

HOLLANDAISE

EASY ADD-IN MENUING GUIDE



ROASTED GARLIC MUSHROOM BENEDICT
Featuring Custom Culinary® Gold Label Hollandaise Sauce
and Master's Touch® Roasted Garlic Concentrate

FROM BRUNCH AND BEYOND,
DISCOVER UNLIMITED WAYS TO HOLLANDAISE



THE
SECRET'S
OUT!

CUSTOM CULINARY® HOLLANDAISE SAUCE IS YOUR SECRET WEAPON FOR CULINARY SUCCESS



If you're not already familiar with Custom Culinary® Hollandaise Sauce as a well-kept culinary secret, have no fear—we're giving you the inside scoop! One look behind the scenes, and you'll see how this exceptional product saves valuable time and labor back of house—so you can focus on bringing your culinary creativity to life.

In this guide, you'll find a range of chef-crafted menu ideas that showcase the versatility of Custom Culinary® Frozen, Ready-to-Use Hollandaise Sauce, supported by the latest industry research and consumer trends.

Put a delicious twist on Benedicts, entrees, and handheld favorites with simple ingredient add-ins that take your signature secret sauces to the next level.

SECRET SAUCES ARE BOOMING ON MENUS!

+78% in Fast Casual

+83% in Fine Dining

Datassential Menu Trends, U.S. menu penetration growth 2020-2024

KOREAN EGG DROP SANDWICH
FEATURING **SMOKY CHILI SECRET SAUCE**,
CREATED WITH CUSTOM CULINARY® FROZEN,
READY-TO-USE TRUE FOUNDATIONS® HARISSA AND
GOLD LABEL HOLLANDAISE SAUCES



A SAUCE TO SET YOUR MENU APART



This luscious, silky sauce can be easily customized for a number of different dishes and cuisines. Experiment in making a more unique hollandaise by adding anything (like one of Custom Culinary's globally-inspired sauces) from chilies and gochujang for a kick of heat, to fresh orange or lime juice for a touch of citrus sweetness.

HOLLANDAISE SECRET SAUCE "PLUS ONES"

Custom Culinary® Gold Label
Frozen, Ready-to-Use
Hollandaise Sauce
(9661)



START WITH...	ADD...	TO CREATE...
	Maple Syrup + Whole Grain Mustard	Maple Whole Grain Mustard Hollandaise Sauce
	Custom Culinary® Gold Label Crab Base (9511) + Seafood Seasoning	Chesapeake Charm Hollandaise Sauce
	Master's Touch® Ancho Flavor Concentrate (5205)	Ancho Hollandaise Sauce
	Orange Zest + Blood Orange Juice	Maltaise Sauce
	Tarragon + Shallots + Dry White Wine + Crushed Black Peppercorns	Béarnaise Sauce
	Custom Culinary® Gold Label Lobster Base (9510) + Sherry Wine	Lobster Hollandaise Sauce
	Dijon Mustard	Dijon Hollandaise Sauce
	Tomato Paste	Tomato-Spiked Hollandaise Sauce
	Custom Culinary® Gold Label Mushroom Base (9530)	Mushroom Hollandaise Sauce
	Roasted Red Pepper Puree	Roasted Red Pepper Hollandaise Sauce
	Truffle Oil + Minced Fresh Chives	Truffle-Scented Hollandaise
	Custom Culinary® True Foundations® Latin-Style Citrus Chili Sauce	Achiote Hollandaise Sauce
	Custom Culinary® True Foundations® Tomatillo Serrano Sauce	Tomatillo Serrano Hollandaise Sauce
	Char-grilled Corn + Cilantro + Lime Juice + Tajin® + Cotija Cheese	Elote Hollandaise Sauce
	Charred Lemon + Fresh Mint	Mediterranean Hollandaise Sauce
	Everything Bagel Seasoning	Everything Bagel Hollandaise Sauce
	Aji Amarillo	Aji Amarillo Hollandaise Sauce



SAUCE CHORON

A variation on the classic Béarnaise sauce made by adding tomato paste.

