



*Driscoll*  
FOODS

# appetizers & hors d'oeuvres







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**For your guests, appetizers—or starters, as some refer to them—are the beginning of a full and satisfying dining experience. Incorporating a few simple tactics while simultaneously monitoring your appetizer food cost, can dramatically increase your sales.**

**1**

### **Make them sharable.**

Sometimes people may not want to purchase apps because they feel they will spoil their meal or add more than they want to spend to their bill. Sharing apps allows customer to share the cost.

**2**

### **Throw out labels.**

To reinforce the sharing suggestion above, some restaurants have removed the label of 'appetizers' altogether, seeing it as a deterrent to ordering. Call them "small plates" or "sharing plates" and the appeal—and price—naturally rises.

**3**

### **Make mini, portable versions of popular dishes**

Diners are giving the nod to time-honored flavors served in unexpected, poppable snack formats. Take the Philly cheesesteak. Snackable Philly cheesesteak items like egg rolls, loaded fries, quesadillas and sliders have grown by 65% and operators are charging a premium.

**mini classics**



1. **Philly Cheesesteak Eggroll** #862038
2. **Mini Angus Cheeseburgers** #931711
3. **Mini Beef Wellington** #931715
4. **Mini Chicken Cordon Bleu** #400400



4

## Use trending ingredients with high perceived value

Featuring a high-end ingredient in an appetizer is a proven way to entice guests to pay more. A great example of such an ingredient is truffles. If going all-out on truffles isn't in the cards for you, consider incorporating other ingredients that are hot right now. More and more diners are getting excited about mushrooms and the superfood properties of the different varieties available. Plus, using them in powders, sauces, and broths means that you don't necessarily have to spend a lot to incorporate them into your menu.

## Trending Ingredients



**Octopus**



**Yuzu**



**Mushroom**



**Seaweed**



**Pork Belly**

5

## Use Across the Menu

Thinking creatively about your appetizers can add variety to your menu and enthusiasm to your customer base.

- Appetizers traditionally served as a side can be great toppings for sandwiches or clever pairings with other menu items
- Serve up variety with a flight of apps for specials
- Garnish a Bloody Mary with fried pickles for a brunch happy hour.

However you decide to use your appetizers, you can expect double the profit when an appetizer is used across the menu.







6

## Create a pairing menu.

Wine, cocktail and beer pairings are always popular. If you're able to design a custom appetizer menu where the drinks and items complement each other, not only will it encourage customers to purchase appetizers, but also additional drinks.

### How To Pair Cocktails With Cuisine

- **Matching texture and weight**

When we say texture, we mean the mouthfeel of a sip (and bite, for that matter). The gentle fizz of champagne cocktails is a great trick to lighten the weight of buttery pastry appetizers. Cocktails with the bolder bubble of club soda (a John Collins or Passionfruit Gin) are fantastic to balance crunchy fried food, which is weightier. Barbecued bites, like grilled prawns, need stronger citrusy cocktails to match them. A perfect choice would be a Sidecar, Rob Roy, or a Paper Plane. When pairing barbecued vegan food and cocktails, follow the same rules. Spiced cauliflower steaks should be partnered with an equally matched drink like a Cuban-style Daiquiri or a Whiskey Highball.

- **Pick a vibe and stick with it**

When it comes to cuisines, stick in the lane to match flavors like for like. Lean into pairing Mexican food and cocktails and sip zesty drinks like a Lime Margarita or a Paloma with poppers, nachos, or tacos for a good fit. Similarly, pair cognac cocktails like the French Connection or French Maid with tasty French appetizers like mini croquet monsieur or baked brie gougeres.

- **Size matters**

When deciding on cocktail and appetizer pairings, match smaller drinks with appetizers and desserts. Longer pours, on the other hand, are for sipping throughout the main course. A bold Manhattan is a good match for beef carpaccio with parmesan shavings. Both are nibbled and sipped in small mouthfuls at a slower pace.



## CONNECTING THE KITCHEN AND THE BAR CAN :

- **Increase profits.** Margins on food and beverage pairing usually offers a larger return to a restaurant than a beverage alone.
- **Reduce customer decision fatigue.** Customers like choices but can become overwhelmed by too many, especially if they are uneducated about the vast array of wines or beers available. Pairings can help to solve this problem.
- **Improve customer experience.** Pairings help to deliver a better customer experience, which leads to a higher customer retention rate.
- **Differentiate from the competition .** With few full-service operators currently taking advantage of food and drink pairing, doing so sets a brand apart — a huge plus in an especially challenging time for restaurateurs.

