Good things come from Sysco®

LEADING BRANDS

Your complete source for quality
Allow us to introduce you to Sysco’s Leading Brands.
We’ve built our reputation and success by focusing on quality, consistency, savings and variety, and this guide is a great overview of our most important brands. Here you will find all the most up-to-date information on Sysco’s Leading Brands, along with some great ideas on how to mix them into a menu, some wonderful, palate-pleasing recipes and many heartfelt testimonials from devoted Sysco users. Sysco is leading the way in quality with these unique brands, and bringing the very best to you and your customers.

Thanks,
The Sysco Team
Since 1970, Sysco has helped foodservice operators provide great meals away from home. We’re committed to the success of our customers, with more than 180 locations throughout North America and product lines as diverse as the 48,000 employees who support our daily operations. Sysco’s products and services are unsurpassed in the industry, with the finest meats, the freshest seafood and the best produce, not to mention the staples and supplies every restaurant needs to keep its operation fully equipped and sparkling clean. Our world-renowned Quality Assurance department is the largest in the industry — more than 100 strong! With extensive testing measures, our cold-chain management system and refrigerated delivery trucks, you can be certain that if it comes from Sysco, it’s safe, reliable and consistently crafted with your needs in mind. Sysco does everything within its power to live up to our guiding tenet — that “Good things come from Sysco.”
Truly superior, the *Sysco Supreme* brand encompasses elite products, differentiated by the high quality of their ingredients, packaging and applications, and the uniqueness of their formulations. These products are guaranteed to enhance any menu or dish with their unmatched flavor and quality. Sysco Supreme makes these top-quality products available because Sysco believes that the most discerning customers deserve the absolute finest products.

I am especially impressed with the Sysco Supreme line. We routinely use the Sysco Supreme Whole Haricot Vert Green Beans as we find them of higher quality and consistency than the fresh, and they give us the ability to instantly react to the changing needs and counts of our customers.

*Brad Semon*  
President — Painted Plate Catering  
www.paintedplate.com | Greensboro, NC
The Sysco Imperial brand represents the very best the foodservice industry has to offer. Carefully crafted to Sysco’s exacting specifications, the quality of Sysco Imperial’s ingredients stand out in the industry. Sourced from around the world, they offer premium performance and exceptional value. Sysco brings a new level of artisanship to the creation of all Imperial products.

I sampled the Sysco Imperial dressings at my business review and was blown away by their great flavor and homemade taste. Sysco dressings are all I will use now.

Ryan Stamets
Executive Chef — The Catalina Hotel
www.catalinahotel.com | Miami Beach, FL

Buffalo Chicken Dip
6 SERVINGS

- 8 oz. Sysco Imperial Cream Cheese
- ½ cup Premium Buttermilk Ranch Dressing
- ½ cup red cayenne pepper hot sauce
- ½ cup Sysco Imperial Bleu Cheese Crumbles
- 20 oz. canned boned chicken with broth

Prep Time: Less than 30 mins

Soften Sysco Imperial Cream Cheese and combine with remaining ingredients.

Portion into 8 oz. ramekins. Bake at 375° for approximately 10 minutes until brown and bubbly.

Serve with toasted bread or crackers and vegetables.
Balsamic Chicken Wrap

1 SERVING

**Prep Time:** 30 mins – 1 hour

Sysco Classic Chicken Fajita Breast Strips, fresh baby spinach, shredded Parmesan cheese, fresh tomato and a vegetable rice blend all rolled up into a Sysco Classic Tortilla Wrap that has been drizzled with a balsamic glaze.

Warm Sysco Classic Tortilla Wrap, drizzle with balsamic glaze. Place fresh spinach on lower 1/3 of tortilla.

Warm Sysco Classic Chicken Fajita Breast Strips and place on top of spinach. Add rice and sprinkle with shredded Parmesan cheese. Add sliced tomato.

Wrap tortilla using the burrito fold. Cut in half. Garnish with a grape tomato.

Serve with a side of french fries.

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The **Sysco Classic** brand family includes an extensive selection, from pantry staples and fresh and frozen foods to prepared products and hundreds of other options. Sysco Classic brings the quality businesses crave and the range of choices customers demand under one brand, and delivers them both to you! More value for the price, with quality equal to or better than other national and leading brands — that’s Sysco Classic.

“
I never thought there was a difference until we drained the Sysco can and the competition’s can and saw how many more clams are in the Sysco brand. We got more clams per case, and it was a better quality product also.”

John Henning
Owner — Caitlyn & Cody’s Diner
www.caitlynandcodysdiner.com  |  Quakertown, PA

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- 1 ea. **Sysco Classic** Tortilla Wrap
- 3/4 oz. balsamic glaze
- 1 oz. fresh baby spinach
- 3 oz. **Sysco Classic** Chicken Fajita Breast Strips
- ¼ oz. shredded Parmesan cheese
- 2 ea. fresh tomato, sliced ¼ inch
- 7 oz. french fried potatoes, skin on
- 3 oz. hearty and wild mushroom vegetable rice blend
- 1/2 oz. fresh grape tomatoes
Sysco Reliance is there for foodservice operators, offering competitively priced products that meet all regulatory standards — and Sysco standards for quality and food safety. A great value for the price, Reliance products are more consistent than other economy labels and provide a lower-cost option for all types of applications. Sysco quality is included in all Sysco Reliance products — and that’s value you can taste.

