

SHAREABLES MENUING GUIDE



CREATING DELICIOUS EXPERIENCES THAT
MEET THE DEMAND FOR GRAZING AND SNACKING



DISHES TOO GOOD NOT TO SHARE

The past few years have demonstrated a fundamental shift in how, where and when consumers choose to dine out. Whether it's flexible schedules and a desire for remote workers to leave their home, an increased need for in-person socialization or the effects of inflation on discretionary income, early evening has become a hot daypart in foodservice.¹

This "five o'clock somewhere" mentality is also associated with demand for happy hour specials, elevated bar bites and group grazing. And that's where shareable plates come in!

COMPARED TO TWO YEARS AGO, CONSUMERS ARE ORDERING APPETIZERS FROM FULL-SERVICE RESTAURANTS 20% MORE OFTEN AND SMALL PLATES FROM FAST FOOD RESTAURANTS 31% MORE OFTEN²



Shareables present an opportunity for operators to experiment with flavors in already appealing, popular formats. They satisfy consumer curiosity to try something new when dining out, without the risk they may associate with a new entrée or large meal. And Custom Culinary[®] offers solutions to meet this demand, from our curated product portfolio to exciting menu ideas that span a range of culinary categories.



CREATING SIGNATURE FLAVOR COMBOS

Throughout this guide, you'll find recipe ideas for shareables that span a range of cuisine types, popular dishes and hot trends. To help you get even more mileage out of these menu concepts, you'll also find tips for adding dipping sauces, toppings and ways to "plus up" speed scratch products with signature appeal.

WHAT TYPES OF APPETIZERS AND SMALL PLATES ARE CONSUMERS LOOKING FOR?³



37%
street foods



30%
delivery-friendly appetizers



30%
late-night appetizer
or small plate options



29%
food mashups



26%
food flights

In this guide, we'll showcase some shareable and appetizer megatrends to help focus your menu development strategy. You'll find recipe inspiration organized by the following categories:

NEXT-LEVEL WINGS & "WINGS"

DELICIOUS DIPS

PORTABLE POCKET FOODS

BITE-SIZED POPS & POPPABLES

CRAVEABLE SLIDERS & MINIS

ON-TREND PIZZA & FLATBREAD

TOTALLY LOADED POTATOES

SOCIAL SHAREABLES

Within each category, discover menu concepts that can differentiate your operation without adding back-of-house complexity. And if you want to take them even further, consider these recipe ideas a jumping-off point for your own creations.

Whether it's mindful nutrition and the desire for plant-forward dishes,

capturing nostalgia through twists on retro fare or mashups between global cuisines and classic comfort foods, the shareables category can truly enliven your menu and turn your operation into a dining destination. Custom Culinary® sauces, bases and gravies make it easy!

**BUTTER CHICKEN
LOADED FRIES**
FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® INDIAN-
STYLE BUTTER SAUCE



USE THESE
LINKS TO
NAVIGATE THE
MENU GUIDE



BUTTER CHICKEN CAULIFLOWER “WINGS”

FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS®
INDIAN-STYLE BUTTER SAUCE

NEXT-LEVEL WINGS & “WINGS”

Whether it's for game day, late-night snacking or simply something tasty to nibble on before the entrée arrives, wings are truly “the thing” in foodservice. In fact, 79% of consumers like or love wings⁴, making them a sure bet for any shareable menu. Plant-based options, especially cauliflower, are growing, too.

BUTTER CHICKEN WINGS

FEATURING CUSTOM CULINARY®
TRUE FOUNDATIONS® INDIAN-STYLE
BUTTER SAUCE

KENTUCKY BOURBON PIG “WINGS”

FEATURING CUSTOM
CULINARY® GOLD LABEL
KENTUCKY-STYLE
BOURBON SAUCE

As a smoky, savory alternative to chicken wings, coat tender, fall-off-the-bone pork shanks with sweet bourbon sauce and finish with green onion.



AL PASTOR CRISPY CAULIFLOWER

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS®
AL PASTOR SAUCE

Sweet and tangy notes of charred pineapple meet zesty chiles, giving these crispy cauliflower bites bold Latin-inspired flavor.