## classic combos



### Margaritas & grilled food

The feisty salty and sweet combination of a Margarita is an ideal partner for salty chicken wings or ribs, anything straight off the BBQ.



### Steak & whiskey cocktails

The bold depth and richness of both a steak and whiskey make this cocktail and food pairing a classic. Try bourbon cocktails for a good partnership too.



### Gin & seafood

Gin botanicals make a great match with delicate fish and salad dishes. Light citrusy cocktails, like a Mojito, pair well too.



### Negroni & charcuterie platters

The full-flavored profile of cured meats is a perfect match for the spirit-forward combination of a Negroni. Strong piquant hard cheeses are also delicious to add to this mix.



### Champagne & oysters

The gentle nature of this combination makes it one of the best cocktails and food pairings (and more sophisticated). The subtle salty sea flavor of oysters matches the delicate bubbles that champagne cocktails offer.



### Pulled pork & beer

Pitmaster fans of BBQ extravaganzas are familiar with pairing plates of pulled smokey meat with beer cocktails. A Kentucky Mule is also a steady fixture in this scene.



# Following the Trends



chicken souvlaki  
#851032, 30/5 oz

## street food

A few years ago, street food from around the world started trending and it hasn't slowed down since. Consumers are continuing to explore the foods and flavors of different corners of the world. This presents a major opportunity for the appetizer category, as brands can translate these popular and authentic street foods into bite sized and handheld appetizers.



1. **sweet corn arepa** #863085
2. **beef empanadas** #996132
3. **punjabi samosa** #931657
4. **bao bun** #996501
5. **beef satay** #853027

## sweet n' spicy (aka swicy)

Condiments like hot honey have been popular for years, but new data show that consumers today are seeking out complex sweet and spicy flavors more than ever before, in part driven by millennials and Gen Z. Whether it's as a dipping sauce (think sweet Thai chili), a spicy honey glaze, or even just a Korean dish that blends these two profiles, the combo is hot.

sweet and  
spicy pairing  
on menus

**UP 38%**  
in the last year



**hot  
trend:  
spicy  
maple**

spicy maple glazed  
bacon wrapped shrimp





## vegetarian options

Consumers are craving cauliflower, chickpeas, and more plant-based bases, presenting the perfect opportunity to feature these popular ingredients in appetizers. Buffalo fried cauliflower, crispy chickpea pakora, and broccoli & black bean tostadas, for example, are all items that put the plant-based trend in the spotlight.

## arancini flight



1. Asiago Arancini #996118
2. Portobello Arancini #996133
3. Butternut Squash Arancini #996117

## veggie fry trio



1. Green Beans Battered #994996
2. Eggplant Fries Battered #731562
3. Fries Sweet 3/8 Tri-Color RTB #833131



## corn r'bz & dip

V'DGZ Battered Corn R'bz #801645



**elote  
style  
corn r'bz**



## TOP 5 FASTEST-GROWING FRIED APPETIZERS IN THE PAST YEAR ON MENUS



1

Fried Okra



2

Arancini



3

Fried  
Cauliflower



4

Potato  
Wedges



5

Tater Tots





# small bites

## Poultry



**Chicken Satay**  
#851256, 1/100 ct

Hand cut chicken strips, not marinated, are woven on a wooden skewer. *Les Chateaux*



**Bacon Wrapped Chicken Apricot**  
#851116, 50/ea

These skewers feature tender white meat chicken and fresh apricot brushed with apricot glaze and wrapped with bacon. *Les Chateaux*



**Buffalo Chicken Wonton**  
#929999, 1/50 ct

These wontons feature tender, juicy chicken with blue cheese, mozzarella, hot sauce, and butter, all wrapped in wonton wrappers. *Les Chateaux*



**Smoked Chicken Quesadilla**  
#680430, 50/1 oz

These quesadillas feature cornucopia-shaped flour tortillas that are stuffed with chicken, scallions, cheddar cheese, corn, onions, and red and green peppers. *Les Chateaux*



**Mini Chicken Tacos**  
#152070, 4/4 lb

Mini Taco with a blend of onions, specs of red chili and pea-size chunks of chicken wrapped in a corn tortilla. *Posada*



**Mini Chicken Cordon Bleu**  
#400400, 2/5 lb

Seasoned breast meat is skillfully wrapped around a freshly made filling (blended Swiss/American cheeses and diced Canadian style ham) coated with crunchy bread crumbs and par fried. *Koch*