SAUCE FOYOT

A variation of Béarnaise sauce with the addition of a meat glaze.

SAUCE BÉARNAISE

A creamy, buttery, and rich, béarnaise combines an herby, slightly acidic reduction of white wine, vinegar, shallots, fresh tarragon, and lemon juice with hollandaise.

FEATURED CONCEPT

**PEPPER-CRUSTED BEEF TENDERLOIN CROSTINI
WITH A HOLLANDAISE TRIO**

Pepper-crusted beef tenderloin served on an Herbs de Provence crostini, topped with a trio of classic hollandaise sauces.

35% growth of brunch burgers since 2020.

Datassential Menu Trends, U.S. menu penetration 2020-2024





CHILI RELLENO BENEDICT

Grilled masa cakes topped with crumbled chorizo, poached eggs, and a crispy chili relleno smothered with creamy hollandaise sauce drizzled with a chili lime sauce.

EVERYTHING BAGEL SPICE

is the fastest growing breakfast flavor, growing

+1,057%
over the last four years

Datassential, World of Breakfast Flavors Report, March 2024

EGGS BENEDICTS

67%

of consumers want more egg options **outside of the breakfast daypart.**

Datassential, Breakfast Keynote, November 2023

ROMA STYLE EGGS BENEDICT

Vine ripe tomatoes, spinach, prosciutto, and poached eggs on a focaccia roll, smothered in sun-dried tomato pesto hollandaise sauce.

SOUTHERN BENEDICT BOWL

Crispy home fries, honey baked ham, and poached eggs topped with creamy sage scented hollandaise.

BAJA SALMON BENEDICT

Pan roasted salmon with chili-lime hollandaise served on a roasted corn cake.



CALIFORNIA EGGS BENEDICT BLT

83%

of consumers **go out to brunch.**

Datassential, Breakfast Keynote, November 2023

SWEET POTATO ROSTI

Crispy sweet potato rosti served with sliced avocado, poached egg, and a drizzle of Hollandaise sauce.



FEATURED CONCEPT

BREAKFAST BENNY BURGER

Give your customers their favorite Eggs Benedict dish, beyond the morning daypart! Serve a smash burger with American cheese, hash browns, Canadian bacon and a poached egg on a toasted brioche bun, topped off with Breakfast Secret Sauce made with Gold Label Hollandaise Sauce and everything bagel seasoning.

FROM TURF TO SURF, SEA THE POSSIBILITIES BEYOND BRUNCH



GRILLED CEDAR PLANKED SALMON WITH ACHIOTE HOLLANDAISE

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

MEDITERRANEAN STUFFED PORK TENDERLOIN

Mediterranean stuffed pork tenderloin with spinach and feta, Ras el Hanout rub. Charred lemon and mint hollandaise.

GRILLED SALMON AND CAJUN DIRTY RICE

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

HADDOCK IN SUN-DRIED TOMATO WHITE WINE BUTTER SAUCE

Breaded, baked haddock, served on top of saffron rice and grilled asparagus, draped with a sun-dried tomato white wine butter sauce.

HONEY BUTTER BLACKENED SCALLOPS WITH CITRUS HOLLANDAISE

Dry sea scallops blackened in sweet honey butter served atop creamy pancetta and herb-laced polenta smothered with a citrus Hollandaise Sauce.

MAHI MAHI VERA CRUZ

Pan seared mahi served on a bed of sautéed spinach, diced tomatoes and olives draped with a Latin Citrus Hollandaise.

SALMON OSCAR

Pan-seared salmon fillet topped with lump blue claw crab meat and poached asparagus smothered with classic Hollandaise Sauce.

