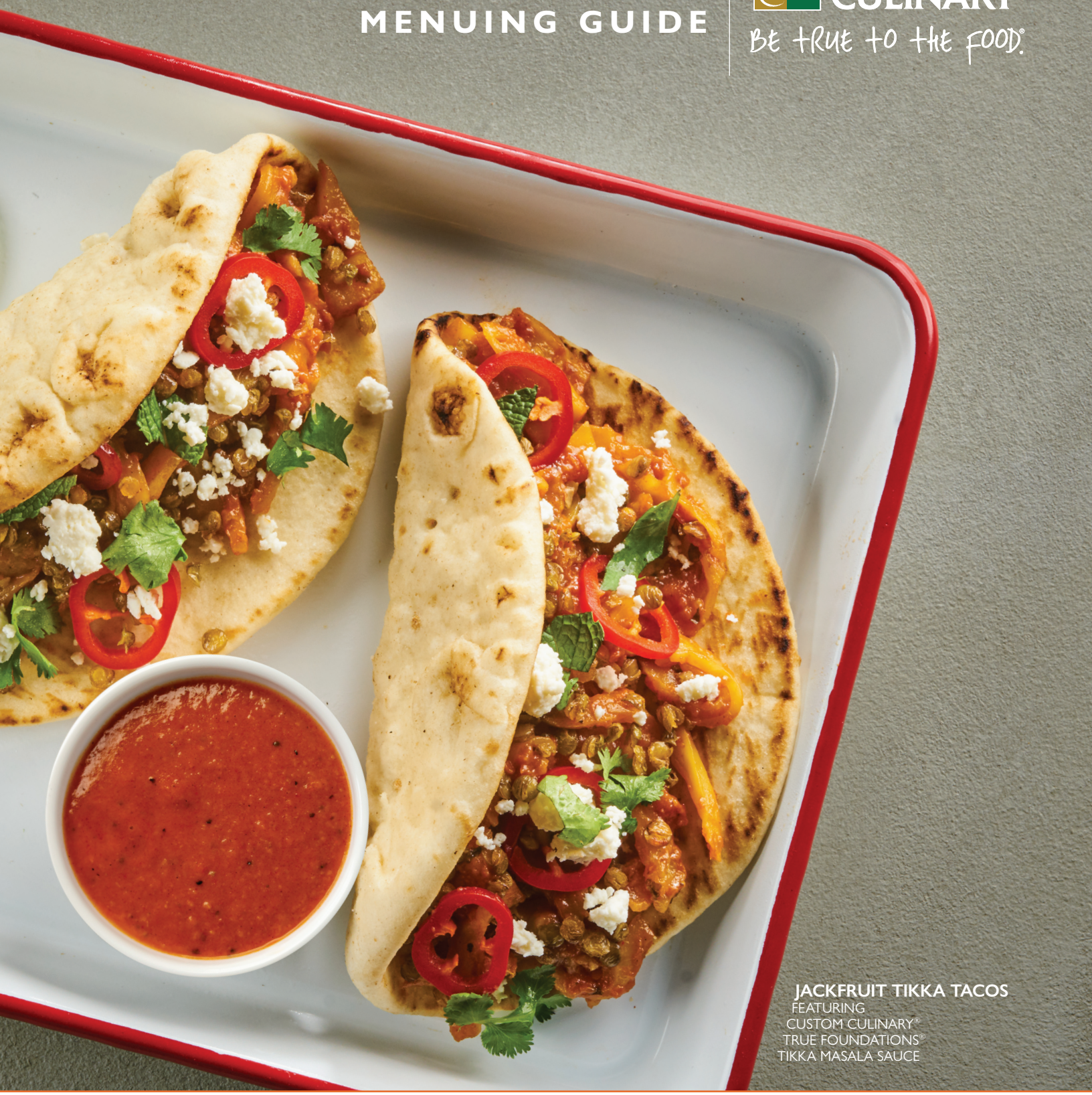
PLANT-FORWARD
MENUING GUIDE

CUSTOM® CULINARY
Be true to the food.®



JACKFRUIT TIKKA TACOS
FEATURING
CUSTOM CULINARY® TRUE FOUNDATIONS® TIKKA MASALA SAUCE

PLANT-FORWARD MENU SOLUTIONS THAT DELIVER
AMAZING FLAVOR AND UNLIMITED MENU POTENTIAL

PLANT-FORWARD MENU INNOVATION, MADE SIMPLE

29%

OF CONSUMERS, INCLUDING 36% OF GEN Z, SAY THEY'RE LIMITING THEIR MEAT INTAKE IN SOME CAPACITY.[1]

Whether they're looking for protein analogues, whole-food options or simply want to reduce their meat consumption, your customers have made it clear: the future of foodservice is plant-forward!

While some consumers who limit their meat intake are strict pescatarians, vegetarians and vegans, most of these diners identify as flexitarians. That means they may visit your operation for fried chicken one day and order a mushroom burger the next. Adherence to a plant-based diet lies on a spectrum, and the lines defining a "plant-forward" dish can often blur. So, how can you cater to the "Meatless Monday" crowd, respect the needs of strict vegans and satisfy your voracious meat-eaters within the same menu? You'll find the answer with creative products from Custom Culinary®.