SWEET 'N' SPICY KOREAN FRIED CHICKEN

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® KOREAN-
STYLE SWEET HEAT SAUCE

For a crave-worthy option, smother crispy chicken wings in a sweet-and-spicy Korean barbecue sauce, topped with sesame seeds and green onion.



KENTUCKY BOURBON GLAZED CHICKEN

FEATURING CUSTOM
CULINARY® GOLD LABEL
KENTUCKY-STYLE
BOURBON SAUCE

These perfectly saucy wings find that ideal balance of sweet, savory and smoky flavors. Serve with bell pepper to add color and crunch.

DIP IT.

Your standard blue cheese or ranch dipping sauce becomes a signature condiment when you boost it with another flavor. We recommend our Harissa, Latin-Style Citrus Chili or Tomatillo Serrano Sauces for this technique.



LATIN-STYLE CITRUS CHILI CHICKEN WINGS

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® LATIN-
STYLE CITRUS CHILI SAUCE

Use our Latin-style sauce in two ways: as a glaze and as a dipping sauce, mixed with blue cheese for an impactful flavor punch.

HONEY HARISSA CAULIFLOWER “WINGS”

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® HARISSA
SAUCE

Lightly battered cauliflower tossed in a mixture of smoky harissa sauce and honey delivers a “sweet heat” sensation that customers love.

TOSS IT.

Consider it “one and done.” Save time and labor with flavor-packed sauces that are perfect on their own! Amp up your wing offerings with Al Pastor, Indian-Style Butter, Korean-Style Sweet Heat, Latin-Style Citrus Chili or Tikka Masala Sauces.

203% GROWTH OF KOREAN BBQ WINGS OVER THE PAST 4 YEARS⁵

Wings are found on 44% of menus and the most commonly featured appetizer after salad and soup.⁶

CHICKEN AND PIMENTO CHEESE STUFFED JALAPEÑOS
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® CHICKEN LIQUID STOCK
CONCENTRATE AND AND GOLD LABEL SAVORY ROASTED® CHICKEN BASE



DELICIOUS DIPS

In many shareable dishes, opposites attract. Hot to cold, crispy to creamy, sweet to spicy and so on. Play into these sensory “extremes” with on-trend dips and spreads, which can supplement almost any dish on the appetizer menu. They’ll help you achieve that temperature, texture and flavor contrast that customers crave, bite after bite.



WHIPPED FETA WITH HARISSA
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

Our tangy harissa brings exciting depth and contrast to a whipped garlicky feta dip, served with grilled naan and veggies.



DAL MAKHANI FONDUE CHICKEN
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® INDIAN-STYLE BUTTER SAUCE

A warm, buttery dal makhani studded with lentils, cilantro and crumbled paneer, served “fondue” style with chicken and naan for dipping.

SMOKY ELOTE DIP
FEATURING CUSTOM CULINARY® MASTER’S TOUCH® ANCHO FLAVOR CONCENTRATE

Grilled summer corn, charred onions and peppers, silken tofu, vegan mayo, dairy-free cheese and ancho chili paste make a great plant-based dip.

GRILLED VEGETABLE MEZZE WITH ALEPPO PITA CHIPS
FEATURING CUSTOM CULINARY® MASTER’S TOUCH® ROASTED GARLIC FLAVOR CONCENTRATE AND TRUE FOUNDATIONS® VEGETABLE LIQUID STOCK CONCENTRATE

A mix of both grilled and crisp, fresh vegetables topped with a garlicky yogurt sauce, served with Aleppo-pepper-seasoned pita chips.

TIKKA MASALA CARROT HUMMUS
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TIKKA MASALA SAUCE

Crudité goes global with a bold and tangy carrot-based hummus flavored with tikka masala sauce and a cooling dollop of labneh.



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

Dips with hearty chunks of seafood make for an impressive presentation, like jalapeño relish-dressed grilled shrimp dipped in al pastor sauce.

SPICY MAMA GHANOIJ
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

Mediterranean-inspired dips are always a hit, like charred zucchini and onions puréed with harissa, olives, parsley and extra virgin olive oil.