“Sysco Reliance is the most reliable mayo in terms of taste and consistency. We make all our mayo-based sauces with it at Blue Collar and will continue to do so in all future endeavors.”

Daniel Serfer
Chef/Owner — Blue Collar Restaurant
www.bluecollarmiami.com | Miami, FL
Butcher’s Block brings the very best to your table. The finest cuts of beef, deliciously marbled pork, fork-tender veal and succulent lamb are all produced under optimum conditions, providing you with some of the most marvelous meats available. Tender and delicious, every steak cut of Butcher’s Block Boxed Beef is aged for a minimum of 21 days, enhancing its natural flavor and making it a rare treat. Available in 1/4-inch trim specifications with consistent sizing and convenient packaging, these fresh USDA Choice and Select boxed beef cuts are perfect for the discerning customer. Butcher’s Block Pork provides a full line of fresh and frozen pork products, all of which boast outstanding performance due to tighter specifications upheld by Sysco’s award-winning Quality Assurance team. Butcher’s Block Reserve lamb and veal products carry USDA Process Verified shields, a mark that they have undergone rigorous oversight, ensuring quality and consistency. All of these Butcher’s Block products set the standard in the foodservice industry, bringing reliability, consistency and value together in one protein-rich package.

Butcher’s Block Quality
Sysco’s Quality Assurance department ensures safety and flavor in every bite of Butcher’s Block by overseeing the selection process and confirming that the final product meets Sysco’s stringent standards for texture, weight and color. The best beef, the best pork, the best veal and lamb — the best meats across the board are brought to you by Sysco quality and Butcher’s Block.

BUTCHER’S BLOCK
Butcher's Block Reserve Angus

Part of the Butcher's Block complete beef program, Butcher's Block Reserve Angus Beef is a hand-selected, custom-sized product with exceptional taste, specifically designed for operators who want to serve premium beef that is high in tenderness and flavor. The Butcher's Block Reserve Angus Beef line offers the most popular cuts, aged for a minimum of 21 days. Graded and certified for marbling, maturity and other important quality factors, Butcher’s Block Reserve Angus is available in commodity and 1/4-inch trims in a convenient 40 lb. box for easy handling and efficient inventory turns. A year-round crowd pleaser, this beef ensures a consistent plate presentation and patron satisfaction unmatched by other boxed beef programs.

Bistro Steak Salad

1 SERVING

• 4 oz. Butcher’s Block Shoulder Tender Roast
• Fire and Flavor Coffee Rub, to taste
• 5 oz. salad mix – butter blend
• 2 oz. glazed walnuts
• 1 oz. oven-roasted red tomato
• 1 oz. oven-roasted yellow tomato
• 2 oz. balsamic glaze
• 2 oz. crumbled bleu cheese

Prep Time: 30 mins – 1 hour
Butcher’s Block Shoulder Tender Roast served with butter blend salad mix, roasted tomato, crumbled bleu cheese, candied walnuts and balsamic glaze.

Season Butcher’s Block Shoulder Tender Roast with Fire and Flavor Coffee Rub. Grill steak, then finish in oven until medium rare. Set aside to cool.

Arrange 5 ounces of butter leaf salad blend in bowl and top with bleu cheese, candied walnuts and roasted tomatoes.

Slice or cube chilled shoulder tender and place on top of salad. Garnish with balsamic glaze.

“The tenderness and quality found in Butcher’s Block provides me the assurance of not worrying about what is being served. I would highly recommend this line as a leader in its field.”

Paul Jakubczyk
Owner — PJ’s Bistro
www.pjsbistro.com | Manitou Springs, CO
Olympian Burgers

Prep Time: 30 mins – 1 hour

Combine yogurt and ¼ cup tapenade in small bowl. Cover and refrigerate until ready to use.

Combine Fire River Farms Ground Beef and remaining ¼ cup tapenade in a large bowl, mixing lightly but thoroughly. Lightly shape into four ½” thick patties.

Heat grill pan over medium heat until hot. Place patties in pan; cook 10-12 minutes until center registers 160°F, turning occasionally. Season with pepper as desired. Remove and keep warm.

Add onion and zucchini to grill pan over medium heat; season with salt and pepper as desired. Cook 5-6 minutes or until lightly browned and crisp-tender, turning occasionally.

Place 1 T. cheese on bottom of each bun and top evenly with spinach leaves, onion, burger and zucchini. Spread 2 T. yogurt mixture on cut side of each bun top. Close sandwiches.

Fire River Farms is Sysco’s exclusive brand of ground beef products. Available in both patty and bulk in fresh or frozen styles, the line delivers an exceptional level of oversight into the processing and food safety of ground beef. These stringent safety standards ensure that the raw materials used to produce Fire River Farms products result in flavorful, consistent products with a higher yield. Sysco also closely monitors the delivery of Fire River Farms Ground Beef from the manufacturer to your door, providing a consistent cold chain and ensuring a safe, wholesome product.