SEA BASS AZTECA BOWL

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

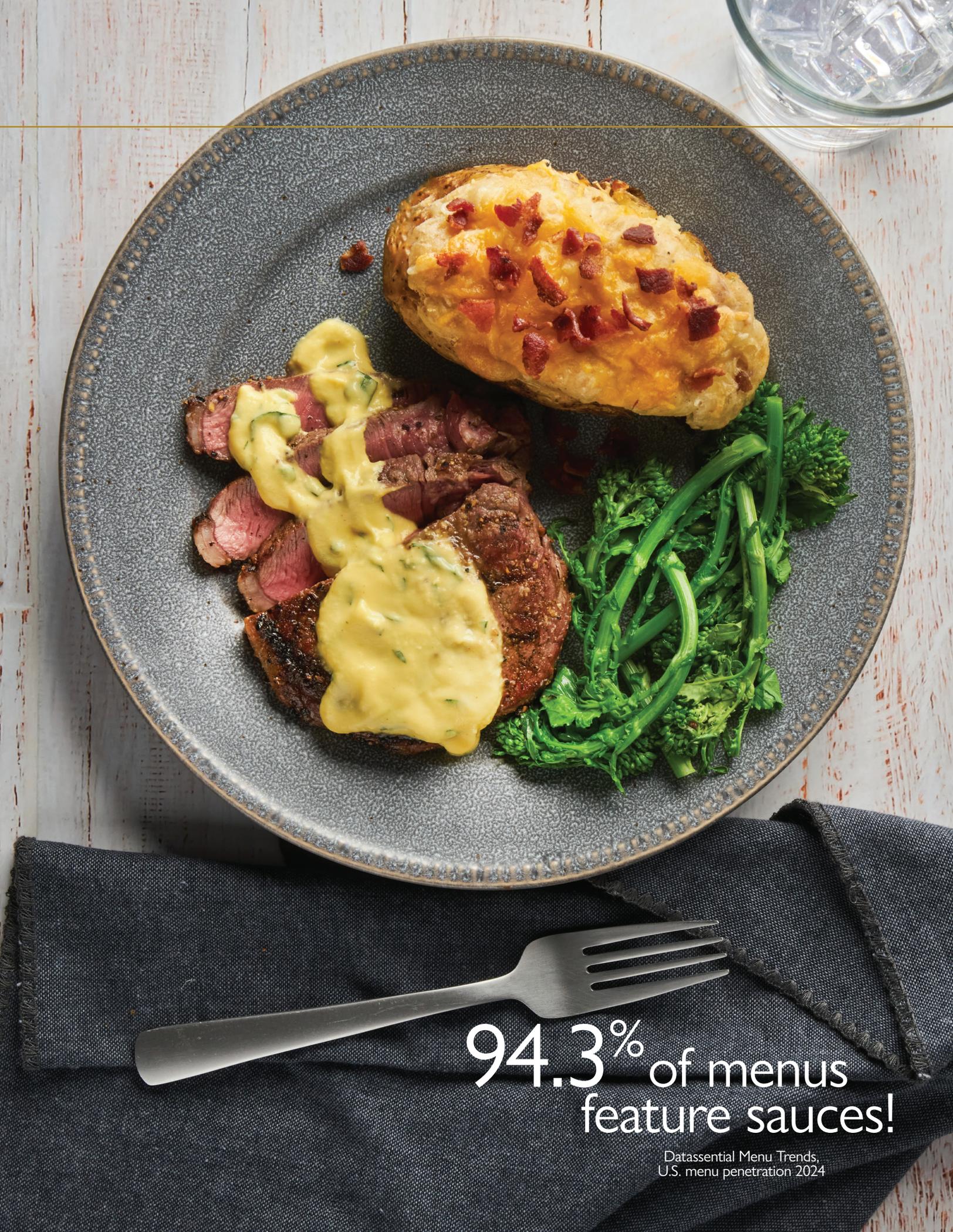
WHITE CHEDDAR SHRIMP AND BACON CASSEROLE

Grilled shrimp, chopped bacon, peppers onions and hashed browns baked and topped with buttered bread crumbs and Hollandaise sauce.

FEATURED CONCEPT STEAK BÉARNAISE

A char-grilled NY Strip steak topped with béarnaise sauce, served with a twice baked potato and rapini. Patio season perfection!





94.3% of menus
feature sauces!

Datassential Menu Trends,
U.S. menu penetration 2024



Brioche is up **28%**
as a sandwich carrier
since 2020.

