

GRAVIES

EASY ADD-IN MENUING GUIDE



70%

growth of chicken biscuits on menus over the past four years

Datassential MenuTrends, U.S. menu penetration growth 2016-2020.

**CHICKEN GRAVY
CHICKEN SANDWICH**
FEATURING CUSTOM CULINARY®
PANROAST® CHICKEN FLAVORED
GRAVY MIX

Gravy-fried buttermilk chicken, crisp bacon and a sunny-side-up egg, piled high on a warm biscuit, smothered with chicken gravy.

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.

73%
of consumers
like or
love gravy

Datassential FLAVOR,
2020.

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!

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:

CUSTOM CULINARY® PANROAST®
AMERICANA STYLE AU JUS MIX (1711)

ADD...		TO CREATE...
<ul style="list-style-type: none">• Balsamic vinegar• Honey		Balsamic Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Kimchi Prep (5226)		Kimchi Jus
<ul style="list-style-type: none">• Custom Culinary® Master's Touch® Ancho Flavor Concentrate (5205)		Ancho Jus




START WITH:

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

ADD...		TO CREATE...
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Tonkotsu Ramen Pork Broth (6551)		Souped-up Ramen Broth
<ul style="list-style-type: none">• Custom Culinary® Gold Label Sun-Dried Tomato Pesto Sauce (9668)		Tomato Salsa Rossa
<ul style="list-style-type: none">• Custom Culinary® Gold Label Bacon Base (9795)		Bacon and Herb Jus

START WITH:

CUSTOM CULINARY® MASTER'S TOUCH®
MEAT FIRST® AU JUS BASE (1723)

ADD...		TO CREATE...
<ul style="list-style-type: none">• Custom Culinary® Master's Touch® Chipotle Flavor Concentrate (5204)		Chipotle Au Jus
<ul style="list-style-type: none">• Custom Culinary® Master's Touch® Roasted Garlic Flavor Concentrate (9815)		Roasted Garlic Au Jus
<ul style="list-style-type: none">• Custom Culinary® 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 or sorghum.



Street tacos have grown 64% on menus over the past four years

Datassential MenuTrends, U.S. menu penetration growth 2016-2020.

SCALLION PANCAKE STREET TACOS

FEATURING PANROAST® BEEF FLAVORED
GRAVY MIX AND PASSPORT GLOBAL FLAVORS™
BY CUSTOM CULINARY® BEEF PHO BROTH

START WITH:

CUSTOM CULINARY® PANROAST®

BROWN GRAVY MIX (1764); LOW SODIUM (1743)

ADD...	TO CREATE...
<ul style="list-style-type: none">• Seafood seasoning	➔ Chesapeake Gravy
<ul style="list-style-type: none">• Custom Culinary® Gold Label Jalapeño Relish (6327)• Tequila	➔ Tequila Jalapeño Gravy
<ul style="list-style-type: none">• Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce (9651)	➔ Kentucky Bourbon Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Al Pastor Sauce (9900)	➔ Al Pastor Gravy
<ul style="list-style-type: none">• Bacon fat• Maple syrup	➔ Breakfast Poutine Gravy
<ul style="list-style-type: none">• Shaved country ham• Heavy cream	➔ Toasted Sawmill Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Bibimbap Sauce (6569)	➔ Gochujang Gravy

START WITH:

CUSTOM CULINARY® PANROAST®

BEEF FLAVORED GRAVY MIX (1762)

CUSTOM CULINARY® MASTER'S TOUCH®

BEEF GRAVY CONCENTRATE (1731)

ADD...	TO CREATE...
<ul style="list-style-type: none">• Custom Culinary® Gold Label Harissa (9678)• Roasted garlic	➔ Marrakesh Gravy
<ul style="list-style-type: none">• Butter• Tarragon• Balsamic vinegar	➔ Steak Gravy
<ul style="list-style-type: none">• Malbec• Tarragon	➔ Gaucho Gravy
<ul style="list-style-type: none">• Brown sugar• Bourbon	➔ Breakfast Bourbon Gravy
<ul style="list-style-type: none">• Horseradish• 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 93% on menus over the past four years

Datassential MenuTrends, U.S. menu penetration growth, 2016-2020.

CHORIZO AND CHICKEN TINGA TOSTADAS

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

START WITH:

CUSTOM CULINARY® PANROAST® CHICKEN
FLAVORED GRAVY MIX (1783); LOW SODIUM (1740)

CUSTOM CULINARY® PANROAST®
TURKEY FLAVORED GRAVY MIX (1790);

CUSTOM CULINARY® MASTER'S TOUCH®
TURKEY GRAVY CONCENTRATE (1745)

