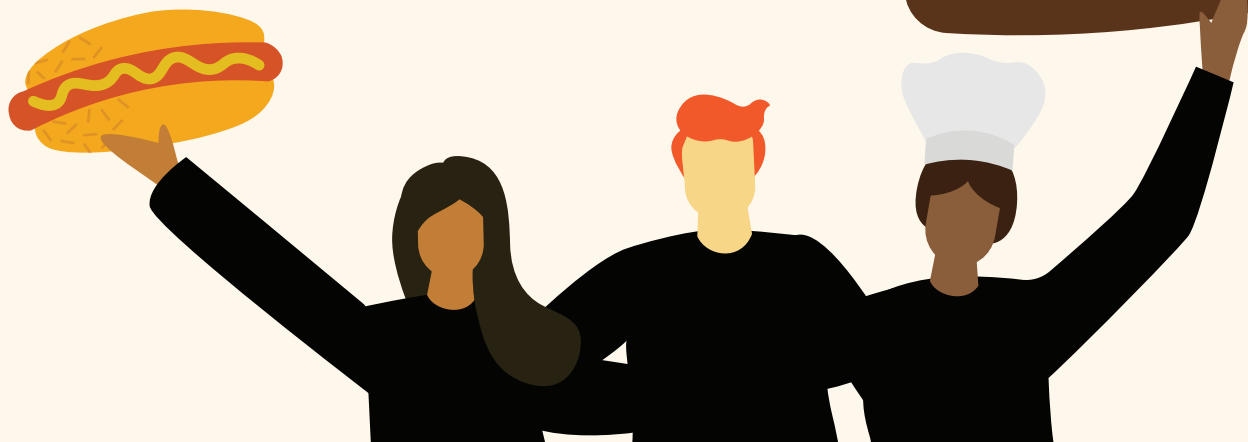


# WHAT'S IN STORE **Live!** COOKBOOK







The **What's In Store Live** area aims to inspire and educate attendees and drive innovation by keeping food at the forefront.

Our objective is to deliver realistic and relevant What's In Store trend reporting, enhancing profitability, streamlining operations, and elevating execution at retail. All while fostering simplicity and enriching the customer experience.

The IDDBA works with a team of talented innovators across the industry and around the country to bring the area to life at the show each year.

The recipes featured in this book were developed by this team of innovators for What's in Store Live 2025 and are offered to you for inspiration and use in your store.

# WHAT'S IN STORE

## 2025 TRENDS OVERVIEW



### CHOP, CHOP

Efficiency and convenience are essential in modern meal preparation as consumers seek ways to simplify their routines without sacrificing quality. Pre-made meals or partially prepared elements are gaining popularity, allowing for quick and easy assembly rather than cooking entirely from scratch. Ready-to-eat options and meal kits have become staples. This enables consumers to spend less time in the kitchen while still enjoying delicious, satisfying meals. This shift reflects a growing preference for time-saving solutions that streamline meal prep without compromising flavor. By focusing on convenience and ease, brands can cater to the needs of busy consumers who value practical yet enjoyable dining experiences.

### LIVE, LAUGH, LUXURY

Indulgence and quality are becoming key factors in the way consumers approach food. Many are upgrading or customizing pre-made items to create a sense of luxury and personalization. By making small changes, such as adding premium ingredients or unique garnishes, inexpensive items can be transformed into something that feels more indulgent and satisfying. Food is increasingly seen as a way to treat oneself, offering moments of enjoyment and comfort that feel luxurious. This shift also reflects a trend toward prioritizing quality over quantity, as consumers are more willing to purchase less but opt for better-quality options. By focusing on indulgence and elevating everyday meals, brands can connect with consumers who value both self-care and exceptional culinary experiences.

### ENDLESS POSSIBILITIES

Innovation and diversity are driving forces in the food industry as consumers show a growing appetite for new and exciting products. There is an increasing demand for unique offerings that break away from the ordinary, catering to a desire for fresh ideas and novel experiences. This trend is complemented by a rising interest in multicultural foods and flavors. Consumers are seeking to explore global cuisines and broaden their culinary horizons. Seasonal or limited-time "pop-up" flavors add to this appeal, creating a sense of urgency and exclusivity that draws attention. By embracing innovation and diversity, brands can captivate consumers with products that are both original and culturally engaging, keeping them intrigued and coming back for more.

### LESS IS MORE

Sustainability and reducing waste continue to be top priorities for consumers, driving significant changes in the food industry. Foods that serve multiple purposes and meet various customer needs simultaneously are highly valued, offering versatility while minimizing waste. Repurposing leftovers or creating products that encourage mindful consumption aligns with the growing consumer desire to reduce their environmental impact. Shoppers are increasingly making purchasing decisions based on sustainability, favoring products and packaging designed to be eco-friendly. By prioritizing less waste and sustainability, brands can appeal to environmentally conscious consumers while contributing to a more responsible and resource-efficient food system.

### UNIQUELY YOU

Pop culture and social media are transforming the way consumers engage with food. This is sparking demand for exciting, unique, and unconventional flavor combinations or presentations. Unusual items, from bold mashups to quirky designs, create buzzworthy moments that make them irresistible purchases. Nostalgia plays a significant role, with consumers drawn to flavors or concepts that evoke memories of the past. Additionally, trends influenced by movie launches, popular shows, and celebrity endorsements drive interest, blending food with entertainment. Social media amplifies this influence, offering instant exposure and creating viral sensations. By aligning with pop culture and leveraging the power of social media, brands can capture attention and engage consumers in creative and memorable ways.

Get the full report in our 2025 What's in Store Trends Report. Launched January 1, and updated monthly to always provide the most current product and consumer insights available.

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These recipes are for **ideation purposes only** and have **not been tested in a food service or commercial setting**. Use at your own discretion and test thoroughly before professional use. The authors assume no liability for outcomes resulting from their use.



# WHAT'S IN STORE Live!



## Appetizers and Snacks



# Antipasti Pasta Parfait

Saleable Units: 1

## Ingredients:

½ cup Stonemill Kitchens Tuscan-Style Pasta Salad  
or



½ cup Stonemill Kitchens Basil Pesto Pasta Salad



¼ cup DeLallo Provolini Antipasti



garnish basil, chopped

## Directions:

Combine pasta salad with antipasti. Garnish with chopped basil.



# Antipasto Salad

Saleable Units: 1

## Ingredients:

1 oz	Artisan Genoa Salami - Diced
2 ea	Prosciutto & Provolone Snack Sticks - Cut into 1-inch Pieces
1 oz	PaperTray Italian Olive Mix Pitted
8 oz	chopped romaine
3 each	cherry tomatoes - cut in half
3 each	artichoke quarters
1 oz	roasted red pepper strips



## Directions:



Chop lettuce into 1-inch pieces. Wash and spin dry. Place into the bottom of a salad bowl as the base. Place the mixed olives in the center of the salad. Arrange the remaining ingredients on top in a circular motion: diced salami, pieces of prosciutto and provolone rolls, cherry tomato halves, artichoke quarters, roasted red pepper strips. Place lid onto salad bowl to complete.



# Ants on a Log Snack Tray

Saleable Units: 1

## Ingredients:

16 ea	Reduced Sugar Sliced Sweetened Dried Cranberries	
4 oz	John Wm. Macy's Bakery Original Cheddar Cheese Sticks	
4 ea	celery ribs - cut into 4-inch sticks	
2 oz	all-natural peanut butter	
2 ea	bagged apple slices – 2 oz packets	

## Directions:

Spread 0.5oz peanut butter into each 4-inch piece of celery. Top with 3-4 each Reduced Sugar Sliced Sweetened Dried Cranberries.

Place ants on a log in 1 compartment of a 3-compartment tray. Place John Wm. Macy's Bakery Original Cheddar Cheese Sticks in a second compartment. Place bagged apple slices in a third.



# Asian Inspired Snack #1

Saleable Units: 1

## Ingredients:

1 oz Fully Cooked Vietnamese Style Pork Belly Skewers 1.75oz,  
Product of Water binder



2 ea Stonefire® Original Dippers®



6 oz marinated cucumbers

## Directions:

Use a three-compartment container and place one ingredient per compartment.



# Asian Inspired Snack #2

Saleable Units: 60

## Ingredients:

13 lbs Mozzamini Wasabi Pearl Bites



12 lbs Fully Cooked Sous Vide Pork Tenderloin Medallions



3 gal soy sauce  
1 gal, 3 pt hoisin sauce  
3 cups red food coloring  
7.5 lb red pepper drops  
17 lb sesame sticks

## Directions:

To make the Char Siu Pork, for every 12 lbs Fully Cooked Sous Vide Pork Tenderloin Medallions, combine 3-gal soy sauce, 1 gal and 3 pt hoisin sauce, and 3 cups red food coloring. Pour over pork medallions and bake at 375°F for 20 minutes or until an instant read thermometer registers 145-150°F.

Use a three-compartment container. In the 1<sup>st</sup> compartment, place 3 oz Char Siu Pork. In the 2<sup>nd</sup> compartment, place 3.5 oz Mozzamini Wasabi Pearl Bites, and in the 3<sup>rd</sup> compartment, place 4.5 oz sesame sticks



# Asian Inspired Snack #3

Saleable Units: 1

## Ingredients:

4 oz	Garden Fresh Gourmet Roasted Red Pepper Premium Hummus
4 oz	edamame hummus
1 oz	rice crackers
0.5 oz	red pepper drops
1 TBSP	chili crisp oil



## Directions:

Use a three-compartment container. In the first compartment, place edamame hummus with a layer of chili crisp oil and half the red pepper drops. In the second compartment, place the Garden Fresh Gourmet Roasted Red Pepper Premium Hummus and the other half of the red pepper drops on top. In the 3<sup>rd</sup> compartment, place the rice crackers.



# Baked Blue Fig Appetizer Spread

Saleable Units: 1

## Ingredients:

8 oz	Président 8 oz. Brie Round
4 TBSP	Dalmatia Acacia Honey
2 TBSP	DeLallo Balsamic Glaze for Cheese
1 loaf	ACE Bakery® Classic White Baguette
2 oz	walnut halves or pieces
2 ea	fresh thyme sprigs
3 oz	red wine
15 ea	fresh figs



## Directions:

Arrange figs in baking container. Mix together the balsamic glaze and red wine to pour over the top of the baking containers with figs. Scatter walnuts and thyme sprigs and drizzle honey over the figs. Bake in a 400°F oven for 15 min or until figs are soft and sticky. Tuck the whole wheel/wedge of cheese (blue or brie) among the figs. Bake an additional 5 minutes. Serve HOT with crusty bread to scoop up the sweet, savory cheese fig dip.





## Ingredients:

4 oz Cooked St. Louis BBQ Ribs



or

4 oz Hormel® Fire Braised™ Pork Loin



1 oz Sonoma Smoked Hot Pepper Jack



1 oz Land O Lakes® Queso Bravo Cheese Dip with Jalapeños and Red Peppers, White



4 oz sweet potatoes, peeled, diced, cooked

2 oz BBQ sauce

garnish green onions

## Directions:

In a clear oven-safe container, layer pork loin or rib meat with sweet potatoes, grated cheese, queso, and BBQ sauce. Garnish with green onions.



# Bloody Mary Antipasta Skewer

Saleable Units: 1

## Ingredients:

1 ea	Red Apple Cheese Bloody Mary Cheese Curds
1 ea	DeLallo Pitted Olives Jubilee (just the green ones)
2 oz	PRETZELIZED Pretzel Pita Chips Everything
1 ea	cherry tomato
1 ea	cornichons
1 ea	deli skewer



## Directions:

Fresh take on a traditional deli skewer. Pack 4 completed skewers with a portion of Everything Pretzel Pita chips for an on the go snack pack. For the skewers: place the following onto a stick; 1 ea Bloody Mary Cheese Curd, 1 ea green Jubilee olive, 1 ea cherry tomato, 1 ea cornichon, and 1 ea Bloody Mary Cheese Curd.



# Brie Berries

Saleable Units: 16

## Ingredients:

4.4 oz Briette Dulce de Leche

16 ea fresh strawberries - large



## Directions:

A delightful combination of creamy brie and fresh strawberries Cut each strawberry almost in half leaving the stem intact. Cut Briette Dulce de Leche in 16 wedges. Open the strawberry and insert a small wedge of Briette Dulce de Leche and pick to hold the berry together.



# Burrata Appetizer Box

Saleable Units: 1

## Ingredients:

1 oz	Big Picture Foods Banana Ring Peppers
1 ea	Angelo & Franco Burrata
1 tbsp	DeLallo Balsamic Glaze for Cheese
¼ box	Cocoa Cayenne Pepper Sweet Olive Oil Crackers

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## Directions:

Fresh burrata with gourmet accompaniments, ready to serve. Display for sale under dome.



# Carolina Chopped Pork Jacket Potato

Saleable Units: 1

## Ingredients:

1 ea	Reser's Special Request Twice Baked Potatoes
3 oz	Cooked St. Louis BBQ Ribs
	or
3 oz	HORMEL® FIRE BRAISED™ Pork Loin
1 oz	LAND O LAKES® Extra Sharp Cheddar & Habanero-Jack Cubes, grated
½ oz	BBQ sauce
garnish	parsley



## Directions:

Top potato with rib meat or pork loin, grated cheese, and bbq sauce. Garnish with parsley. Display for sale in oven safe container.





# Cheddar Cups

Saleable Units: 1

## Ingredients:

1 lb	Cracking Good Mature Irish Cheddar
½ cup	Athenos Imported Traditional Chunk Feta Cheese 12/7 oz.
2 oz	Casa Flores Serrano Ham (diced)
1 oz	liquid coconut oil
1 tbsp	lime juice
¼ tsp	black pepper
¼ tsp	red pepper flakes
1 pinch	salt
2 ea	avocados
2 cups	kale leaves
6 tbsp	milk

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## Directions:

Shred Cracking Good Mature Irish Cheddar cheese, bake them at 350°F for about 8-10 minutes until Cracking Good Mature Irish Cheddar is flattening out and turning golden. Fill with remaining ingredients.



# Cheese Plaque

Saleable Units: 1

## Ingredients:

1 ea Fiscalini Cheese Co. Purple Moon



1 ea Gayo Azul Gouda Slices



fleur-de-lis cookie cutter, other shapes of choice

## Directions:

Use the cookie cutter to create a cheese design that balances visual appeal with functionality. Makes a great centerpiece for a cheeseboard or tray.



# Cheesy Crackers

Saleable Units: 1

## Ingredients:

½ cup	Moinear Farmhouse Butter
2 cups	A Dutch Masterpiece Vermeer - Extra Aged Gouda- 5.64oz Wedge
	or
2 cups	Ivy's Reserve Vintage Carbon Neutral Cheddar Cheese - 7oz Chunk
1 oz	herbs such as thyme or rosemary
1 tbsp	all-purpose flour
¼ tsp	salt



## Directions:

In a food processor use the knife blade to combine the flour, salt, and herbs. Add grated cheese and butter, then process until mixture resembles wet sand. Add 1-3 tbsps ice water a little at time until dough just holds together. Divide dough in two rounds and wrap in plastic wrap. Chill for 30 minutes. Roll each dough disk on a lightly floured surface to 1/8" thick. Cut into shapes with cookie cutters. Bake in oven at 375°F for approx 12 minutes.





# Cranberry Brie Bites

Saleable Units: 24

## Ingredients:

8 tsp	Moinear Farmhouse Butter - Salted
1 pack	Brooklyn Bred Traditional Pizza Crust
6 tsp	Marcona Almonds
6 tsp	Cranberry Puree
6 tsp	Volpi Chopped Uncured Pancetta
1 pinch	all-purpose flour
6 pecans	pecans, chopped
1 - 2 TBSP	maple syrup
6 tsp	apricots preserves or jam
to coat pan	cooking spray oil
1 clove	garlic crushed or minced
1 sprig	rosemary, leaves torn off stem
1 pinch	salt
1 pinch	pepper



## Directions:

Preheat oven to 375°F. Lightly grease sheet pan. Cut brie into 24 parts and space out evenly on pizza crust. Top with the remaining ingredients. Bake until golden (10-15 minutes). Cut pizza into 24 pieces and serve.



# Feta Dip with Cocktail Flatbreads

Saleable Units: 1

## Ingredients:

- |        |                                  |
|--------|----------------------------------|
| 1 TBSP | Odyssey Mediterranean Feta Dip   |
| 1 ea   | DeLallo Stuffed Sweet Pepperazzi |
| 1 ea   | 2" Cocktail Flatbreads           |



## Directions:

Spread dip on cocktail bread then add stuffed sweet pepperazzi for an appetizer.



# Flower Shaped Ham Sandwiches

Saleable Units: 1

## Ingredients:

- |                |  |
|----------------|--|
| 4 slices       | Authentic Sliced Brioche               |
| 2 oz (divided) | Arbo's Cheese Spicy Dip                |
| 3 oz           | Artisan Black Forest Ham - Thin Sliced |
| 1 ea           | flower or circle shaped cookie cutter  |

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## Directions:

Assemble two sandwiches by spreading dip on two slices of brioche and layering slices of ham onto the dip. Spread dip onto the two remaining slices of brioche. Place brioche on top of ham. Use flower or circle shaped cookie cutter to cut design out of the sandwiches.



# Four-Cheese Stuffed Potato Buns

Saleable Units: 1

## Ingredients:

½ cup	Mexican 3 Cheese (Chihuahua, Oaxaca and Cotija Cheese)
1 TBSP	Moinear Farmhouse Butter - Salted
8 slices	Galbani 8 oz. Fresh Mozzarella Ball - Pre-Sliced
8 ea	Brooklyn Bred Country Potato Bistro Buns



## Directions:

Either cut potato buns in half or cut out the tops to stuff with Mexican 3 cheese blend and mozzarella. Brush tops with butter. Cook until soft inside and crispy golden brown on the outside. Served as a snack or meal.



# Fromage Fort / Cheesy Bread

Saleable Units: 1

## Ingredients:

½ lb	Emmi Le Gruyere AOP
½ lb	Galbani 7 oz. Parmigiano Reggiano Wedge - 14 Month
½ lb	Wyke Mature Cheddar Cheese - 7oz Chunk
1 loaf	ACE Bakery® Classic White Baguette
¼ cup	dry white wine
to taste	black pepper
1 ea	garlic clove



## Directions:

Put cheese pieces in the bowl of a food processor. Add garlic clove and dry white wine and a big grinding of black pepper. Process mixture for 30 seconds or so, until it is creamy but not too soft. Taste and add salt if needed. Transfer fromage fort to a serving dish, or to an airtight container to store until you are ready to eat. You can also spread it on bread and broil it for a few minutes until brown and bubbly.