BABA GHANOIJ RANKS AS THE SECOND FASTEST-GROWING DIP ON APPETIZER MENUS SINCE 2019⁸

83% OF CONSUMERS ARE FAMILIAR WITH HUMMUS, MAKING IT A GREAT OPTION FOR SAFE FLAVOR EXPERIMENTATION⁷

Dip samplers can help draw interest to your appetizer menu and encourage trial, especially around themes like Mediterranean spreads, gameday recipes or cheesy dips.⁹

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PORTABLE POCKET FOODS

Food on-the-go isn't going anywhere. In the context of shareables, that means bites that are easily grabbed when a group digs in reign supreme. Global street foods like dumplings, bao and empanadas can provide unlimited inspiration in this category, enlivened by a variety of dipping sauces and flavorful fillings.

CITRUS CHILI EMPANADAS
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® LATIN-STYLE CITRUS CHILI SAUCE

KOREAN SWEET & SPICY PORK BAO
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® KOREAN-STYLE SWEET HEAT SAUCE, GOLD LABEL JALAPEÑO RELISH AND GOLD LABEL PORK BASE

Succulent pulled pork, tangy jalapeño slaw and a drizzle of Korean sweet and spicy sauce get stuffed into a pillowy bao bun. Swap with tortillas to create street tacos!



48% GROWTH OF EMPANADAS ON QSR MENUS SINCE 2019¹⁰



EMPANADAS WITH TOMATILLO SERRANO SAUCE

FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE

A tangy Latin-inspired dipping sauce perfectly complements the braised beef, potato and cheese filling of a crispy empanada.

CARNITAS DUMPLINGS WITH ACHIOTE CITRUS CHILI SAUCE

FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® LATIN-STYLE CITRUS CHILI SAUCE

Wonton skin dumplings stuffed with shredded pork and veggies get a boost of flavor from a zesty red chili citrus dipping sauce.

ELOTE STUFFED PEPPERS
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE

Put a contemporary spin on a classic appetizer with roasted corn, Cotija cheese, red peppers and salsa verde baked in a stuffed chile.

21% OF 18-TO-34-YEAR-OLDS SAY THEY'D CONSUME BAO REGULARLY, VERSUS 15% OF THE OVERALL CONSUMER POPULATION¹¹

PORK, RAISIN & POTATO EMPANADAS
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® AL PASTOR SAUCE

Flaky empanada dough is filled with al-pastor-seasoned shredded pork, raisins, olives and diced potatoes, with extra sauce on the side.

DIP IT.

Take Alfredo in a global direction by adding our Harissa or Tomatillo Serrano Sauces to our classic Alfredo Sauce or Plant-Based Alfredo Sauce.

SAVORY PIZZA POCKET MINI PIES
FEATURING CUSTOM CULINARY® GOLD LABEL ALFREDO SAUCE

Turn a white pizza into a handheld calzone with your choice of fillings folded with Alfredo sauce. Finish with a side of Alfredo for dipping.

International flavors and pocket foods go hand in hand, with egg rolls, dumplings and empanadas ranking among the most desired global appetizers.¹²

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BITTERBALLEN

FEATURING CUSTOM CULINARY® COUNTRY GRAVY MIX AND
MASTER'S TOUCH® HERB ROASTED BEEF CONCENTRATE

BITE-SIZED POPS & POPPABLES

Sticks, skewers, balls and bites—these types of shareables pack tons of flavor in a small package. And they're staples of street food found around the world, especially fried preparations. When it comes to the kinds of classic bar bites found on American menus, the desire for retro and nostalgia has taken hold. But there's always room for a flavor twist!



INDIAN SPICED SWEET POTATO FRITTERS

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® COCONUT
CURRY SAUCE

Crispy sweet potato fritters, studded with toasted cumin, black mustard seeds, garlic and ginger, served with green coconut curry dipping sauce.

JALAPEÑO POPPER NAAN BITES

FEATURING CUSTOM
CULINARY® GOLD
LABEL JALAPEÑO RELISH
AND BACON ONION
MARMALADE

A new take on a perennial favorite, with bite-sized pieces of naan topped with jalapeño cream cheese, bacon onion marmalade and sharp cheddar.

