



Company Overview



www.driscollfoods.com



The logo is set within a dark green oval with a white double-line border. The word "Driscoll" is written in a white, elegant serif font, with a small white clover leaf positioned above the letter "i". Below "Driscoll", the word "FOODS" is written in a white, bold, sans-serif font.

Driscoll
FOODS

since



Our Story

Founded in 1971, Driscoll Foods is an independent, family-owned foodservice distributor built on strong relationships, hard work, and a commitment to excellent customer service.

What began as a small operation has grown into one of the largest independent broadline distributors in the tri-state area, serving restaurants, institutions, and hospitality operations throughout the Northeast.

While we've grown significantly, our focus remains the same — combining family values with modern infrastructure to deliver quality products, dependable service, and solutions that help our customers succeed.

Our customers have always been, and will always be, our top priority.



1984

Driscoll Foods
Carlstadt, NJ
8000 sq. ft.



2000

Driscoll Foods
East Orange, NJ
28,000 sq. ft.



2004

Driscoll Foods
East Rutherford, NJ
30,000 sq. ft.



2008

Driscoll Foods
Clifton, NJ
220,000 sq. ft.

1971

Ed Driscoll
begins Driscoll
Foods

1996

Tim Driscoll buys
the company
from his father,
Ed Driscoll.

2010

The Cutshop is launched offering
custom-cut proteins including
beef, lamb, pork and veal.



**It all started with one truck and one family's
commitment to Customer Service.**

Family Operated Since 1971



2015

Our second distribution center opens in Amsterdam, NY servicing the Capital Region.



2017

Driscoll Foods acquires D. Brickman Seafood & Produce, an Amsterdam, NY based seafood, cheese, and produce provider.



2017

Our brand new state of the art facility in Wayne, NJ opens. With 63 receiving doors, a completely refrigerated receiving dock, over 500,000 square feet of warehouse space and slotting for over 25,000 items.



2021

Driscoll Foods purchases Pocono ProFoods, a distributor based in Stroudsburg, Pennsylvania.

2022

The Fishery is launched in our Wayne facility offering custom-cut fresh seafood.

Our Operation

at a glance

Delivery Fleet

250 trucks

Warehouse Space

667,000 sq. ft

Delivery Area



Distribution Centers

Wayne, NJ | Amsterdam, NY |
Stroudsburg, PA

Products

18,000+ SKUS

Customers

9,000+



Who We Serve

At the heart of our business is a commitment to supporting the diverse foodservice operators who keep communities fed every day. We proudly partner with a wide range of establishments—from independent neighborhood eateries to large multi-unit operations—providing the products, reliability, and service they need to succeed.



Restaurants



Education



Hospitality



Casinos



Healthcare



Childcare



Retail



Corrections



**Multi-Unit
Accounts**



**Country
Clubs**



**Catering &
Banquet Halls**



**Delis &
Bagel Shops**

Our Products

As a full-service broadline distributor, we offer a comprehensive portfolio of products designed to meet the needs of every type of foodservice operation. Our carefully curated selection includes both everyday essentials and specialty items that help operators create exceptional menus.



Explore our wide selection of products by
browsing our product catalogs on our website:

www.driscollfoods.com/catalogs



**SPECIALTY &
IMPORTS**



BEVERAGES



BAKERY



DISPOSABLES



**CLEANING
SUPPLIES**



**EQUIPMENT &
SUPPLIES**

Our Brands



Foodservice items & ingredients including tortilla wraps, Philly steaks, frozen vegetables, bases, spices and seasonings



Nonna's Old Fashioned offers Italian inspired items such as Italian cheeses, meatballs, pasta, and pizza toppings



From traditional mainstream offerings to premium specialty coffees, Stone Peak Coffee has the perfect blend for your operation



A delicious line of frozen appetizers including mozzarella sticks, jalapeno poppers and onion rings



Oils and shortenings in multiple tiers to meet operational needs



Premium Black Angus beef



Pasta, cheeses, tomato products, soups, and olive oils



Commodity & value-added seafood including shrimp, scallops, cod, and haddock



Fresh and value-added fruits and vegetables



Fresh dairy products



Sous vide, ready-to-eat, and ready-to-cook poultry



Non-foods and disposable supplies



More than a Distributor

Driscoll Foods has 8 separate production facilities including:

- USDA Cutshop
- Temperature Controlled Dry Aging Room
- Fresh Seafood Processing
- USDA Poultry Room
- Fresh Grind Room
- Produce Repack
- School Repack Program
- Prepared Meals Program



THE CUTSHOP

Driscoll
FOODS

THE PERFECT PORTION —EVERY TIME

The Cutshop delivers premium proteins with precision, quality, and reliability. From steaks and beef cuts to poultry, veal, lamb, and pork—including dry-aged selections—our team expertly prepares each product to meet exact specifications, ensuring consistency, food safety, and on-time delivery for every menu.