# Garnished Labneh with Naan

Saleable Units: 1

## Ingredients:

8 oz Odyssey Labneh

2 packs Tandoori Naan

¼ cup Cranberry Seeds

2 tbsp extra virgin olive oil

sprinkle za'atar seasoning

garnish pine nuts

garnish fresh mint



## Directions:

Creamy, tangy Odyssey Labneh, a Mediterranean delight, artfully garnished and served with warm, fluffy naan. Prepare Labneh Base: Spread the labneh in a shallow bowl or plate, creating swirls with the back of a spoon. Drizzle with olive oil and sprinkle za'atar evenly over the labneh. Top it off: scatter cranberry seeds, toasted pine nuts (if using), and fresh mint over the dip. Finish with flaky sea salt. Serve with Naan: warm the naan in a dry pan or oven until slightly charred and soft. Cut into triangles for easy dipping. Enjoy: serve immediately as a delicious dip for gatherings or a simple snack.



# Greek Bruschetta

Saleable Units: 1

## Ingredients:

1.5 cups	Athenos Imported Traditional Chunk Feta Cheese 12/7 oz.
5 oz	DeLallo Imported Italian Tomato Bruschetta
10 ea	Stonefire® Original Dippers®
4 ea	Roma tomatoes, regular
½ ea	English cucumber
½ cup	green onion
1 ea	lemon
to taste	red wine vinegar
to taste	extra virgin olive oil
to taste	salt
to taste	pepper
to taste	basil (dried or fresh)
to taste	dried oregano
to taste	dried dill
to taste	garlic powder



## Directions:

Chop ingredients to desired consistency, mix and serve on Stonefire® Original Dippers®.



# Heart Turkey Sandwiches

Saleable Units: 1

## Ingredients:

4 slices	Authentic Sliced Brioche
2 oz (Divided)	Roth Jalapeno Havarti Cheese Dip & Spread
3 oz	Artisan Sun-Dried Tomato Roasted Turkey - Thin Sliced
1 ea	heart-shaped cookie cutter

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## Directions:

Fun shaped cut out tea sandwiches. To build sandwich, spread 1oz Jalapeno Havarti cheese dip onto one piece of wheat bread. Lay sliced Sun-Dried Tomato Roasted Turkey onto the dip. Spread the other 1oz of dip onto another piece of wheat bread. Place top piece of bread onto the sandwich. Cut out with a HEART shape cutter. Place 4-6ea into the clear container.





# Hummus Flatbread

Saleable Units: 1

## Ingredients:

1 oz                      Garden Fresh Gourmet Roasted Red Pepper  
Premium Hummus



1 loaf                    Greek Lifestyle Flatbread



0.5 oz                    red bell peppers, chopped  
0.5 oz                    tomato, chopped

## Directions:

Spread hummus on flatbread and top with red bell peppers and tomatoes.



# Irish Cheddar Crostini

Saleable Units: 1

## Ingredients:

16 oz	Cracking Good Mature Irish Cheddar
1 jar (10 oz)	DeLallo Fig Spread
1 ea	ACE Bakery® Sourdough Baguette
1 TBSP	garlic powder
2 oz	extra virgin olive oil
1 bunch	fresh thyme

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## Directions:




Enjoy Cracking Good Irish Crostini, featuring crisp toasted sourdough bread and rich, mature Irish cheddar. Preheat oven to 375°F. Slice the baguette into 1/2-inch-thick rounds. Lightly brush with olive oil and sprinkle with garlic powder. Top with a generous amount of grated or crumbled cheddar cheese and sprinkle with thyme. Arrange the slices on a baking sheet and bake for 12-15 minutes, or until the cheese is melted and bubbly and the edges of the baguette slices are golden brown. Cool slightly on the baking sheet before transferring to packaging. Serve with fig spread.



# Italian Adventure Grilled Cheese

Saleable Units: 1

## Ingredients:

2 slices	ACE Bakery® Rustic Italian Oval Loaf	
2 TBSP	Moinear Farmhouse Butter - Salted	
2-3 slices	BelGioioso Fresh Provolone Sandwich Stack	
1 TBSP	DeLallo Balsamic Glaze for Cheese	
2 - 3 slices	tomato	
3 - 4 leaves	fresh basil	

## Directions:

1. Spread a thin, even layer of butter on one side of each bread slice.
2. Place the cheese between the unbuttered sides of the bread and top with tomato, fresh basil and drizzle with balsamic glaze.
3. Heat the pan to medium-low heat to melt the cheese evenly without burning the bread.
4. Place your sandwich butter-side down in the pan and cook for 3-4 minutes until golden brown. Flip and cook the other side another 2-3 minutes until bread is slightly browned. Serve hot and enjoy!



# Japanese Fusion Deli Skewer

Saleable Units: 1

## Ingredients:

1 ea	Cheese Bits Mozzamini Pearls Wasabi
1 cube	Artisan Sun-Dried Tomato Roasted Turkey - 1-inch cubes
1 ea	Big Picture Foods Pitted Kalamata Olives
3 oz	Mariner Stoned Wheat Bite Size Crackers
1 ea	English cucumber, ½-in slice, half-moon
1 ea	baby radish
1 ea	deli skewer



## Directions:

Fun new version of a traditional Deli skewer. Add 4 ea per container with a portion of crackers for a quick on-the-go snack. For the Skewer: Place the following onto a deli skewer; 1 ea Wasabi Mozzamini Pearl, 1 ea baby radish, 1 ea cube of Sun-Dried Tomato Roasted Turkey, 1 ea half-moon thick sliced cucumber, 1 ea Pitted Kalamata Olive, 1 ea Wasabi Mozzamini Pearl. Serve in single or divided container with a serving of crackers.



# Latin Inspired Snack #1

Saleable Units: 1

## Ingredients:

4 oz	Cowboy Caviar
3 oz	Fully Cooked Mango Habanero Chicken Breast Chunks
1 oz	hot chips



Your Fire Grilled Protein Partner.

## Directions:

Use a three-compartment container. In the 1<sup>st</sup> compartment, place Fully Cooked Mango Habanero Chicken Breast Chunks. In the 2<sup>nd</sup> compartment, place the hot chips. In the 3<sup>rd</sup> compartment, place the Cowboy Caviar.



# Latin Inspired Snack #2

Saleable Units: 1

## Ingredients:

1.1 oz	Briette Dulce de Leche, quartered
1 oz	pistachios
1 ea	mandarin orange, segmented



## Directions:

Use a three-compartment container. In the 1<sup>st</sup> compartment, place a quarter piece of Briette Dulce de Leche. In the 2<sup>nd</sup> compartment, place the pistachios. In the 3<sup>rd</sup> compartment, place the mandarin oranges.



# Latin Inspired Snack #3

Saleable Units: 1

## Ingredients:

3 oz	Gayo Azul Queso Blanco Cheese - 10oz Chunk
4 oz	black bean hummus
1 oz	hot chips
garnish	cilantro
sprinkle	chili powder



## Directions:

Use a three-compartment container. In the 1<sup>st</sup> compartment, place pieces of Gayo Azul Queso Blanco Cheese with a sprinkle of chili powder. In the 2<sup>nd</sup> compartment, place the black bean hummus, garnish with cilantro. In the 3<sup>rd</sup> compartment, place hot chips.



# Lemon Zesty Breadcrumbs

Saleable Units: 1

## Ingredients:

1 ea	Pillsbury 12inch Hoagie
to taste	lemon herb dry seasoning
3 ea	lemons
	spray olive oil



## Directions:

WASTE REDUCER - Repurpose idea on last day of shelf life. Remove loaf from shelf on last day of shelf life. Cut into very small pieces, put all crumbs onto a baking pan. Spray olive oil across the pieces on the pan. Sprinkle lemon herb seasoning across the pan, ensuring coverage on each piece. You can also squeeze actual lemon juice for a more natural tasting final offering. bake in a rack oven until crispy and dried out. Cool, package, sticker and merchandise.





# Mango Cream Cheese Spread

Saleable Units: 1

## Ingredients:

8 oz Mango Reál

American  
Beverage  
Marketers

4 oz Sierra Nevada Gina Marie Cream Cheese



## Directions:

Sweet and tropical mango-flavored cream cheese spread. Fill Deli cup 1/2 full with cream cheese and top with Mango Reál.



# Maple Bacon Crostini

Saleable Units: 1

## Ingredients:

1 loaf	ACE Bakery® Sourdough Baguette
drizzle	maple syrup
sprinkle	shelf stable bacon crumbles
1 ½ cups	garlic butter spread

FGF

## Directions:

WASTE REDUCER - Repurpose idea on last day of shelf life. Remove loaf from shelf on last day of shelf life. Slice into 1/2-1" wide pieces, put all slices onto a baking pan. Spread garlic butter spread on each piece. Drizzle maple syrup across the pan, ensuring each piece has adequate coverage for flavor to come through. Sprinkle shelf stable bacon pieces atop the slices. Bake in a rack oven on low until crispy and dried out. Cool, package, sticker and merchandise in a clamshell.



# Marinated Antipasto

Saleable Units: 1

## Ingredients:

1 ea	Parrano - 6oz Wedge
½ cup	Mini PaperTray Trio Pitted Olives
4 oz	Volpi Chopped Prosciutto
½ cup	cornichons
½ cup	extra virgin olive oil
1 TBSP	fresh thyme leaves
½ tsp	dried crushed red pepper
½ tsp	black peppercorns



## Directions:

Enjoy this Marinated Antipasto, featuring a colorful array of marinated vegetables, cheeses, and cured meats. Cube the Parrano cheese. Drain the olives and cornichons. In a mixing bowl, whisk together olive oil, fresh thyme, black pepper, and red pepper flakes. Add the Parrano cheese, chopped prosciutto, olives, and pickles into the bowl. Gently toss to coat everything evenly. Pack in deli containers. Label for sale and refrigerate.



# Matcha Rolls

Saleable Units: 1

## Ingredients:

10 ea (dough)	Pillsbury White Dinner Roll
0.5 oz	matcha powder
½ cup	hot water
0.5 oz	sesame seeds



## Directions:

Break out dinner rolls and place in cooler overnight. When you remove in the morning to start floor proofing, makeup a matcha slurry from the powder & hot water, use a brush to brush the top of every roll with some matcha flavoring. Sprinkle sesame seeds on top of rolls. Allow the full proofing time until rolls are ready to go into the oven. Bake as directed on the case. Merchandise as a Matcha Sesame Roll!



# Mediterranean Hummus Tray

Saleable Units: 1

## Ingredients:

8 oz	Garden Fresh Gourmet Roasted Red Pepper Premium Hummus
8 oz	DeLallo Stuffed Sweet Pepperazzi
3 oz	DeLallo Greek Feta Salad
8 oz	DeLallo Party Mix
10 oz	Stonefire® Original Dippers®



## Directions:

Mediterranean Entertaining Tray - Store would reuse close coded hummus to turn into a party platter. Place each element into a round 5 compartment container with hummus in center.



# Mediterranean Inspired Snack #1

Saleable Units: 1

## Ingredients:

3 oz                      Artisan Dry-Cured Chorizo



4 oz                      DeLallo Greek Feta Salad



3 oz                      apricots, dried

## Directions:

Use a three-compartment container. In the 1<sup>st</sup> compartment, place Artisan Dry-Cured Chorizo. In the 2<sup>nd</sup> compartment, place the DeLallo Greek Feta Salad. In the 3<sup>rd</sup> compartment, dried apricots.



# Mediterranean Inspired Snack #2

Saleable Units: 1

## Ingredients:

1 ea Baklava Bites



3 oz Odyssey Traditional Feta Chunk



2 oz dolmas

## Directions:

Use a three-compartment container. In the 1<sup>st</sup> compartment, place cubes of pre-brined Odyssey Traditional Feta Chunk. In the 2<sup>nd</sup> compartment, place dolmas. In the 3<sup>rd</sup> compartment, place a single portion of Kontos Baklava Bites.



# Mediterranean Inspired Snack #3

Saleable Units: 1

## Ingredients:

3 oz Asturi Bruschettini Classico



4 oz Tzatziki Style Dairy Free Dip



3 oz DeLallo Party Mix



0.5 oz red pepper drops

1 oz marinated cucumbers

## Directions:

Use a three-compartment container. In the 1<sup>st</sup> compartment, place Tzatziki Style Dairy Free Dip (top with marinated cucumbers). In the 2<sup>nd</sup> compartment, place the DeLallo Party Mix with pepper drops. In the 3<sup>rd</sup> compartment, Asturi Bruschettini Classico.





# No Cook Falafel Snack Box/Bento Style

Saleable Units: 1

## Ingredients:

- |      |  |
|------|--|
| 3 ea | Falafel - Cooked and chilled   |
| 3 oz | Garden Fresh Gourmet Roasted Red Pepper Premium Hummus                   |
| 1 ea | Rustics Collection Garlic Tandoori Naan Bread                            |
| 3 oz | tabbouleh (parsley, bulgur, tomatoes, mint, onion, cucumbers, olive oil) |



## Directions:

Place 3 ea falafel into one compartment. Spoon hummus into another compartment. Scoop tabbouleh into the third compartment. Cut naan into triangles and bake in the oven at 350°F for about 10 min to turn into chips. Place toasted naan chips into the last compartment.



# Paneer Tikki Kebobs

Saleable Units: 1

## Ingredients:

7 oz	Karoun Dairies Gopi Paneer
Basting	Moinear Farmhouse Butter - Salted
4 oz	Odyssey Plain Yogurt
2 ea	green bell pepper
¼ cup	lemon juice
1 TBSP	garlic ginger paste
½ tsp	turmeric
1 tsp	garam masala
½ tsp	cumin powder
½ tsp	chaat masala
1 TBSP	cooking oil
1 cup	mixed salad greens



## Directions:

Enjoy these Paneer Tikki Kebobs, featuring marinated and grilled paneer skewers with a medley of aromatic spices. Assemble kebobs with paneer cubes and peppers alternating on the skewer. In a small bowl combine yogurt, lemon juice, spices, and oil and coat the paneer. Grill kebobs 1-2 minutes per side. Baste with butter and serve with rice or salad.



# Peanut Butter Bees

Saleable Units: 1

## Ingredients:

1/4 cup	Honey
1 cup	natural peanut butter
1.5 oz	instant oats
1/2 cup	instant milk powder
2 1/2 cups	chocolate sauce (for decoration)
1 bag (12 oz)	semi-sweet chocolate chips (for decoration)
4 - 6 oz	sliced almonds (for decoration)
1 bag (12 oz)	chow mein noodles (for decoration)



## Directions:

Mix peanut butter, oats, honey, and instant milk into a dough. Roll into 20 slightly elongated balls about an inch wide. Place onto a cookie sheet and refrigerate. Once chilled decorate as seen in the picture using the almonds for the wings, chocolate chips for the eyes, and chow mein noodles for the antenna.

Used in: [Springtime Snack Tray](#)



# Queso Blanco Pico de Gallo

Saleable Units: 1

## Ingredients:

8 oz Garden Fresh Pico de Gallo Salsa

1 lb LAND O LAKES® Queso Bravo™ Cheese Dip with Jalapeños and Red Peppers, White

garnish cilantro



## Directions:

A custom store-made dip. Place the LAND O LAKES® Queso Bravo™ Cheese Dip with Jalapeños and Red Peppers, White into the container. Top with Garden Fresh Pico de Gallo Salsa. Garnish with cilantro.





# Ready to Bake Cajun Brie Torte

Saleable Units: 1

## Ingredients:

1 ea	Briette Smoky Brie
2 oz	Artisan Black Forest Ham
2 TBSP	Cajun seasoning
1 ea	fresh green jalapenos



## Directions:

Creamy brie cheese infused with zesty Cajun spices and baked to perfection. Chop ham into small dice. Unwrap brie, cut in half at center. Fill with ham. With a paper towel dampen the outer surface of the cheese and roll in Cajun seasoning. Place in ovenproof container and top with jalapeños. Bake at 375°F for 15 minutes, serve with crusty bread.



# Ricotta Flatbread

Saleable Units: 1

## Ingredients:

1 TBSP	Dalmatia Acacia Honey
1/2 Cup	Bellwether Farms Whole Milk Ricotta
1 TBSP	Moinear Farmhouse Butter - Salted
1 ea	Brooklyn Bred Traditional Pizza Crust
4 ea	fresh black figs
2 TBSP	extra virgin olive oil
3 ea	shallots
1/4 cup	pistachios, shelled and chopped
1 tsp	fresh thyme leaves
4 oz	balsamic vinegar
to taste	salt & pepper

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## Directions:

This flavorful flatbread features creamy ricotta, sweet figs, savory shallots, and crunchy pistachios. Heat olive oil and butter in a pan over medium heat. Add shallots and cook for 10-15 minutes, stirring frequently, until golden and soft. Add balsamic vinegar and cook for another minute. Remove from heat. Preheat oven to 375°F. Place flatbread on a baking sheet and brush lightly with olive oil. Spread caramelized shallots evenly over the flatbread. Arrange sliced figs on top, then dollop spoonfuls of Bellwether Ricotta across the surface. Sprinkle with pistachios. Bake for 8-10 minutes, until the edges are crispy, and the ricotta is slightly warmed. Drizzle with honey, sprinkle fresh thyme, and season with salt & pepper. Slice and serve warm!



# Seasoned Feta with Cocktail Pitas

Saleable Units: 1

## Ingredients:

2 oz	Big Picture Foods Wild Foraged Capers
1 ea	Odyssey Traditional Feta Chunk 8oz
1 package	2" Cocktail Flatbreads
½ cup	extra virgin olive oil
1 lemon	zest of 1 lemon peeled into strips
½ tsp	cracked red pepper flakes
1 TBSP	fresh oregano leaves
1 tsp	pink peppercorns
2 ea	bay leaves

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**Odyssey**  
Produced by Klondike Cheese Co.