**Buffalo Chicken Wonton**  
#996473, 120/1 oz

Stuffed With A Delicious Three Cheese Blend (mozzarella, Roquefort And Cream Cheese), White Meat Chicken And Mild Hot Sauce. *Amoy*



**Chicken & Cheese Quesadilla Cone**  
#862037, 4/25 ct

A flour tortilla shell "cone" filled with a mixture of cooked chicken, mozzarella and cheddar cheeses, onions, peppers, *No Forks Required*



**Buffalo Chicken Meatballs**

Stuffed with a three-cheese blend and coated in buffalo sauce. *Stuffed Foods*

#996121, 4/2.34 lb

## Beef



**Birria Beef Rolled Tacos**  
#350808, 1/9 lb

A freshly made tortilla, filled with shredded beef seasoned with garlic, onion, chile peppers, cloves, lime, and other spices, is dipped in a savory batter. *Posada*



**Beef Satay Unseasoned**  
#853027, 1/100 ct

Tender unseasoned beef strip ribboned onto a wooden skewer. Add your own sauce or marinade. *Spring Valley*



**Mini Beef Wellington**  
#931715, 1/100 ct

Fresh Choice beef tenderloin with mushroom duxelle and liver pate wrapped in an all butter puffed pastry, prepared in the thru Wellington. *Les Chateaux*



**Sandwich Mini Reuben**  
#851093, 1/60 ct

These sandwiches feature the classic Reuben: New York-style rye bread, Swiss cheese, sauerkraut, corned beef, and Russian dressing. *Les Chateaux*



**Mini Angus Cheeseburgers**  
#931711, 1/60 ct

Mini Angus burger on a brioche roll dressed with sautéed onion, mustard, pickle, and Swiss cheese, then topped with our own special dressing. *Les Chateaux*



**Mini Philly Cheese Steak Hoagie**  
1/60 ct, #931735

A mini hoagie roll filled with thinly sliced sautéed beef and onions, mixed with cheese, then topped with shredded mozzarella. *Les Chateaux*



**Cocktail Franks in a Blanket**  
#853002, 1/100 ct



**Mini Beef Empanadas**  
#931001, 1/100 ct

Made with top choice ground beef, infused with spices and tucked into an empanada dough. *Les Chateaux*



**Cherry Short Rib Pot Pie**  
#929998, 11/100 ct

Tart shell filled with cherries, cherry filling and braised short ribs topped with a puff pastry crust. *Les Chateaux*



# small bites

## Vegetarian



**Smoked Gouda Arancini**  
#965096, 4/25 ct

Our own mini rice balls with a melty smoked Gouda cheese center. Bake and serve. *Simply Cuisine*



**Asparagus in Fillo Dough Asiago**  
#931710, 1/100 ct

Fillo dough that's been wrapped around tender asparagus and caramelized asiago cheese, finished with paprika and asiago cheese shreds. *Les Chateaux*



**Mini Spinach Florentine Quiche**  
#931732, 1/100 ct

*Les Chateaux*



**Antipasto Skewer Vegetarian**  
#931772, 50/ea

Mozzarella cheese, marinated red peppers, black olives, mushrooms, sun-dried tomatoes, dried apricots, and basil, woven onto a knotted skewer. *Les Chateaux*



**Spinach & Cheese Spanakopita**  
#931706, 2/80 ct

These hand-made hors d'oeuvres are filled with spinach, Feta cheese, cream cheese, fresh whole eggs, sautéed onions & seasonings & wrapped in fillo. *Les Chateaux*



**Wild Mushroom Tart**  
#965180, 1/100 ct

Flaky cream cheese pie crust filled with a luscious wild mushroom mix. *Simply Cuisine*



**Brie with Raspberry Jam**  
#851041, 1/48 ct

Fillo dough bundles stuffed with buttery, smooth French brie, fresh raspberry jam, and toasted almonds. *Les Chateaux*



**Risotto Ball Mushroom Fried**  
#931025, 1100/0.75 oz

Arborio rice with onions, fresh basil, oyster, portabella, shiitake, white mushrooms and mozzarella cheese finished with Japanese bread crumbs. *Les Chateaux*



**Caramelized Onion & Feta Tart**  
#965177, 1/100 ct

Open-face tart made with handcrafted puff pastry and topped with slow-cooked caramelized onions & feta cheese. *Simply Cuisine*



**Vegetable Quesadilla**  
#851045, 1/50 ct

This cone-shaped tortilla is filled with Cheddar and Monterey Jack, heavy cream, onions, scallions, red and green peppers, coriander & spices. *Les Chateaux*