Fire River Farms offers multiple options for maximizing your menu’s appeal. Patties come in a wide selection of sizes and shapes in easy-to-use zip-lock bags. Bulk ground beef is also available in a variety of grinds from fine to coarse — suitable for creating custom dishes such as chilis, enchiladas or your very own signature burger that patrons will come back for time and again. Fire River Farms products include Fire River Farms Supreme Angus, Fire River Farms Imperial, Fire River Farms Angus, Fire River Farms Classic, and Fire River Farms. The best possible quality for the best ground beef — that’s Fire River Farms.
Rich in tradition and flavor — that’s White Marble Farms. Because White Marble Farms is focused only on the production of rich, juicy pork, the end product is incredibly consistent and flavorful. Animals are held to a high standard, and only the finest cuts make the grade. Meat is selected for generous marbling, rich color and excellent texture. Sysco White Marble Farms Pork is an elegant, versatile product that raises customer expectations and then fulfills them, time and time again.

White Marble Farms sets the standard for pork. It is consistently tender and juicy due to its high fat marbling and no saline solution. Our customers won’t settle for anything less than the best.”

Tom Loraditch
Executive Chef — West Point Market
www.westpointmarket.com | Akron, OH
Sysco is working closely with the World Wildlife Fund to identify fisheries, establish a seafood platform and identify renewable resources in every category — making certain that the products you need are always reliable, responsible and ecologically sound.

**Portico** brings you the highest quality standards in the industry — and delicious, healthful seafood selections that are imminently adaptable to any menu. Portico Bounty products meet established industry standards for competitive value-added labels. Portico Prime brings you the best available value-added products, packed to exceedingly high expectations with better ingredients, limited use of chemicals, and unique recipes. Portico Simply brings you the basics — raw seafood with nothing added, providing you with maximum versatility while delivering uncompromised quality and value. Portico also stands for integrity — we guarantee and list true net weights and species that always match up with what’s in the box.

From whole fish to delicious fillets, from far-away ocean selections to more domestic varieties, Sysco's Portico brand has a line on some of the world's most healthful, flavorful seafood selections. From conveniently breaded and battered portions to freshly frozen-at-sea products, Sysco's Portico brand makes your job easier at every step. Bake it, broil it, grill it, fry it — doesn't matter how you prepare it, with Portico products, you're really cooking.
Portico Fresh combines the consistent quality and guaranteed integrity your customers have come to expect from the Portico line with a fresh new take. Since its introduction at the Boston Seafood Show in 2013, Portico Fresh has been an exciting addition to the Sysco family, offering a range of products from salmon to scallops.

Char-Crusted Jumbo Shrimp

- 2 ea. 16/20 Portico Shrimp
- 1 T. Southwest char crust
- 2 T. blended oil
- 4 T. toasted corn and black bean fiesta blend
- 1/3 T. garlic, freshly chopped
- 1/2 cup red pepper and smoked Gouda bisque
- 1/3 T. chopped cilantro

**Prep Time:** Less than 30 mins

Pan seared Portico Shrimp served with a red pepper and smoked Gouda sauce, flame roasted corn, and black beans.

Peel the Portico Shrimp, leaving the tail on. Rub shrimp with the Southwest char-crust seasoning.

Heat oil in medium-high sauté pan and cook shrimp until firm.

Add corn and black bean blend to pan along with garlic and cook for 2 minutes. Turn off and reserve.

Heat red pepper and smoked Gouda soup in small pan until hot.

Place sauce on bottom of bowl followed by black beans and corn, then shrimp. Garnish with chopped cilantro.

Portico delivers great value and exceptional quality on our restaurant plates. The battered cod on our house fish and chips offering makes many very happy customers. Fish and chips has become one of our best-selling entrees."

Nate Maxwell
Manager — Monroe’s Lounge
www.monroeslounge.net | Loveland, CO
Arrezzo Quality

The core objective of Sysco’s Quality Assurance department is ensuring the quality and safety of all Sysco brand products, including Arrezzio, from angel hair to ziti. Great care is taken with each of our brands, making certain that all our products are reliably safe. Sysco’s Quality Assurance team of over 100 highly trained experts works tirelessly to make sure that meats are kept at the correct temperature, fresh veggies are handled with care, and canned goods stay good, all the way from our facilities to customers’ plates.

Italian zest at your fingertips — that’s the Arrezzo line from Sysco. Whether the menu is authentic Italian or has just a taste of Tuscany, Arrezzo products are the perfect choice, punching up the flavor and the profits. Arrezzo is the go-to source for reliable, real Italian flavor. From pesto sauce to cheeses, from canned tomatoes to pizza dough, Arrezzo products are a fresh take on old-world cuisine — robust, diverse and authentic.