## Directions:

Cut the feta block into 5/8-inch cubes, gently pat dry with a paper towel. In a plastic container, layer the feta cubes with the capers, lemon zest, red pepper flakes, oregano leaves, pink peppercorns, and bay leaves. Pour the olive oil over the feta, ensuring all the cubes are completely submerged. Add more olive oil if needed to cover. Refrigerate for at least 2 hours. Before serving, let the container sit at room temperature for about 30 minutes. Serve with toothpicks and Kontos Cocktail Flatbread.

# Smoked Gouda Fruit Skewers

Saleable Units: 1

## Ingredients:

8 - 1 oz cubes      Buholzer Brothers Smoked Gouda



8                      fresh pineapple chunks  
8                      red seedless grapes  
8                      green seedless grapes  
8                      bamboo skewers

## Directions:

A delightful combination of savory smoked gouda cheese and sweet, juicy fruits. Assemble the picks placing one piece of each ingredient per skewer and wrap 8 each overwrapping to an attractive board. Plate easel.





# Southwest Veggie Parfait

Saleable Units: 1

## Ingredients:

4 oz Garbanzee Southwest Black Bean Chickpea Bites (Frozen)



1 oz Cowboy Caviar



1 tsp Hellmann's / Best Foods Chili Lime Mayo



1 tsp Scott Brothers Dairy Cre-Mex Crema Mexicana



4 oz sweet potato, peeled, diced, cooked  
garnish tajin  
garnish lime

## Directions:

In an oven safe cup container, layer chickpea bites, cowboy caviar, chili lime mayo, and crema Mexicana with sweet potato. Garnish with tajin and lime.



# Spicy Cheese Dip and Crudités

Saleable Units: 1

## Ingredients:

1 ea	Arbo's Cheese Spicy Dip
1 ea	Retail Ready Package 6 oz Pretzel Bites
8 ea	grape tomatoes
10 ea	baby carrots
3 ea	celery
1 ea	cucumbers



## Directions:

Enjoy a colorful array of crisp, fresh vegetables with Arbo's Cheese Spicy Dip and Crudités. This flavorful combination offers a healthy and zesty appetizer. Prepare the vegetables: Wash the carrots, celery, and cucumber and cut into evenly sized sticks. Assemble the platter: Arrange the vegetables and pretzel bites in the compartments of the Inline Round Platter. Place the Arbo's spicy dip in the center or a designated compartment.



# Spicy Pepper Prosciutto Dip

Saleable Units: 1

## Ingredients:

3 oz Volpi Sliced Heritage Prosciutto



4 oz Roth Jalapeno Havarti Cheese Dip & Spread 12/8 oz



8 oz DeLallo Stuffed Sweet Pepperazzi



6 - 8 ea mini bell peppers (assorted colors)

## Directions:

Place Roth Jalapeno Havarti Cheese Dip & Spread in one part of a 4-compartment tray. Fill the remaining compartments with Volpi Sliced Heritage Prosciutto, DeLallo Stuffed Sweet Pepperazzi, and mini bell peppers (assorted colors).



# Spicy Pimento Cheese I

Saleable Units: 1

## Ingredients:

12 oz Arbo's Cheese Spicy Dip



6 oz Red Apple Cheese Bloody Mary Cheese Curds



## Directions:

Mix dip and finely chopped cheese curds.



# Spicy Pimento Cheese 2

Saleable Units: 1

## Ingredients:

11 oz Rumiano Organic Pepper Jack Queso Dip

5.5 oz Mexican 3 Cheese (Chihuahua, Oaxaca and Cotija Cheese)



## Directions:

Mix dip and cheese.



# Springtime Snack Tray

Saleable Units: 1

## Ingredients:

garnish	Black Gaeta Olives Unpitted
4 ea	peanut butter bees (see recipe <a href="#">Peanut Butter Bees</a> )
4 ea	mini wax gouda cheese
4 oz	small fun shaped crackers
1 ea	zipper sandwich bag
1 ea	colorful pipe cleaner



## Directions:

Prepare Peanut Butter Bees, Gouda Lady Bugs, and Cracker Bag Butterflies.

Gouda Lady Bugs: Remove the tab from the red wax cheese rind but keep the one end connected. Spread open a small amount to look like ladybug wings. Garnish with pieces of chopped Black Olives.

Cracker Bag Butterflies: Pack 4oz small crackers into a sandwich baggie. Pinch the middle of the bag to separate the crackers into the two halves of the bag. Use a pipe cleaner to secure around the middle of the bag to look like a butterfly.

To assemble the snack tray place 4 ea Peanut Butter Bee's into one compartment of the three-compartment container. Place 4 ea Gouda Lady Bugs into the center compartment. Place the Butterfly bag of crackers into the final compartment. Place lid on top to complete.



# Star Cucumber Sandwiches

Saleable Units: 1

## Ingredients:

- |                |   |
|----------------|---|
| 4 slices       | Authentic Sliced Brioche                            |
| 2 oz (divided) | Boursin Lemon & Dill Cheese Spread                  |
| 4 oz           | thin sliced English cucumbers<br>star shaped cutter |

 europastry  
*We are bakers*



## Directions:

Utilize the street corn dip as an appetizer on ears of cooked corn as the display vehicle. Place corn cobs in bottom of tray. Cover corn with Stonemill Kitchens Roasted Street Corn Dip. Crumble Gayo Azul Cotija Cheese over top. Sprinkle with tajin.



# Street Corn on the Cob Dip

Saleable Units: 1

## Ingredients:

5 oz                      Stonemill Kitchens Roasted Street Corn Dip



2 oz                      Gayo Azul Cotija Cheese - 8oz Wedge



2 ea                      corn on the cob  
sprinkle                tajin  
garnish                fresh cilantro

## Directions:

Utilize the street corn dip as an appetizer on ears of cooked corn as the display vehicle. Place corn cobs in bottom of tray. Cover corn with Stonemill Kitchens Roasted Street Corn Dip. Crumble Gayo Azul Cotija Cheese over top. Sprinkle with tajin.





# Stuffed Artichoke

Saleable Units: 1

## Ingredients:

6 oz Stonemill Kitchens Artichoke Jalapeno Parmesan Dip



0.5 oz Galbani 2.82 oz. Parmigiano Reggiano - Shaved Cup



1 slice ACE Bakery® Sourdough Baguette, sliced 1 in



1 ea artichoke, large marinated  
1 TBPS fresh basil, chopped

## Directions:

Place 4 oz of the Stonemill Kitchens Artichoke Jalapeno Parmesan Dip in the bottom of a 32 oz cup. In the center, place the large artichoke. Spoon out the center of the artichoke. Mix the artichoke that you have removed with 2 oz Stonemill Kitchens Artichoke Jalapeno Parmesan Dip, and basil. Stuff artichoke with mixture. Top with shaved Parmigiano Reggiano. Place 1 in slice of baguette in along the side.



# Sweet & Sour Crostini

Saleable Units: 1

## Ingredients:

1 ea	ACE Bakery® Sourdough Bistro Loaf
1 cup	Royal Hollandia Mild Gouda Wheel
1 oz wedge	Brigitte's Spirit Brie & Apricot Paste
¼ cup	olive oil

FGF



SINCERELY,  
*Brigitte*

## Directions:

WASTE REDUCER - Repurpose idea on last day of shelf life. Remove loaf from shelf on last day of shelf life. slice into 1/2-1" wide pieces, put all slices onto a baking pan. Spread Olive Oil on top of each piece (can also substitute garlic butter spread). Sprinkle/spread cheese, ensuring coverage on each piece. Bake in a rack oven until crispy and dried out. Cool, package with wedge of Brigitte's Spirit Brie & Apricot Paste in a clamshell, sticker, merchandise.



# Tajin Breadcrumbs

Saleable Units: 1

## Ingredients:

1 ea ACE Bakery® Sourdough Bistro Loaf

FGF

tajin seasoning  
spray olive oil

## Directions:

WASTE REDUCER - Repurpose idea on last day of shelf life. Remove loaf from shelf on last day of shelf life. Cut into very small pieces, put all crumbs onto a baking pan. Spray olive oil across the pieces on the pan. Sprinkle Tajin seasoning across the pan, ensuring coverage on each piece. bake in a rack oven until crispy and dried out. Cool, package, sticker and merchandise.



# Tapas Picnic Kit

Saleable Units: 1

## Ingredients:

1 ea	Garcia Baquero Premium Tapas Tray
9 slices	Artisan Dry-Cured Chorizo
6 ea	Lemon Sweet Olive Oil Tortas
1 ea	mini white wine

**Norseland**



**INES  
ROSALES**  
1910

## Directions:

In a gift box arrange the white wine, tapas tray, and tortas. Place sliced chorizo in small, clear container, and include in the gift box. Fill empty space with gift shred.



# Tic-Tac-Toe Snack Pack

Saleable Units: 1

## Ingredients:

- |      |  |
|------|--|
| 9 ea | LAND O LAKES Creamy Italian Blend Cracker Cut        |
| 9 ea | Raincoast Crisps Almond Flour Cranberry Crackers     |
| 6 ea | John Wm. Macy's Bakery Original Cheddar CheeseSticks |



lesley stowe  
raincoast crisps



## Directions:

Fun way to display Cheese and Crackers in a playable format. Arrange Cheese Breadsticks in a Tic-Tac-Toe shape inside of a clear square container. Cut cheese into an X shape. Place a minimum of 9 pieces into 4 of the open sections. Place a minimum of 9 pieces of round crackers into another of the 4 open sections.



# Tonight's Tapas

Saleable Units: 1

## Ingredients:

1 ea	Garcia Baquero Premium Tapas Tray
1 ea	Mini PaperTray Trio Pitted Olives
1 ea	Mt Vikos Roasted Eggplant Spread
1 ea	Volpi Sandwich Trio

**Norseland**



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**1902**  
*Volpi*

## Directions:

Serve a taste of Spain tonight with our tapas featuring the rich flavors of Manchego cheese, savory pitted olives, and smoky roasted eggplant spread. Plate the ingredients and serve with crusty bread. Display on domed platter.



# Turmeric Ginger Breadcrumbs

Saleable Units: 1

## Ingredients:

1 ea	ACE Bakery® Rustic Italian Oval Loaf
1 tsp	turmeric seasoning
½ tsp	ginger seasoning
	spray olive oil

FGF

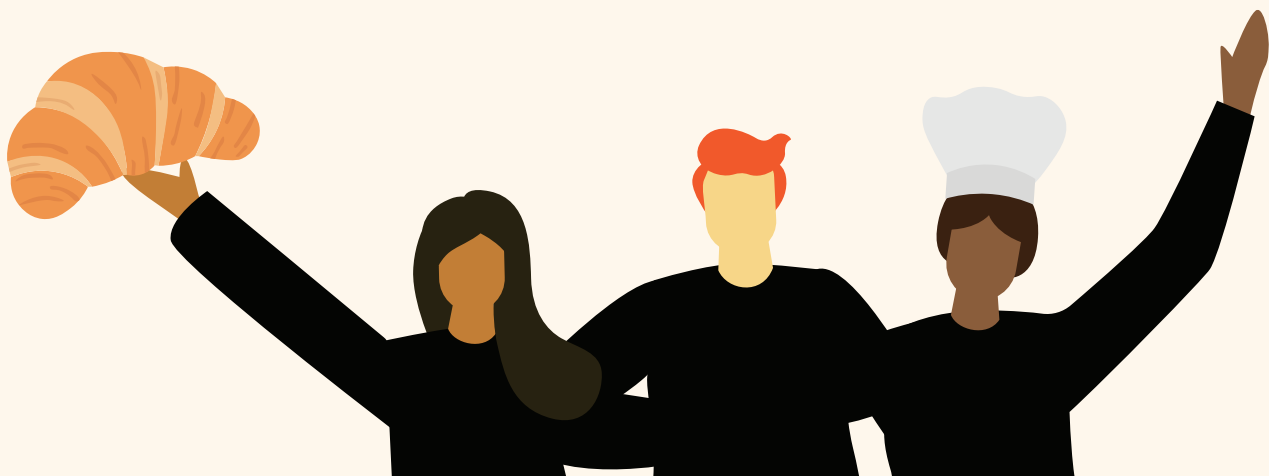
## Directions:

WASTE REDUCER - Repurpose idea on last day of shelf life. Remove loaf from shelf on last day of shelf life. Cut into very small pieces, put all crumbs onto a baking pan. Spray olive oil across the pieces on the pan. Sprinkle turmeric & ginger seasoning across the pan, ensuring coverage on each piece. Bake in a rack oven until crispy and dried out. Cool, package, sticker and merchandise.

# WHAT'S IN STORE Live!



**Breakfast  
& Lunch**





# American Classic Grilled Cheese

Saleable Units: 1

## Ingredients:

- |            |                                      |
|------------|--------------------------------------|
| 2 slices   | ACE Bakery® Sourdough Bistro Loaf    |
| 2-3 slices | Land O' Lakes Yellow American Cheese |
| 2 TBSP     | Moinear Farmhouse Butter - Salted    |

FGF

Farmer-Owned  
**LAND O LAKES**



## Directions:

1. Spread a thin, even layer of butter on one side of each bread slice.
2. Place the cheese between the unbuttered sides of the bread.
3. Heat the pan to medium-low heat to melt the cheese evenly without burning the bread.
4. Place your sandwich butter-side down in the pan and cook for 3-4 minutes until golden brown. Flip and cook the other side another 2-3 minutes until bread is slightly browned.
5. Serve hot and enjoy.



# American Picnic Kit

Saleable Units: 1

## Ingredients:

9 slices	Artisan Wood-Fired Pit Beef
9 slices	Gayo Azul Gouda Slices
1 ea	Retail Ready 3-Pack 4-oz Pretzel Buns
1 ea	Chocolate Covered Strawberry Cake Pop
1 ea	mini sparkling cider



## Directions:

Place pit beef slices into a small, plastic container. Repeat with gouda slices. Arrange pit beef, gouda slices, pretzel bun, cake pop, and mini sparkling cider in gift box with decorative shred.



# American Style Charcuterie Kit

Saleable Units: 1

## Ingredients:

9 slices	Artisan Wood-Fired Pit Beef
3 oz	Diced Pork Belly
1 ea	Fiscalini Cheese Co. Purple Moon
1 oz	blueberries
1 oz	pecans halves



## Directions:

Place pit beef in small plastic container. Repeat step with diced pork belly, blueberries, and pecan halves. Arrange all items in gift box with decorative shred.



# Andouille Sausage & Chicken Skillet

Saleable Units: 1

## Ingredients:

3 oz FONTANINI® Hickory Smoked Cajun Style Andouille Link



3 oz rotisserie chicken, cooked and pulled

1 oz green bell peppers

1 oz red bell peppers

1 oz onion

8 oz alfredo sauce

1 tsp blackened spice

4 oz penne pasta

## Directions:

In four-compartment container, arrange the ingredients:

First: Sliced andouille and rotisserie chicken shreds.

Second: Green and red bell peppers, onions.

Third: Two 4 oz. containers of alfredo sauce with blackened spice.

Fourth: Penne pasta.



# Apple Fritter Pork Belly & Gouda Sandwich

Saleable Units: 1

## Ingredients:

- |            |  |
|------------|--|
| 1 ea       | Glazed Apple Fritter                                 |
| 3 slices   | Artisan Smoked Rolled Pork Belly, sliced and browned |
| 1-2 slices | Red Apple Cheese Gouda                               |



## Directions:

Slice apple fritter to separate top and bottom. Place pork belly and gouda slices onto bottom half and top with the other half.



# BBQ Brisket Mac and Cheese Bowl

Saleable Units: 1

## Ingredients:

3 oz	Whole Smoked Seasoned Beef Brisket (Sliced)
1 oz	Ivy's Reserve Vintage Carbon Neutral Cheddar Cheese (Shredded)
6 – 8 oz	macaroni and cheese
1 oz	BBQ sauce
0.5 oz	crispy fried onions
0.25 oz	green onions (chopped for garnish; tops only)



## Directions:

Place mac and cheese into the bowl for the base. Top with sliced brisket. Squeeze BBQ sauce over the brisket with a squeeze bottle. Sprinkle shredded cheddar cheese over the entire top. Place a pile of crispy fried onions in the center of the bowl on the top. Sprinkle chopped green onions over the entire bowl for garnish. Place lid onto container to complete.



# Beef Fa-Pitas

Saleable Units: 1

## Ingredients:

1 ea Kronos White Pita 6" Deli Style (ships Frozen)



6 oz Fully Cooked Fajita Beef Strips



2 oz Gayo Azul Cotija Cheese Wedge, 8 oz



4 oz sauteed peppers and onions  
garnish cilantro

## Directions:

Mexican beef fajita strips with peppers and onions served in a pita. Garnished with cilantro and cotija cheese.



# Black Garlic Gouda Grilled Cheese

Saleable Units: 1

## Ingredients:

2 oz	Royal Hollandia Black Garlic - 6oz Wedge
2 slices	Brioche Gourmet Brioche Braided Cinnamon Twist
1 oz	Moinear Farmhouse Butter - Salted



## Directions:

Elevate your comfort food with our Black Garlic Grilled Cheese, featuring rich, caramelized black garlic cheese and Cinnamon Twist Brioche. Spread a light layer of butter on one side of each brioche slice. Place the Black Garlic Gouda evenly between the unbuttered sides of the bread. Heat a non-stick pan or griddle over medium-low heat. Place the sandwich in the pan, buttered side down. Cook for 3-4 minutes per side, pressing gently with a spatula, until the bread is golden brown and crispy, and the cheese is melted.





# Breakfast Brioche Brisket Croissant

Saleable Units: 1

## Ingredients:

1 ea	Brioche Gourmet 4 Round Butter Croissant Buns
2 oz	Whole Smoked Seasoned Beef Brisket
2 oz	Sonoma Smoked Hot Pepper Jack - sliced
2 ea	eggs
2 TBSP	butter



## Directions:

Fry your eggs in the butter over low to medium heat: Break an egg into a bowl and remove any shells. Pour egg into fat in the skillet; repeat with second egg and cook for 2.5 - 3 minutes.

Cut the Brioche Gourmet Round Butter Croissant Bun in half. On the bun halves, layer eggs, then Whole Smoked Seasoned Beef Brisket and finally 2 slices of Sonoma Smoked Hot Pepper Jack.