**Brie Raspberry Filo**  
#851054, 1/100 ct

Flaky fillo dough rolls filled with sweet raspberry, creamy Brie cheese and finely chopped almonds. *Spring Valley*



**Smoked Gouda Arancini**  
#965096, 4/25 ct

Mini rice balls with a melty Smoked Gouda Cheese center. *Simply Cuisine*

## Seafood



**Bacon Wrapped Scallop**  
#931703, 1/100 ct

Plump, tender 40/60 scallops are dipped in extra virgin olive oil, lemon juice, garlic, salt, pepper and spices then coated with bread crumbs and wrapped in bacon. *Les Chateaux*



**Mini Blue Claw Crab Cake**  
#931733, 1/100 ct

A generous proportion of delicate blue claw crabmeat, enhanced with fresh herbs, mayonnaise, red and green peppers, onion and spices. *Les Chateaux*



**Crab Rangoon**  
#683825, 1/100 ct

Wonton wrappers with a wonderful mixture of crabmeat, cream cheese, scallions, salt, pepper and spices. *Les Chateaux*

## Misc.



**Cherubs on Horseback**  
#996994, 1/100 ct

Stuffed Apricots, wrapped with Pancetta. *Les Chateaux*



**Assorted Mini Quiche**  
#960930, 1/100 ct

An assortment of favorite quiche flavor profiles, including Lorraine, garden vegetable, broccoli & cheese and three cheese. *Spring Valley*



**Assorted Mini Quiche**  
#851009, 1/100 ct

An assortment of Quiche Lorraine, Sun Dried tomato & wild mushroom quiche, cheddar & spinach quiche and seafood quiche. *Les Chateaux*





## potstickers + dumplings



### Chicken Kimchi Potsticker

Filled with a savory blend of seasoned chicken and spicy kimchi, wrapped in a tender dumpling shell.

#350804, 4/30 cr



### Chicken Teriyaki Dumpling

Dumpling with the sweet and savory flavor of grilled teriyaki chicken and onion. *Chef One*

#340803, 150/0.8 oz



### Chicken Lemongrass Potsticker

Dumpling with a refreshing mix of chicken, lemongrass, corn, scallion, onion. *Chef One*

#350801, 3/2.5 LB



### Pork & Nappa Cabbage Dumpling

Classic Chinese-style dumpling filled with pork, crunchy Napa cabbage and shiitake mushroom. *Chef One*

#340805, 114/1.5 oz



### Edamame Dumpling

Dumpling with a mix of whole edamame beans, vegetables, and shiitake mushrooms. *Chef One*

#340807, 3/2.5 LB

SKU	DESCRIPTION	BRAND	PACK
340808	DUMPLING CHEESESTEAK PHILLY	AZ GOURMET	10/15 CT
350803	DUMPLING CHICKEN & VEGETABLE	CHEF ONE	150/8 OZ
350805	DUMPLING KALE & VEGETABLE VGN	CHEF ONE	114/1.05 OZ
350916	DUMPLING KUNG PAO	WATER LILIES	150/0.8 OZ
350913	DUMPLING LEMONGRASS	WATER LILIES	150/0.8 OZ
350802	DUMPLING PORK & VEGETABLE	CHEF ONE	150/8 OZ
350919	DUMPLING SOUP PORK	WATER LILIES	120/1 OZ
350917	DUMPLING VEGETABLE	WATER LILIES	150/0.8 OZ
996474	POTSTICKER CHICKEN GOURMET FC	AMOY	120/67 OZ
350809	POTSTICKER CHICKEN SOUTHWEST 10Z	GOLDEN TIGER	1/7.5 LB
853006	POTSTICKER DUCK	LES CHATEAUX	100/72 OZ
996500	POTSTICKER PORK	AMOY	180/1 OZ
683303	POTSTICKER SHRIMP	AMOY	120/1 OZ
851013	POTSTICKER VEGETARIAN	ROYAL	POTSI
851012	SHAOMAI SHRIMP & VEGETABLE	AMOY	144/1 OZ

## bao + buns

### Bao Pork Char Siu

Delicate Chinese style Bun Filled With Barbecued Pork.

