

# GRAVIES

EASY ADD-IN MENUING GUIDE



**CUSTOM  
CULINARY**

*BE TRUE TO THE FOOD.*



**CHICKEN GRAVY  
CHICKEN SANDWICH**

FEATURING CHEF'S OWN®  
CHICKEN FLAVORED GRAVY MIX

## +42%

predicted growth of chicken biscuits  
on menus over the next four years

Datassential MenuTrends,  
U.S. menu penetration growth 2026-2029

ELEVATING GRAVIES,  
THE CUSTOM CULINARY® WAY

# THE BUILDING BLOCKS FOR SIGNATURE MENU ITEMS

From Southern-style breakfast to Thanksgiving dinner, gravy is the comfort-food classic that can make a meal memorable. Custom Culinary® gravies reflect the authentic, homestyle flavors and texture that both consumers and operators expect. Our gravies are versatile enough to be served on their own or elevated with the simple addition of one or two ingredients.

## REINVENT THE CLASSICS, WITH EASE

While traditional gravies will always be menu staples, they can also serve as a foundation for authentic regional or globally inspired varieties. Supported by industry insights and the latest culinary trends, our chefs have developed this guide to creating signature gravies that can be featured in many dishes across dayparts. Choose from the following flavor categories and put an exciting spin on your menu with these delicious suggestions!

75%

of consumers  
like or love gravy

Datassential SNAP,  
2025

## EASY ADD-INS

Add just 1 or 2 ingredients and transform a classic gravy into something unique and unexpected!

# AU JUS

Perfect for steak, stew or sliced roasted beef, au jus adds a unique richness to dishes across the menu. Add even more mouthwatering flavor with complementary notes like bacon, roasted garlic and sun-dried tomatoes.

## START WITH:

CHEF'S OWN® AMERICANA STYLE AU JUS MIX (1711)

ADD...		TO CREATE...
Balsamic vinegar	➡	Balsamic Gravy
Master's Touch® Ancho Flavor Concentrate (5205)	➡	Ancho Jus

## START WITH:

MASTER'S TOUCH® HERB ROASTED AU JUS CONCENTRATE (8305)

ADD...		TO CREATE...
True Foundations® Tonkotsu Ramen Pork Broth (6551)	➡	Souped-up Ramen Broth
Gold Label Bacon Base (9795)	➡	Bacon and Herb Jus

## START WITH:

MASTER'S TOUCH® AU JUS BASE (1723)

ADD...		TO CREATE...
Master's Touch® Roasted Garlic Flavor Concentrate (9815)	➡	Roasted Garlic Au Jus
Gold Label Mirepoix Base (9801)	➡	Chicago Jus



# BROWN AND BEEF GRAVIES

These bold gravies definitely stand on their own, but thoughtful ingredient additions can make their flavor truly shine. Think roasted mushrooms, chervil or horseradish. Or for a taste of the unexpected, enhance with sweeter inclusions such as dates.

Street tacos are predicted to grow 31% on menus over the next four years

Datassential MenuTrends,  
U.S. menu penetration growth 2026-2029

SMOTHERED PORK  
BELLY TOTS

FEATURING CHEF'S OWN® BROWN GRAVY MIX AND  
GOLD LABEL KENTRUCKY-STYLE BOURBON SAUCE

## START WITH:

CHEF'S OWN® BROWN GRAVY MIX (1764)

CHEF'S OWN® LOW SODIUM BROWN GRAVY MIX (1743)

ADD...		TO CREATE...
Seafood seasoning	➡	Chesapeake Gravy
Gold Label Jalapeño Relish (6327)	➡	Tequila Jalapeño Gravy
Tequila		
Bacon fat		
Maple syrup	➡	Breakfast Poutine Gravy
Shaved country ham		
Gold Label Kentucky-Style Bourbon Sauce (9651)	➡	Kentucky Bourbon Gravy
True Foundations® Al Pastor Sauce (9900)	➡	Al Pastor Gravy
Heavy cream	➡	Toasted Sawmill Gravy

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## START WITH:

