavorful option that's ideal for busy customers seeking a satisfying grab-and-go meal.



INGREDIENTS:

- 6 oz. Sandridge® Beef Pot Roast with Gravy **#832947**
- 2 oz. Roasted diced carrots **#105063**
- 2 oz. roasted diced celery **#105050**
- 2 oz. roasted diced potatoes **#302568**
- 2 oz. roasted diced onion **#105052**

Mini Meatloaf with Cilantro Lime Rice and Sautéed Peppers and Onions

Enjoy this convenient and flavorful grab-and-go meal! Our Mini Beef Meatloaf with Sauce is paired with flavorful Sandridge® Cilantro Lime Rice and a vibrant mix of sautéed peppers and onions. It's a delicious, hearty meal – perfect for the whole family.



INGREDIENTS:

- 12 oz Sandridge® Mini Beef Meatloaf with Sauce **#909300**
- 4 oz. Sandridge® Cilantro Lime Rice **#966722**
- 3 oz. Simplot flame roasted peppers and onions

Family-Style Chicken Alfredo

Enjoy a delicious and easy family meal with our Chicken Alfredo Pasta dinner! This convenient kit includes our creamy Alfredo sauce, tender sous vide sliced and seared chicken breast, and perfectly cooked penne pasta. Simply heat and serve, it's perfect for sharing with 4-6 people.



INGREDIENTS:

- 20 oz. Sandridge® Chicken Alfredo Pasta Kit **#102362**

Beef Tips with Roasted Potatoes and Veggies

This quick, easy meal features tender Sandridge® Beef Tips with Gravy, perfectly roasted Seasoned Redskin Potatoes, and sweet Glazed Carrots. It's a delicious and convenient option for a satisfying meal.



INGREDIENTS:

- 6 oz. Sandridge® Beef Tips with Gravy **#832981**
- 3 oz. Sandridge® Seasoned Redskin Potatoes **#0352500**
- 3 oz. Sandridge® Glazed Carrots **#0155106**

Family-Style Meatloaf with Roasted Potatoes and Vegetables

Our hearty Family-Style Meatloaf is perfect for a quick and easy meal. Sliced thick and served in a convenient BBQ ribs container, it comes with perfectly roasted potatoes and sweet glazed carrots – creating a satisfying and delicious meal perfect for sharing with 4-6 people.



INGREDIENTS:

- 2 lb. Sandridge® Fully Cooked Meatloaf with Sauce **#490602**
- 12 oz. Sandridge® Seasoned Redskin Potatoes **#0352500**
- 12 oz. Sandridge® Glazed Carrots **#0155106**

White Cheddar Lobster Mac & Cheese

Indulge in our decadent White Cheddar Lobster Mac & Cheese, crafted with rich Sandridge® White Cheddar Macaroni & Cheese infused with the luxurious flavor of our Lobster Bisque. Top it off with toasted breadcrumbs and fresh parsley for a satisfying, gourmet dish on the go!



INGREDIENTS:

- 8 oz. Sandridge® White Cheddar Macaroni & Cheese **#430184**
- 2 oz. Lobster Bisque **#123902**
- Topped with breadcrumbs



HOW TO DISPLAY SANDRIDGE-INSPIRED GRAB & GO MEALS



The key to successful grab-and-go sales is to create an appealing and convenient experience for your customers. By focusing on visual appeal, freshness, variety, and customer service, you can increase sales and build customer loyalty!



Cold Case Display

Clear Packaging: Use clear containers to showcase the vibrant colors and appealing presentation of the meals.

Strategic Placement: Position the most eye-catching dishes at eye level and on the top shelves.

Creative Arrangement: Vary the heights and levels of the containers to create visual interest.

Use Signage: Clearly label each meal with its name, price, and a brief, enticing description.

Highlight Special Offers: Use signage to promote daily specials or combo deals.



Deli Counter Display

Front and Center: Place the most popular and visually appealing dishes in the front and center of the display.

Clear Labeling: Use attractive labels or small chalkboards to clearly identify each meal with its name, price, and any special instructions.

Highlight Special Offers: Use signage to promote daily specials or combo deals.

Garnish Attractively: Add fresh herbs, microgreens, or a drizzle of sauce to enhance the visual appeal.

Use Attractive Containers: Consider using upscale containers or serving dishes to elevate the presentation.

Maintain Cleanliness: Keep the display area clean and organized.