# Breakfast Burrata Melt

Saleable Units: 1

## Ingredients:

- |         |  |
|---------|--|
| 1 ea    | Angelo & Franco Burrata                    |
| 2 oz    | DeLallo Imported Italian Tomato Bruschetta |
| 2 ea    | eggs, scrambled, on the bottom             |
| garnish | basil, fresh                               |



## Directions:

In container, layer scrambled eggs, burrata, and bruschetta. Garnish with basil.



## Ingredients:

1 ea Sprinkles Kits



1 ea croissant  
1 oz donut glaze

## Directions:

### Breakout:

Start by panning out your desired number of croissants.

Use a full sheet pan with a pan liner – spray pan liner lightly to avoid sticking.

Place in the retarder overnight to thaw.

### Prep:

Prepare your Mini Nonpareils on a shallow sheet pan with a pan liner. – You will be using this pan to coat your croissant with the sprinkles.

Start with 1 croissant, unroll the croissant, if needed, mist the top layer of the croissant with water.

Lay the top layer of the unrolled croissant in your mini nonpareils and press lightly.

Pick up your croissant dough and ensure that you have a light coating of the mini nonpareils pressed into your dough.

Starting at the top of the dough, re-roll the dough back into the croissant shape.

### Bake:

Set your oven to 350 degrees

Bake your croissants for 8 to 10 minutes or until golden brown.

Allow croissants to cool before glazing, croissants can still be warm to help set the glaze

### Glazing:

Place your croissants on a glazing screen

Using your glazer, glaze the top of the croissants

Allow the glaze to drain

Note: If your croissant has completely cooled and your glaze does not turn clear, pop your croissants back in the oven for 1 minute or less to set your glaze.

### Packaging:

Using your hinged clamshell container, Place 2 of your celebration croissants and secure the lid.



# Charcuterie Picnic Kit

Saleable Units: 1

## Ingredients:

1 ea	Volpi Charcuterie Board
1 ea	PaperTray Italian Olive Mix Pitted
3 oz.	red grapes
1 ea	mini red wine



## Directions:

Repackage charcuterie board into three compartment container. Package red grapes into 4 oz packs. Arrange components in gift box with decorative shred.



# Chicken Fajitas

Saleable Units: 1

## Ingredients:

8 oz	Roasted Chicken Strips
4 oz	Reser's Baja Café Pico de Gallo
2 oz	peppers
2 oz	onions
4 ea	flour tortillas
4 oz	guacamole



## Directions:

In four-compartment container, arrange the ingredients:

First: Roasted chicken strips.

Second: Peppers, onions.

Third: 4 oz. containers of pico de gallo and guacamole.

Fourth: Tortillas.



# Chicken Shawarma Kit

Saleable Units: 1

## Ingredients:

8 oz	Opaa! Brand ReadyCarved® Chicken Shawarma (Frozen)
3-4 ea	Pre-Grilled Mini-Oval Flatbread
4 oz	Odyssey Mediterranean Feta Dip
2 oz	cucumber, sliced
2 oz	tomato, sliced
garnish	mint
1 tsp	olive oil



## Directions:

In four-compartment container, arrange the ingredients:

First: Chicken shawarma.

Second: Cucumbers, tomatoes, mint, and olive oil.

Third: Two 4 oz containers of feta dip.

Fourth: Flatbread.





# Chicken Shawarma Salad Bowl

Saleable Units: 1

## Ingredients:

3oz Opaa! Brand ReadyCarved® Chicken Shawarma (Frozen)



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3oz 8 oz Retail Package Tzatziki Sauce



KRONOS

2oz Président 6 oz. Feta Plain Crumbled



3ea Garbanzee™ Falafel (Frozen)



KRONOS

4ea DeLallo Stuffed Sweet Pepperazzi



5 oz romaine lettuce  
1 oz pickled red onion

## Directions:

1. Dice romaine lettuce, pickle red onions.
2. Place lettuce in a bowl.
3. Top with chicken and crumbled feta.
4. Add falafel, red onion, and stuffed peppers.
5. Finish with tzatziki sauce.



# Chicken Tenders and Pickle Dip

Saleable Units: 1

## Ingredients:

12 oz Flash 180 Chicken, cut into tender-style pieces



5 oz Fried Pickle Dip



a few slices pickles, sliced

## Directions:

Use the dip as a food-to-go meal with the chicken tenders.





# Chicken Tikka Masala Bowl

Saleable Units: 1

## Ingredients:

2 ea	Fire Grilled Roasted Halal Chicken Thigh Skewers 1.75oz
6 oz	cooked jasmine rice
2 oz	tikka masala sauce
0.5 oz	crispy chickpeas
garnish	cilantro - chopped



## Directions:

Place cooked jasmine rice into the bottom of the bowl. Toss chicken thigh skewers in tikka masala sauce. Place chicken thigh skewers (still on the stick) on top of the rice. Garnish with crispy chickpeas and fresh chopped cilantro.



# Classic Reuben

Saleable Units: 1

## Ingredients:

2 slices French Rye- Twin Boule



6 oz Artisan Corned Beef Uncured - Thin sliced



2 slices Gayo Azul Swiss Slices



1 oz Moinear Farmhouse Butter - Salted (For spreading on Bread and Griddling)



2 oz sauerkraut

2 oz (divided) thousand island dressing

## Directions:

Spread Butter onto one side of both pieces of rye. Grill on flat top or in pan until lightly golden. Place grilled side down on a cutting board. On the other non-toasted side of the bread Spread 1oz Thousand Island onto each piece. Shingle thinly sliced corned beef onto one of the slices of marble rye. Top with sauerkraut, then Swiss cheese. Place top piece of bread dressing side down onto the sandwich to complete. Cut in half and display in container.



# Corned Beef Mashed Potato Bowl

Saleable Units: 1

## Ingredients:

6 oz Reser's American Classics Creamy Mashed Potatoes



3 oz Artisan Corned Beef Uncured - Shredded or Pulled



2 oz sauerkraut

0.5 oz garnish green onions - angle cut

## Directions:

Scoop mashed potatoes into a microwavable 16 oz bowl. Top with sauerkraut. Shred or chunk the corned beef and arrange in the center of the mashed potatoes. Garnish with green onions to complete.



# Cowboy Caviar Bowl

Saleable Units: 1

## Ingredients:

5 oz	Cowboy Caviar
4 oz	Fully Cooked Beef Skewers
2 oz	Gayo Azul Cotija Cheese - 8oz Wedge
6 oz	rice
1 oz Garnish	lettuce, shredded
1 oz Garnish	tomatoes, chopped



Your Fire Grilled Protein Partner.



## Directions:

1. Place rice in bowl.
2. Top with Fully Cooked Beef.
3. Add Cowboy Caviar.
4. Top with shredded lettuce and chopped tomatoes.
5. Top with crumbled Cotija Cheese.



# Fajita Beef Bowl

Saleable Units: 1

## Ingredients:

6 oz	Fully Cooked Fajita Beef Strips
4 oz	rice
1 oz	peppers
1 oz	red onions
0.5 oz	cilantro
2 oz	black beans
2 oz	roasted corn



## Directions:

1. Place rice in bowl.
2. Top with fajita beef.
3. Add peppers and onions.
4. Add corn and black beans.
5. Top with cilantro.



# Fajita Skillet

Saleable Units: 1

## Ingredients:

8 oz	Fully Cooked Seasoned Chicken Breast Strips
6 oz	Reser's Baja Café Pico de Gallo
2 oz	green bell peppers
2 oz	red bell peppers
2 oz	onions
4 oz	cooked Mexican rice



Your Fire Grilled Protein Partner.



## Directions:

In four-compartment container, arrange the ingredients:

First: Seasoned chicken breast strips.

Second: Peppers, onions.

Third: Two 4 oz. containers of pico de gallo.

Fourth: Mexican rice.



# French Style Charcuterie Kit

Saleable Units: 1

## Ingredients:

1 ea Volpi Sliced Heritage Prosciutto



1 ea Société 3.5 oz Roquefort Wedge



1 ea Président 8 oz. Brie Round



3 oz dried apricots

## Directions:

Place dried apricots in small container. Arrange all components in gift box with decorative shred.



## Ingredients:

2 slices	Authentic Sliced Brioche
2 oz	White Tie Classic Raw Milk Cheddar - sliced
1 oz	Artisan Smoked Rolled Pork Belly - sliced
1 oz	Artisan Hardwood Smoked Pit Ham - sliced
1 oz	Artisan Cracked Pepper Turkey Breast - sliced
1 ea	egg
1/3 cup	milk
pinch	cinnamon and sugar
1 TBPS	strawberry preserves

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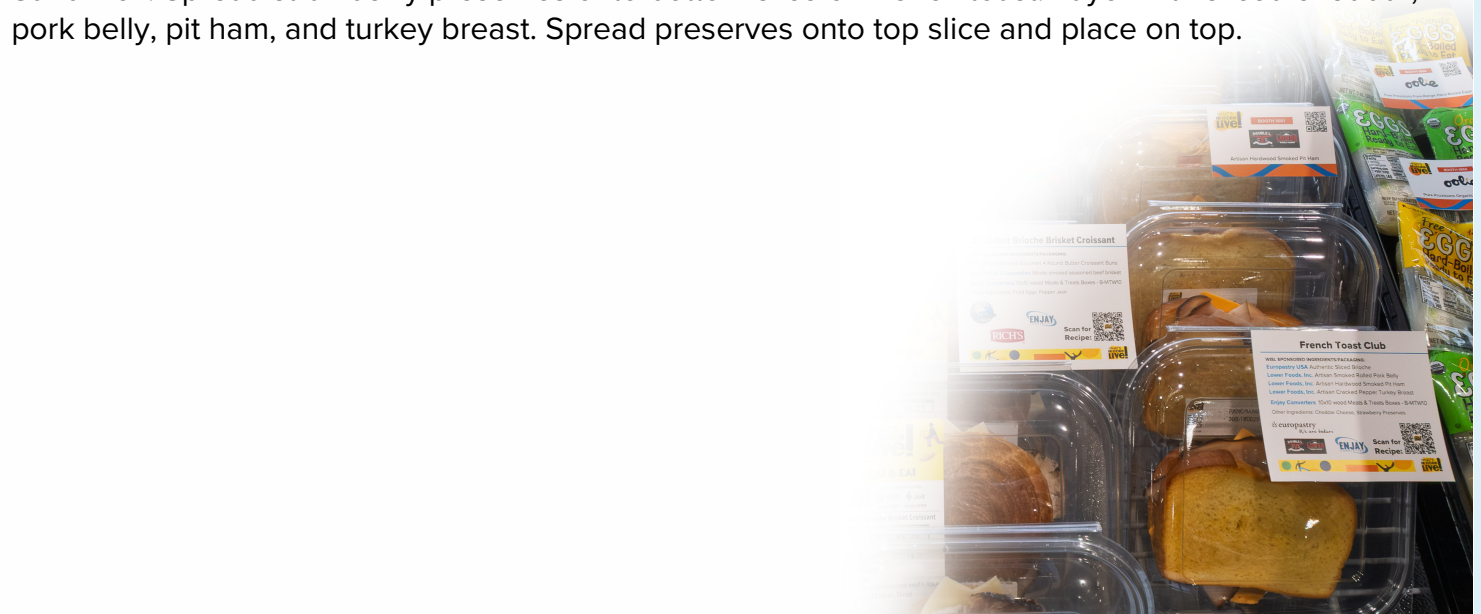
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Strategy Marketing Sales Management



## Directions:

**French Toast:** Beat together egg, milk, cinnamon, and sugar. Dip each slice of brioche into the mixture and fry in a pan until browned on both sides.

**Sandwich:** Spread strawberry preserves onto bottom slice of French toast. Layer with sliced cheddar, pork belly, pit ham, and turkey breast. Spread preserves onto top slice and place on top.





# Fresh Spring Grilled Cheese

Saleable Units: 1

## Ingredients:

2 Slices	ACE Bakery® Rustic Italian Oval Loaf
2 TBSP	Moinear Farmhouse Butter - Salted
6 thin slices or 1/2 cup shred	Emmi Switzerland Swiss Cheese Cuts 12/7 oz.
1 tbsp	DeLallo Fig Spread
0.5 oz	sprouts



## Directions:

1. Spread a thin, even layer of butter on one side of each bread slice.
2. Spread a thin, even layer of fig spread on the inside of each bread slice. Place the cheese and a handful of washed and dried sprouts between the fig spread sides of the bread.
3. Heat the pan to medium-low heat to melt the cheese evenly without burning the bread.
4. Place your sandwich butter-side down in the pan and cook for 3-4 minutes until golden brown. Flip and cook the other side another 2-3 minutes until bread is slightly browned. Serve hot and enjoy!



# German Style Charcuterie Kit

Saleable Units: 1

## Ingredients:

1 ea	Retail Ready Package 6 oz Pretzel Bites
2 oz	Cranberry Honey Mustard
3 oz	smoked German style sausage
2 oz	muenster cheese cubes
1 oz	cornichons



## Directions:

Put cranberry honey mustard, smoked German style sausage, Muenster cheese cubes, cornichons into individual 2 and 4 oz containers. Arrange all components in gift box with decorative shred.



# Goat Cheese Flatbread

Saleable Units: 1

## Ingredients:

8 oz	Royal Hollandia Mild Goat Wheel
4 TBSP	Fig Spread
4 TBSP	Dalmatia Acacia Honey
2 crusts	Toufayan Keto Flatbread
1 cup	blueberries fresh
1 tsp	lemon zest
1 small handful	mint leaves
1-2 pinches	kosher salt
2 TBSP	olive oil



## Directions:

Spread the jam. Be creative with topping the flatbread with however you want to balance out the ingredients. Bake 15 minutes at 350°F.



# Gyro Pizza

Saleable Units: 1

## Ingredients:

2 oz	Karoun Dairies Mediterranean Labne
6 oz	Bulk- Opaa! Brand ReadyCarved® Gyro OFF THE CONE
1 ea	Rustics Collection Garlic Tandoori Naan Bread
2 oz	8 oz Retail Package Tzatziki Sauce
2 oz garnish	pickled red onion parsley, fresh, chopped



## Directions:

Spread the jam. Be creative with topping the flatbread with however you want to balance out the ingredients. Bake 15 minutes at 350°F.

# Gyro Salad Bowl

Saleable Units: 1

## Ingredients:

3 oz Opaa! Brand ReadyCarved® Gyro (Frozen)



3 oz 8 oz Retail Package Tzatziki Sauce



2 oz Président 6 oz. Feta Plain Crumbled



3 ea Garbanzee™ Falafel (Frozen)



4 ea DeLallo Stuffed Sweet Pepperazzi



5 oz romaine lettuce

1 oz pickled red onion

## Directions:

1. Dice romaine lettuce, pickle red onions.
2. Place lettuce in a bowl.
3. Top with gyro meat and crumbled feta.
4. Add falafel, red onion, and stuffed peppers.
5. Finish with tzatziki sauce.



# Italian Picnic Kit

Saleable Units: 1

## Ingredients:

1 ea Volpi Sandwich Trio



1 ea Galbani 8 oz. Fresh Mozzarella Ball - Pre-Sliced



1 ea Garlic Pull Apart Bun



1 ea PaperTray Italian Olive Mix Pitted



1 ea mini prosecco

## Directions:

Place garlic pull apart bun into container. Arrange all components in gift box with decorative shred.



# Italian Style Beef Meatballs over Penne Bowl

Saleable Units: 1

## Ingredients:

5 ea	Italian Style Sauce and Jumbo Beef Meatballs
0.5 oz (garnish)	Galbani 2.82 oz. Parmigiano Reggiano - Shaved Cup
5 oz	cooked and chilled penne pasta
5 oz	marinara sauce
garnish (0.1 oz)	fresh basil - chiffonade



## Directions:

Cook penne pasta in boiling salted water until al dente. Remove, drain, and chill completely. Once cold mix together with the marinara sauce. Portion 10oz sauced penne into a 16oz microwave save bowl. Top pasta with 5ea Jumbo Beef Meatballs with sauce. Sprinkle shaved parmesan and chiffonade basil to garnish. Place lid onto container to complete before displaying in a grab and go case.



# Italian Style Charcuterie Kit

Saleable Units: 1

## Ingredients:

1 ea	Volpi Sliced Bresaola
1 ea	Angelo & Franco Burrata
3 oz	DeLallo Imported Italian Tomato Bruschetta
3 oz	blackberries

## Directions:

Put blackberries into 4 oz container. Repeat with bruschetta. Arrange components in gift box with decorative shred.



# Karaage Don Fried Chicken Rice Bowl

Saleable Units: 1

## Ingredients:

4 oz	Flash 180 Chicken - cut into 1 in cubes
8 oz	fried rice
1 oz	pickled red onions
1 oz	vinegar cabbage slaw
1 oz	togarashi (Japanese hot sauce)
0.25 oz	green onions, chopped



## Directions:

Portion Fried rice into a microwave safe bowl. Place fried chicken pieces in the center of the bowl. Arrange pickled red onions, cabbage slaw on each side of the chicken. Squeeze togarashi across the top of the entire bowl. Garnish with chopped green onions to complete.



# Large Breakfast Pretzel Twist

Saleable Units: 1

## Ingredients:

1 ea	Bulk 10 oz (Giant) Pretzel Twist
3 oz	LAND O LAKES® Co-Jack Cheese Chunks, shredded
3 ea	fried eggs
1 oz	jalapenos, fresh, diced
1 oz	red peppers, fresh, diced

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## Directions:

Place giant pretzel twist in gift box. In each loop place one fried egg, shredded cheese, and peppers.



# Mediterranean Roll Ups

Saleable Units: 1

## Ingredients:

1 ea	Whole Wheat Lavash Roll-Ups
2 oz	Odyssey Mediterranean Feta Dip
1 cup	fresh baby spinach leaves
8 ea	grape tomatoes
1 ea	cucumber



## Directions:

Savory feta dip rolled in a Mediterranean-style wrap Spread a thin layer of feta yogurt spread on the lavash. Top with a layer of baby spinach leaves. Arrange grape tomatoes and cucumber slices on top of the spinach. Roll up the lavash tightly, starting from one of the short ends. Slice the roll into bite-sized pieces. Serve immediately or refrigerate for later.