In this guide, we're featuring a curated set of the Custom Culinary® solutions you need to meet your customers' desire for more plant-forward menu options. They range from traditional favorites to exciting, on-trend global flavors that consumers absolutely crave—especially the coveted Gen Z crowd. These timesaving solutions are easy to use, with no specialized labor needed, no waste and impressive versatility across the menu. Many of these products feature clean label ingredient decks and vegan formulas, too.

- **Classic Sauces**
- **Indian Sauces**
- **Asian Sauces**
- **Latin Sauces**
- **Spicy and Sweet Sauces**
- **Bases and Broths**





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

The best part? These items work just as well for plant-forward dishes as they do for non-vegetarian items. And to demonstrate that, we're showcasing an impressive array of recipe concepts that span all dayparts. They range from appetizers to desserts and can be easily modified to meet the needs of your patrons.

Take our **Wild Rice Spicy Power Bowl,** for example. This flavorful combination of ancient grains, crispy chickpeas, roasted root vegetables, avocado, queso fresco and Custom Culinary® True Foundations® Tomatillo Serrano Sauce can be served as-is or offered with chicken, steak or grilled tofu for an upcharge. Top it with a fried egg to create an on-trend breakfast. Or, roll it up in a tortilla to create a signature burrito.

Custom Culinary® products take guesswork out of the equation and ensure that each dish is simple to prepare back-of-house. Which means there's never been a better time to add plant-forward offerings to your menu.

THE TERM "PLANT-BASED" IS UP

47%

ON MENUS SINCE 2021[2]



Pairing appealing international flavors with plant-forward recipes is a great way to create new menu items. They can be rooted in familiarity while offering an unexpected twist or nod to a trend. And with 42% of consumers saying they choose global cuisine to discover new flavors,[3] Custom Culinary® bases, broths and ready-to-use sauces make the job of plant-forward menu innovation that much easier.

Get inspired, get creative and get cooking—a world of plant-forward possibilities awaits!



WILD RICE SPICY POWER BOWL
FEATURING CUSTOM CULINARY®
TRUE FOUNDATIONS®
TOMATILLO SERRANO SAUCE

CLASSIC SAUCES



MUSHROOM GARLIC BENEDICT FEATURING CUSTOM CULINARY® GOLD LABEL HOLLANDAISE SAUCE

THESE TRIED-AND-TRUE SAUCES ARE CLASSICS FOR A REASON.

They serve as staples across many menu types and dayparts, ranging from Eggs Benedict smothered in buttery hollandaise to thick and creamy Fettuccine Alfredo. As they are traditionally associated with comfort food, these sauces can deliver an element of indulgence to plant-forward dishes. And, thanks to their versatility and consumer appeal, classic sauces bring a taste of the familiar to new culinary innovations, serving as a flavorful foundation even when a protein or main ingredient is swapped for something unexpected.

41%
OF CONSUMERS LIKE OR LOVE EGGS BENEDICT[4]



BEURRE BLANC SAUCE

This distinctive blend of butter and cream is infused with a reduction of white wine, lemon and shallots to create an expertly balanced French sauce.



HOLLANDAISE SAUCE

The authentic emulsification of egg yolk, clarified butter and lemon that you would expect to find in a scratch-prepared mother sauce, with just the right level of cayenne pepper.

MENU INSPIRATION



KOREAN EGG DROP SANDWICH FEATURING CUSTOM CULINARY® GOLD LABEL HOLLANDAISE SAUCE AND TRUE FOUNDATIONS® HARISSA

Soft-scrambled eggs, Swiss cheese and chives on toasted milk bread, topped off with a sweet & tangy red pepper sauce.

Try with bacon

CHILAQUILES BRUNCH BOWL

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

Try with chicken

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.



BRUISED TOMATO GALETTE WITH LEEKS AND PINE NUTS FEATURING CUSTOM CULINARY® GOLD LABEL BEURRE BLANC SAUCE

A flaky pie crust filled with roasted heirloom tomatoes and tender melted leeks, topped with olive oil, fresh herbs, Parmesan cheese, toasted pine nuts and a warm drizzle of buttery white wine and lemon sauce.



MUSHROOM "MEATBALL" ZOODLE BOWL

Warm beurre blanc topped with plant-based "meatballs" studded with roasted mushrooms, carrots and herbs. Served with a fresh zucchini noodle salad tossed with kale and sweet peppers in a lemon-olive oil vinaigrette.

Try with beef or pork meatballs

CAULIFLOWER AND BUTTERNUT SQUASH "RISOTTO"

Cauliflower "rice" and diced butternut squash topped with roasted mushrooms and onions in an herbed beurre blanc, seasoned with True Foundations® Vegetable Liquid Stock Concentrate.