JALAPEÑO DEVILED EGGS

FEATURING CUSTOM
CULINARY® GOLD LABEL
JALAPEÑO RELISH

Retro with a twist, combining zesty jalapeño relish with hard-boiled egg yolk, avocado, crema, grainy mustard and fresh lime juice.

LATIN BACON SAMPLER

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® LATIN-
STYLE CITRUS CHILI
SAUCE, AL PASTOR
SAUCE AND TOMATILLO
SERRANO SAUCE

A shareable flight of thick-cut bacon, cooked to crispy perfection and brushed with a trio of Latin sauces, will have 'em fighting over every slice!



BRUSSELS SPROUT SKEWERS

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® KOREAN-
STYLE SWEET HEAT SAUCE

For a plant-based option with wide consumer appeal, a skewer of crispy Brussels sprouts drizzled with a bold sweet and spicy sauce will do the trick.



AL PASTOR KABOBS

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS®
AL PASTOR SAUCE

Skewers of cubed pork tenderloin, white onion, bell pepper and pineapple are grilled and brushed with delicious al pastor sauce.

VIETNAMESE PHO GLAZED GRILLED BEEF SKEWERS

FEATURING CUSTOM
CULINARY® TRUE
FOUNDATIONS® BEEF
PHO BROTH

Umami-rich and ready to satisfy, these perfectly grilled beef skewers are dressed with an aromatic pho glaze and freshly cracked peppercorns.



**28% GROWTH
OF AL PASTOR
OVER THE PAST
4 YEARS¹⁴**

**REIMAGINING CLASSIC VEGETABLE SIDES
AS APPETIZERS IS AN EASY WAY TO ADD
PLANT-FORWARD OPTIONS TO THE MENU¹³**

36% of consumers say unique condiments, like chutneys, are a good way to add flavor variety. Be sure to serve your pops and poppable bites with signature sauces!¹⁵

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BACON BOURBON PIMENTO CHEESE SLIDER

FEATURING CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE

CRAVEABLE SLIDERS & MINIS

Tiny versions of sandwiches and burgers that can also be ordered off the standard menu give guests a way to satisfy a craving—and hopefully a nudge towards selecting a pricier entrée for their main course. Mini burgers are still popular, but don't hesitate to get creative with toppings, proteins and condiments.

DIP IT.

Our Herb Roasted Beef Concentrate is fantastic on its own, or plus it up to create a signature dipper. For a boozy take try a splash of bourbon, Madeira or your choice of wine. Or, add freshness with rosemary, thyme, sage or citrus zest.

CHICAGO BEEF SLIDERS FEATURING CUSTOM CULINARY® MASTER'S TOUCH® HERB ROASTED BEEF CONCENTRATE

More flavor than you can bear! A Chicago classic, with Italian-style roast beef and peppers on a French roll, with au jus for dipping.



CHARRED JALAPEÑO SLIDERS FEATURING CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH AND TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE

These burgers go bold... mini grilled beef patties topped with pepper Jack cheese, green chili aioli and charred jalapeño slices.

STUFFED PIADINA BBQ BRISKET BITES FEATURING CUSTOM CULINARY® GOLD LABEL BACON ONION MARMALADE AND KENTUCKY-STYLE BOURBON SAUCE

Rustic Italian flatbread bites brushed with bacon onion marmalade and bourbon sauce, filled with brisket, green onion and Havarti.



LATIN PULLED PORK CUBAN SLIDERS FEATURING CUSTOM CULINARY® PORK FLAVORED GRAVY MIX, TRUE FOUNDATIONS® LATIN-STYLE CITRUS CHILI SAUCE AND MASTER'S TOUCH® ANCHO FLAVOR CONCENTRATE

Layers of flavor from pulled pork, ham, Swiss cheese, pickles, an ancho lime seedy mustard and citrus-chili-infused pork gravy.

