



BE TRUE TO THE FOOD.®

+



FISH. SAUCE. DONE.

LESS PREP. LESS WASTE. LESS WORRY.

Convenience meets quality with Trident Seafoods Redi Grilled Seafood™. Fully cooked, grill marked, and ready to serve, these delicious products cut down on prep time, and come in a variety of species. Just heat to temp from frozen!

FEATURES & BENEFITS

FULLY COOKED

Fast & easy prep – just heat to temp and serve

PERFECTLY PRE-PORTIONED

Saves time and money



VERY LIGHTLY SEASONED

Serve as is or use as a base

EXTREMELY VERSATILE

Great for hot or cold preps from entrées to wraps to salads



Redi Grilled™ Alaska Sockeye Salmon
415192



Redi Grilled™ Alaska Salmon
416748, 410337, 412984



Redi Grilled™ Alaska Pollock
420209



BE TRUE TO THE FOOD®

From classic to globally influenced, Custom Culinary® chef-inspired sauces and craft toppings bring authenticity and simplicity together in convenient heat-and-serve or ambient ready-to-eat pouches while delivering unmistakable flavor every time.

Our chef team has developed signature menu concepts that showcase today's hottest culinary trends through a variety of Custom Culinary® Sauces. From fusion creations to authentic recipes, the choice is yours!

1 Tested at less than 20 ppm gluten.

◆ No MSG Added • Clean Label ■ Gluten Free¹ ♦ Vegan

	Frozen RTU Pouches 16x1 lb	Frozen RTU Pouches 6x2 lb	Frozen RTU Pouches 8x2 lb	Frozen RTU Pouches 4x4 lb	Wholesome Attributes
Alfredo Sauce				9660	◆
Al Pastor Sauce			9900		◆ • ■ ♦
Bibimbap Sauce	6569				◆ • ♦
Habanero Orange Sauce			9901		◆ • ■
Harissa	9678				◆ ♦
Hollandaise Sauce			9661		◆
Kentucky-Style Bourbon Sauce		0		9651	◆
Korean-Style Sweet Heat Sauce			9904		◆ ♦
Latin-Style Citrus Chili Sauce			9667		◆
Mole Negro		6571		6571	◆ • ■
Sun-Dried Tomato Pesto Sauce				9668	◆
Tomatillo Serrano Sauce			9902		◆ • ■ ♦
Thai-Style Roasted Peanut				9676	◆
Wasabi Ginger Ponzu Sauce				9671	◆

HOT

Baja Salmon Benedict

Grilled wild Alaska salmon with a chili-lime hollandaise served on a roasted corn cake.

Custom Culinary® Sauces: 9661, 9667

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Bourbon Glazed Salmon

Glazed, grilled wild Alaska salmon served on a bed of creamy white cheddar grits and collard greens.

Custom Culinary® Sauces: 6810, 9651

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Bourbon Glazed Salmon, Carrot Puree and Sautéed Swiss Chard

Glazed, grilled wild Alaska salmon served on a bed of Swiss chard and pureed gingered carrots.

Custom Culinary® Sauce: 9651

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Grilled Salmon and Cajun Dirty Rice and Sautéed Spinach

Grilled wild Alaska salmon served on top of dirty rice and sautéed spinach, draped with an applewood smoked bacon and maple hollandaise.

Custom Culinary® Sauce: 9661

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Korean Salmon with Miso Broth Bowl

Grilled wild Alaska salmon fillet with a sweet heat glaze, served atop a pile of Asian greens and sticky rice accented with miso dashi broth. Garnished with crisp shiitake mushrooms.

Custom Culinary® Sauce: 9904

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Latin Citrus Chili Glazed Salmon

Yucatan grilled Alaska salmon in a Latin-style citrus chili sauce, served with grilled asparagus and jalapeño relish slaw tossed with cabbage, charred corn and kale.

Custom Culinary® Sauces: 6327, 9667

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Pollock Azteca

Grilled Alaska Pollock with a flavor-packed tomatillo serrano hollandaise, served with jasmine rice and calabaza squash.

Custom Culinary® Sauce: 9902

Trident Seafoods® Redi Grilled™: 420209

Pollock Vera Cruz

Grilled Alaska Pollock served on a bed of sautéed spinach, diced tomatoes and olives draped with a Latin Citrus Hollandaise.

Custom Culinary® Sauces: 9661, 9667

Trident Seafoods® Redi Grilled™: 420209

Pollock Cortez

Grilled Alaska Pollock with a chili-lime and garlic sauce, achiote rice and elotes corn stew.

