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The Crazy Foodie Recipe !!!



Tomato Zucchini Casserole

Yield 4-6 servings

Difficulty: Easy

Total Time: 55 min

Ingredients:

- 1 Cup of Grated Cheddar Cheese
- 1 Cup of Grated Swiss Cheese
- 1/3 Cup Grated Parmigiano-Reggiano Cheese
- 4 Med Zucchini Sliced Thinly
- 6 Plum Tomatoes Sliced Thinly
- 1/4 Cup Diced Spanish Onion
- 2 Cloves Minced Garlic
- 3/4 Cup Italian Bread Crumbs
- 1 Teaspoon Italian Herb Blend
- 1 Tbsp. of EV Olive Oil
- 2 Tbsp. Salted Butter
- Salt & Pepper to Taste

A simple side dish that highlights the summer flavors of tomatoes and zucchini.

1. Preheat oven to 375 degrees.
2. Lightly oil a 13x9 baking dish
3. In a I.G Bowl Combine the cheeses, Italian seasoning & garlic.
4. Arrange half of the zucchini in the pan. Top with 1/4 of the cheese mixture.
5. Next arrange 1/2 of the sliced tomatoes. Top with 1/4 of the cheese mixture.
6. Repeat steps 4 & 5
7. Add butter to a medium sauce pan and heat over med heat. Add Diced onion and Season. Cook until translucent. Stir in bread crumbs and cook until all butter is absorbed.
8. Sprinkle bread crumbs on top of casserole.
9. Cover loosely with foil and bake in oven for 25 min. Remove foil, and bake until top is crusty and veggies are tender, about 15-20 min.
10. This dish goes great with any grilled meats, fish or poultry. You can also just serve it with a tossed salad and warmed Italian or French bread.

Go Crazy!



Summer Customer Fun Days & Theme Days

Starting in **June**, we will again be featuring our successful promotion at all of our locations called CFDs “Customer Fun Days”. Once a month during the summer, **Greentree** will be having a CFD day featuring goofy giveaways and fun food items. Check with your local Café Manager for details and look for our location event publications in the cafés.

It has been an interesting and strange Winter & Spring. In order to change things up this year and kick off the summer season, all Greentree locations will be handing out FREE lemonade on June 21st This marks the first day of Summer and starts off the summer on a sweet note.



Coming Soon - Summer & Autumn Menu Items

Coming this Summer & Autumn to all of our locations... We are pleased and excited to announce that **Greentree** will be rolling out our new seasonal items in addition to the items you all are already enjoying. Look for our seasonal salads, healthy and hearty soups & new seasonal Grab & Go items. Also, we will be adding

Greentree will not be holding our annual summer long contest this year. What we will be doing instead is a more personalized per location concept that will work hand in hand with our CFD days. Throughout the summer **Greentree** will be having themed events (Beach Party Day, Summer BBQ Day or Ice Cream Novelty Day.) There will be with more giveaways and yes, a couple of contest. We just cant seem to get away from the contest. Our goal is to give each location a summer filled with more fun and local flair. Also, if anyone has any suggestions on what might be a fun event, please feel free to mention to your location manager. **GFM**



Valentine's Day Chocolate fountain from our South Jersey Location!



One of Greentree's Lemonade fun day from last Summer!



new seasonal beverages. As always, we are here to serve you, our customers. If there is something you would like us to offer, please fill out our new **Chef's Corner Comment Card** and we will do our best to accommodate your ideas and suggestions. All input and comments are greatly appreciated!



Check out our New! website greentreefoodmanagement.com