Arrezzo
Robust. Diverse. Authentic.
Arrezzio Pizza Toppings

Arrezzio knows that everybody’s different, and that everybody likes something different on their pizza! That’s why Arrezzio offers a great range of pizza toppings, from pepperoni (the most popular pizza topping, appearing on 40 percent of all American pizzas!) to fully cooked Italian-style pork toppings, pork topping seasoned with black pepper and sage, and delicious beef topping with a spicy home-cooked flavor. All these toppings combine wonderfully with the flavors of Arrezzio Italian cheeses, from fresh mozzarella to nutty Parmesan, from sharp Romano to mellow provolone, from string cheeses to 50–50 two-cheese blends. Arrezzio has all the dependably delicious products you need to make pizzas worthy of the Arrezzio name!

Ricotta and Gorgonzola Stuffed Zucchini

- 1 ea. zucchini, fresh
- ½ cup Arrezzio Ricotta Cheese
- 2 T. Arrezzio Wisconsin Gorgonzola Crumbles
- 1 T. roasted garlic
- 2 tsp. red pepper, diced
- 1 T. fresh marjoram, minced
- 2 tsp. panko breadcrumbs
- salt and pepper, to taste

Prep Time: 30 mins – 1 hour

Traditional Italian dish of Arrezzio Ricotta Cheese, Wisconsin Gorgonzola Crumbles and garlic stuffed zucchini.

Split zucchini lengthwise, scoop out half of the flesh, lightly sprinkle with salt and pepper and season with the marjoram.

Dice the zucchini flesh and sauté with the red pepper. Mix the Arrezzio Ricotta, Wisconsin Gorgonzola Crumbles and roasted garlic together and add the red pepper/zucchini mixture. Mixture should be soft and spoonable.

Fill zucchini halves with Arrezzio Ricotta mixture and sprinkle with panko breadcrumbs.

Bake at 325° for 12–15 minutes until brown and crispy looking. Serve at once.

There is simply no comparison to this sauce. It’s as if we are making the perfect ‘from scratch’ homemade sauce exactly the same way with every single can we open.”

Zach Meaney
Owner — A Luncheon Time Catering
www.aluncheontime.com  |  Bay Village, OH
Block & Barrel Quality

Meats, cheeses, breads and sides … everything you need for a perfect picnic is available from Block & Barrel. Monitoring the quality of a line that encompasses so many different types of products isn’t easy, but Sysco’s Quality Assurance department is dedicated to ensuring the quality of everything Sysco produces, from appetizers to sweet finishes. We’re committed to quality and to providing the safe, reliable, delicious products our customers depend on.

You can’t spell “delicious” without deli! Block & Barrel brings you the most delicious, delightful deli offerings around. High-quality deli meats (both bulk and pre-sliced) such as roast beef, ham and turkey make an amazing sandwich when combined with Block & Barrel bulk and sliced cheeses. Put it all on one of Block & Barrel’s sandwich rolls or ready-made breads, and serve with a crisp Block & Barrel Kosher Pickle Spear or some delightful prepared soup on the side. Add some Block & Barrel chips or pretzels, and lunch is served! Any way you slice it, Block & Barrel products are a delicious way to fill out a menu.

“Block & Barrel Supreme Natural Pan Roasted Turkey Breast gives me a unique product with the highest available flavor and quality for my customers. Knowing that Sysco stands behind their brands 100% gives me peace of mind, as well.”

Nick Lyssikatos
Owner — Brickhouse Tavern
www.brickhousetavern.com | Davidson, NC
Block & Barrel Ham

Ham is the meat with a place at any meal, and it’s one of America’s favorites. All Block & Barrel hams are fully cooked and ready to eat, hugely flavorful, and easily sliced and portioned for sandwiches, ham steaks, or shaved thinly for party platters. Block & Barrel hams are truly versatile, available in a variety of flavors such as smoked and honey-glazed, and they’re cured and smoked, ensuring great texture and optimum flavor. Whether it’s pizza or breakfast, buffet-style or fine dining, Block & Barrel hams have a place on any menu.

Black Forest Ham and Red Onion Marmalade Sandwich

Prep Time: 30 mins – 1 hour

Block & Barrel Black Forest Ham with Swiss and provolone cheese on focaccia bread served with red onion marmalade.

Prepare red onion marmalade by sautéing red onions in olive-pomace oil. Reduce heat and let onions caramelize for 15–20 minutes. Add dried red pepper, dark brown sugar, sherry vinegar, grated fresh ginger, lemon zest and chopped golden raisins. Bring to a light simmer and cook until moisture is almost gone and onions are dark (20–30 minutes). Season to taste with sea salt and fine ground pepper. Let cool.

Split focaccia bread and spread interior with 1 tsp. of mayonnaise. Add sliced Block & Barrel Black Forest Ham, sliced tomatoes, provolone and lettuce.

Slice and garnish. Add fries, chips, soup or fruit as a side as desired.
Casa Solana Quality

Sysco practices the continuous evaluation of its canned fruit and vegetable products, inspecting and assessing them every step of the way. The Lot Set Aside program allows Sysco to ensure that such products as Casa Solana Canned Tomatoes are evaluated by inspectors from harvest through the canning process and labeled only if they meet or exceed Sysco’s high standards of safety and excellence.