FRENCH BISTRO SLIDERS FEATURING CUSTOM CULINARY® GOLD LABEL BEURRE BLANC SAUCE

Layer a toasted brioche bun with an Angus beef patty, fried onion strings, buttery beurre blanc sauce, Swiss cheese and sautéed mushrooms.

BOURBON BACON MINI GRILLED CHEESE SANDWICHES FEATURING CUSTOM CULINARY® GOLD LABEL BACON ONION MARMALADE AND KENTUCKY-STYLE BOURBON SAUCE

A grown-up version of a childhood favorite, with flatbreads layered with bacon onion marmalade, bourbon sauce, sharp cheddar and bacon.

MOROCCAN LAMB SLIDERS FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

Mini pita pockets filled with seasoned lamb, cucumber-tomato salad, halloumi and mint, drizzled with smoky harissa and creamy Greek yogurt.

SMOTHER IT.

Create a signature sauce by mixing our Roasted Garlic Flavor Concentrate into the creamy foundation of your choice—think mayonnaise, cream cheese, sour cream or yogurt.

66% OF CONSUMERS LIKE OR LOVE SLIDERS¹⁶

Preference for sliders tends to skew more heavily toward male diners, as well as to the Millennial demographic.¹⁷

ON-TREND PIZZA & FLATBREAD

The award for most beloved food of all time goes to pizza... 91% of consumers like or love it!¹⁸ With its flexibility to align with global flavor trends, carry bold ingredients and even cross dayparts, pizza is an ideal shareable dish that can be easily changed up to meet the preferences of your patrons.



TIKKA PANEER PIZZA
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TIKKA MASALA SAUCE

Hand-tossed crust topped with creamy tikka masala sauce, mozzarella and paneer cheeses, chopped chilies, tomato and roasted onion.

PLANT-BASED ALFREDO ITALIAN FLATBREAD
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® PLANT-BASED ALFREDO SAUCE

Simply top a rustic flatbread with plant-based Alfredo sauce, vegan cheese, smoky charred vegetables, basil, sea salt and a drizzle of olive oil.



FIG & PROSCIUTTO FLATBREAD
FEATURING CUSTOM CULINARY® GOLD LABEL BEURRE BLANC SAUCE

Crisp flatbread brushed with fig beurre blanc and topped with thinly sliced prosciutto, fresh figs, shaved Parmesan and arugula.

ROASTED VEGETABLE FLATBREAD
FEATURING CUSTOM CULINARY® GOLD LABEL ALFREDO SAUCE



CARAMELIZED CARROT TART WITH CARROT TOP SALSA VERDE
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

Fill a flaky crust with caramelized roasted carrots brushed with harissa labneh and top with carrot top salsa verde and snow pea tendrils.



HOT HONEY HARISSA PEPPERONI PIZZA
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

A crispy thin crust loaded with mozzarella and provolone cheeses, topped with pepperoni, a drizzle of harissa hot honey and Italian parsley.

MARSALA BRAISED SHORT RIB FLATBREAD
FEATURING CUSTOM CULINARY® GOLD LABEL MARSALA SAUCE

Tender braised beef short ribs atop a Marsala wine sauce-brushed flatbread, with caramelized onion, fontina and fresh thyme.



BACON & POTATO BREAKFAST PIZZA
FEATURING CUSTOM CULINARY® GOLD LABEL BACON ONION MARMALADE AND ALFREDO SAUCE

Fluffy flatbread topped with Alfredo sauce, herbed soft cheese, hash brown cubes and sunny-side-up eggs, with bacon and onion marmalade.

97% GROWTH OF VEGAN PIZZA OVER THE PAST 4 YEARS, MAKING IT THE FASTEST-GROWING PIZZA VARIETY¹⁹

Even though pizza is often considered an indulgent menu item, demand for healthier options and dietary needs exists. Almost half of consumers want more natural pizza ingredients and 22% want more plant-based options.²⁰

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TOTALLY LOADED POTATOES

Whether it's fries, tots, skins or chips, potato-based shareable dishes offer a craveable quality that few others can replicate. Loaded versions of these items, such as poutine, can be prepared with ingredients already on hand with the addition of unique sauces, drizzles and dips.

