SENIOR LIVING

PATIO-INSPIRED DISHES FOR HAPPY, HEALTHY RESIDENTS

CUSTOM® CULINARY

Be True to the Food.®



Food quality plays a critical role in not just the physical but the emotional well-being of residents in senior living facilities. And we know that operators care deeply about bringing home-cooked meals, made with care, to those they serve. Custom Culinary® can help meet this need with products, recipes and program ideas that create memorable experiences—including outdoor dining events!

Barbecues, brunches, happy hour and holiday-themed meals during patio season can truly create a sense of community. And because residents in senior living facilities find comfort in the familiar, crafting simple variations on dishes they love is a great way to keep diners happy.

In this guide, you'll find speed-scratch dishes that balance wellness with indulgence… and some that introduce more on-trend flavors into classic meals, perfect for sharing. They feature Custom Culinary® products that are known for streamlining prep, to help your staff along the way. Let's celebrate patio season, together!

86% OF SENIOR LIVING FACILITY OPERATORS SAY THAT CUSTOMER SATISFACTION IS A TOP BUSINESS OBJECTIVE[1]

62% OF BOOMERS LIKE TRYING NEW FOODS BUT PREFER THEM IN MENU ITEMS THAT ARE MORE FAMILIAR[2]

OUR VERSATILE PRODUCTS MAKE OUTDOOR DINING EASY

Show residents you care with

PATIO-PERFECT RECIPE IDEAS

The Custom Culinary® portfolio is suited to the back-of-house demands of foodservice operators in the senior living channel, while also meeting the flavor preferences and dietary demands of residents and their guests. Try these product lines when crafting your signature patio season dishes!

- **Custom Culinary® True Foundations®** includes our clean label, wholesome products such as globally inspired sauces, plant-based innovations and liquid stock concentrates.
- **Custom Culinary® Gold Label** houses our speed-scratch inspired sauces and bases, sure to create a memorable dining experience faster than ever.

CREATE BUZZ

- Survey residents on their favorite breakfast, brunch or barbecue items when brainstorming your menu offerings
- Create a relaxed group atmosphere with board and card games at the dining tables
- Encourage residents to invite family members to the special event
- Host a staff appreciation day or happy hour to build a sense of community
- Consider easily customizable ingredients, such as condiments or toppings that can be added or removed from a dish, to boost satisfaction
- Take photos during events that can later be printed out and displayed on bulletin boards in common areas

Sources:
[1]Datassential, Pulse Market Overview: Senior Living Chapter, 2023.
[2]Datassential, "Five in Focus: New Food Experiences for Boomers," October 2021.

FRENCH BISTRO SLIDERS
FEATURING GOLD LABEL BEURRE BLANC SAUCE
Toasted mini brioche buns topped with Angus beef patties, fried onion strings, buttery beurre blanc sauce, Swiss cheese and sautéed mushrooms.

BLAZING APPLEWOOD GRILLED CHICKEN SANDWICH
FEATURING GOLD LABEL JALAPEÑO RELISH
Grilled chicken, fried onions, toasted coconut and a pineapple-jalapeño pico de gallo made with grilled fresh pineapple and jalapeño relish, served on a toasted bolillo roll.



CALIFORNIA EGGS BENEDICT BLT
FEATURING GOLD LABEL HOLLANDAISE SAUCE
Grilled tomato, crispy bacon and a poached egg on a toasted English muffin, dressed with creamy avocado hollandaise and fresh arugula.



KOREAN EGG DROP SANDWICH
FEATURING TRUE FOUNDATIONS® HARISSA SAUCE
Soft-scrambled eggs, bacon, Swiss cheese and chives on toasted milk bread, topped off with a creamy, sweet and tangy red pepper sauce.



CHARRED BEEF, VEGETABLE AND GRAIN BOWL
FEATURING TRUE FOUNDATIONS® BEEF BASE AND TRUE FOUNDATIONS® ROASTED VEGETABLE BASE
A bed of quinoa and farro topped with grilled flank steak, roasted butternut squash and Brussels sprouts, kale, charred shishito peppers, Fresno chilies and mung bean sprouts.



AL PASTOR KABOBS
FEATURING TRUE FOUNDATIONS® AL PASTOR SAUCE
Skewers of cubed pork tenderloin, white onion, bell pepper and pineapple, grilled and brushed with tangy al pastor sauce, served with cilantro-lime rice.

CUSTOM CULINARY
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flavorIQ by Custom Culinary®
Where Insights Become Inspiration™

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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