SWEET POTATO RÖSTI WITH AVOCADO AND HOLLANDAISE FEATURING CUSTOM CULINARY® GOLD LABEL HOLLANDAISE SAUCE

A Swiss-style crispy sweet potato cake served with sliced avocado, a poached egg and a drizzle of hollandaise sauce.

CAULIFLOWER STEAK AND BÉARNAISE SAUCE

Hearty cauliflower steak, charred over open coals, served on a bed of roasted purple fingerling potatoes. Topped with roasted asparagus and a rich tarragon-studded béarnaise sauce.

15%

GROWTH OF BEURRE BLANC SAUCE OVER THE PAST 12 MONTHS[5]

FRENCH FRIES FLORENTINE

Golden-brown steak fries loaded with buttery-soft scrambled eggs, garlicky sautéed spinach, roasted red pepper, Pecorino Romano and tangy hollandaise. Garnished with fresh chives.

Try with bacon

INDIAN SAUCES



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

INDIAN CUISINE IS ALL ABOUT THE AROMATICS.

Fragrant seasonings—including chilies, coriander, cumin, cloves and mustard seeds—deliver an incredible depth of flavor to curries, cooking sauces and marinades, often with a coconut milk or yogurt base. And with the current popularity of comfort food, it's no surprise that Indian sauces on this creamy end of the spectrum are found on mashup menu items like pizza, tacos and burgers. For operators taking a more authentic approach, these sauces beautifully complement lentils, paneer, eggplant and cauliflower, just a few of the plant-based ingredients that play starring roles in Indian dishes.

158%
GROWTH OF TIKKA MASALA ON FAST CASUAL MENUS SINCE 2021[6]





COCONUT CURRY SAUCE

A medley of aromatic spices and sweet coconut delivers a bright combination of sweet, spicy and slightly nutty flavors.



TIKKA MASALA SAUCE

Robust and versatile flavors, creamy with a vibrant orange-red color are brought together with earthy, warm and slightly spicy flavor notes.



INDIAN-STYLE BUTTER SAUCE

Rich and smooth with a velvety texture and a luscious buttery flavor. The perfect balance between tangy and sweet with a blend of mildly warming spice and savory aromatics.

MENU INSPIRATION



INDIAN SPICED SWEET POTATO FRITTERS
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® COCONUT CURRY SAUCE

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

VEGETABLE GREEN CURRY BUNNY CHOW

Summer garden vegetables, slowly simmered in green coconut curry sauce with red lentils and basmati pilaf. Served South African "bunny chow" style, in a hollowed-out white bread loaf with a side salad.

COCONUT CURRY VEGETABLE FRIED RICE

Cooked white rice sautéed over high heat with chopped scallions, onion, red bell pepper and yellow squash. Finished with a creamy coconut curry broth and garnished with a mint and cilantro herb salad.

Try with shrimp



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

Creamy tikka masala sauce, mozzarella and paneer cheeses, chopped chilies, tomato and roasted onion layered on a hand-tossed pizza crust. Finished with cilantro and a drizzle of Greek yogurt.



JACKFRUIT TIKKA TACOS

Seared shredded jackfruit, slowly braised in a rich and tangy tikka masala sauce. Layered into a warm folded garlic naan bread with fresh herbs, spicy crispy lentils, sliced Fresno chilies and crumbled paneer.

EGGPLANT TIKKA MASALA BOWL

Chunks of char-grilled eggplant tossed in tikka masala sauce, served over red lentils and basmati rice with sauteed spinach, pickled onions, fresh herbs and crumbled paneer. Served with warm, buttery paratha bread.

Try with chicken

30%

GROWTH OF BUTTER CHICKEN ON MENUS OVER THE PAST 4 YEARS[7]



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

A warm and creamy dal makhani studded with lentils, garnished with cilantro and crumbled paneer, served "fondue" style with crudité vegetables and warm naan for dipping.

INDIAN BUTTERNUT SQUASH PASTA

Diced butternut squash and egg pappardelle ribbons tossed in a rich and creamy Indian spiced butter ragu, topped with grated Romano cheese.

BUTTER VEGETABLE CALZONE

A flaky pastry crust stuffed with zesty Indian butter sauce, mozzarella cheese, chopped paneer, peas, potatoes, toasted cumin and fennel seed. Served with additional butter sauce for dipping.

Try with chicken

ASIAN SAUCES

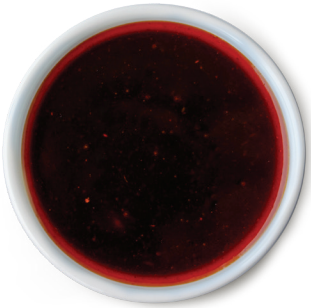


THAI FRIED MUSHROOM SANDWICH FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® KOREAN-STYLE SWEET HEAT SAUCE

THINK BEYOND CHINESE AND JAPANESE CUISINES. These beloved favorites aren't going anywhere, but there's an entire continent of exceptional food to explore, with potential for fusion-style dishes and plant-forward options. Interest in Southeast Asian cuisines like Korean, Thai and Vietnamese is off the charts. For example, Korean BBQ is the fastest-growing wing flavor in the US and the fastest-growing regional barbecue style, while gochujang is the second fastest-growing spicy flavor on menus.[8] While many of these cuisines are traditionally meat-forward, the key to innovation is utilizing their signature flavors in sauces, condiments and marinades to dress up veggie-based options.