ADD...	TO CREATE...
<ul style="list-style-type: none">• Custom Culinary® Master's Touch® Ancho Flavor Concentrate (5205)	➡ Ancho Chili Gravy
<ul style="list-style-type: none">• Lemon juice• Fresh oregano	➡ Mykonos Gravy
<ul style="list-style-type: none">• Bacon fat• Diced cooked bacon• Sorghum	➡ Smoky Sorghum Gravy
<ul style="list-style-type: none">• Fresh orange juice• Curry powder• Coconut milk	➡ Citrus Curry Gravy
<ul style="list-style-type: none">• Rye whiskey• Chervil	➡ Savory Whiskey Gravy
<ul style="list-style-type: none">• Country ham• Espresso• Mustard powder	➡ Red Eye Gravy
<ul style="list-style-type: none">• Cranberry juice• Dried cranberries	➡ Cranberry Turkey Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Bibimbap Sauce (6569)	➡ Korean Fire Gravy
<ul style="list-style-type: none">• Beer• Roasted chicken drippings	➡ Beer Can Chicken Gravy
<ul style="list-style-type: none">• Sour cream• Dill	➡ Schnitzel Gravy
<ul style="list-style-type: none">• Lemon juice• Capers• Chopped parsley	➡ Chicken Piccata Gravy
<ul style="list-style-type: none">• Cream	➡ Classic Supreme Sauce
<ul style="list-style-type: none">• White wine• Sage• Shallots	➡ White Wine and Sage Gravy
<ul style="list-style-type: none">• Dijon mustard• Thyme	➡ Dijon Herb 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 up 44% on menus
over the past four years*

Datassential MenuTrends, U.S. menu penetration, 2016-2020.

KOREAN TONKATSU BOWL
FEATURING PANROAST® PORK FLAVORED
GRAVY MIX AND PASSPORT GLOBAL
FLAVORS™ BY CUSTOM CULINARY®
BIBIMBAP SAUCE

START WITH:

CUSTOM CULINARY® PANROAST®
PORK FLAVORED GRAVY MIX (1766)

ADD...	TO CREATE...
<ul style="list-style-type: none">• Green tomato chow chow	 Chow Chow Gravy
<ul style="list-style-type: none">• Roasted apples• Cider vinegar	 Orchard Gravy
<ul style="list-style-type: none">• Mustard seed• Toasted caraway seed• White wine vinegar	 Sauerkraut Gravy
<ul style="list-style-type: none">• White wine• Whole grain or Dijon mustard	 Gravy Robert
<ul style="list-style-type: none">• Caramelized leek• Guinness stout	 Stout Gravy
<ul style="list-style-type: none">• Szechuan peppercorns• Soy sauce• Ginger• Garlic• Scallion	 Szechuan Gravy
<ul style="list-style-type: none">• Applejack brandy• Sliced pears	 Brandied Pear Gravy
<ul style="list-style-type: none">• Custom Culinary® Master's Touch® Chipotle Flavor Concentrate (5204)• Fajita peppers and onions	 Santa Fe Style Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Latin-Style Citrus Chili Sauce (9667)	 Latin Citrus Gravy
<ul style="list-style-type: none">• Custom Culinary® Gold Label Bacon Onion Marmalade (6548)	 Bacon Onion Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Mole Negro (6571)• Poblano peppers	 Mole Poblano 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 127%
growth on menus over the
past four years*

Datassential MenuTrends, U.S. menu penetration,
2016-2020.

**ELOTE GRAVY
CHILAQUILES**

FEATURING PANROAST®
COUNTRY GRAVY MIX

START WITH:

CUSTOM CULINARY® PANROAST®
COUNTRY GRAVY MIX (1776); LOW SODIUM (1718)

ADD...	TO CREATE...
<ul style="list-style-type: none">• Charred corn• Tajín seasoning	➔ Fire-Roasted Corn Elotes Gravy
<ul style="list-style-type: none">• Chopped brisket• Char ends• Custom Culinary® Beef Base	➔ Burnt Ends Gravy
<ul style="list-style-type: none">• Seasonal vegetables• Custom Culinary® Chicken Base	➔ Pot Pie Gravy
<ul style="list-style-type: none">• Cheddar cheese• Cream cheese• Roasted red peppers	➔ Pimento Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Mole Negro (6571)	➔ Oaxacan Gravy
<ul style="list-style-type: none">• Passport Global Flavors™ by Custom Culinary® Latin-Style Citrus Chili Sauce (9667)• Roasted jalapeño	➔ Creamy Baja Gravy

START WITH:

CUSTOM CULINARY® PANROAST®
PEPPERED BISCUIT GRAVY MIX (1774)

ADD...	TO CREATE...
<ul style="list-style-type: none">• White miso• Scallion	➔ Shiro Miso Gravy
<ul style="list-style-type: none">• Custom Culinary® Master's Touch® Ancho Flavor Concentrate (5205)• Custom Culinary® Gold Label Jalapeño Relish (6327)	➔ Sweet Heat Gravy
<ul style="list-style-type: none">• Roasted mirepoix• Chopped parsley• Country ham	➔ Farmhouse Gravy
<ul style="list-style-type: none">• Pancetta• Parmesan	➔ Cacio e Pepe Gravy
<ul style="list-style-type: none">• Custom Culinary® 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.

- No MSG added
- 0 grams trans fat per serving
- Low sodium and gluten free (tested at less than 20 ppm gluten) varieties available



Custom Culinary® PanRoast® Gravy and Au Jus Mixes

- High-quality dry gravy mix format
- Simple one-step preparation—just add to water, boil and serve, or use your favorite preparation method
- Consistently smooth, natural mouthfeel for authentic flavor every time
- Can be used in breadings and coatings to add a boost of flavor



Custom Culinary® Master's Touch® Gravy and Au Jus Concentrates

- Premium gravy offering
- Convenient add-water-only paste concentrate format
- Paste format delivers cooked-from-scratch flavor and texture
- Consistent performance and outstanding hold time



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.

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