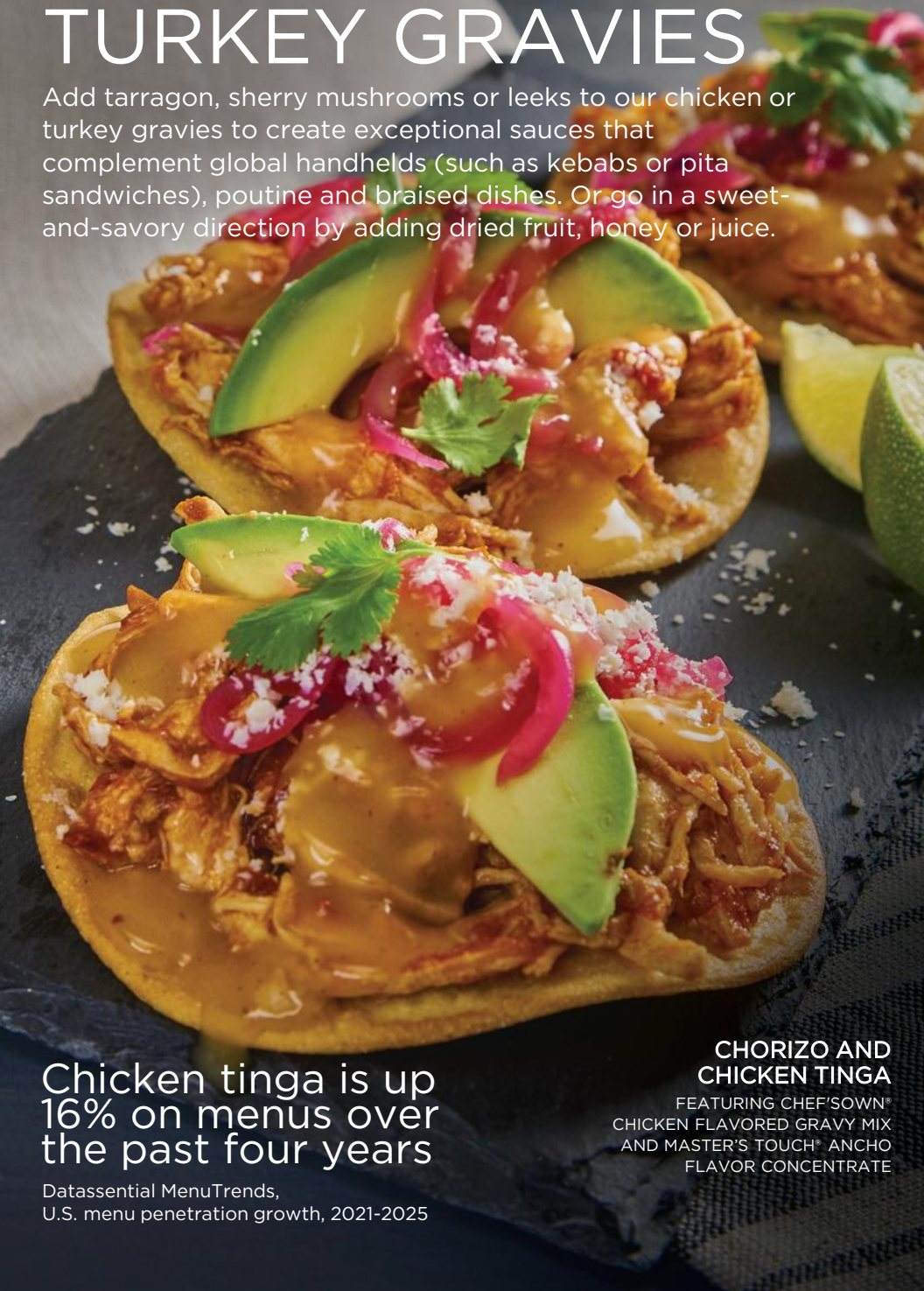
CHEF'S OWN® BEEF FLAVORED GRAVY MIX (1762)

MASTER'S TOUCH® BEEF GRAVY CONCENTRATE (1731)

ADD...		TO CREATE...
Gold Label Harissa (9678)		
Roasted garlic	➡	Marrakesh Gravy
Butter		
Tarragon		
Balsamic vinegar	➡	Steak Gravy
Malbec		
Tarragon		
Brown sugar	➡	Gaucho Gravy
Bourbon		
Horseradish	➡	Breakfast Bourbon Gravy
Shredded cheddar	➡	Cheddar Horseradish Gravy

# CHICKEN AND TURKEY GRAVIES

Add tarragon, sherry mushrooms or leeks to our chicken or turkey gravies to create exceptional sauces that complement global handhelds (such as kebabs or pita sandwiches), poutine and braised dishes. Or go in a sweet-and-savory direction by adding dried fruit, honey or juice.



Chicken tinga is up  
16% on menus over  
the past four years

Datassential MenuTrends,  
U.S. menu penetration growth, 2021-2025

## CHORIZO AND CHICKEN TINGA

FEATURING CHEF'SOWN®  
CHICKEN FLAVORED GRAVY MIX  
AND MASTER'S TOUCH® ANCHO  
FLAVOR CONCENTRATE

## START WITH:

CHEF'S OWN® CHICKEN FLAVORED GRAVY MIX (1783)

CHEF'S OWN® LOW SODIUM CHICKEN FLAVORED GRAVY MIX (1740)

CHEF'S OWN® TURKEY FLAVORED GRAVY MIX (1790)

MASTER'S TOUCH® TURKEY GRAVY CONCENTRATE (1745)