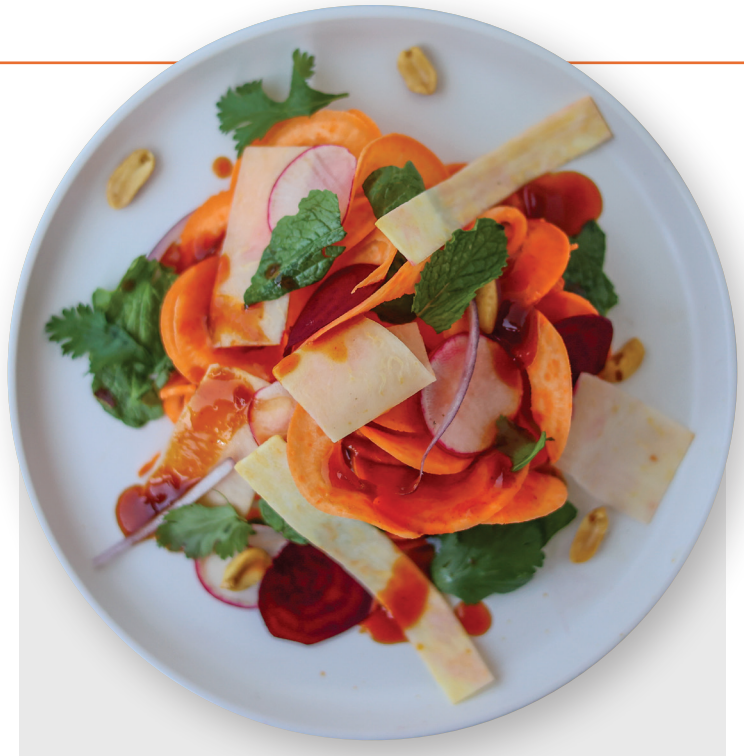
12% **PROJECTED MENU GROWTH OF KOREAN FLAVORS AND INGREDIENTS THROUGH THE NEXT FOUR YEARS[9]**



KOREAN-STYLE SWEET HEAT SAUCE

A sweet and sticky sauce typically used on Korean fried chicken—with notes of gochujang, soy, ginger, garlic and scallions, finished with a refreshing kick of heat.

MENU INSPIRATION



KOREAN SHAVED ROOT VEGETABLE SALAD
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® KOREAN-STYLE SWEET HEAT SAUCE

Shaved autumnal root vegetables tossed in a sweet and spicy Korean vinaigrette, topped with chopped peanuts, cilantro and mint.

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

Smoked, diced butternut squash tossed in a Korean sauce, scrambled eggs, cilantro and kimchi, served in flour tortillas.



STIR-FRIED ANCIENT GRAIN BOWL

A medley of ancient grains and rice, topped with tempura-fried cauliflower, a drizzle of Korean-inspired gochujang sauce and green onion.

Try with chicken

46% PROJECTED MENU GROWTH OF GOCHUJANG THROUGH 2028[10]



KOREAN-STYLE SKILLET PIZZA

A crispy rice "pizza" crust prepped in a cast iron skillet, brushed with sweet and spicy Korean sauce and topped with roasted cauliflower, shiitake mushrooms, chopped kimchi and an oven-cooked egg.

VEGETABLE BIBIMBAP "MIXED RICE"

An assortment of julienned vegetables, wok-fried with kimchi and tossed in a savory Korean-inspired gochujang sauce with lemongrass-scented jasmine rice.

KOREAN DRIZZLED TEMPURA FRIED CAULIFLOWER

Crispy fried cauliflower dressed in Korean-Style Sweet Heat Sauce, garnished with toasted sesame seeds and scallions.

KOREAN FLATBREAD

Sliced firm tofu, shiitake mushrooms and charred scallions served on an oven-crisped flatbread drizzled Korean-Style Sauce.

Try with steak

CHAR-GRILLED SAVOY CABBAGE

Simply charred savoy cabbage is roasted over woodfire and served simply over a bed of ancient grain pilaf and a drizzle of Korean sauce.

LATIN SAUCES



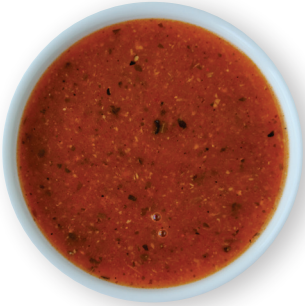
BREAKFAST TORTA AHOGADA FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® LATIN-STYLE CITRUS CHILI SAUCE

BOLD, FIERY, TANGY AND TART. Latin-inspired sauces are known for their balanced yet mouthwatering flavor profiles, creating excitement across dayparts. And while Mexican fare continues to be the most popular type of Latin American cuisine in the US, consumers are interested in trying Caribbean, Cuban and Puerto Rican foods, too.[11] This desire for authenticity dovetails nicely with the plant-forward trend, as a growing number of Latino consumers are turning to vegetarian diets as a way of reconnecting with their heritage.[12] This movement, known as "ancestral eating," shines a spotlight on ingredients such as jackfruit, avocado, tomatillos, quinoa and chili peppers—all of which can be paired with versatile sauces.