CUSTOM CUTS TO SPEC

From filet mignon to frenched pork chops, every cut is tailored to your needs.

28+ DAY DRY AGING

Enhance flavor and tenderness with our state-of-the-art dry aging program, dry aged a minimum of 28 days.

BURGERS & GRINDS

Freshly ground, perfectly portioned for consistency and quality.

FULL PROTEIN LINE

Beef, poultry, lamb, pork, and veal—all expertly cut in-house.

CRAFTSMANSHIP YOU CAN TRUST

With USDA inspectors on-site daily, our facility meets the highest standards for safety and cleanliness. Our team takes pride in delivering consistent, high-quality cuts that elevate your menu.



YOUR SOURCE FOR OCEAN FRESH SEAFOOD

The Fishery at Driscoll Foods delivers fresh, high-quality seafood sourced from trusted fisheries along the East Coast. Every order is hand-cut to specification by our skilled team, ensuring peak freshness and consistency.



FRESH, CUT-TO-ORDER SEAFOOD

Each week, we bring in over 25,000 pounds of fresh seafood, all cut to order to ensure peak freshness, consistency, and quality. Inside our seafood room, a skilled team of 12-14 expert cutters prepares every order to exact specifications.

SPEED & RELIABILITY

With a streamlined ordering process, orders placed by 3:15 PM are prepared and delivered the very next day—providing the speed and dependability operators demand.

SOURCING & BOAT-TO-TABLE

We source premium seafood from trusted fisheries spanning Prince Edward Island, Canada, through the Virginia coast. Through our Boat-to-Table program, we also procure seafood directly from boats along the Jersey Shore—delivering unmatched freshness and regional authenticity.

SQF AND HACCP CERTIFIED

Our SQF and HACCP-certified facility upholds the highest food safety standards. All shellfish is logged daily for full traceability and undergoes strict state inspections twice a year.



Let Us Serve You

We invite you to pull up a seat at Kitchen 71 at Driscoll Foods, where our culinary experts partner with you to refine menu strategy, control costs, and uncover new opportunities. From innovative menu ideas to on-trend ingredients, each session is tailored to your operation—delivering a results-driven experience that inspires, educates, and drives impact.



Consultation

Before your visit, we work closely with your sales representative to gain a deep understanding of your business. This ensures our team of chefs not only craft exceptional dishes but also tailor insights and recommendations that align with your specific needs.

Inspiration

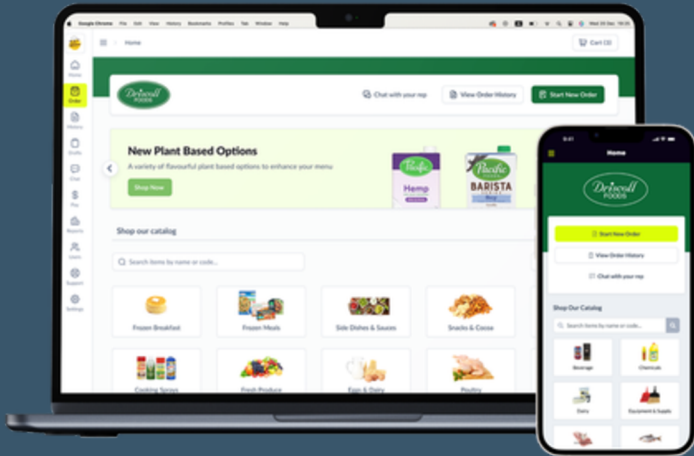
Put our team to the test. Let us know what type of products or brands you would like to see & our team will come up with innovative menu ideas, customized recipes, and unique plating concepts to impress your guests.

Education

With access to thousands of products daily, our chefs are always discovering new and innovative ingredients to share. Whether you're looking for insights on cross-utilization, cost savings, or exciting new ingredients, our goal is for every customer to leave Kitchen 71 with fresh ideas and valuable knowledge.



Digital Tools



Online Ordering

24/7 Ordering Platform –
Order anywhere, anytime via
Cut & Dry – desktop or mobile.

Online Payments

Make payments quickly and securely
through our convenient online
payment portal, available anytime
on our website.

Product Catalogs

Explore our collection of over 35 product catalogs available to
download at www.driscollfoods.com/catalogs



We're Here When You Need Us

Let's talk about how we can support your operation.

Email us: sales@driscollfoods.com

Wayne, NJ

6 Westbelt
Wayne, NJ 07470
(877) 593-6637

Amsterdam, NY

105 Quist Road
Amsterdam, NY 12010
(844) 297-1900

Stroudsburg, PA

2504 Chipperfield Drive
East Stroudsburg, PA 18301
(800) 366-4550

Follow the Flavor!

Stay connected for the latest products, trends, and inspiration!

@driscollfoods  