Amoy, 1/50 ct, #996504

### Bun Plain Folded

An authentic Asian clam- shaped bun ready to fill with your choice of savory vegetables or meat

Amoy, 144/1 oz , #996501





# eggrolls

## vegetarian



### Mini Vegetable Spring Roll

Miniature one-bite vegetable spring rolls filled with crisp vegetables. *Amoy*  
#851038, 300/.5 oz



### Vegetable Cocktail Spring Roll

A larger version of the mini vegetable spring roll. Small in size, yet big on flavor! *Amoy*  
#851036, 192/.5 oz



### Vegetable Egg Roll WG

Filling of cabbage, carrots, celery and onions wrapped in a crispy, delicate whole grain rich wrapper. *Asian Food*  
#651853, 100/3 oz



### Vegetable Egg Roll

Authentic egg roll skin wrapper filled with crispy garden vegetables seasoned with spices and ginger. *Spring Valley*  
#996450, 48/3 oz  
#853018, 100/9 oz



### Vegetable Egg Roll No MSG

Fresh Bok Choy, bamboo shoots, carrots, celery, cabbage, water chestnuts, and authentic Asian seasonings. *Minh*  
#996445, 72/3 oz



### Pizza Egg Roll

Freshly shredded mozzarella combined with savory pizza sauce. *Gourmet Eggroll*  
#872007, 60/3 oz

## pork/beef/poultry



### Pork Egg Roll

Premium cuts of fresh ground pork mixed with a perfect blend of fresh vegetables and authentic Asian seasoning. *Gourmet Eggroll*  
#996454, 60/3 oz



### Philly Cheesesteak Spring Rolls

Filled with a seasoned shredded beef, onion, green pepper and cheese mixture. *No Forks Req'd*  
#862038, 5/20 ct



### Buffalo Chicken Egg Roll

Fresh all white meat chicken, marinated in buffalo sauce with American & blue Cheese. *Gourmet Eggroll*  
#996557, 60/3 oz



### Chicken Eggroll

Tender chicken, freshly shredded carrots, cabbage, and authentic spices, rolled in a crispy egg roll wrapper. *Minh*  
#340849, 72/3 oz



### Southwest Chicken Egg Roll

All White Meat Chicken, Spinach, Corn, Black Bean, Bell Pepper, Jalapeño and American Cheese Blended with a Southwest Seasoning. *Gourmet Eggroll*  
#853012, 60/3 oz



### Peking Duck Eggroll

Roasted free range Long Island duckling with scallion, ginger and hoisin marinade, wrapped in a paper-thin spring roll wrapper. *Les Chateaux*  
#931705, 1/100 ct

## seafood



### Shrimp Egg Roll

Shrimp mixed with a Perfect Blend of Fresh Vegetables and Tasty Authentic Asian Seasoning. *Gourmet Eggroll*  
#996451, 60/3 oz



### Mini Coconut Shrimp Spring Roll

Sweet and savory combination of coconut cream, shrimp, carrots, and peas in a crispy mini spring roll shell. *Chef One*  
#997002, 200/9 oz

# the perfect sauce



### Peanut Sauce

Conway, 2/1 gal  
#160669



### Duck Sauce

Kari Out, 4/1 gal  
#460433



### Sweet Chili Sauce

Frank's, 4/5 gal  
#790402



### Hoisin Sauce

K.C., 6/5 lb  
#463006



### Sweet Garlic Teriyaki Sauce

Kogi 4/65 oz  
#160109



### Japanese Soy Sauce

Nippon, 6/60 oz  
#460462

create  
your  
own!

SKU	DESCRIPTION	BRAND	PACK
340673	WRAPPER DUMPLING 3.5" ROUND 800/CASE	TWIN MARQUIS	16/14 OZ
340800	WRAPPER EGG ROLL 7X7 220/CASE	TWIN MARQUIS	10/32 OZ
340676	WRAPPER WONTON SQUARE 3.5" 1184/CASE	TWIN MARQUIS	16/14 OZ