71%

OF DINERS CONSUMED MEXICAN CUISINE IN THE PAST THREE MONTHS[13]





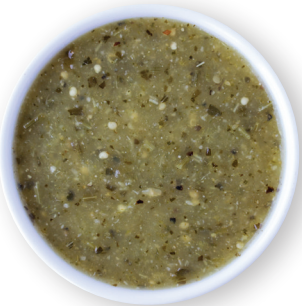
LATIN-STYLE CITRUS CHILI SAUCE

A zesty red chili and lime sauce loaded with achiote, toasted ancho, chili de arbol, fresh citrus juice and notes of roasted garlic.



AL PASTOR SAUCE

Sweet and tangy, with notes of charred pineapple and a blend of guajillo, pasilla, cayenne and chipotle peppers; sautéed with garlic, onion and tomato, with Mexican oregano and cumin.



TOMATILLO SERRANO SAUCE

A spicy and zesty green sauce with tomatillos, serrano chilies, garlic, lime, parsley, cilantro, olive oil and sea salt.

MENU INSPIRATION



MEXICAN MIGAS SKILLET
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® TOMATILLO SERRANO SAUCE

A breakfast skillet with a bed of blue corn chips topped with roasted red pepper, scrambled eggs, quesadilla cheese, charred avocado, Fresno peppers, cilantro, lime and tomatillo serrano sauce.

WILD MUSHROOM SOPES

Woodfire-roasted mushrooms, scallions and garlic served over handmade masa shells, topped with spicy salsa verde.

MEXICAN VEGGIE VERDE SKILLET

Pan-seared corn, bell peppers, red onions and black beans tossed in a tomatillo serrano sauce and served in a skillet over Mexican rice.

Try with chicken



CRISPY AL PASTOR CAULIFLOWER PO'BOY
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® AL PASTOR SAUCE

Crispy fried cauliflower, tossed in al pastor sauce and stuffed into a crusty New Orleans–style roll with sweet potato mash, grilled pineapple, cilantro and pickled red onion.



AL PASTOR TEMPEH AND ROASTED CORN TOSTADAS

Smoked tempeh tossed with charred corn and Cotija cheese, served on a crispy corn tostada with grilled pineapple and a spicy al pastor sauce.

Try with pork

AL PASTOR STREET CORN

Sweet yellow corn sautéed with rich butter and bold al pastor sauce, topped with creamy mayo, crumbled cotija cheese, smoky chipotle powder, and a squeeze of fresh lime.

20%

GROWTH OF AL PASTOR OVER THE PAST 4 YEARS[14]



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

Flaky pastry dough filled with queso fresco, sautéed spinach, roasted red pepper and a bold citrus chili sauce, folded and baked to a golden brown. Dusted with spicy lime salt and served with additional citrus chili sauce for dipping.

Try with beef

LATIN-STYLE CITRUS CHILI GRAIN BOWL

A hearty grain bowl with quinoa, roasted sweet potatoes, black beans, kale, avocado and pickled red onions, drizzled with citrus chili sauce and garnished with toasted pumpkin seeds and fresh cilantro.

BAJA CRAB-LESS CAKES

Panko-crusted seared hearts of palm cakes topped with sweet and spicy pineapple chili remoulade, served with citrus pico de gallo and fresh avocado.

SPICY AND SWEET SAUCES



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

WHEN IT COMES TO FLAVOR, SOME LIKE IT HOT… But not all patrons are fans of that fire. With flavor preferences being so subjective, a great way to satisfy the largest audience is by offering sauces that are built on balance. Flavor combos like sweet and spicy, sweet and savory, or hot and smoky add excitement without overpowering a dish. And because a range of zesty, fruit, smoky and sweet peppers are abundant in global cuisines, there's a huge opportunity for operators to enliven their menu with bold and fresh touches of authentically inspired flavor. Using ingredients with different textures is another way to capture this idea of balance, especially when creating desserts that traditionally steer towards the sweeter side.

60%
OF CONSUMERS SAY THEY LIKE OR LOVE SWEET-AND-SPICY FLAVOR COMBINATIONS[15]





HARISSA SAUCE

A slow reduction of roasted red bell pepper, red chilies, guajillo peppers, red onion and garlic, seasoned with cumin, coriander, caraway and habanero pepper for a bit of heat.



JALAPEÑO RELISH

Finely diced jalapeño and red bell peppers, blended with tangy red wine vinegar and a hint of sugar for a colorful, perfectly crafted sweet and spicy relish.



CRÈME ANGLAISE SAUCE

A French-inspired dessert sauce that delivers the ideal creamy cooked vanilla custard flavor and texture, perfect for creating unique signature desserts or simply enhancing the classics.