ADD...		TO CREATE...
Master's Touch® Ancho Flavor Concentrate (5205)	➡	Ancho Chili Gravy
Lemon juice Fresh oregano	➡	Mykonos Gravy
Rye whiskey Chervil	➡	Savory Whiskey Gravy
Cream White wine	➡	Classic Supreme Sauce
Cranberry juice Dried cranberries	➡	Cranberry Turkey Gravy
Fresh orange juice Curry powder Coconut milk	➡	Citrus Curry Gravy
Beer Roasted chicken drippings	➡	Beer Can Chicken Gravy
Country ham Espresso Mustard powder	➡	Red Eye Gravy
Lemon juice Capers Chopped parsley	➡	Chicken Piccata Gravy
Sage Shallots	➡	White Wine and Sage Gravy
Dijon mustard Thyme	➡	Dijon Herb Gravy
Sour cream Dill	➡	Schnitzel Gravy



# PORK GRAVY

This unique gravy can be enhanced in a number of ways. For a show-stopping indulgent entrée like a thick-cut pork chop, add cranberries and sage. On the flip side, put a lighter spin on pork tenderloin or poultry with the addition of ginger and reduced white wine.

Katsu curry is  
predicted to grow  
39% on menus over  
the next four years

Datassential MenuTrends,  
U.S. menu penetration, 2026-2029

KOREAN TONKATSU BOWL

FEATURING  
CHEF'S OWN® PORK  
FLAVORED GRAVY MIX



## START WITH:

CHEF'S OWN® PORK FLAVORED GRAVY MIX (1766)

ADD...		TO CREATE...
Green tomato chow chow	➡	Chow Chow Gravy
Roasted apples Cider vinegar	➡	Orchard Gravy
Mustard seed Toasted caraway seed White wine vinegar	➡	Sauerkraut Gravy
White wine Whole grain or Dijon mustard	➡	Gravy Robert
Caramelized leek Guinness stout	➡	Stout Gravy
Szechuan peppercorns Soy sauce Ginger Garlic Scallion	➡	Szechuan Gravy
Applejack brandy Sliced pears	➡	Brandied Pear Gravy
Master's Touch® Chipotle Flavor Concentrate (5204) Fajita peppers and onions	➡	Santa Fe Style Gravy
True Foundations® Latin-Style Citrus Chili Sauce (9667)	➡	Latin Citrus Gravy
Gold Label Bacon Onion Marmalade (6548)	➡	Bacon Onion Gravy

# WHITE GRAVIES

Essential at breakfast and versatile enough to be used across dayparts, our classic white gravies are the perfect flavor carriers. Add unique proteins such as chorizo or smoked brisket or enhance with bold herbs or additional sauces.



Elotes have shown  
31% growth on  
menus over the past  
four years

**ELOTE GRAVY  
CHILAQUILES**

FEATURING  
CHEF'S OWN® COUNTRY  
GRAVY MIX

Datassential MenuTrends,  
U.S. menu penetration, 2021-2026

## START WITH:

CHEF'S OWN® COUNTRY GRAVY MIX (1776)

CHEF'S OWN® LOW SODIUM COUNTRY GRAVY MIX (1718)

ADD...	TO CREATE...
Charred corn Tajín seasoning	Fire-Roasted Corn Elotes Gravy
Chopped brisket Char ends Custom Culinary® Beef Base	Burnt Ends Gravy
Seasonal vegetables Custom Culinary® Chicken Base	Pot Pie Gravy
Cheddar cheese Cream cheese Roasted red peppers	Pimento Gravy
True Foundations® Latin-Style Citrus Chili Sauce (9667) Roasted jalapeño	Creamy Baja Gravy

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## START WITH:

CHEF'S OWN® PEPPERED BISCUIT GRAVY MIX (1774)

ADD...	TO CREATE...
White miso Scallion	Shiro Miso Gravy
Master's Touch® Ancho Flavor Concentrate (5205) Gold Label Jalapeño Relish (6327)	Sweet Heat Gravy
Roasted mirepoix Chopped parsley Country ham	Farmhouse Gravy
<b>Pancetta</b> Parmesan	Cacio e Pepe Gravy
Gold Label Harissa (9678) Mint Parsley	Moroccan Gravy



# A CLOSER LOOK AT CUSTOM CULINARY® GRAVIES

The Custom Culinary® portfolio includes meat gravies, white gravies and au jus in tiered formats, all made with premium ingredients and select seasonings. And a state-of-the-art starch system means that our gravies maintain their taste and consistency for up to eight hours on a steam table. Custom Culinary® also helps operators meet consumer demand for cleaner label products.



## Custom Culinary® Master's Touch® Gravy

Combines convenience and quality in a ready-to-use concentrate. Just add water to deliver homemade-like flavor and texture with consistent performance and exceptional hold time.



## Custom Culinary® Chef's Own® Gravy

Offers value and convenience with a granular formula and one-step preparation. Just add water, boil, and serve. This shelf-stable product is easy to store and delivers consistent results, making it a practical solution for any operation.



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food by visiting [CUSTOMCULINARY.COM](https://www.customculinary.com).