Custom Culinary® Sauce: 9667

Trident Seafoods® Redi Grilled™: 420209

Grilled Wild Alaska Salmon with Achiote Hollandaise

Grilled Alaska salmon topped with a achiote hollandaise sauce, on a bed of roasted fingerling potatoes, broccoli, and asparagus.

Custom Culinary® Sauces: 9661, 6200 / 9667

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192



Wild Alaska Pollock with a Ginger Ponzu Sauce

Grilled Alaska Pollock with a Japanese ginger ponzu sauce, served over lemongrass stir-fried rice, broccoli and julienne red peppers.

Custom Culinary® Sauce: 9671

Trident Seafoods® Redi Grilled™: 420209

Wild Alaska Pollock Kimchi Hash

Grilled wild Alaska Pollock glazed with a sweet heat glaze, served atop a bed of kimchi, Brussels sprouts and Yukon Gold potato hash, topped with a sunny-side up egg.

Custom Culinary® Sauces: 9904

Trident Seafoods® Redi Grilled™: 420209

Wild Alaska Pollock with Peanut Sauce

Oven roasted Alaska Pollock served over jasmine rice, baby bok choy and a creamy Thai-Style roasted peanut sauce.

Custom Culinary® Sauce: 9676

Trident Seafoods® Redi Grilled™: 420209

COLD

Southwest Salmon Salad

Grilled Alaska salmon, black beans, roasted corn and jicama tossed with a green chili and lime vinaigrette.

Custom Culinary® Sauce: 9902

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Summer Charred Orange, Fennel and Salmon Salad

Grilled Alaska salmon tossed with shaved fennel, fresh parsley and charred orange slices, served with a zesty citrus chili vinaigrette.

Custom Culinary® Sauce: 9667

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Chilled Korean Glazed Pollock and Soba Noodle Salad

Flaked Alaska Pollock served over a bed of buckwheat soba noodles, bok choy, shredded carrots and toasted sesame seeds tossed with a sweet chili sauce and green onion.

Custom Culinary® Sauces: 6205, 9904

Trident Seafoods® Redi Grilled™: 420209

Wild Alaska Pollock Ceviche Cocktail

Flaked Alaska Pollock in citrus tomatillo serrano marinade with sweet potatoes, red onion, and fresh cilantro.

Custom Culinary® Sauce: 9902

Trident Seafoods® Redi Grilled™: 420209

Kentucky Bourbon Glazed Salmon with Light Harissa Vinaigrette Greens Salad

Kentucky bourbon glazed grilled wild Alaska salmon, vinaigrette salad dressing, cucumber, fresh greens, radishes, and cilantro.

Custom Culinary® Sauces: 9651, 9678

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Wild Alaskan Pollock Wasabi Bowls

Grilled Alaska Pollock with a Japanese ginger ponzu sauce, carrots, avocado, cabbage, and pickled ginger, garnished with shiso and sesame seeds.

Custom Culinary® Sauce: 9671

Trident Seafoods® Redi Grilled™: 420209



TOP IT. DRIZZLE IT.

FOUNDATION

Custom Culinary® Beurre Blanc Sauce [9663]

Custom Culinary® Bibimbap Sauce [6569]

Custom Culinary® Demi-Glace Sauce [9661]

Custom Culinary® Harissa [9678]

Custom Culinary® Hollandaise Sauce [9661]

Custom Culinary® Hollandaise Sauce [9661]

Custom Culinary® Hollandaise Sauce [9661]

Custom Culinary® Jalapeño Relish [6327]

Custom Culinary® Jalapeño Relish [6327]

Custom Culinary® Korean-Style Barbecue Sauce [9903 / 6203]

Custom Culinary® Latin-Style Citrus Chili Sauce [9667 / 6200]

Custom Culinary® Tomatillo Serrano Sauce [9902 / 6201]

+ ACCENT

+ Orange zest + orange juice + honey + rosemary

+ Mayonnaise, plain yogurt, or sour cream

+ Cracked black pepper

+ Mayonnaise, plain yogurt, or sour cream

+ Custom Culinary® Gold Label Lobster Base [9510] + Dry sherry wine

+ Coconut milk + madras or Thai red curry powder

+ Cajun seasoning

+ Diced pineapple + pico de gallo

+ White wine vinegar

+ Mayonnaise, plain yogurt, or sour cream

+ Mayonnaise, plain yogurt, or sour cream

+ Custom Culinary® Hollandaise Sauce [9661]

HANDHELD

Alaska Pollock, Smoked Bacon, Green Chili, and Chive Toast

Alaska Pollock whipped into cream cheese, smoked bacon and a green chili crema smeared on brioche toast and garnished with sliced radish and chives.