MENU INSPIRATION



GRILLED MEDITERRANEAN QUINOA BOWL FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® HARISSA SAUCE

Tender chickpeas tossed in a chili- and cumin-studded harissa sauce, charred and served on a bed of fluffy quinoa with grilled zucchini, blistered tomatoes, grilled lemon and a drizzle of creamy garlic sauce.

SPICY CAULIFLOWER MELT NAAN PIZZA

Naan flatbread brushed with harissa-spiced olive oil, topped with roasted cauliflower, sautéed spinach, sliced tomatoes, chopped onions and yellow bell peppers, finished with a sprinkle of crumbled feta.

Try with lamb

18%

GROWTH OF HARISSA ON MENUS OVER THE PAST 12 MONTHS[16]

SPICY MAMA GHANOUJ

Charred zucchini and onions puréed with harissa, olives, parsley and extra virgin olive oil. Served with grilled pita for dipping.

JACKFRUIT AL PASTOR JIBARITO WITH SPICY JALAPEÑO CILANTRO SLAW FEATURING CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH

Two smashed fried plantains stuffed with smoked jackfruit, shredded and dressed in al pastor sauce. Topped with a crunchy cabbage, carrot and red onion slaw, tossed with jalapeño relish, cilantro and a touch of mayo.



VEGAN CUBAN SANDWICH

Smoked portobello mushroom "ham," grilled zucchini, pulled jackfruit "lechon," vegan Swiss cheese, jalapeño mustard and pickles pressed on a Cuban-style roll.

Try with ham and roasted pork

JALAPEÑO DEVILED EGGS

Zesty jalapeño relish whipped together with hard-boiled egg yolk, avocado, crema, grainy mustard and fresh lime juice. Piped back into hard-boiled egg white halves and garnished with crispy fried jalapeños.

TREATS THAT HIT THE SWEET SPOT

While Custom Culinary® may be known for our savory offerings, we can round out your menu with dessert inspiration and solutions, too! No matter the daypart, we always want to help our operators BE TRUE TO THE FOOD®.



SUMMER STRAWBERRY "SMASH" SHORTCAKE PARFAIT FEATURING CUSTOM CULINARY® GOLD LABEL CRÈME ANGLAISE SAUCE

Sweet, flaky biscuits layered with bourbon-smashed summer strawberries, Chantilly cream and white chocolate crème anglaise, all topped with strawberry streusel.

