

We Prepare Gourmet Food for Professional Chefs

GOURMET KITCHEN FALL NEW ITEMS



Florentine Breakfast Strudel:

A vibrant mix of eggs, feta, spinach and sundried tomatoes hand folded in flaky puff pastry with an elegant lattice top

Code: M9540 | Case Count: 100



Southwest Style Short Rib Arancini:

Tender slow-cooked beef short ribs, creamy risotto, Manchego cheese, and poblano pepper, in a breadcrumb coating with spice and crunch

Code: B2362 | Case Count: 100



Chicken Wonton:

Flavors of fresh ginger, cilantro, scallion and sweet miso with chef select spices

Code: D1090 | Case Count: 280



Lime & Mango Raw Cake: Layers of fresh lime and mango mousse atop an almond and date crust, made entirely with raw and unprocessed ingredients - Plant Based, Gluten Friendly Code: D1070 | Case Count: 12



Deluxe Bonbon Assortment: Artisan hand-made chocolate bon bons. *Flavors Include:* Raspberry; Midnight Mint; Hawaiian Dream; Bananas Foster; Orange; Suspended Vanilla

Code: D1088 | Case Count: 192



Miniature Strawberry Donuts: Petite donuts filled with strawberry compote and topped with pink strawberry icing and white sprinkles Code: D1094 | Case Count: 120





Antipasto Spring Roll:

Crispy spring roll filled with a colorful medley of cured meats, cheeses, and pepperoncini peppers, providing a fusion of flavors inspired by classic antipasto platters **Code: H1078 | Case Count: 100**

Shrimp & Lemongrass Potsticker:

Tender shrimp, delicate vegetables, and fragrant lemongrass offer a delightful blend of savory and citrusy flavors in every bite **Code: M9526 | Case Count: 180**



Puff Pastry Vol Au Vent Shell:

Light and flaky puff pastry shell perfect for a variety of sweet or savory fillings (1.25") Code: PD710 | Case Count: 200

Chocolate & Caramel Raw Cake:

Layers of caramel and cocoa atop an almond and date crust, made entirely with raw and unprocessed ingredients

- Plant Based, Gluten Friendly Code: D1086 | Case Count: 12

Pistachio Baklava: Classic Turkish baklava made with top quality pistachios **Code: D1096 | Case Count: 360**



Miniature Chocolate Donuts:

Petite donuts filled with chocolate ganache and topped with a dark chocolate glaze **Code: D1092 | Case Count: 120**



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Nashville Hot Chicken Skewer:

Tender chicken thighs steeped in buttermilk and pickle brine and lightly breaded with a blend of fiery spices

Code: C2504 | Case Count: 100



Korean Style Beef Bulgogi Spring Roll: Savory and sweet Korean style beef wrapped in a crispy spring roll Code: B2364 | Case Count: 100





Halloumi and Vegetable Skewer:

Grilled halloumi skewers featuring savory cheese cubes, vibrant red pepper chunks, and tender zucchini slices

Code: C1378 | Case Count: 80

Crab Cigar:

A rich and creamy blend of lump crab meat, cheese, and Old Bay seasoning folded into a light and crispy spring roll wrapper **Code: C4146 | Case Count: 80**



Beetroot Waffle Basket: Miniature savory waffle baskets with vibrant all-natural beet coloring (1") Code: M9512 | Case Count: 120



Petite Round Tart Shell:

Our smallest vessel, perfect for one bite creations **Code: M9514 | Case Count: 392**



Spinach Lattice Turnover: A delicious and savory Greek inspired hand pie filled with a creamy blend of spinach and feta cheese

Code: M9184 | Case Count: 36



Japanese Pumpkin Ravioli: A blend of Japanese pumpkin (Kabocha), sweet potato, and mascarpone with a touch of garlic all wrapped in a carrot pasta skin Code: M9510 | Case Count: 120



Spinach Tortellini: Flavorful spinach pasta surrounds our unique blend of cheeses, and spices Code: M9508 | Case Count: 1280





Black truffles shaved and blended with fresh cooked potatoes, truffle oil and imported Pecorino Romano **Code: M9502 | Case Count: 740**





Vegetable Mélange Ravioli:

Roasted zucchini and carrots, sautéed spinach with fresh garlic, juicy sun-dried tomatoes, and fresh vibrant basil in unique pasta – one side spinach the other side tomato **Code: M9504 | Case Count: 120**

Pala Romana Pizza Crust:

Roman-style pizza base, made with high-hydration dough, resulting in a crispy yet airy crust that is light, flavorful, and ideal for an array of toppings (23" x 11") Code: BG3123 | Case Count: 20