# Middle Eastern Falafel Bowl

Saleable Units: 1

## Ingredients:

6 oz	Falafel - Cooked and chilled
3 ea	Castelvetrano Olives
6 oz	tabbouleh
1 oz	cucumber, diced
1 oz	tomato - diced

grecian  
delight

KRONOS



## Directions:

Place Tabbouli or other grain into the bowl. Place 3ea Falafel on the center of the grains. Arrange Olives, Diced Tomato, Diced Cucumber, and Greek Feta Salad in groups around the falafel. Place lid on container to complete.





# Muffaletta Parfait

Saleable Units: 1

## Ingredients:

- |              |   |
|--------------|---|
| 1 oz ea meat | Volpi Sandwich Trio, diced                |
| 2 oz         | BelGioioso Fresh Provolone Sandwich Stack |
| 2 oz         | Italian Olive Mix Pitted                  |
| 4 oz         | potatoes, yukon, peeled, diced, cooked    |



## Directions:

In microwave safe cup, layer diced meat, cheese, olive mix, and potatoes.



## Ingredients:

1 bag	Pretzel Pita Chips Sea Salt
4 oz	Dalmatia Acacia Honey
8 oz	Galbani 2.82 oz. Parmigiano Reggiano - Shaved Cup
3 oz	Volpi Charcuterie Board
3 oz	Volpi Sliced Bresaola
3 oz	Sliced Heritage Prosciutto
4 oz	Angelo & Franco Burrata
4 oz	Grana Padano, Twist & Grate Il Villago
0.5 oz	DeLallo Balsamic Glaze for Cheese
4 oz	onion jam
2 oz	arugula



## Directions:

Place Pretzel Pita Chips Sea Salt on tray, layer sliced salami from Volpi Charcuterie Board, next Volpi Sliced Bresaola, then Sliced Heritage Prosciutto. Place dollops of blend of Angelo & Franco Burrata, Galbani 2.82 oz. Parmigiano Reggiano - Shaved Cup, and Grana Padano, Twist & Grate Il Villaggio Twist & Grate Grana Padano. Add dollops of onion jam. Drizzle hot Dalmatia Acacia Honey and DeLallo Balsamic Glaze for Cheese. Sprinkle arugula.

# Nashville Hot Chicken Mac and Cheese Bowl

Saleable Units: 1

## Ingredients:

4 oz	Flash 180 Chicken - Cooked and Chilled
1 oz	Nashville Hot Sandwich Sauce
8 oz	macaroni and cheese
0.05 oz	chopped parsley for garnish



## Directions:

Toss popcorn chicken in Nashville Hot Sauce. Place Mac and cheese into the bowl for the base. Top with sauced chicken. Garnish with chopped parsley.



**Fajita Bowl**  
TSPACKAGING:  
Cooked Steak Spice Diced Beef  
Jalisco  
Hesler's Baja Café Pico de Gallo  
Queso Blanco Cheese  
Mid Valley Dairy - Sunnyside Farms  
Sour Cream  
Incedi-Bowls M7232-352 (32oz bowl with Lid)  
Mexican Rice, Roasted  
Carnitas of Sliced Beans

**Nashville Hot Chicken Mac and Cheese Bowl**  
TSPACKAGING:  
Flash 180 Chicken  
Nashville Hot Sandwich Sauce  
Macaroni and Cheese  
Parsley, Chopped  
Incedi-Bowls M7232-352 (32oz bowl with Lid)

**Nashville Chicken Mac and Cheese Bowl**  
WISL SPONSORED INGREDIENTS/PACKAGING:  
Hormel Flash 180 Chicken  
Conroy Foods Nashville Hot Sauce  
Anchor Packaging Incedi-Bowls M7232-352 (32oz bowl with Lid)  
Other Ingredients: Macaroni and Cheese, Parsley

# Nashville Hot Chicken Panini Picnic Kit

Saleable Units: 1

## Ingredients:

- |      |   |
|------|---|
| 1 ea | Nashville Hot Chicken Panini              |
| 2 oz | PRETZELIZED Pretzel Pita Chips Everything |
| 1 ea | Petit Pot Dark Chocolate Pot de Crème     |
| 1 ea | craft soda                                |



## Directions:

Arrange all components in gift box with decorative shred.



## Ingredients:

3 oz	Chicken Chorizo
3 oz	Opaa! Brand ReadyCarved® Chicken Shawarma (Frozen)
4 oz	rice
3 oz	shrimp
1 oz	shredded carrots
1 oz	snow peas
½ ea	Roma tomatoes



## Directions:

1. Cook shrimp and chicken chorizo.
2. Place rice in bowl.
3. Top with chorizo, chicken, and shrimp.
4. Finish with carrots, snow peas, and tomatoes.



## Ingredients:

3 oz Pork Chorizo



3 oz Opaa! Brand ReadyCarved® Pork Al Pastor (Frozen)



4 oz rice

3 oz crawfish

1 oz peppers

1 oz red onions

½ ea Roma tomatoes

## Directions:

1. Shell and cook crawfish. Cook chorizo.
2. Place rice in bowl.
3. Top rice with chorizo, pork, and crawfish
4. Finish with peppers, red onions, and tomatoes



# Pizza Jacket Potato

Saleable Units: 1

## Ingredients:

1 ea Reser's Special Request Twice Baked Potatoes



2 oz Polly-O New York Style Shredded Pizza Cheese



or

2 oz Galbani 16oz Fresh Mozzarella Log - Thin Sliced



grated Parmigiano Reggiano



1 oz pizza sauce

### *Choice of Toppings:*

1 oz DeLallo Imported Italian Tomato Bruschetta



1 oz Piller's Hot & Honey Cup & Char Pepperoni Toppings



1 oz Volpi Chopped Uncured Pancetta



1 oz Volpi Chopped Prosciutto



## Directions:

Layer cheese and pizza sauce onto potato. Customize with any of the listed toppings, then finish with grated Parmigiano Reggiano.

# Pork Asian Noodle Bowl

Saleable Units: 1

## Ingredients:

4 oz	Fully Cooked Vietnamese Style Pork Belly Skewers 1.75oz
4 oz	glass noodles
1 oz	bean sprouts
0.5 oz	green onion
0.5 oz	chili crisp
2 oz	roasted corn



## Directions:

1. Place noodles in bowl
2. Top with pork belly
3. Top with bean sprouts and green onions
4. Add chili oil and roasted corn

# Pork Belly & Eggs

Saleable Units: 1

## Ingredients:

1 ea	Brooklyn Bred Neapolitan Thin Pizza Crust
4 oz	Fully Cooked Vietnamese Style Pork Belly Skewers 1.75oz, Product of Water binder
2 oz	Bellwether Farms Whole Milk Ricotta
3 ea	fried eggs
4-6 slices	Roma tomatoes, sliced
garnish	parsley, fresh, chopped



## Directions:

Spread ricotta on pizza crust. Remove pork belly from skewers. Place eggs then top with pork belly and tomatoes. Garnish with parsley.



# Poutine-Style Jacket Potato

Saleable Units: 1

## Ingredients:

1 ea	Reser's Special Request Twice Baked Potatoes
1 oz	Red Apple Cheese Bloody Mary Cheese Curds
1 oz	beef gravy
Garnish	chives



## Directions:

Top potato with cheese curds and beef gravy. Garnish with chives.



# Ready to Grill Southwest Sandwich

Saleable Units: 1

## Ingredients:

1 ea Brooklyn Bred Country Potato Bistro Buns



1 oz Hellmann's / Best Foods Chili Lime Mayo



1 oz Artisan Dry-Cured Chorizo



.5 oz Gourmet Pepper Reál



1 oz Queso Fresco



1 oz Pork Chorizo



## Directions:

To prepare pork chorizo, remove the casing and cook it in a small to medium skillet over medium heat, breaking it up with a spoon until it's fully cooked, typically around 8-10 minutes. Ensure the internal temperature reaches a minimum of 160°F (71°C).

Spread chili lime mayo on both sides of potato bistro bun. Layer with dry cured chorizo, pepper real, queso fresco, and pork chorizo.



# Ready to Grill Ultimate Grilled Cheese

Saleable Units: 1

## Ingredients:

2 slices	Euro-Bake Artisan Jalapeno Cheddar Demi Loaf
4 slices	Gayo Azul Gouda Slices
2 oz	Red Apple Cheese Smoky Bacon Cheese Spread
2 ea	tomatoes, sliced
0.5 oz	arugula
3 strips	bacon



## Directions:

Apply bacon cheese spread onto jalapeno cheddar loaf slices. Add gouda, tomatoes, arugula, and bacon. Close with other jalapeno cheddar loaf slice.



# Ready to Heat Baked Feta w/ Olive & Sun-Dried Tomato

Saleable Units: 1

## Ingredients:

1 cup pitted      Big Picture Foods Pitted Kalamata Olives

¼ cup      DeLallo Provolini Antipasti

8 oz      Odyssey Traditional Feta Chunk

1 package      Mariner Stoned Wheat Bite Size Crackers

3 cloves      garlic  
1 ea      parsley, fresh sprig  
1/2 tsp      rosemary, dried  
1/2 cup      sun dried tomatoes  
1/2 tsp dried      thyme, dried  
1/2 tsp dried      oregano, dried  
to taste      salt  
to taste      pepper  
1/3 cup      olive oil

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## Directions:

Place Odyssey Traditional Feta Chunk in small baking dish, surround with Big Picture Foods Pitted Kalamata Olives, DeLallo Provolini Antipasti and sun-dried tomatoes. Mix seasonings in small bowl. Sprinkle over feta. Bake for 20 minutes at 400°F and broil for 2 minutes to brown the top. Garnish with parsley and serve with Mariner Stoned Wheat Bite Size Crackers.



# Ready to Heat Honey Butter Breakfast Roll Pack

Saleable Units: 1

## Ingredients:

1 ea	Pillsbury White Dinner Roll
2 oz	Artisan Hardwood Smoked Pit Ham
2 oz	White Tie Classic Raw Milk Cheddar - sliced
2 ea	eggs
2 TBSP	butter
2 TBSP	honey butter



## Directions:

Fry your eggs in the butter over low to medium heat: Break an egg into a bowl and remove any shells. Pour egg into fat in the skillet; repeat with second egg and cook for 2.5 - 3 minutes.

Cut the Pillsbury White Dinner Roll in half. Spread honey butter on the inside of the bun halves, layer eggs, then 2 slices of cheddar.



# Ready to Heat Panini Sliders

Saleable Units: 1

## Ingredients:

4 slices	Gayo Azul Queso Blanco Cheese - 10oz Chunk
2 slices	9" Pre-Grilled Panini Bread
4 slices	Dry cured pork chorizo with a smokey sweet paprika flavor
1 tbsp	LAND O LAKES® Spreadable Garlic & Herb Tub
1 tbsp	Boursin Crumbles - Caramelized Onion



## Directions:

Put spread on each side of bread, add sliced chorizo, top with crumbled boursin, then cheese slices. Cook on Panini press until melted.

# Reuben-Style Jacket Potato

Saleable Units: 1

## Ingredients:

1 ea	Reser's Special Request Twice Baked Potatoes
1 slice	Emmi Switzerland Swiss Cheese Cuts 12/7 oz.
2 slices	Artisan Corned Beef Uncured
	or
2 slices	Artisan Wood-Fired Pastrami Uncured
1 oz	sauerkraut
1 oz	thousand island dressing



## Directions:

Top potato with cheese, meat, thousand island dressing, and sauerkraut.

## Ingredients:

2 slices	ACE Bakery® Sourdough Bistro Loaf
1 pack	Volpi Sandwich Trio
2 oz	Fried Pickle Dip
2 ea	tomatoes, sliced
0.5 oz	arugula



## Directions:

1. Slice bread
2. Smear pickle dip on bread
3. Place cured meat on bread
4. Top with arugula then sliced tomatoes



# Shepherd's Pie Mini Bread Bowl

Saleable Units: 1

## Ingredients:

1 ea	Pillsbury White Dinner Roll
2 oz, shredded	Fully Cooked Beef Inside Round
Grated on top	White Tie Classic Raw Milk Cheddar
1 oz	beef gravy
1 oz	celery
1 oz	onions
1 oz	peppers
1 tsp	herbs
1 ea	potato rosette



## Directions:

Scoop out the top of the dinner roll. Combine beef gravy, beef inside round, celery, onions, peppers, and herbs. Add mixture to center of roll then top with potato rosette and cheddar.





# South of the Border Breakfast Melt

Saleable Units: 1

## Ingredients:

1 ea	Jalapeno Cheddar Artisan Roll 4oz
2 oz	Pork Chorizo
2 oz	White Tie Classic Raw Milk Cheddar - sliced
2 ea	eggs
2 TBSP	butter

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## Directions:

To prepare V&V Supremo Pork Chorizo, remove the casing and cook it in a small to medium skillet over medium heat, breaking it up with a spoon until it's fully cooked, typically around 8-10 minutes. Ensure the internal temperature reaches a minimum of 160°F (71°C).

Fry your eggs in the chorizo fat over low to medium heat: If needed, add oil or butter to chorizo fat. Break an egg into a bowl and remove any shells. Pour egg into fat in the skillet; repeat with second egg and cook for 2.5 - 3 minutes.

Cut the Jalapeno Cheddar Artisan Roll in half. On the bottom half, layer the eggs, then chorizo, then 2 slices of cheddar. Butter the top and bottom of the bun and toast over low to medium heat until the outside surface is lightly crispy and the cheese has melted.



# SPAM and Vegetable Noodle Bowl

Saleable Units: 1

## Ingredients:

8 tsp	SPAM® Classic
4 oz	glass noodles
1 oz	shiitake mushrooms
2 oz	teriyaki mushrooms
1 ea	soy eggs
1 oz	bean sprouts
0.5 oz	green onions



## Directions:

1. Boil and marinate eggs and mushrooms
2. Place noodles in bowl
3. Top with fried SPAM
4. Add both mushrooms and split eggs
5. Top with bean sprouts and green onion



# Spanish Chicken Bowl

Saleable Units: 1

## Ingredients:

6 oz	Fully Cooked Mango Habanero Chicken Breast Chunks
4 oz	rice
2 oz	peppers
2 oz	red onions
2 oz	tomatoes
2 oz	cilantro



## Directions:

1. Place rice in bowl
2. Top with chicken
3. Finish with sliced peppers and onions then wedged tomatoes



# Spanish Style Charcuterie Kit

Saleable Units: 1

## Ingredients:

3 oz Dry-Cured Chorizo



2 oz Président 7 oz. Manchego Cortaditas (sliced)



1 oz Casa Flores Fried & Salted Marcona Almonds



3 oz red grapes

## Directions:

Place grapes in 4 oz container. Repeat with chorizo, Manchego, and Marcona almonds. Arrange components in gift box with decorative shred.



# Spicy Korean BBQ Pork Belly Bowl

Saleable Units: 1

## Ingredients:

3 oz	Artisan Smoked Rolled Pork Belly (Sliced)
1 oz	Sriracha Sauce
6 oz	jasmine rice, cooked
1 oz	purple cabbage (shredded)
1 oz	jicama (julienned)
0.5 oz	shredded carrots
0.5 oz	English cucumber (thin sliced)
2 oz	Korean BBQ sauce
garnish	toasted sesame seeds



## Directions:

Placed cooked rice into bowl. Toss pork belly slices in Korean BBQ Sauce. Lay slices shingled around the edge of about half of the bowl. Place other toppings in piles to cover the rest of the top. Purple cabbage, Julienned Jicama, shredded carrots and thin sliced English cucumbers. Squeeze Sriracha sauce in a zig zag patter over the entire top of the bowl. Sprinkle toasted sesame seeds to garnish. Place lid onto container to complete.



# Steak Fajita Bowl

Saleable Units: 1

## Ingredients:

- 3 oz Fully Cooked Steak Spice Diced Beef
- 2 oz Cowboy Caviar
- 1 oz Reser's Baja Café Pico de Gallo
- 1 oz Gayo Azul Queso Blanco Cheese
- 1 oz Mid Valley Dairy - Sunnyside Farms Sour Cream
- 6 oz Spanish/Mexican rice: cooked and chilled, long grain rice seasoned with garlic salt and cumin; chopped onion, chicken broth, tomato sauce or paste for color
- 2 oz roasted peppers and onions
- 1 ea guacamole or sliced fresh avocado
- lime wedge



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## Directions:

Scoop seasoned rice into the bottom of the bowl. Place Fajita beef strips in the center on top of the rice. Arrange toppings in piles around the beef. Cowboy Caviar, Roasted Peppers and Onions, Pico De Gallo (or Halved cherry tomatoes), Guacamole, Queso Blanco Cheese. Garnish with a squeeze of sour cream from a bottle onto the top of the bowl. Place lime wedge on the opposite side as the guacamole or Avocado. Place lid on bowl to complete.



# Steak Quesadilla Kit

Saleable Units: 1

## Ingredients:

8 oz	Fully Cooked Steak Spice Diced Beef, water and binder product
6 oz	Mexican 3 Cheese (Chihuahua, Oaxaca and Cotija Cheese)
6 oz	Reser's Baja Café Pico de Gallo
1 pack	street-taco size tortillas



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## Directions:

In four-compartment container, arrange the ingredients:

First: Steak spice diced beef.

Second: Cheese.

Third: Two 4 oz. containers of pico de gallo.

Fourth: Tortillas.



# Sweet & Savory Grilled Cheese

Saleable Units: 1

## Ingredients:

2 Slices	ACE Bakery® Sourdough Bistro Loaf
2 tbsp	Moinear Farmhouse Butter - Salted
2-3 Slices	Gayo Azul Gouda Slices
1 tbsp	DeLallo Fig Spread
1-2 slices	red onions



## Directions:

1. Spread a thin, even layer of butter on one side of each bread slice.
2. Spread a thin, even layer of Fig Jam on the inside of each bread slice. Place the cheese and red onions between the Fig Jam sides of the bread .
3. Heat the pan to medium-low heat to melt the cheese evenly without burning the bread.
4. Place your sandwich butter-side down in the pan and cook for 3-4 minutes until golden brown. Flip and cook another 2-3 minutes until bread is slightly browned.
5. Serve hot and enjoy.



# Texas Brisket Chili Jacket Potato

Saleable Units: 1

## Ingredients:

1 ea Reser's Special Request Twice Baked Potatoes



2 oz Whole Smoked Seasoned Beef Brisket



Grated Wyke Mature Cheddar Cheese - 7oz Chunk



2 oz Mid Valley Dairy - Sunnyside Farms Sour Cream



2 oz canned chili

2 oz onions

## Directions:

Top potato with chili, brisket, grated cheese, onions, and dollop of sour cream.