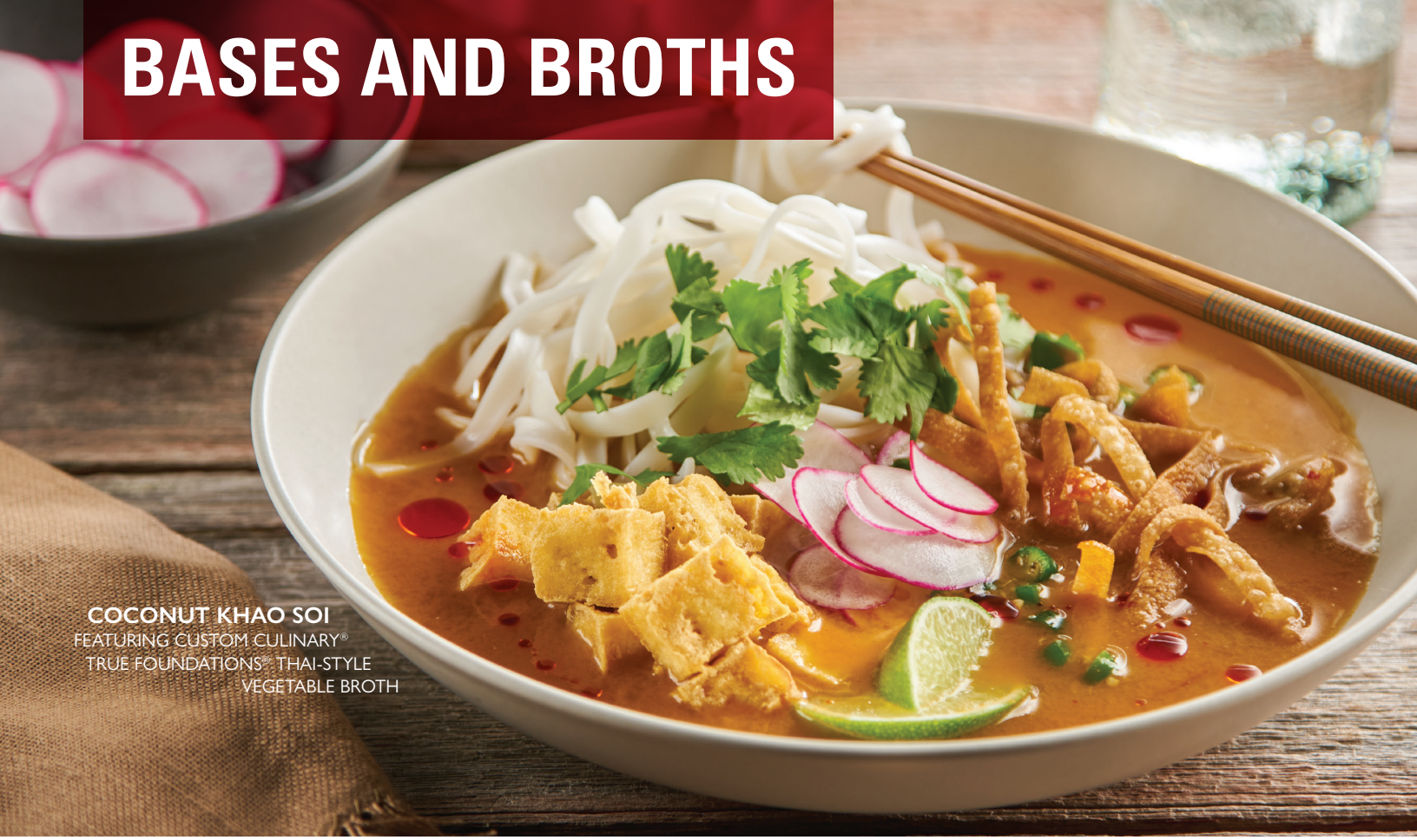
CINNAMON ROLL ICE CREAM SANDWICH

A freshly baked cinnamon roll halved and layered with premium vanilla ice cream, finished with a rich cinnamon-studded crème anglaise sauce.

SWEET TREAT SKEWERS

Peanut butter crispy rice treats, red velvet mini cupcakes, caramel chocolate brownies and dark chocolate fudge brownies, skewered and drizzled with a velvety crème anglaise sauce.

BASES AND BROTHS



COCONUT KHAO SOI
FEATURING CUSTOM CULINARY® TRUE FOUNDATIONS® THAI-STYLE VEGETABLE BROTH

MEMORABLE MENUS START WITH A STRONG FOUNDATION.

Bases are powerhouses in the kitchen, not just when it comes to creating soups and stocks but for serving as a key method of flavor-building across the menu. Even before cooking begins, bases can be used as a marinade, seasoning rub or brine for vegetables, meats and plant-based proteins. To add layers of flavor, try bases as poaching liquids or add to the cooking water of rice, ancient grains and legumes. Finally, you can add a finishing touch of flavor with liquid bases added "on demand" or incorporated into finishing sauces. No matter the daypart, bases with rich roasted vegetable notes, spices and aromatics can truly enhance any offering—no matter whether it's a plant-forward recipe or a traditional protein dish.

1st

CUSTOM CULINARY® IS THE FIRST NATIONAL BRAND TO ELIMINATE ADDED MSG FROM ITS BRANDED BASES PORTFOLIO

VEGETABLE BASES & BROTHS

Balanced flavor profiles, aromatic ingredients and complex roasted notes give operators the flexibility to create dishes that are perfect for vegetarians, vegans and flexitarians alike. Portfolio includes clean label **True Foundations® Liquid Stock Concentrates, True Foundations® Bases, True Foundations® Thai-Style Vegetable Broth** premium **Gold Label Bases** and more.

FLAVOR CONCENTRATES

These unique products add global flavor to soups, sauces, dips and spreads, entrées and appetizers. **Master's Touch® Ancho Flavor Concentrate** provides appealing spice and sweetness, thanks to a combination of ancho pepper and sautéed onion. **Master's Touch® Roasted Garlic Flavor Concentrate** delivers a sweet and nutty roasted garlic flavor.

MENU INSPIRATION



STEWED GARBANZOS & SUMAC
FEATURING CUSTOM CULINARY® GOLD LABEL SAVORY ROASTED® VEGETABLE BASE

Slow-roasted vegetables and garbanzo beans in a vegetable broth, served with grilled pita and a dollop of sumac-infused yogurt.

Try with sausage.

SHAKSHUKA

Two eggs baked into a hearty stew of fresh tomato, red chilies, garlic, onion and savory vegetable base topped with chopped mint, parsley, crumbled feta and crispy charred chickpeas.

ANCIENT GRAIN SUMMER SALAD

A composed salad of quinoa, amaranth, farro, black lentils and brown rice cooked in roasted vegetable base, chilled and tossed with tomatoes, summer squash and niçoise olives in a honey and rice wine vinaigrette. Served on a bed of farmer's market greens.

MUSHROOM AND LEEK PAPPARDELLE

Al dente pappardelle pasta tossed in a creamy housemade mushroom and leek sauce featuring Gold Label Mushroom Base, folded with English peas and served with herbed ricotta cheese, shaved Parmesan and coarse black pepper.

ANCHO ROASTED MUSHROOM TOAST
FEATURING CUSTOM CULINARY® MASTER'S TOUCH® ANCHO FLAVOR CONCENTRATE

Grilled sourdough bread topped with an ancho and charred scallion schmear, layered with ancho-roasted sliced portobello mushrooms, citrus-arugula salad and a drizzle of hot honey.



BUTTERNUT SQUASH RAVIOLI WITH BIRRIA BROTH

A fragrant birria broth brimming with tender butternut squash ravioli, poached squash, basil and Parmesan.