If you’re looking for the ingredientes for a truly authentic south-of-the-border meal or just a little added heat, our Casa is your Casa. The Casa Solana line includes both block and shredded cheeses, tortillas, chips, refried and black beans, prepared avocado and guacamoles, and salsas — not to mention mouthwatering, eye-watering green chilis and jalapenos! Casa Solana has you covered with both precooked and ready-to-cook seasoned fajita meats and fire-roasted and salsa-style tomatoes. A great pick-me-up for any menu, Casa Solana means affordibility, consistency, quality and convenience — in any language!
Calypso Pizza
2 SERVINGS

• 6 oz. white meat chicken, diced
• 3 oz. cooked bacon bits
• 3 oz. ham, diced
• 4 oz. pineapple, small chunks
• 1 ½ oz. each diced red and green bell pepper, sliced onion
• 1 T. fresh garlic, chopped
• 1 T. Jamaican jerk spice
• 4 oz. Casa Solana Monterey Jack cheese, shredded
• 4 oz. Casa Solana Cheddar cheese, shredded
• 4 oz. pizza sauce
• 1 19 oz. pizza dough ball

Prep Time: 30 mins – 1 hour

Combine first nine ingredients (from chicken to jerk spice) and set aside.

Combine Casa Solana Monterey Jack and Cheddar cheeses to make a pizza cheese blend.

Stretch pizza dough out onto a 16-inch pizza pan. Top dough with pizza sauce.

Sprinkle half the pizza cheese blend over sauce. Spread chicken mixture evenly over the entire pizza. Sprinkle other half of pizza cheese blend over top.

Bake at 725° for 6 minutes in a conveyor oven.
All Wholesome Farms products either meet or exceed Sysco’s stringent quality requirements. Sysco takes incredible care to ensure that all Sysco dairy is kept at the proper temperature and shipped in a way that’s conducive to maximum preservation, making certain that you receive nothing but the best product.

Farm-fresh offerings from Wholesome Farms are a reliable, nutritive staple in any menu. From heavy cream for whipping to the half and half that makes coffee a creamy delight, from pre-scrambled eggs to wholesome Grade AA shell eggs, Wholesome Farms products are typically produced at dairies located closer to our customers, resulting in fresher, more dependable dairy products with longer shelf lives. Cottage cheese, milk in a range of sizes from half pints to gallons, and delicious ice cream help round out the Wholesome Farms product portfolio. Butter, sour cream, margarine, whipped topping — chances are, if you need it and it comes from dairy country, Wholesome Farms has it! Like all of Sysco’s leading brands, Wholesome Farms has a wide variety of products at a consistently high level of quality.
Cherry Orange Poppy Seed Muffins

12 SERVINGS

- 2 cups all-purpose flour
- ¾ cup granulated sugar
- 1 T. poppy seed
- 1 T. baking powder
- ¼ tsp. salt
- 1 cup **Wholesome Farms** milk
- ¼ cup **Wholesome Farms** butter, melted
- 1 ea. **Wholesome Farms** egg, slightly beaten
- ½ cup dried tart cherries
- 3 T. orange peel, grated

**Prep Time:** 30 mins – 1 hour

Combine flour, poppy seed, baking powder and salt in a large mixing bowl. Add Wholesome Farms milk, melted butter and egg, stirring just until dry ingredients are moistened. Gently stir in cherries and orange peel. Fill paper-lined muffin cups ¾ full.

Bake in preheated 400° oven for 18-22 minutes or until wooden pick inserted into center comes out clean. Let cool in pan 5 minutes. Remove from pan and serve warm or let cool completely.

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**Wholesome Farms Heavy Creams**

Wholesome Farms Heavy Whipping Cream is created by blending milk and cream to a 36 percent butter fat content, which is then ultra-pasteurized, homogenized and packaged. Formulated for high-volume usage in sauces, soups and whipped creams, this product has a 60-day shelf life from the date of manufacture. Wholesome Farms ESL Heavy Cream is formulated with a 40 percent milk fat and maximum butter fat content for quicker thickening in extra-rich sauces, and is a key component of such favorites as Alfredo cream sauce, au gratin potatoes, and desserts such as custard and crème brulée. This product is stabilized for superior performance in foodservice applications and has a rich, clean, sweet flavor.

“Wholesome Farms whipped topping base holds up better than the name brand and has better flavor.”

Susan Collins

Assistant Director of Foodservice — Cottey College

www.cottey.edu | Nevada, MO
Sysco’s number one commitment is to quality. We merchandise a brand, not a label — and each item under the Sysco brand is produced under manufacturing conditions that assure product safety and wholesomeness. Items that carry the Sysco brand are produced by a wide supplier base of individual processing companies, and we’ve developed a quality process that requires cooperation and communication between Sysco suppliers, Sysco merchandising and marketing departments, and Sysco Quality Assurance professionals. This kind of teamwork ensures that Sysco customers will continue to get the consistency and quality they depend on and deserve.