Datassential Menu Trends, U.S. menu penetration 2020-2024.

...AND GET CARRIED AWAY

SAUSAGE, EGG, AND CHEDDAR BREAKFAST CALZONE WITH MAPLE WHOLE GRAIN MUSTARD HOLLANDAISE DIPPING SAUCE

A calzone stuffed with grilled breakfast sausage, potatoes, scrambled eggs, and white cheddar cheese.



CHOPHOUSE BREAKFAST BOWL



MOROCCAN FRITTATA WITH HARISSA HOLLANDAISE

A savory fusion of farm-fresh eggs, roasted carrots, chopped kale, chickpeas, and sundried tomatoes, accompanied by a delightful harissa hollandaise sauce.



BRUNCHY LOBSTER ROLL

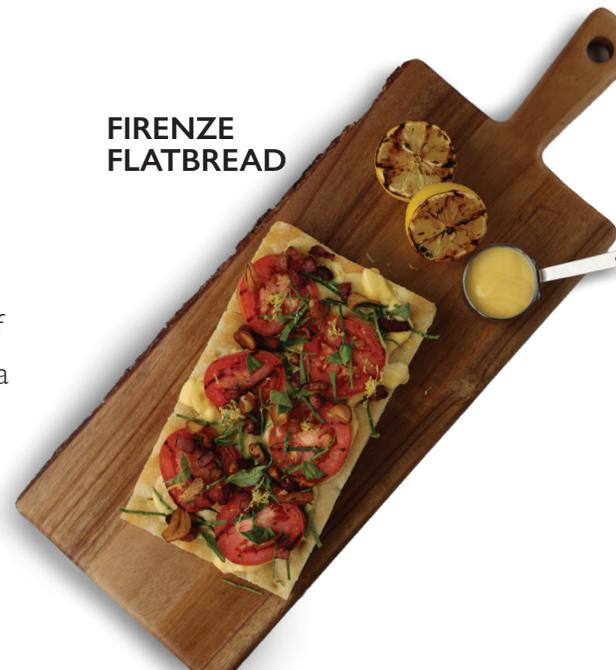
CHILAQUILES SPECIAL BRUNCH BOWL

Crisp fried corn tortillas topped with Latin Citrus Sauce infused pulled chicken and poached eggs garnished with Hollandaise sauce, queso fresco, green onions, refried beans, and guacamole.

TURKEY SAUSAGE, CHEESE AND EGG BURRITO WITH GREEN CHILI SAUCE

Turkey sausage, cheddar cheese, eggs and smoked bacon wrapped in a flour tortilla with a Tomatillo Serrano Chili Hollandaise.

FIRENZE FLATBREAD



FEATURED CONCEPT

CARNE ASADA GRILLED CHEESE WITH BIRRIA HOLLANDAISE

Toasted brioche, Pepper Jack and American cheeses, with a hint of jalapeño make up the sandwich, which is complemented by a birria hollandaise enriched with our Gold Label Beef Base and Master's Touch® Ancho Flavor Concentrate. This dip retains the buttery allure of hollandaise, while capturing the vibrant essence of birria. It's a dish that promises to be both familiar and refreshingly new.

CUSTOM CULINARY® GOLD LABEL HOLLANDAISE

A classic mother sauce, this clean-label hollandaise delivers the authentic emulsification of egg yolk, clarified butter and lemon you would expect to find in a scratch preparation, with just the right level of cayenne pepper.

Perfect for Eggs Benedict or over fish, vegetables, and more!



- ✓ Available in 8 x 2 lb. or 55 x 3 oz. portion control packs.
- ✓ Convenient frozen format—simply thaw, heat, and serve!
- ✓ Clean label ingredient deck.
- ✓ Gluten free (tested at less than 20 ppm gluten).
- ✓ Suitable for vegetarian diets.
- ✓ Saves valuable time and labor back-of-house, so you can focus on creating signature dishes. From fusion creations to classic recipes, the choice is yours.

HUNGRY FOR MORE?

Click or scan the QR code for additional menu 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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