BBQ PULLED PORK POUTINE

FEATURING CUSTOM CULINARY® BROWN GRAVY MIX



BUTTER CHICKEN LOADED TOTS

FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TRUE FOUNDATIONS® INDIAN-STYLE BUTTER SAUCE

Crispy tots loaded with creamy butter chicken, chopped cucumber, sliced jalapeño, paneer cheese and cilantro.

LATIN LOADED TOTS

FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® LATIN-STYLE CITRUS CHILI SAUCE

Jumbo crispy tots are topped with a chili, lime and garlic sauce, then garnished with cheddar Jack cheese, sour cream and frizzled onions.



LOADED CHICKEN ALFREDO FRIES

FEATURING CUSTOM CULINARY® GOLD LABEL ALFREDO SAUCE

Turn an entrée into a unique shareable app with crispy steak fries topped with grilled chicken thighs, shaved Parmesan, garlic and Alfredo sauce.

BACON & BLUE CHEESE SKILLET CHIPS

FEATURING CUSTOM CULINARY® LOW SODIUM CHICKEN FLAVORED GRAVY MIX

Hot-from-the-fryer chips smothered in blue cheese and malt vinegar-infused gravy, topped with bacon, tomato and green onion.

CHICKPEA FRY POUTINE

FEATURING CUSTOM CULINARY® CHEF'S OWN® CHICKEN-STYLE VEGETABLE BASE CONSOMMÉ PREP, MASTER'S TOUCH® ROASTED GARLIC FLAVOR CONCENTRATE AND TRUE FOUNDATIONS® AL PASTOR SAUCE

True plant-based indulgence, with chickpea fries topped with garlicky vegan queso, fried leeks and al pastor sauce.

GREEN CHILI CHICKEN LOADED FRIES

FEATURING CUSTOM CULINARY TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE AND CHEF'S OWN® INSTANT CHEDDAR CHEESE SAUCE MIX

Crispy fries topped with chopped chicken tenders, grilled jalapeños and cheese curds, smothered in a spicy green chili cheese sauce.

SMOTHER IT.

Add in just one or two ingredients to create a signature sauce from our gravies. Try chorizo, smoked brisket or herbs in our Country Gravy Mix, for example.



SMOTHERED PORK BELLY TOTS

FEATURING CUSTOM CULINARY® BROWN GRAVY MIX AND GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE

Top a basket of tots with pimento and cheddar cheeses, pork belly and a hearty ladle of warm Kentucky bourbon gravy.

58% GROWTH OF LOADED TOTS ON MENUS SINCE 2019²¹

69% of consumers say it's important for appetizers to be offered on the menu at a fair price. Potato- and veggie-based shareables are ideal for showcasing bold, memorable flavors in a cost-effective format.²²

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BAVARIAN BOARD

FEATURING CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH AND BACON ONION MARMALADE

SOCIAL SHAREABLES

There's no denying the eye appeal of a beautifully curated charcuterie board, and that dining experience is being adapted into different types of boards, plates and trays. From global riffs on nachos to unique global mash-up taco platters, these dishes are perfect for groups.



CRUDITÉS WITH JALAPEÑO RELISH YOGURT DIP FEATURING CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH

Turn a veggie tray into a signature offering with seasonal market vegetables paired with a zesty, yet creamy, jalapeño yogurt dipping sauce.

TIKKA MASALA BUTTERNUT SQUASH TACOS FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TIKKA MASALA SAUCE

Mini paratha breads loaded with tikka-masala-sauced roasted butternut squash, paneer cheese, charred jalapeños, onion and cilantro.



SALMON & SHRIMP BOARD FEATURING CUSTOM CULINARY® GOLD LABEL BEURRE BLANC SAUCE AND TRUE FOUNDATIONS® HARISSA SAUCE

Serve up a platter of fresh grilled salmon and shrimp skewers, brushed with beurre blanc and served over Tuscan hummus drizzled with harissa.



Level up your board with Bavarian-inspired hummus. Top classic hummus with our Bacon Onion Marmalade or mix in our Roasted Garlic Flavor Concentrate for a flavor boost.