*BakerSource* brings you parbaked and finished artisan breads and rolls, muffins, and cookies. There’s nothing like a crusty ciabatta to take a sandwich from the ordinary to the extraordinary, and a just-baked cookie is a sweet finish to any meal. BakerSource also has dry, mixable ingredients perfect for the creation of delightful from-scratch baked goods. BakerSource brings Sysco’s superior quality to a wide range of home-baked flavors, taking the time and effort out of your baking routine. The BakerSource line of products is always oven-ready, table-ready, and ready for you.
Pumpkin Pecan Waffles

1 SERVING

- 1 cup BakerSource Buttermilk Pancake and Waffle Mix
- 1 T. solid pumpkin
- 1 T. large pecan pieces
- 1 tsp. McCormick Ground Cinnamon
- 1 tsp. ground nutmeg
- 1 tsp. salted butter
- ½ oz. dried cranberries
- ½ tsp. syrup
- ¼ tsp. dark brown sugar
- ¼ tsp. pure vanilla extract

**Prep Time:** Less than 30 minutes

Mix Sysco BakerSource Buttermilk Pancake and Waffle Mix according to instructions, either by hand or in mixer. Fold in the pumpkin meat and pecans. Add a pinch of McCormick Ground Cinnamon and ground nutmeg. Mix thoroughly and reserve.

Bring butter to room temperature. Soak dried cranberries in warm water until softened. Drain cranberries. Mix butter, cranberries, maple syrup, brown sugar and vanilla extract to create a delicious compound butter. Reserve.

Pour waffle batter onto hot, lightly greased waffle iron. Bake until golden brown and cooked through.

Plate the waffles topped with cranberry butter and your favorite pancake syrup. Garnish with additional dried cranberries. Enjoy!

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We have been using the BakerSource Imperial Artisan Ciabatta for years and buy about 25 cases a week. The customers love it and continuously ask what bakery we get it from.

Frank Altomare

Executive Chef — Aria Tuscan

www.ariacharlotte.com  |  Charlotte, NC

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BakerSource Breakfast Breads

From the sweet to the savory, nothing says breakfast comfort like BakerSource breakfast breads. Our muffins are available as mixes, batters or fully prepared, and our English muffins are the foundation of an elegant breakfast, whether served with butter or as the basis for eggs Benedict. And nobody can say no to a BakerSource Donut, one of America’s favorite grab-and-go snacks at any time of the day. The BakerSource Cinnamon Roll is a versatile addition to the breakfast table, and can be served as-is, made into a bun for a newfangled breakfast sandwich, or dipped in egg and grilled for a modern take on French toast! Croissants, bagels, biscuits, danish … BakerSource breakfast breads take diners around the world … before they’ve had breakfast!
Citavo Quality

Drink a cup. Feed a child. That’s the idea behind Citavo Organic Coffee’s efforts to benefit both coffee-farming families and at-risk children around the world. Organic production helps protect the health of coffee producers and the surrounding environments by eliminating chemicals used in production, while Fair Trade certification ensures coffee producers a guaranteed living wage. Sysco stands behind these principles by donating to children’s charities dedicated to feeding, clothing and educating children in coffee-growing countries. Sysco is proud to support these humanitarian efforts and to run a business that’s invested in the future success of these children, and in a better tomorrow.

The Citavo line of fine coffees and beverages encompasses the flavors and traditions of the coffee-producing world, and it includes several treats for coffee lovers worldwide. No matter what’s on the menu, there’s no better end to a great meal than a delicious cup of Citavo coffee. Whether refreshingly iced or piping hot, Citavo coffees and beverages show customers that you know quality. A variety of roasts are available in both caffeinated and decaf versions, along with creamy, delicious European-style cappuccinos, hot chocolates and fair-trade coffees. Wake up to Sysco quality and flavor with Citavo coffees and beverages.
Citavo 100% Arabica West Coast Blend

Citavo’s 100% Arabica West Coast Blend is our take on the flavor profile many of today’s discerning coffee drinkers prefer. A blend of Central and South American high-grown, mild coffee beans are dark-roasted to create a distinctive taste, rich aroma and a deep, full-bodied flavor. This signature blend is available in both regular and decaffeinated varieties.

My customers often comment on what a great cup of coffee we serve and ask if it is available for purchase. We have been using Sysco Citavo Special Blend coffee for years, and I would not consider switching to anything else.”

Dee Marciano
Owner — Robert’s Restaurant
robertsrestaurant.net | Salt Lake City, UT

S’mores Cocoa
1 SERVING

- 8 oz. Citavo Hot Cocoa
- 1 oz. Monin® Toasted Marshmallow Syrup
- mini marshmallows

Cup size: 12 ounces

Add Monin® Toasted Marshmallow Syrup to cup. Stir while filling with Citavo Hot Cocoa and garnish with mini marshmallows.
Sysco Natural Quality

Sysco’s quality specialists are leading the way in the provision of the most reliably fresh produce in the industry. Trained product inspectors evaluate Sysco Natural produce at every step in its journey from the field to your plates, inspecting it for freshness and color and holding it to Sysco’s stringent quality and safety standards — which are many times more exacting than those required by the foodservice industry. When you serve Sysco Natural products, you serve the very best in the business.