# Thanksgiving Style Turkey Bowl

Saleable Units: 1

## Ingredients:

4 oz	Artisan Open Oven Roasted Turkey - Diced or Chunked
1 oz	Cranberry Puree
6 oz	herb stuffing
2oz	turkey gravy
2oz	corn

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## Directions:

Place ready to eat stuffing in the bottom of the bowl for the base. Top with thick sliced/diced, or chunked oven roasted turkey breast. Place corn to one side of the turkey. Squeeze turkey gravy onto the turkey and some of the stuffing but not the corn. Serve Cranberry puree in a 2oz souffle cup placed into the top of the bowl.





# Truffle Brie & Ham

Saleable Units: 1

## Ingredients:

1 ea	Brooklyn Bred Neapolitan Thin Pizza Crust
4 oz	Point Reyes Truffle Brie
4 oz	Artisan Hardwood Smoked Pit Ham
0.5 oz	arugula



## Directions:

Cut Point Reyes Truffle Brie into narrow wedges. Thinly slice Artisan Hardwood Smoked Pit Ham. Artfully arrange the Point Reyes Truffle Brie and the Artisan Hardwood Smoked Pit Ham along the Brooklyn Bred Neapolitan Thin Pizza Crust. Garnish with a line of arugula down the center.



# Turkey & Andouille "Etouffee"- Style Mini Bread Bowl

Saleable Units: 1

## Ingredients:

1 ea	Pillsbury White Dinner Roll
1 oz, shredded	Fully Cooked Turkey Breast
1 oz, shredded	FONTANINI® Hickory Smoked Cajun Style Andouille Link
1 oz	poultry gravy
1 oz	celery
1 oz	onions
1 oz	peppers
1 oz	herbs
1 ea	potato rosette



## Directions:

Scoop out the top of the Pillsbury White Dinner Roll. Combine gravy, Fully Cooked Turkey Breast, FONTANINI® Hickory Smoked Cajun Style Andouille Link, celery, onions, peppers, and herbs. Add mixture to center of roll then top with potato rosette and cheddar.



# Yogurt Meal Cup

Saleable Units: 1

## Ingredients:

4 oz	Odyssey Plain Yogurt
2 oz	Société 3.5 oz Roquefort Wedge - crumbled
1 oz	Nashville Hot Sandwich Sauce
1 cup	baby spinach leaves
1/4 cup	sunflower kernels

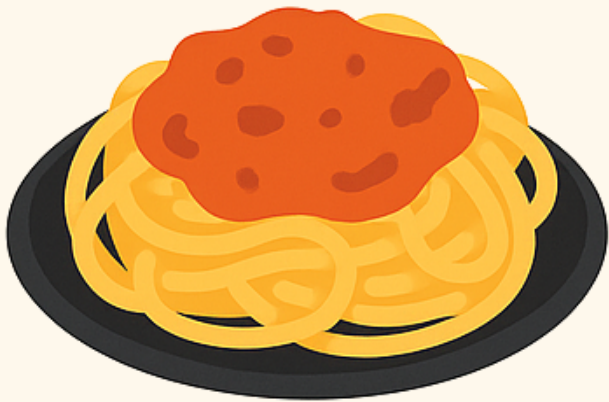


## Directions:

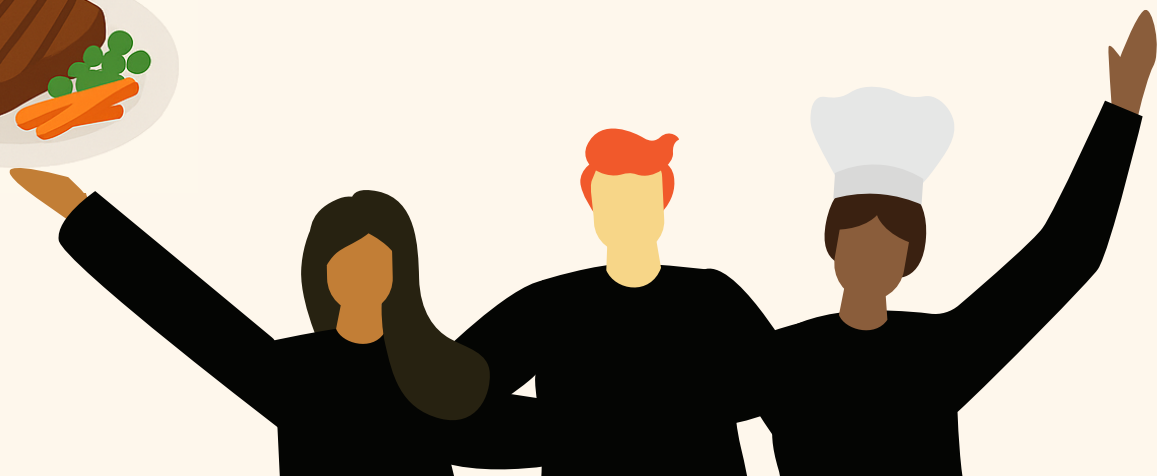
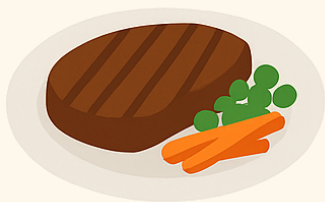
A balanced combination of creamy yogurt, wholesome toppings, and delicious flavors, perfect for on-the-go. In a Round Deli Cup layer the spinach, yogurt, sunflower seeds, and crumbled Roquefort cheese. Repeat the layers until all the ingredients are used. Refrigerate for at least 30 minutes before serving.



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**Dinner**



# BBQ Beef Brisket Meal

Saleable Units: 1

## Ingredients:

1 ea	Reser's Special Request Twice Baked Potatoes
8 oz	Whole Smoked Seasoned Beef Brisket (Sliced)
1 ea	corn on the cob
1 oz	BBQ sauce
Garnish	chopped parsley



## Directions:

Place potato into one of the segments. Place corn on the cob into another segment. Place sliced brisket in the main compartment. Squeeze BBQ Sauce onto the Brisket. Top meat with chopped parsley. Place lid onto meal to complete.





# BBQ Brisket Sandwich

Saleable Units: 1

## Ingredients:

- |          |   |
|----------|---|
| 1 ea     | Jalapeno Cheddar Artisan Roll 4oz           |
| 4 oz     | Whole Smoked Seasoned Beef Brisket (Sliced) |
| 2 slices | Buholzer Brothers Smoked Gouda              |
| 1 oz     | Fried Pickle Dip                            |
| 1 oz     | pickled red onions                          |



## Directions:

Layer slices of brisket onto the bottom of a Jalapeno Cheddar Roll. Top brisket with smoked gouda then pickled red onions. Spread fried pickle dip onto the TOP of the bun. Place bun onto the sandwich to complete.



# BBQ Smoked Chicken

Saleable Units: 1

## Ingredients:

- |      |   |
|------|---|
| 8 oz | Fully Cooked Smoky BBQ Chicken Breast Chunks, with smoke flavor added |
| 4 oz | Reser's American Classics Original Potato Salad                       |
| 4 oz | cole slaw   |



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## Directions:

1. Portion cold salads
2. Place chicken in the container
3. Place cupped salads in container



# Beef Braciole

Saleable Units: 1

## Ingredients:

3 oz slices	Artisan Italian Roast Beef
1 oz grated	Royal Hollandia Mediterranean Herb - 6oz Wedge
1 oz grated	Royal Hollandia Black Garlic - 6oz Wedge
1 oz minced	Paper Tray Italian Olive Mix Pitted
1 oz	DeLallo Stuffed Sweet Pepperazzi
0.5 oz	spinach, fresh
2 oz	marinara sauce



## Directions:

1. Lay out roast beef.
2. Top with both cheeses.
3. Top cheese with olive salad.
4. Add spinach and pepperazzi.
5. Roll beef then place in a pan, top with red sauce.
6. Bake at 350°F until tender.





# Beef Fajitas

Saleable Units: 1

## Ingredients:

8 oz	Fully Cooked Fajita Beef Strips
4 oz	Reser's Baja Café Pico de Gallo
2 oz	peppers
2 oz	onions
4 ea	flour tortillas
2 oz	peppers
4 oz	guacamole



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## Directions:

1. Portion pico and guacamole in 4oz cups.
2. Lay out 4 tortillas.
3. Top with beef.
4. Top beef with peppers and onions.
5. Fold tortillas and place in container.
6. Add guac and pico.



# Belgium Endive & Fennel Blue Salad

Saleable Units: 1

## Ingredients:

1 tsp	Dalmatia Acacia Honey
1 wedge	Point Reyes Farmstead Cheese Fennel Blue
1 ea	juice from navel or cara cara orange
½ tsp	dijon mustard
⅓ cup	extra virgin olive oil
2 heads	Belgium endive, separate leaves from core
1 ea	shallot (medium)
1 head	radicchio lettuce, separate leaves from core
1 bulb	fennel bulb, stems removed, sliced, fronds reserved
1 ea	red onion, peeled, sliced thin
1 ea	avocado, peeled, cut into wedges

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## Directions:

Enjoy this refreshing Belgium Endive Salad w/ Orange, Avocado & Point Reyes Fennel Blue. A delightful combination of flavors and textures. In a small bowl, whisk together the shallot, orange juice, mustard and honey. Once combined, slowly add olive oil, whisking constantly. Season with salt and pepper. Set aside. Arrange endive and radicchio on platter. Top with fennel, orange segments, red onion and avocado. Drizzle with dressing. Season with salt & pepper. Top with fennel blue and fennel fronds and serve.



# Brisket Burnt Ends

Saleable Units: 1

## Ingredients:

2 lb Whole Smoked Seasoned Beef Brisket



0.5 lb Moinear Farmhouse Butter – Salted



4 oz brown sugar

1 TBSP chili powder

4 oz BBQ seasoning

## Directions:

Cube brisket into 1x1 inch pieces, toss cubes and all other ingredients together. Once evenly coated, place pieces on a lined baking tray and bake at 350° until browned and crispy around the edges.



## Ingredients:

0.5 ea Asiago Parmesan Artisan Batard 15oz w/ bag



0.5 tray Volpi Snack Trays with Prosciutto & Provolone



1 oz Gourmet Pepper Reál



0.5 oz arugula

## Directions:

1. Portion and split batard.
2. Place prosciutto on bottom of bread.
3. Top with provolone.
4. Top with arugula.
5. Drizzle with pepper sauce.
6. Close sandwich.
7. Bake, toast, press.



# Caprese Style Pasta Salad with Cheese Filled Chicken Meatballs

Saleable Units: 1

## Ingredients:

4 ea Italian Style Sauce Cheese Stuffed Chicken Meatballs with Four Cheese Center



0.5 oz Grated Parmesan for Garnish



8 oz caprese style farfalle pasta salad  
1 lb cooked farfalle (bow-tie) pasta  
8 oz mozzarella pearls (bocconcini or smaller)  
1 pt cherry tomatoes (cut in half)  
4 oz pesto vinaigrette  
0.5 oz fresh basil - chiffonade

## Directions:

To make Caprese Style Pasta Salad: cook farfalle pasta to al dente. Strain then chill. Mix cooked pasta with half grape tomatoes, mozzarella pearls, pesto vinaigrette, and chiffonade basil. Once mixed, place 8 oz into a single compartment container. Top with cheese-filled chicken meatballs. Garnish with grated parmesan. Place lid on container to complete.



# Caribbean Chicken Meal

Saleable Units: 1

## Ingredients:

3 oz	Fully Cooked Mango Habanero Chicken Breast Chunks
0.5 oz	Mango Real Sauce
5 ea	cooked cilantro lime rice or quinoa
1 oz	mandarin orange segments
1 ea	roasted red or green peppers
0.5 oz	lime wedge for garnish
0.5 oz	piña real sauce
garnish	chopped cilantro



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**Marketers**

## Directions:

Place cooked cilantro lime rice into a meal container. Place Mango Habanero Chicken Breast chunks in the center of the meal. Place roasted red and green peppers on either side of the chicken. Place mandarin orange segments and lime wedge on the other side of the chicken. Squeeze approximately 0.5 oz Pina Real Sauce and Mango Real Sauce across the top. Garnish with chopped fresh cilantro.



# Carne Asada Dinner for One

Saleable Units: 1

## Ingredients:

8 tsp	Fully Cooked Fajita Beef Strips
1 pack	Pico De Gallo: Diced Tomato, Diced white onion, diced jalapeno, lime juice, garlic, cilantro
6 tsp	Scott Brothers Dairy Cre-Mex Crema Mexicana
6 oz	red beans and rice - Use Mexican rice base from the bowl and add red Beans
4 oz	grilled vegetables (squash, red peppers, onions): Grill vegetables in large pieces. Chill, then cut into even sized pieces.
garnish	lime juice
garnish	chopped cilantro



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## Directions:

Place red beans and rice into one of the compartments. Place fajita beef strips into another compartment. Place grilled vegetables into the third compartment. Place pico de gallo in the same compartment with the steak, just off to one side. Squeeze cilantro lime crema over the steak as a garnish.



# Carne Asada Steak Sandwich

Saleable Units: 1

## Ingredients:

1 ea Euro-Bake Artisan Jalapeno Cheddar Demi Loaf



4 oz Fully Cooked Steak Spice Diced Beef



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1 oz Gayo Azul Cotija Cheese



2 oz mashed avocado spread

1 oz pickled red onions

5 ea pickled jalapeno slices

## Directions:

Spread avocado onto the bottom of a toasted Jalapeno Cheddar Demi Loaf. Top with steak spiced diced beef then crumbled cotija cheese. Top with pickled red onions and jalapeno slices.





# Chicken Bruschetta Skillet Meal

Saleable Units: 1

## Ingredients:

8 oz	Fully Cooked Seasoned Chicken Breast Strips
6 oz	DeLallo Imported Italian Tomato Bruschetta
1 ea	Galbani 2.82 oz. Parmigiano Reggiano - Shaved Cup
8 oz	rotini



## Directions:

In four compartment containers, arrange components.

First: Chicken breast strips.

Second: Two 4 oz. containers of bruschetta.

Third: Parmigiano Reggiano – shaved cup.

Fourth: Rotini, cooked al dente and chilled.



# Chicken Parmesan Meal

Saleable Units: 1

## Ingredients:

1 ea	Flash 180 Chicken
3 slices	Galbani 16oz Fresh Mozzarella Log - Thin Sliced
8 oz	cooked fettuccine
6 oz	marinara sauce (to mix with pasta)
0.5 oz	marinara sauce (on top of chicken)
0.1 oz	fresh basil – chiffonade - garnish



## Directions:

Mix cooked fettuccine with marinara sauce. Top cooked breaded chicken cutlet with a small amount of marinara sauce and fresh mozzarella slices. Heat in a 400°F oven for 4-5min to melt the cheese. Chill completely. Place fettuccini and marinara into a single compartment container. Top pasta with chicken parmesan filet. Garnish with chiffonade basil to complete.



## Ingredients:

2 lb Artisan Italian Roast Beef



2 lb Cowboy Caviar



4 oz tomato paste  
1 TBSP chili powder  
4 oz jalapenos, diced

## Directions:

1. Dice beef.
2. Mix all ingredients.

# Classic Gyro

Saleable Units: 1

## Ingredients:

1 ea Classic GYRO Bread



6 oz Lamb Gyro Meat (Shaved)



2 oz Odyssey Mediterranean Feta Dip



1 oz shaved white onion

2 slices sliced tomato

## Directions:

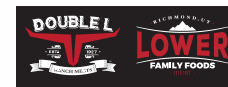
Spread Mediterranean Feta Dip on both sides of gyro bread. If it's a pocket spread evenly on both sides of the inside pocket. Layer lamb gyro meat on one side of the pocket. Top with shaved white onion and sliced tomatoes. Place in container and cover with clear lid.

# Corned Beef and Cabbage Haluski Meal

Saleable Units: 19

## Ingredients:

6 lbs, 6 oz	Artisan Corned Beef Uncured - Shredded or Pulled
7 lbs, 2 oz	haluski style noodle - cooked & chilled (flat/wide noodle)
2 lbs, 8 oz	cabbage
1 lb, 4 oz	white onions
1 lb	butter
garnish	chopped parsley



## Directions:

Cook haluski noodles in boiling water until tender but still firm. Drain well and cool. Melt half of the butter in a large skillet over medium-low heat. Add onions, cook and stir until translucent, about 5-10min. Add Cabbage and remaining butter to the onions and cook until cabbage is softened but not browned. Approx 5-10min. Season with Salt and pepper. Mix onions and cabbage mixture together with the noodles and chill completely. Place 10 oz Saleable Units into a meal container and top with 4 oz pulled corned beef. Garnish with chopped parsley to complete.





# Falafel Pita Sandwich

Saleable Units: 1

## Ingredients:

3 ea	Falafel - Cooked and chilled
1 ea	Simply Baked Whole Wheat Pita
2 oz	Greek Feta Salad
1 oz	cucumbers - thin sliced
1 oz	red onions - thin sliced
1 oz	micro greens or arugula



## Directions:

Open Pita pocket. Scoop Greek Feta salad into pita. Lay sliced cucumbers and red onions onto feta salad. Top with 3 ea cooked falafel then arugula or micro greens. Place into container, cover with lid to complete.



# Feta Vegetable Salad

Saleable Units: 1

## Ingredients:

5 oz	Athenos Protein Packed Crumbled Feta Cheese 12/5 oz.
6.3 oz	PaperTray Castelvetro Olives Pitted
4 oz	Beano's Original Submarine Dressing
1 tsp	dried red pepper flakes
½ cup	grape tomatoes
1 large	red bell pepper, diced
1 large	yellow bell pepper, diced
½ cup	cucumber, peeled, large dice
½ cup	red onion, large dice
¼ cup	parsley, chopped
1 head	bib lettuce



## Directions:

A fresh and colorful salad with feta cheese and assorted vegetables. In a large bowl, whisk together the feta & Beano's submarine dressing. Add red pepper flakes, olives, tomatoes, bell peppers, cucumber, red onion, and parsley to the bowl. Separate leaves of bib lettuce from center. Large dice center and mix into salad. Use outer leaves to line the container and top with salad. Toss to coat the vegetables with the dressing, salt & pepper to taste. Package and merchandise refrigerated.