Custom Culinary® Sauce: 9902

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Habanero Orange Salmon and Shrimp Roll

Chilled cooked Alaska salmon and shrimp tossed with a spicy habanero orange mayonnaise, celery, and cilantro served on a brioche split top roll.

Custom Culinary® Sauce: 9901

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Harissa Pulled Wild Alaska Pollock

Pulled Alaska Pollock in a harissa BBQ sauce on a brioche bun topped with a tangy kohlrabi cabbage slaw.

Custom Culinary® Sauces: 6327, 6571

Trident Seafoods® Redi Grilled™: 420209

Salmon Tostadas

Grilled and flaked wild Alaska salmon with black beans, pickled red onion and cojita cheese, layered between two crunchy tostadas, topped with a zesty red pepper sauce and a lime wedge.

Custom Culinary® Sauce: 9678

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Tomatillo Serrano Glazed Salmon Wrap

Grilled wild Alaska salmon basted with tomatillo serrano sauce, served with cilantro, pineapple, black beans and rice in an herb tortilla wrap.

Custom Culinary® Sauce: 9902

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Wild Alaskan Pollock Mole Torta

Grilled Alaska Pollock in an authentic Oaxacan mole on a bolillo roll with a zesty jalapeño mayo, topped with crisp iceberg lettuce, pickled red onion, cilantro, and cojita cheese.

Custom Culinary® Sauces: 6327, 6571

Trident Seafoods® Redi Grilled™: 420209

Zesty Fish Street Tacos

Char-grilled, sustainable Alaska Pollock, Napa cabbage, serrano peppers, scallions, and kimchi crema served on warm flour tortillas.

Custom Culinary® Sauces: 9667, 9902

Trident Seafoods® Redi Grilled™: 420209



FOR MORE INFORMATION AND COMPLETE
LISTING OF PRODUCTS AVAILABLE,
CONTACT YOUR KEYIMPACT
SALES REPRESENTATIVE AT (800) 955-0600.
WWW.KISALES.COM



BE TRUE TO THE FOOD.

HANDHELD

Alaska Pollock, Smoked Bacon, Green Chili, and Chive Toast

Alaska Pollock whipped into cream cheese, smoked bacon and a green chili crema smeared on brioche toast and garnished with sliced radish and chives.

Custom Culinary® Sauce: 6201 / 9902

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Habanero Orange Salmon and Shrimp Roll

Chilled cooked Alaska salmon and shrimp tossed with a spicy habanero orange mayonnaise, celery, and cilantro served on a brioche split top roll.

Custom Culinary® Sauce: 9901

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Harissa Pulled Wild Alaska Pollock

Pulled Alaska Pollock in a harissa BBQ sauce on a brioche bun topped with a tangy kohlrabi cabbage slaw.

Custom Culinary® Sauces: 6327, 6571

Trident Seafoods® Redi Grilled™: 420209

Salmon Tostadas

Grilled and flaked wild Alaska salmon with black beans, pickled red onion and cojita cheese, layered between two crunchy tostadas, topped with a zesty red pepper sauce and a lime wedge.

Custom Culinary® Sauce: 9678

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Tomatillo Serrano Glazed Salmon Wrap

Grilled wild Alaska salmon basted with tomatillo serrano sauce, served with cilantro, pineapple, black beans and rice in an herb tortilla wrap.

Custom Culinary® Sauce: 6201 / 9902

Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Wild Alaskan Pollock Mole Torta

Grilled Alaska Pollock in an authentic Oaxacan mole on a bolillo roll with a zesty jalapeño mayo, topped with crisp iceberg lettuce, pickled red onion, cilantro, and cojita cheese.

Custom Culinary® Sauces: 6327, 6571

Trident Seafoods® Redi Grilled™: 420209

Zesty Fish Street Tacos

Char-grilled, sustainable Alaska Pollock, Napa cabbage, serrano peppers, scallions, and kimchi crema served on warm flour tortillas.

Custom Culinary® Sauces: 6200 / 9667, 6201 / 9902

Trident Seafoods® Redi Grilled™: 420209



FOR MORE INFORMATION AND COMPLETE LISTING
OF TRIDENT SEAFOODS PRODUCTS AVAILABLE
PLEASE CONTACT SALES@TRIDENTSEAFOODS.COM
OR CALL US AT (800) 367-6065



BE TRUE TO THE FOOD.