Sysco is the leading supplier of fresh produce in North America — so we know fresh! Sysco Natural value-added produce brings the very best and freshest fully cleaned, fully washed produce to your doorstep, providing a fast, easy way to create great sides and entrees. Grown, harvested and packed under strict GAP (Good Agricultural Practices) and GMP (Good Manufacturing Practices) standards, Sysco Natural’s fresh, healthy produce exceeds the industry’s best standards. Sysco’s groundbreaking packaging solutions allow Sysco Natural produce to arrive in a state of crisp freshness unmatched by any other brand — with less shrinkage and extended shelf life, to boot! Sysco Natural products are harvested at peak flavor and color, making them a bright, sparkling addition to any plate. Sysco Natural offers an amazing breadth and depth of produce, from recipe components like pre-sliced onions and peppers to plate-finishing parsley. When nothing but Natural will do, count on Sysco Natural.
Prep Time: Less than 30 mins

Prepare citrus vinaigrette by combining the first 3 ingredients with 1 T. of sugar. Whisk in 3 T. of canola oil and season with salt and pepper to taste. This will make enough to dress 2 salads.

Place Sysco Natural Lettuce Mix in bowl. Add Sysco Natural fresh cut mint to salad. Toss with dressing and place in serving bowl.

Clean and slice cucumber. Thaw and cut mango. Drain orange sections. Clean and slice fresh strawberries. Arrange everything on salad and garnish with nuts.

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**Strawberry Mango Salad**

1 SERVING

- 2 T. Champagne vinegar
- 1 T. Sysco Natural Lemon Juice
- ¼ cup Sysco Natural Orange Juice
- 3 T. canola oil
- 1 T. sugar
- salt and pepper, to taste
- 3 oz. Sysco Natural Spring Lettuce Mix
- Sysco Natural Fresh Mint to taste
- 2 oz. fresh cucumbers
- ½ mango
- 3 oz. orange
- 4 ea. strawberries

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*Sysco Natural Fresh-Cut Lettuce*

The average American consumes approximately 30 pounds of lettuce a year, making it our second-favorite fresh vegetable. And it’s no wonder Sysco Natural Fresh-Cut Lettuce is so popular — it’s available in many different cuts and blends, it’s additive and preservative free, and it saves you labor while providing the variety and consistency your customers demand. Sysco Natural Fresh-Cut Lettuce goes above and beyond regulatory requirements, ensuring that all growers and processor partners meet the requirements of annual food safety audits. Fresh, healthy salad made with Sysco Natural Fresh-Cut Lettuce — there’s just nothing like it!

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“I am a big fan of Sysco Natural Romaine lettuce. It consistently outperforms any other romaine lettuce I have ever used by providing better yield and higher quality.”

Genaro Zurita

Executive Chef — Oswego Grill

www.oswegogrill.com | Lake Oswego, OR
Riserva Cheese is a true mozzarella, one like no other. Using traditional cheese expertise combined with genuine pizza applications, California-made Riserva excels in taste, stretch and consistency. Its utmost quality broadens Sysco’s selection of pizza cheeses to satisfy even the most demanding Chefs and Pizza Operators. Sysco has extended the breadth of our portfolio through Riserva, making it easier to meet each customer’s taste, performance and pricing expectations.

- Riserva comes in loaves, shreds and blends
- 100% manufactured in California to ensure consistency
- Superior re-heat performance
- All - natural; no anti-caking in the shreds
- Milky-buttery tantalizing taste

Real California Cheese is distinguished by the black and gold Real California Cheese seal. This seal certifies that the cheese carrying it is natural, and made in California exclusively from California milk. Pizza makers and pizza lovers recognize that top quality ingredients make a pizza great. Along with freshly made dough and the finest meats and vegetables, cheese makes an important contribution to the flavor and appearance of your pizzas.

*Have you been Riserved?™*
Sweet Potato Fries

18 SERVINGS

- 1 ea. bag of Sysco Imperial Sweet Potato Fries
- 2 cups ranch dressing
- ½ cup cucumber
- fresh chopped dill, to taste

Prep Time: 30 mins – 1 hour

Remove seeds from cucumber and puree. Mix ranch dressing, cucumber and dill in a mixing bowl. Allow ingredients to rest in the refrigerator at least 20 minutes.

While the dip is being refrigerated, cook the Sysco Imperial Sweet Potato Fries. If using a fryer, refry for 2 minutes and 45 seconds to 3 minutes and 15 seconds.

In a convection oven, arrange 1 pound of the product on a lined baking tray; bake at 400°F for 10–12 minutes. In a conventional oven, arrange 1 pound of the product on a lined baking tray; bake at 400°F for 30–35 minutes.

Serve fries with chilled dip.

“\nOur customers noticed a difference right away and rave about our premium fried menu offerings. Fry-On oil offers the consistency, stability, longevity and no flavor transfer which has made us believers in the product."

Tony Vernon
Owner — Catfish Lake Restaurant
www.catfishlake.org | Bellevue, NE

Fry-On ZTF
Balanced. Long-lasting. Lighter.