# French Chicken Parm

Saleable Units: 1

## Ingredients:

1 breast	Flash 180 Chicken
4 oz	Marin French Prospector Black Truffle Triple Creme Brie
2 slices	Volpi 0Wd SR Dfdg CK Hd. Cooked Crispy
½ ea	green zucchini
garnish	thyme, fresh



## Directions:

Top cooked breaded chicken cutlet with black truffle brie. Heat in a 400°F oven for 4-5min to melt the cheese. Chill completely. Place zucchini into a single compartment container. Top zucchini with chicken filet. Garnish with crispy prosciutto and thyme to complete.



# Fried Chicken with Mac and Cheese Meal

Saleable Units: 1

## Ingredients:

- |      |  |
|------|--|
| 1 oz | Black Diamond 5-year White Cheddar (Shredded)          |
| 3 oz | Flash 180 Chicken - Cooked and Chilled, cut to tenders |
| 6 oz | macaroni and cheese                                    |
| 4 oz | green beans and carrots (cooked and blanched)          |



## Directions:

Place mac and cheese into one of the compartments. Top with shredded white cheddar as garnish. Place blanched green beans and carrots into another compartment. Place fried chicken in the main compartment.



# Greek Chicken Parmesan

Saleable Units: 1

## Ingredients:

- |                 |  |
|-----------------|--|
| 3 oz            | DeLallo Greek Feta Salad                               |
| 1 cutlet        | Flash 180 Chicken                                      |
| 2 oz<br>garnish | green zucchini, cut into zoodles<br>parsley, flat leaf |



## Directions:

A twist on an Italian classic. Crispy chicken breast topped with a Greek feta salad and served over zucchini noodles.



# Grilled Butter Chicken Wrap

Saleable Units: 1

## Ingredients:

1 ea	Toufayan Authentic Lavash
1 oz	Odyssey Plain Yogurt
3 oz	Roasted Chicken Strips - Simply Roasted
2 oz	butter chicken sauce
1 oz	white onion - thin sliced
1 oz	cucumber - thin sliced
1 oz	tomatoes - diced
2-3 leaves	butter lettuce



## Directions:

Toss roasted chicken strips in butter sauce. Spread yogurt onto the lavash. Top with butter lettuce leaves. Spread out diced tomatoes, thin sliced cucumbers and thin sliced white onions. Place butter chicken onto all of the toppings. Roll lavash like a burrito. Cut in the center to see the inside. Place into container to complete.



# Grilled Pork Roulade

Saleable Units: 1

## Ingredients:

- |                |  |
|----------------|--|
| 6 oz steak cut | HORMEL® FIRE BRAISED® Pork Loin<br>See recipe: <a href="#">Pork Loin Olive Roulade</a> |
| 2 oz           | LAND O LAKES® Spreadable Garlic & Herb Tub   |
| 2 oz           | Marin French Golden Gate   |
| 1 ea           | Brioche Gourmet 4 Brioche Hamburger Buns   |
| 1 leaf         | arugula  |



## Directions:

Split the brioche bun. Smear top half with garlic & herb spread. Slice the Marin French and place on bottom half of bun. Slice pork roulade in half inch slices. Place one slice on each base, top the pork with Arugula, and place top on sandwich.

# Holiday Roast Turkey Meal

Saleable Units: 1

## Ingredients:

4 oz	Artisan Open Oven Roasted Turkey Breast - Thick Sliced
0.5 oz	Reduced Sugar Sliced Sweetened Dried Cranberries
4 oz	mashed potatoes
2 oz	turkey gravy
3 oz	green beans almonidine



## Directions:

Place mashed potatoes in one of the compartments. Make a well in the potatoes and pour gravy into the well. Shingle thick sliced turkey into the main container. Place green beans into the final compartment. Top green beans with dried cranberries. Place lid onto meal to complete.



# Honey Ham Carbonara

Saleable Units: 1

## Ingredients:

5 oz                      Artisan Honey Glazed Ham



6 oz                      cooked spaghetti

8 oz                      carbonara sauce

garnish                  black pepper

garnish                  fresh parsley

## Directions:

Honey ham tossed in a rich carbonara sauce and served with pasta.



## Ingredients:

6 oz Fully Cooked Mango Habanero Chicken Breast Chunks



3 oz Reser's Baja Café Pico de Gallo



4 oz rice  
2 oz pineapple, diced  
garnish cilantro

## Directions:

Mango Habanero chicken breast served over rice and topped with a pineapple salsa.

# Italian Brisket Pot Roast

Saleable Units: 1

## Ingredients:

4 oz Reser's American Classics Creamy Mashed Potatoes



6 oz Fully Cooked Steak Spice Diced Beef, water and binder product



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2 oz DeLallo Imported Italian Tomato Bruschetta



garnish          parsley

## Directions:

Beef tossed with gravy to mimic pot roast, garnished with bruschetta and whole parsley leaves, served over mashed potatoes.



# Italian Roast Beef Dinner

Saleable Units: 1

## Ingredients:

6 oz                      Artisan Italian Roast Beef - Chunked or Shredded



4 oz                      Reser's American Classics Creamy Mashed Potatoes



4 oz                      glazed carrots  
2 oz (divided)        beef gravy  
garnish                chopped parsley

## Directions:

Tray should be 3-compartment. Place chunked or shredded Italian Roast Beef in the main container. Place Mashed potatoes in another compartment. Make a well in the potatoes to make room for the gravy. Place glazed carrots in the third open container. Pour 1 oz gravy onto the mashed, and the remainder over the pot roast. Garnish the entire dinner with chopped parsley.



# Korean Mac & Cheese

Saleable Units: 1

## Ingredients:

2 skewers Fully Cooked Vietnamese Style Pork Belly Skewers  
1.75oz, Product of Water binder



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2oz Sriracha Sandwich Sauce



8 - 12 oz cooked mac and cheese  
1 TBSP scallions, chopped  
1 TBSP white sesame seeds

## Directions:

Sriracha glazed pork belly skewers on top of mac and cheese. Garnished with more glaze, scallions and white sesame seeds.



# Lamb Gyro Salad

Saleable Units: 1

## Ingredients:

1 oz	Lamb Gyro Meat (Shaved)	Grecian Delight I
1 oz	Crumbled Feta Cheese	Lactalis Deli
4 oz Souffle Cup on Side	Bulk- 3 oz. Tzatziki Sauce	Grecian Delight I
8 oz	chopped romaine	
3 slices	sliced cucumbers	
0.5 oz	sliced red onions	
3 ea	cherry tomatoes - cut in half	
2 ea	pepperoncini	



## Directions:

Place chopped Romaine into the salad bowl as the base. Arrange Lamb Gyro meat in the center of the salad. Arrange the Cucumbers, Sliced Red Onions, Cherry Tomato Halves in groups around the lamb meat on the top of the lettuce. Place Pepperoncini one on each end of the bowl. Garnish with Feta Cheese over the top of the salad. Place Dressing cup somewhere on the top of the salad buried into the lettuce. Place lid on container.



# Mango Habanero Chicken and Rice

Saleable Units: 1

## Ingredients:

8 oz	Fully Cooked Mango Habanero Chicken Breast Chunks
8 oz	rice
2 oz	green onion
2 oz	red pepper, diced



## Directions:

1. Slice and roast peppers and onions
2. Place rice in pan
3. Top with chicken
4. Add peppers and onions

# Meatballs and Pasta

Saleable Units: 1

## Ingredients:

6 oz Italian Style Sauce Cheese Stuffed Chicken  
Meatballs with Four Cheese Center



8 oz penne pasta, cooked al dente and chilled

## Directions:

In a container, place pasta then top with Italian sauce and chicken meatballs.



# Mediterranean Lamb and Rice Meal

Saleable Units: 1

## Ingredients:

2 oz	DeLallo Olive Party Mix	DeLallo Foods
3 ea	2" Cocktail Flatbreads	Kontos Foods Inc.
2 oz	Bulk- 3 oz. Tzatziki Sauce	Grecian Delight I
4 ea	fully cooked lamb meatballs	
6 oz	turmeric/yellow/saffron rice	



## Directions:

Cook and chill yellow rice and lamb meatballs or source ready-to-heat product. Place rice on the bottom of a single compartment container as the base. Place lamb meatballs on the center of the rice. Place DeLallo Party mix to the left of the meatballs. Place cocktail flatbreads shingled to the right of the lamb meatballs. Squeeze tzatziki sauce as a drizzle over the top of the meatballs to garnish but still be able to identify all ingredients. Cover with lid to complete.



# Muffuletta Hoagie

Saleable Units: 1

## Ingredients:

- |             |  |
|-------------|--|
| 6 oz shaved | HORMEL® FIRE BRAISED™ Pork Loin<br>See recipe: <a href="#">Pork Loin Olive Roulade</a> |
| 1 ea        | Pillsbury 12inch Hoagie  |
| 1 pack      | Volpi Snack Trays with Genoa & Mozzarella  |
| 2 oz        | PaperTray Italian Olive Mix Pitted   |



## Directions:

Split hoagie roll clean through. Thinly slice pork roulade. Dice olive mix. Place pork on bottom of roll then top with genoa, mixed olives, and mozzarella cheese. Add top half of bread to finish.



# Nashville-Queso Chicken

Saleable Units: 1

## Ingredients:

6 oz	Rumiano Organic Pepper Jack Queso Dip
2 ea	Fire Grilled Roasted Halal Chicken Thigh Skewers 1.75oz
2 oz	Nashville Hot Sandwich Sauce
4 oz	rice
1 ea	poblano pepper, roasted
2 oz	pickles, chopped



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## Directions:

Put sandwich sauce and pickles into 2 oz containers. Place rice in container then layer with chicken thigh skewers, poblano pepper, and queso dip. Add pickle and sauce containers then close with lid to complete.



# NOLA Thanksgiving

Saleable Units: 1

## Ingredients:

5 oz                      Reser's American Classics Creamy Mashed Potatoes



6 oz                      Fully cooked Turkey Breast



4 oz                      holy trinity gravy

4 oz                      leftover veg

garnish                      chopped thyme

## Directions:

Thanksgiving Day in NOLA on a plate! Cajun spiced turkey breast with a holy trinity gravy. Served with whipped potatoes.



# Onion / Spinach Dip Pasta

Saleable Units: 1

## Ingredients:

8 oz Garden Fresh Gourmet Caramelized Onion Dip



AND / OR

8 oz Garden Fresh Gourmet Spinach Dip



2 TBSP Parmigiano Reggiano, grated



8 - 10 oz spaghetti; cooked – reserve ½ cup pasta water

2 TBSP olive oil

2 cloves crushed garlic

garnish parley

## Directions:

Boil the spaghetti (8-10 oz) according to package directions. Reserve 1 cup of pasta water, then drain the pasta. Toss the pasta with olive oil to prevent sticking. In a pan, add the container of caramelized onion dip and/or spinach dip along with ½ cup of pasta water and heat until thickened. Add in 2 cloves crushed garlic and stir to combine. Add the spaghetti and toss it with the sauce until well coated. Top with grated parmesan and garnish with parsley (optional).



# Orecchiette Carbonara Style

Saleable Units: 1

## Ingredients:

0.5 oz Garnish	Volpi Chopped Prosciutto - Baked until Crispy
0.5 oz Garnish	Galbani 2.82 oz. Parmigiano Reggiano - Shaved Cup
10 oz	cooked orecchiette pasta
4 oz	carbonara sauce (OK to sub alfredo)
2 oz	frozen peas



## For Carbonara Style Sauce:

6 oz	Volpi Chopped Uncured Pancetta
3 oz	Galbani 7 oz. Parmigiano Reggiano Wedge - 14 Month (Fresh Grated)
4 ea	egg yolks
¼ tsp	black pepper - freshly cracked
½ cup	pasta cooking water



## Directions:

For Carbonara Style Sauce; Place egg yolks in large bowl, whisk to combine. Stir in freshly grated parmesan and black pepper. Boil Orecchiette in rapidly boiling salted water until al dente. When the pasta is done remove to drain but save some of the cooking water. While pasta is cooking begin rendering the chopped pancetta in a non-stick pan over medium high heat. Cook for about 5 minutes until rendered and slightly crispy. Add the cooked pasta back into the pan to coat and mix with the pancetta and fat. Transfer the pasta and any fat into the bowl with the egg and parm and mix continuously while adding the reserved pasta water for about a minute until the sauce forms. Add in frozen peas and mix together. For the meal: Bake Volpi chopped prosciutto in a 400°F oven for about 8-10 minutes until crispy. Remove and drain on paper towels. Place 14oz pasta and sauce into a single compartment tray. Top with crispy prosciutto, shaved parmesan, and some fresh cracked black pepper to garnish. Place lid on container to complete.



# Pit Ham and 4 Cheese

Saleable Units: 1

## Ingredients:

2 slices	ACE Bakery® Sourdough Bistro Loaf
2 oz	Odyssey Mediterranean Feta Dip
4 oz	Artisan Hardwood Smoked Pit Ham
2 oz	Galbani 16oz Fresh Mozzarella Log - Thin Sliced
3 oz	Gayo Azul Gouda Slices
2 oz	Emmi Switzerland Swiss Cheese Cuts 12/7 oz.
Smear	Moinear Farmhouse Butter - Salted



## Directions:

1. Lay out bread.
2. Spread feta dip then top with ham.
3. Top with mozzarella.
4. Top with gouda and Swiss.
5. Close bread and smear outside with butter.
6. Bake, toast, press.

# Pork Belly Caprese

Saleable Units: 1

## Ingredients:

8 oz                      Artisan Smoked Rolled Pork Belly



8 oz                      Galbani 16oz Fresh Mozzarella Log - Thin Sliced



4 ea                      Brioche Gourmet 4 Round Butter Croissant Buns



8 ea                      tomatoes, sliced  
4 TBSP                  pesto

## Directions:

Thinly slice smoked pork belly. Split brioche croissant bun. Place pork on bottom half of bun, then top with sliced tomatoes and mozzarella. Spread pesto over the top half of bun, then close sandwich.



# Pork Belly Cubano

Saleable Units: 1

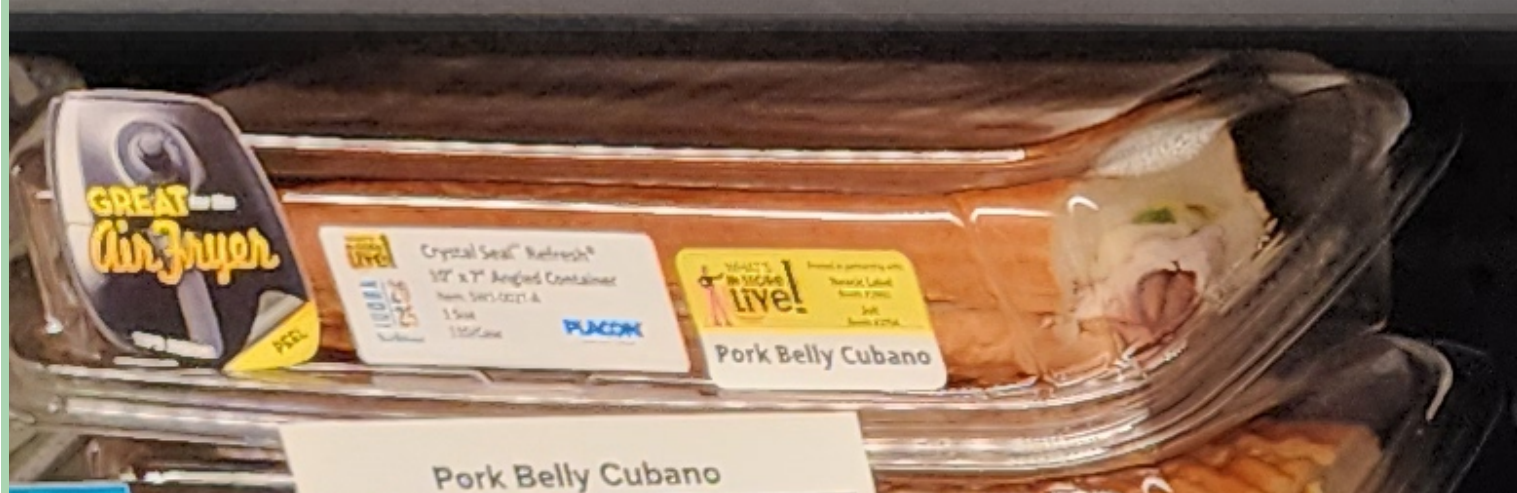
## Ingredients:

- |                |   |
|----------------|---|
| 1 ea           | Pillsbury 12in Hoagie Roll                      |
| 2oz            | Artisan Hardwood Smoked Pit Ham                 |
| 4oz            | Artisan Smoked Rolled Pork Belly                |
| 2 slices       | Gayo Azul Swiss Slices                          |
| 2 slices       | sliced pickles (long sandwich cut is preferred) |
| 1 oz (divided) | yellow mustard (spread on both sides)           |



## Directions:

Brush Yellow mustard onto each side of the Pillsbury 12in Hoagie Roll (0.5 oz per side). Lay thin sliced ham onto the bottom of the bun. Top with shingled pork belly slices. Place pickle slices onto pork belly. Top with 2 slices of Swiss cheese then the top of the bun. Press in panini grill or sear on flat top weighted with a grill weight to compress. Place finished sandwich in blast chiller or refrigerator until properly chilled. Cut in half and display in container to complete.



# Pork Belly Lo Mein Stir Fry Dinner for One

Saleable Units: 1

## Ingredients:

2 ea	Fully Cooked Vietnamese Style Pork Belly Skewers 1.75oz
8 oz	lo mein noodles
1 oz	napa cabbage (shredded)
0.5 oz	shredded carrots
1 oz	red pepper - Julienned
1 oz	snap peas
2 oz	stir fry/teriyaki sauce
garnish	green onions - cut on an angle
garnish	black and white sesame seeds (toasted)



## Directions:

Cook Lo Mein Noodles and vegetables separately. Stir fry vegetables until slightly soft. Do not overcook to retain texture and color. Cool both lo mein and vegetables in refrigerator or blast chiller. Once chilled, Mix together cooked lo mein, vegetables, and Stir Fry or Teriyaki Sauce. Place Pork Belly Skewers (keep on stick) onto the top of the dinner. Garnish with toasted black and white sesame seeds and angle cut green onions.





