

PATIO SEASON PERFECTION



**CUSTOM
CULINARY**

BE TRUE TO THE FOOD[®]

Consumers are looking for crave-worthy, comforting dishes and a dine-in experience that justifies their dining dollar. At Custom Culinary[®], we think that patio season is a wonderful time to differentiate the menu—but in a way that manages time and labor to keep your kitchen running smoothly.

Outdoor dining goes hand in hand with grilling season, spring and summer holidays, graduations and other special occasions. Combine that with revenue-generating opportunities such as breakfast, brunch and happy hour, and you've got a recipe for success!

In this guide, you'll find recipes featuring Custom Culinary[®] products that are ideal for adding to your menu as specials, along with promotional ideas to boost your patio program. Take advantage of warmer weather by serving dishes that your patrons won't be able to find anywhere else.

22% OF CASUAL DINING CONSUMERS EXPECT TO INCREASE THEIR RESTAURANT SPENDING OVER THE NEXT YEAR¹

53% OF CONSUMERS VISIT CASUAL DINING RESTAURANTS TO SATISFY A SPECIFIC CRAVING²

SERVING UP A FRESH OUTDOOR DINING EXPERIENCE

Taste the trend: OUTDOOR DINING

Custom Culinary® offers a wide selection of products that are perfect for patio season, helping menu offerings stand out. They're versatile, easy to use and align with the flavor preferences and dietary demands of today's consumers.

- **Custom Culinary® True Foundations®** includes our wholesome clean label products, such as globally inspired sauces and plant-based innovations.
- **Custom Culinary® Gold Label** houses our speed-scratch inspired sauces and bases, bringing classic flavors to the table with ease.

CREATE BUZZ

-  Encourage repeat visits with a "Patio VIP" loyalty card
-  Build awareness among existing patrons through table tents/indoor signage advertising patio specials
-  Serve dishes with a simple "tableside" finishing touch step, such as a sauce pour, to heighten the experience
-  Promote new dishes on social media with mouthwatering photos and menu descriptions
-  Offer both alcoholic and nonalcoholic beverage pairings to create an inclusive setting for group dining

Source:
1,2Datassential, Casual Dining Segment Guide, 2023.

TEX MEX BREAKFAST BURRITO

FEATURING TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE

A plant-based burrito stuffed with seitan and sweet potato hash, black beans, rice, scrambled eggs, pico de gallo and a zesty tomatillo salsa.

CHARRED SALMON WITH SMOKY THAI BROTH

FEATURING TRUE FOUNDATIONS® THAI-STYLE VEGETABLE BROTH

Seared baby bok choy topped with a charred smoked salmon fillet and a generous ladle of Thai-style vegetable broth. Finished with sautéed mushrooms, cilantro and sesame oil.



BRUNCHY LOBSTER ROLL

FEATURING GOLD LABEL HOLLANDAISE SAUCE AND GOLD LABEL LOBSTER BASE

A buttery toasted brioche roll stuffed with lightly dressed fresh lobster meat, drizzled with hollandaise sauce, a dash of lemon juice and a tarragon garnish.



DELLA SCROFA EGGS BENEDICT

FEATURING TRUE FOUNDATIONS® PLANT-BASED ALFREDO SAUCE

Warm Italian bread topped with crispy vegan bacon, a poached egg, leafy greens and plant-based Alfredo sauce, finished with pepper and a fresh herb garnish.



CHIMICHURRI NEW YORK STRIP STEAK

FEATURING GOLD LABEL BEEF BASE AND MASTER'S TOUCH® ROASTED GARLIC FLAVOR CONCENTRATE

Perfectly seasoned and grilled NY strip steak topped with an aromatic and bold chimichurri sauce, paired with crispy potatoes sautéed in garlic butter.



AL PASTOR GRILLED SHRIMP & PINEAPPLE CEVICHE

FEATURING GOLD LABEL JALAPEÑO RELISH AND TRUE FOUNDATIONS® AL PASTOR SAUCE

A medley of chilled cucumber, onion, bell pepper, avocado, charred pineapple and grilled shrimp, tossed in lime juice and jalapeño relish, served with crackers and al pastor sauce.



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).**

Follow us on:   