Fry-On ZTF is the first and last word in frying. Sysco Fry-On ZTF Brand high-performance frying shortening lasts longer, tastes better, and is better for your patrons than other shortenings you may be using. Fry-On ZTF lasts up to 40 percent longer than other oils and shortenings, making it a cost-effective kitchen lifesaver. And foods fried in Fry-On ZTF taste wonderful. It’s a unique blend of canola and corn oil with a light, subtle, melt-in-your-mouth flavor. Fry-On ZTF also resists flavor transfer, letting you get even more life out of each batch. The ZTF stands for “Zero Trans Fat.” The public is becoming more and more aware of the health risks increased by trans fat, which increases “bad” cholesterol while lowering “good” cholesterol. When you offer fare fried in Fry-On ZTF, which has only 10 percent saturated fats and no cholesterol, and proudly proclaim it on your menu, your clientele can snack with a clear conscience!
What’s life without a few little extras? *House Recipe* products provide those little incentives that just make everything a little bit more worthwhile. With both front-of-house and back-of-the-house packaging, it’s a brand full of solutions that can be applied across the board. Add quality and appeal to all sorts of meals with Sysco House Recipe Fancy Ketchup. Specially formulated with 33 percent solids and fresh tomato taste, it boasts a higher thickness than an everyday ketchup. It has a unique flavor profile, making it great not only on sandwiches and fries, but also an excellent base for your flavorful sauce creations. House Recipe has a place in every course, in every category.

“We found that the quality of the House Recipe Ketchup is virtually identical to that of Heinz, and has not changed our flavor profile one bit. I am extremely satisfied with the decision to make this profitable change!”

Andy Maynard
*Owner — Tree’s Wings & Ribs*
[www.treeswingsandribs.com](http://www.treeswingsandribs.com) | Royal Palm Beach, FL
Keystone Apex2 is an all-solid warewashing program with controlled dispensing. Advanced system monitors temperature and other indicators. Language-free training videos show how easy it is to use.

Keystone includes a complete line of powerful, ready-to-use solutions to quickly remove food soils and provide daily disinfecting, while maintaining food quality and lowering your customers’ total costs.

Sysco and Ecolab work together to bring you Keystone, a complete cleaning, sanitation and food safety program that helps secure your reputation. From the front of the house to the back, Keystone has solutions that fit your customers’ needs. Keystone is a Sysco brand — take advantage of sales opportunities in every account.

Learn more at www.cleanwithkeystone.com
Sysco’s Earth Plus is a line of biodegradable disposable and paper products. Just as effective as original cleaning solutions, these products have been updated and improved to be in line with the U.S. Environmental Protection Agency’s Design for the Environment (DfE) program, which is a voluntary EPA program that seeks and promotes innovative products and the technologies and practices that lead to better, more environmentally friendly usage. Earth Plus is perfectly in line with this program, and is just one of the ways Sysco demonstrates environmental stewardship every day.
European Imports, Inc is an importer and distributor of specialty food products. Products suitable for retail sale as well as foodservice sizes are offered covering a broad range including refrigerated, frozen and shelf stable products. Categories include: Cheese, Meat, Game Charcuterie, Pastry Ingredients and “Grocery Items”. Labels exclusive to European Imports include Amber Valley, Chi Bao, Cocina Selecta, Cucina Viva De Mill, Le Village, Life in Provence, Love of Fare, Raisin River & Tradition D’Alps.
Our Specialty Meat Companies have been providing high quality fresh cut steaks for decades. While distributed under the Buckhead Beef® and Newport® names, our team is actually made up of 19 companies that in total boast the largest staff of meat experts in the world. With extensive cutting experience and knowledge of the specialty meat category, our team cuts steaks precisely to our customers’ specifications and are trained to understand that “Every Steak Matters.”

We’re committed to satisfaction and service, offering quality assured products that surpass industry standards for food safety. Collectively our companies are the largest foodservice purveyor of the renowned Certified Angus Beef® branded products in the world and we service many of the world’s most prestigious steak houses. By understanding that the value of our products is based upon quality, yield, appearance, and most importantly, taste… we’re able to provide the best superior specialty meat offerings in foodservice.
SuppliesOnTheFly.com makes it easy to find and save on everything you need for your foodservice business.

Advantages and Benefits:
- Open 24/7/365
- Shop online or by phone
- Faster Shopping Experience
- Huge Product Selection
- Competitive Prices
- Great Promotions
- Quickly Search and Compare
- Simple Order Tracking
- Easy Accounting
- Secure Shopping
Sysco's Quality Assurance team of 100 highly trained professionals is dedicated to one mission: delivering Sysco Brand products that meet the most exacting safety, reliability and quality standards. Through written product specifications and on-line inspections, the Quality Assurance team functions as Sysco’s eyes and ears through all stages of Sysco Brand product development. Such close monitoring guarantees our customers consistently safe, wholesome and high-quality products. We can truly say “Good things come from Sysco.”

Visit us at www.sysco.com for more information, and check out www.chefref.sysco.com for more exciting recipes!

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