# Pork Belly Seasoned Beans

Saleable Units: 1

## Ingredients:

1 lb                      Artisan Smoked Rolled Pork Belly (diced)



5 lbs                      Cowboy Caviar



## Directions:

Dice pork belly place on a baking pan and bake until crisp. Once crisp mix both ingredients, stirring well.



# Pork Loin Olive Roulade

Saleable Units: 1

## Ingredients:

½ ea	HORMEL® FIRE BRAISEDK Pork Loin
1 cup	PaperTray Italian Olive Mix Pitted
4 oz	Beano's Original Submarine Dressing
1 oz	DeLallo Balsamic Glaze for Cheese
½ cup	DeLallo Imported Italian Tomato Bruschetta



## Directions:

Open and drain pork loin. Using a long slicing knife cut pork into one long continuous sheet. Dice Italian olive mix and spread evenly over the flattened pork, then top with tomato bruschetta. Drizzle with sub dressing and balsamic glaze, then re-roll the pork into a log and tie with baker's string. Slice as needed.

Also used in [Grilled Pork Roulade](#) and [Muffuletta Hoagie](#).



# Pot Roast Shepherd's Pie

Saleable Units: 1

## Ingredients:

1 lb	Diced Artisan Wood-Fired Pit Beef - 1/2in Diced Cubes
2 lb	Mashed Potatoes
2 TBSP	olive oil
1 cup	chopped yellow onion
1 tsp	dried parsley
1 tsp	dried rosemary
1 tsp	dried thyme
½ tsp	kosher salt
½ tsp	ground black pepper
1 TBSP	Worcestershire sauce
2 ea	garlic cloves - minced
2 TBSP	all-purpose flour
2 TBSP	tomato paste
1 cup	beef broth
1 cup	frozen mixed peas & carrots
½ cup	frozen corn kernels
garnish	chopped chives



## Directions:

This is a great way to use up any ends or pieces of Pit Beef/Pot Roast. Add oil to a large skillet and heat on medium-high. Add onions and cook for 5 min stirring occasionally. Add the diced Pit beef cubes and dried herbs. Cook for another 5min stirring occasionally. Add Worcestershire sauce and garlic, stir to combine. Cook for 1 minute. Add the flour and tomato paste. Stir until clumps are removed. Add the broth, frozen peas and carrots and frozen corn. Bring the liquid to a boil then reduce to a simmer for 5 minutes. For cold applications it is best to completely chill the filling. When ready to build the individual pies Spoon about 6-8 oz into a 6 in pie tin. Using a piping bag portion mashed potatoes onto the top of the filling in a circular motion. Preheat oven to 400°F. Bake pies uncovered for 20-25 minutes until mashed potatoes turn golden brown. Allow to cool then garnish with chopped chives.



# Prosciutto Panini

Saleable Units: 1

## Ingredients:

2 Slices	9" Pre-Grilled Panini Bread
2 oz (divided)	Brigitte's Spirit Brie & Fig Paste
3 oz	Prosciutto - Thin Sliced
2 oz	arugula



SINCERELY,  
*Brigitte*



## Directions:


Spread 1oz Brie and Fig Paste onto each side of a Pre-Grilled Panini Bread. Fold thinly sliced prosciutto at least in half and lay onto the bottom of the panini. It should be thin but cover all of the bread. Top with arugula. Place top piece of bread jam side down onto the panini to complete. Cut in half to show the inside and display in container.



# Ready to Grill Northern Meat Lover

Saleable Units: 1

## Ingredients:

1 ea	Euro-Bake Artisan Sundried Tomato Garlic Demi Loaf	
4 slices	Emmi Switzerland Swiss Cheese Cuts 12/7 oz.	
4 oz	Artisan Slow Roasted Capicola	
2 oz	Artisan Genoa Salami	

## Directions:

1. Lay out bread.
2. Add Swiss cheese, capicola, and genoa salami.
3. Bake, toast.



# Ready to Heat 3 Cheeses Gouda Pizza

Saleable Units: 6

## Ingredients:

1/2 lb	Chicken Chorizo
1 cup	Bellwether Farms Whole Milk Ricotta
6 crusts	Personal Pizza Crust
2 tbsp	Moinear Farmhouse Butter - Salted
2 cups	Royal Hollandia Mild Gouda Wheel (shredded)
2 cups	Royal Hollandia Mediterranean Herb - 6oz Wedge (shredded)
2 cups	Royal Hollandia Beechwood Smoked - 6.35oz disc (shredded)
12 oz	alfredo sauce
1/2 lb	fresh mushrooms
1 cup	fresh spinach
1 ea	red onion, small
1 tsp	garlic, minced
1/2 tsp	thyme, dried



## Directions:

Divide ingredients in 6 for individual pizzas.

Mix Bellwether Farms Whole Milk Ricotta with alfredo sauce. Spread alfredo sauce over bread. Then place spinach, mushrooms, and red onions. Mix Chicken Chorizo with minced garlic, thyme, and Moinear Farmhouse Butter – Salted. Scatter chorizo mixture over the pizza. Top with shredded Royal Hollandia Mild Gouda, Royal Hollandia Mediterranean Herb, and Royal Hollandia Beechwood Smoked cheeses. Bake in the oven at 350°F for 25 minutes or until the cheese is melted.



# Spiced Beef and Potatoes

Saleable Units: 1

## Ingredients:

8 oz Fully Cooked Steak Spice Diced Beef



6 oz baby potatoes

4 oz mini carrots

## Directions:

1. Roast carrots and potatoes
2. Place carrots and potatoes in pan and top with beef



# Spicy Chicken Katsu Style Sandwich

Saleable Units: 1

## Ingredients:

- 1 ea Brooklyn Bred Country Potato Bistro Buns
- 1 ea Flash 180 Chicken
- 1 oz Japanese mayo
- 1 oz shredded cabbage
- 1 oz tonkatsu (Japanese BBQ sauce)



## Directions:

Place shredded cabbage onto the bottom of the Bistro Bun. Top shredded cabbage with Japanese mayonnaise. Place sous vide battered chicken onto cabbage. Squeeze Japanese BBQ sauce onto chicken. Place top bun on sandwich to complete.





# Sweet Heat Beef Sandwich

Saleable Units: 1

## Ingredients:

1 ea	Pretzel Bun - 4oz
5 slices (4 oz)	Artisan Wood-Fired Pit Beef - Sliced
1 oz	Sliced Provolone
2 slices	Gourmet Pepper Real
1 oz	roasted peppers and onions



## Directions:

Place thin sliced pit beef onto bottom of Pretzel Bun. Top beef with roasted peppers and onions. Place 2 slices of Provolone on top of Beef and vegetables. Squeeze or spread Pepper sauce onto the top of the bun. Place top bun onto sandwich to complete.





# Thanksgiving Style Turkey Sandwich

Saleable Units: 1

## Ingredients:

1 ea	Pillsbury 12in Hoagie Roll
4 oz	Fully Cooked Turkey Breast - Thin Sliced
2 slices	Black Diamond 5-year White Cheddar Cheese
1 oz	Cranberry Honey Mustard
2 oz	herb stuffing



## Directions:

Open sub roll. Place turkey slices onto the bottom of the roll. Fold to get as much height as you can. Place white cheddar cheese on turkey. Spread out herb stuffing on top of the cheese. Squeeze cranberry honey mustard onto the top of the sub roll. Place the top of the roll on the sandwich to complete.



# Truffled Mac & Cheese Panini

Saleable Units: 1

## Ingredients:

2 slices                      9" Pre-Grilled Panini Bread



1 oz                          Melkbus Truffle Cheese (Shredded)



1 oz                          macaroni and cheese

## Directions:

Mix Macaroni and Cheese with the Shredded Truffle Cheese. Portion between two pieces of Grilled Panini Bread.



# Vegetable Naan

Saleable Units: 1

## Ingredients:

1 ea	Stonefire® Original Naan
2 oz	Odyssey Mediterranean Feta Dip
2 oz	DeLallo Greek Feta Salad
1 oz	DeLallo Stuffed Sweet Pepperazzi
2 oz	Cowboy Caviar
1 oz	shiitake mushrooms
0.5oz	arugula



## Directions:

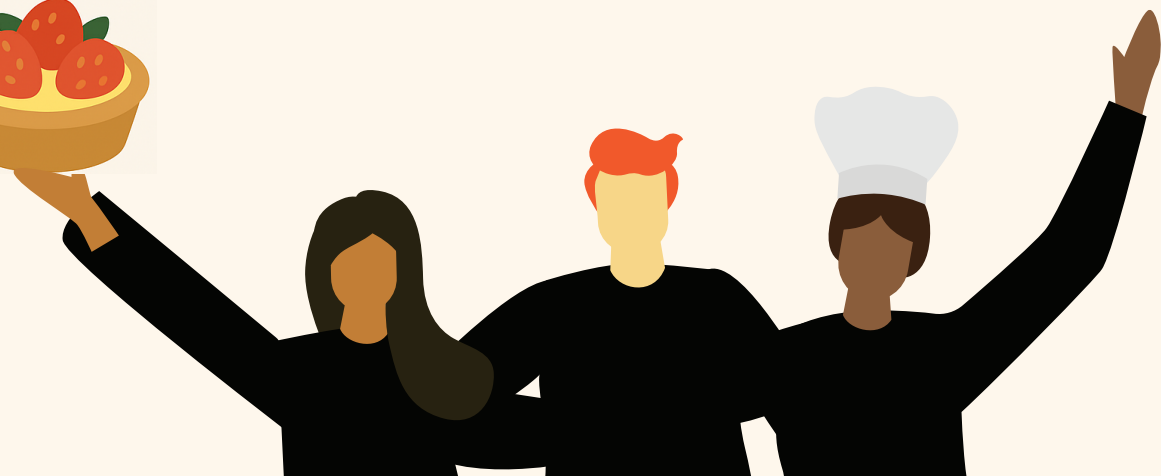
1. Slice mushrooms
2. Lay out naan
3. Spread feta dip on naan
4. Top with pepperazzi and mushrooms
5. Add arugula
6. Top with cowboy caviar



WHAT'S  
IN STORE  
**Live!**



**Desserts**



# Bailey's Anti Gravity Cake

Saleable Units: 1

## Ingredients:

1/4 Bucket	Bailey's Bettercreme	Rich's
1 lb	Espresso Bettercreme	Rich's
1 ea	10" Board	Enjay
3	8" cake layer	
3 oz	fudge icing	
2 ea	Bailey's airplane bottles	
1	dial rod	
1 oz	chocolate-covered espresso beans	
0.5 oz	fresh mint	



## Directions:

Base ice 2-3 layers of cake with Bailey's icing. Place dial rod through center. Pipe Bailey's Bettercreme up dial rod, giving illusion of being suspended. Decorate with Chocolates and Espresso Bettercreme. Gently place empty bailey's bottle on top of dial rod.



# Bento Cake

Saleable Units: 1

## Ingredients:

1 ea	5" Funfetti Cake	Rich's	
5 oz	Espresso Bettercreme	Rich's	
1-2 oz	Marshmellow Nuggets	IRCA	
1-2 oz	Brownie Dough Nuggets	IRCA	
1 ea	5" Board	Enjay	
1-2 oz	cappuccino flavored drip glaze		
1-2 oz	pistachio flavored drip glaze		

## Directions:

1. Place 5" board on top of 6" square parchment.
2. Base ice Rich's 5" Funfetti Round with Rich's Espresso Bettercream on top of the board and parchment combo.
3. Use flavored dip glazes to cover the top of the cake and allow it to drip down the sides.
4. Pipe dollops of bettercream using different size open and star tips.
5. Add IRCA brownie and marshmellow nuggets to decorate.
6. Use parchment to transfer cake to container.
7. Enjoy!



# Black Forest Stacked Sheets

Saleable Units: 1

## Ingredients:

2 cups	Sour Cherry Filling
½ pail	Bailey's Bettercreme
1 ea	1/4 Sheet Drum
1 ea	½ sheet chocolate cake
1 lb	chocolate curls/ shavings
20 ea	whole dark cherries with stems
1-2 oz	chocolate flavored drip glaze



## Directions:

1. Cut 1/2 sheet into one 1/4 sheet and two 1/8 sheets.
2. Board the 1/4 sheet onto a drum and one of the 1/8 sheets onto another board. The other 1/8th can be used for another task.
3. Torte both cakes.
4. Add a layer of Bailey's Bettercream and create a dam.
5. Fill cakes with PastryStar Sour cherry filling.
6. Replace the top halves of each cake and base ice with Bailey's Bettercream.
7. Apply chocolate shavings to the side of the cakes.
8. Stack 1/8 sheet cake centered on the 1/4 sheet.
9. Apply chocolate flavored drip glaze to the top edges of the cakes and allow to drip down sides as desired.
10. Pipe dollops of Bailey's Bettercream around the top edge of the cake. Then, add whole cherries with stems to the top of the dollops.
11. Enjoy!

# Chocolate Strawberry Parfait in Wine Glass

Saleable Units: 1

## Ingredients:

4 oz Espresso Bettercreme



9 oz chocolate cake or brownies bits (ideally leftovers from other cakes or baked goods)

6 oz Fresh Strawberries

3 oz Fudge Icing

1 ea plastic wine glass

## Directions:

Fill wine glass with ingredients, alternating between cake, icing, and fruit.





# Crème Brûlée Sheet Cake

Saleable Units: 1

## Ingredients:

¼ bucket	Lawrence Foods Vanilla Bean Decocremes® Icing
1 ea	1/2 Sheet Drum, 1/4", White
1 lb	Clean Label Instant Pastry Cream
2 ea	vanilla 1/2 sheet cake
1 cup	crème brûlée
1 lb	white chocolate ribbon shavings
4 ea	strawberries
3 flowers	chocolate anemone
5 ea	white chocolate decorations
20 ea	mini edible pearls
1 TBSP	granulated sugar



## Directions:

1. Board thawed vanilla cake and torte to create 4 layers
2. For each layer, create a dam with Lawrence Foods Vanilla Bean Decocremes® Icing and fill the cake with PastryStar Clean Label Instant Pastry Cream and/or filling of choice.
3. Base ice with Lawrence Foods Vanilla Bean Decocremes® Icing leaving large textured swirls on the side of the cake.
4. Add PastryStar Clean Label Instant Pastry Cream to the top of the cake in the large swirls. Top with granulated sugar and crème brûlée.
5. Decorate with strawberries and chocolates.
6. Enjoy!



# Decadent Chocolate Bailey's Cake

Saleable Units: 1

## Ingredients:

10 oz	Bailey's Bettercreme
1 ea	10" Board
2 ea	8" cake layer
1 oz	fudge icing
3 ea	chocolate donut rings
3 ea	chocolate donut holes
a few leaves	fresh mint
3 ea	chocolate and hazelnut candy
.5 oz	gold dust/ gold flake



## Directions:

Ice 2 8" rounds with Bailey's Bettercream, decorate with iced donuts, fudge, candy, gold flake and fresh mint.



## Ingredients:

1 cup	Brookie Brownie Bar
1 cup	Berry Bomb Bite (0.88oz)
1 cup	fresh berries (raspberries, blueberries, blackberries, strawberries)
1 cup	soft white frosting



## Directions:

In one section of the box, pipe soft frosting, the next-place Brookie Brownie Bar pieces, the next Berry Bomb Bites, and lastly, the fresh fruit. This can be customized as needed.



# Espresso Donut

Saleable Units: 1

## Ingredients:

12 oz	Espresso Bettercreme
1 ea	5" Board
4 ea	Bismark shell
12 ea	chocolate covered espresso beans
2 oz	fudge donut Icing
4 oz	white icing



## Directions:

Bake donuts according to bake chart. Fill cooled donuts with Espresso Bettercreme. Dip donuts in warmed fudge icing. Top with a dollop of white icing. 3 chocolate covered espresso beans to garnish.

# Mango Cake

Saleable Units: 1

## Ingredients:

1 cup	Mango Real
1 ea	9" Board
2 ea	7" cake layer
1	fresh mango
1 lb	vanilla icing
4 oz	white or yellow ganache

*American  
Beverage  
Marketers*



## Directions:

Mix together icing and mango puree, ice entire cake in icing. Drizzle cake with yellow or white ganache, decorate top with large rose tip and fresh mangos.



# Maple Bacon Donut Bar Cake

Saleable Units: 1

## Ingredients:

4 ea	Gourmet Brioche Ring
1 ea	Bar Cake Board
1 (cut 6 pieces)	1/2 sheet yellow cake
1 lb	maple icing
1 lb	white icing
1 oz	maple syrup
3 oz	cooked bacon



## Directions:

Cut half sheet of cake into 6 equal pieces. Using a speed icer, ice top of cake with white icing. Using Maple iced donuts, decorate top of cake. Sprinkle cooked bacon across cake. Finish with a drizzle of maple syrup across entire cake.



# Mardi Gras Brie King Cake

Saleable Units: 1

## Ingredients:

1 ea	Président 8 oz. Brie Round
1 TBSP	gold sanding sugar
1 TBSP	green sanding sugar
1 TBSP	purple sanding sugar



## Directions:

A delicious fusion of creamy brie cheese and traditional king cake flavors and colors. Decorate the wheel of brie with the assorted colored sugars and decorate with the beads and baby. Use dome display.





# Orange Crème "Mimosa" Parfait

Saleable Units: 1

## Ingredients:

6 ea	Orange Cupcakes
3 oz	orange crème icing
1 ea	orange
3 oz	vanilla icing
2 oz	shortbread cookies
1 ea	champagne flute or cup



## Directions:

Fill champagne flute (or cup), alternating between orange cupcake pieces, orange icing, and shortbread cookies, top with fresh orange.





# Palette Knife Tower

Saleable Units: 1

## Ingredients:

5 lbs	Lawrence Foods Vanilla Bean Decocremes® Icing
1 ea	8" Square Drum
1-3 oz	6" square cake layer
1-3 oz	white nonpareils
1 oz	white pearl grande nonpareils
1 oz	bright gold edible glitter dust
1-3 oz	bright gold dust



## Directions:

1. Stack and base ice three 6" square cake layers.
2. Decorate with pallet knife flowers and various sprinkles.
3. Enjoy!