FRIED BRUSSELS SPROUT SALAD FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

Crispy fried Brussels sprouts, charred onion, bell pepper and toasted pumpkin seeds tossed in a honey-harissa vinaigrette.

JACKFRUIT & SWEET POTATO TOSTADAS FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE, VEGETABLE LIQUID STOCK CONCENTRATE AND MASTER'S TOUCH® ROASTED GARLIC FLAVOR CONCENTRATE

Crispy jackfruit and diced sweet potatoes atop smashed black beans on crispy tostada shells, drizzled with zesty tomatillo serrano sauce.

CLASSIC NACHOS FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® LATIN-STYLE CITRUS CHILI SAUCE AND CHEF'S OWN® INSTANT CHEDDAR CHEESE SAUCE MIX

Serve up a classic with ground beef simmered in citrus chili sauce, loaded onto corn tortilla chips with melted cheese, jalapeños and sour cream.



Ancho Flavor Concentrate adds an appealing kick to your preferred sauce or condiment base, such as mayonnaise, cream cheese, sour cream or yogurt.

84% OF CONSUMERS LIKE OR LOVE NACHOS²³

204% growth of charcuterie in fast casual restaurants²⁴, demonstrating an opportunity to offer tasting boards and other “communal dining” experiences in more casual settings.

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SOLUTIONS FOR SHAREABLE MENU ITEMS

The Custom Culinary® portfolio includes labor-saving sauces, food bases and gravies that add incredible flavor to shareable menu items across culinary themes. Plant-based options, globally inspired dishes and comfort food classics have never been easier to imagine, create and serve!

 Clean Label
  No "Big 9" Allergens
  Gluten Free (Tested at less than 20 ppm gluten)
  No Gluten Ingredients
  Vegan
  Vegetarian

ITEM CODE	PRODUCT DESCRIPTION					
CUSTOM CULINARY® SAUCES						
1210	Chef's Own® Instant Cheddar Cheese Sauce Mix					
6327	Gold Label Jalapeño Relish					
6548	Gold Label Bacon Onion Marmalade					
9651	Gold Label Kentucky-Style Bourbon Sauce					
9660	Gold Label Alfredo Sauce					
9663	Gold Label Beurre Blanc Sauce					
9664	Gold Label Marsala Sauce					
9667	True Foundations® Latin-Style Citrus Chili Sauce					
9678	True Foundations® Harissa Sauce					
9679	True Foundations® Plant-Based Alfredo Sauce					
9680	True Foundations® Indian-Style Butter Sauce					
9681	True Foundations® Tikka Masala Sauce					
9682	True Foundations® Coconut Curry Sauce					
9900	True Foundations® Al Pastor Sauce					
9902	True Foundations® Tomatillo Serrano Sauce					
9904	True Foundations® Korean-Style Sweet Heat Sauce					
CUSTOM CULINARY® BASES						
0740	Chef's Own® Chicken-Style Vegetable Base Consommé Prep					
5205	Master's Touch® Ancho Flavor Concentrate					
6550	True Foundations® Beef Pho Broth					
6809	True Foundations® Chicken Liquid Stock Concentrate					
6810	True Foundations® Vegetable Liquid Stock Concentrate					
9105	Gold Label Savory Roasted® Chicken Base					
9570	Gold Label Pork Base					
9815	Master's Touch® Roasted Garlic Flavor Concentrate					
CUSTOM CULINARY® GRAVIES						
1740	Low Sodium Chicken Flavored Gravy Mix					
1764	Brown Gravy Mix					
1766	Pork Flavored Gravy Mix					
1776	Country Gravy Mix					
8305	Master's Touch® Herb Roasted Beef Concentrate					

Sources:

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^{4,7,16,18,23}Datassential Flavor, 2023.
^{5,8,10,14,19,21,24}Datassential Menu Trends, U.S. menu penetration growth 2019-2023.

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¹⁵Mintel, "Flavor Innovation on the Menu – US," 2023.
²⁰Denise Greer and Jeremy White, "A Deep Dive Look at Today's Pizzerias and Pizza Industry Trends," *Pizza Today*, 2022.



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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