GRILLED VEGETABLE MEZZE WITH ALEPPO PITA CHIPS

A mix of both grilled and crisp, fresh vegetables topped with a garlicky yogurt sauce made with Master's Touch® Roasted Garlic Flavor Concentrate, served with Aleppo-pepper-seasoned pita chips.

ROASTED VEGETABLE DUMPLINGS WITH THAI BROTH
FEATURING CUSTOM CULINARY® THAI-STYLE VEGETABLE BROTH

Roasted vegetable dumplings in a Thai broth with red curry, coconut cream, shallots and onions simmered with lemongrass, tamarind and lime. **Try with shrimp.**





THAI VEGETABLE SOUP
FEATURING CUSTOM CULINARY® THAI-STYLE VEGETABLE BROTH

An aromatic Thai vegetable broth filled with rice stick noodles, scallions, cilantro, baby bok choy, button mushrooms, lime and bird's eye chilies.

Try with shrimp.

SWEET POTATO GNOCCHI & THAI BROTH

Fluffy sweet potato gnocchi served in a rich, flavorful Thai red curry broth with edamame and firm tofu, topped with crispy mushroom "granola."

TOFU BÁNH MÌ WITH LEMONGRASS AU JUS

Thai flavors and a Vietnamese bánh mì sandwich meet the French dip! Featuring red-curry-marinated tofu, pickled daikon and carrot and cilantro on a crusty baguette, served with a side of aromatic lemongrass au jus for dipping.

58%

OF GEN Z DINERS SAY THEY ATE GLOBALLY INFLUENCED FOOD WITHIN THE PAST WEEK[17]

PLANT-FORWARD MENU OPTIONS, MADE EASY

Whether you're serving up strict vegan dishes or expanding your repertoire to accommodate the "Meatless Monday" crowd, Custom Culinary® offers a wide selection of sauces and food bases to bring exceptional flavor to any dish. From traditional favorites to on-trend global cuisine, our portfolio encompasses flavors and formats that meet the needs of every operator.

Clean Label ■ No "Big 9" Allergens ● Gluten Free *(tested at less than 20 ppm gluten)* ◆ Vegan ▸ Vegetarian

ITEM CODE	PRODUCT DESCRIPTION					
CUSTOM CULINARY® CLASSIC SAUCES						
9661	Gold Label Hollandaise Sauce	◍		●	▸	
9663	Gold Label Beurre Blanc Sauce	◍		●	▸	
CUSTOM CULINARY® DESSERT SAUCE						
9669	Gold Label Crème Anglaise Sauce	◍		●	▸	
CUSTOM CULINARY® GLOBALLY INSPIRED SAUCES						
6327	Gold Label Jalapeño Relish	◍	■			◆
9667	True Foundations® Latin-Style Citrus Chili Sauce	◍		●		
9678	True Foundations® Harissa Sauce	◍	■	●		◆
9680	***NEW!*** True Foundations® Indian-Style Butter Sauce (*now Upcycled Certified®*)	◍		●	▸	
9681	***NEW!*** True Foundations® Tikka Masala Sauce (*now Upcycled Certified®*)	◍		●	▸	
9682	***NEW!*** True Foundations® Coconut Curry Sauce (*now Upcycled Certified®*)	◍		●		◆
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	◍	■	●		◆
0844	Gold Label Low Sodium Vegetable Base	◍	■	●		◆
5200	Master's Touch® Vegetable Base	◍	■	●		◆
5417	True Foundations® Roasted Vegetable Base	◍	■	●		◆
9530	Gold Label Mushroom Base					◆
9800	Gold Label Savory Roasted® Vegetable Base		■	●		◆
9801	Gold Label Mirepoix Base	◍	■	●		◆
CUSTOM CULINARY® CONCENTRATES						
5205	Master's Touch® Ancho Flavor Concentrate		■	●		◆
6810	True Foundations® Vegetable Liquid Stock Concentrate	◍	■	●		◆
9815	Master's Touch® Roasted Garlic Flavor Concentrate	◍	■	●		◆
CUSTOM CULINARY® BROTHS						
6552	True Foundations® Thai-Style Vegetable Broth	◍		●		◆

**Tested at less than 20 ppm gluten.*

Sources:
[1]*Datassential, "The Simply Smarter Webinar: S4E22 Plant-Based Paradise," November 10, 2022.*
[2,5,6,7,8,9,10,14,16]*Datassential Menu Trends, U.S. menu penetration growth 2021-2025.*
[3,11]*Technomic, "Global Food & Beverage Consumer Trend Report," 2022.*
[4,15]*Datassential Consumer Preferences, 2025.*
[12]*Hannah Six, "Why some Latinos are (re)turning to plant-based diets," Novant Health, August 3, 2021.*
[13]*Mintel, "2023 FlavorIQ® Food and Flavor Outlook Report," January 2023.*
[17]*Datassential, "The Simply Smarter Webinar: S4E11 The Innovation Episode," May 26, 2022.*

CUSTOM CULINARY® Be True to the Food®

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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