## crab cakes



**Crabcake Maryland .75 oz**  
Phillips, 100/.75 oz  
#960906



**Crabcake Extra Fancy**  
Kaptains Ketch 15/3 oz  
#965070



**Crab Cake Mini Blue Claw**  
Les Chateaux, 1/100 ct  
#931733



**Crab Cake Ultimate**  
Handy, 24/3 oz  
#480434



**Seafood Cake (Shrimp, Crab, Scallop) 3 oz**  
Stone Silo, 4/6 lb,  
#970002



**Crab Cakes Oven Ready**  
Mrs. Friday, 4/5 lb  
#960901



**Spinach Parmesan Crab Cake**  
Stone Silo, 64/3 oz, #970002



**Crab Cake Tavern 3 oz**  
Phillips, 1/4.5 lb  
#960907

## clams



**Premium Stuffed Clams**  
Sea Watch, 36/2 oz  
#191293



**Gourmet Clams Casino**  
Kaptain's Ketch, 56/.75 oz  
#961017



**Shrimp Skewers Tail On**  
**16/20**  
Icelandic, 4/2.5 lb  
#960011



**Shrimp in Jacket**  
**Tail On 31/35**  
Les Chateaux, 1/100 ct  
#961967

## shrimp





**Coconut Panko Breaded  
Butterfly Shrimp 16/20**  
Ocean Horizon, 4/3 lb  
#300222



**Breaded Coconut Shrimp  
16/20 Round**  
King & Prince, 4/2.5 lb  
#480525



**Breaded Shrimp  
31/40**  
Mrs. Friday, 12/6 oz  
#480515



**Golden Ale Beer  
Battered Shrimp 31/35**  
Trident, 1/10 lb  
#960627



**Beer Battered Shrimp  
Round 28/36 Tail Off**  
King & Prince, 4/2.5 lb  
#480540



**Guinness Beer  
Battered Shrimp 26/30**  
Icelandic, 1/10 lb  
#801808



**Jalapeno Breaded  
Shrimp**  
Handy, 2/50 ct  
#480435



**Shrimp Tempura  
21/25 Tail On**  
Aqua Star, 4/2.5 lb  
#480537



**Breaded Scallops  
26/30**  
Tampa Maid, 4/2.5 lb  
#960007



**Panko Breaded  
Soft Shell Crab**  
Handy Crab, 4/6 ct  
#480444



**Breaded Clam  
Strips**  
Sea Watch, 1/6 lb  
#191324



**Wasabi Seafood  
Dip Bites**  
Handy Crab, 2/50 ct  
#480421

SKU	DESCRIPTION	BRAND	PACK
960933	CALAMARI BREADED SALT & PEPPER	PHILLIPS	16/9 OZ
965046	CALAMARI R&T DIPT'N DUSTED	TAMPA MAID	6/2 LB
965066	CALAMARI RINGS BREADED	TAMPA MAID	6/2 LB





# Stuffed

EVERY  
BATCH  
FROM  
SCRATCH

## FOODS



### Asiago Arancini

Asiago, parmesan and romano cheeses .75 oz  
#996118, 200 ct



### Portobello Arancini

Oven roasted portobello mushrooms, garlicky spinach, mozzarella and provolone .75 oz  
#996133, 200 ct



### Spinach & Artichoke Popper

Spinach & artichokes blended with mozzarella, asiago, and romano cheeses .75 oz  
#996129, 200 ct



### Bacon Mac & Cheese Bites

Cavatappi pasta, aged white cheddar, in-house roasted bacon .75 oz  
#996130, 200 ct



### Mac & Cheese Fonduta

Cavatappi, fontina, provolone and mozzarella .75 oz  
#996156, 200 ct



### Buffalo Chicken Popper

Marinated buffalo chicken blended with mozzarella, caramelized onion and ranch dressing, coated in a crispy panko crumb  
#996155, 200 ct



### Mini Chicken Empanada

Slow simmered ground chicken with onion, tomatoes, roast poblano peppers and chimichurri wrapped in a crispy empanada dough. 1oz  
#996136, 3/3.2 lb



### Beef Empanada

Slow braised ground beef with potatoes, manzanilla olives, tomatoes, roasted poblano peppers and chimichurri. 1 oz  
#996132, 3/50 ct



### Pork Carnita Empanadas

Twice roasted pork shoulder chicharones with chimichurri, bacon, jalapeno and Monterey jack cheese. 1oz  
#996135, 150 ct



# breaded + battered

## vegetables



**Zucchini Sticks  
Italian Breaded**  
Anchor, 4/3.5 lb  
#801604



**Cauliflower  
Battered**  
Anchor, 6/48 oz  
#801502



**Pickle Fries  
Breaded**  
Harvest  
Creation, 5/2 lb  
#960034



**Green Beans  
Battered**  
Fred's, 6/2 lb  
#994996



**Cauliflower  
Battered**  
Fred's, 6/2 lb  
#801516



**Pickle Chips  
Battered**  
Fred's, 6/2 lb  
#700323



**Jalapeno Coins  
Breaded**  
Harvest Creation,  
6/2 lb  
#960035



**Cauliflower  
Battered Crispy**  
Harvest, 4/3 lb  
#960033



**Crispy Tempura  
Pickle Chips**  
Cavendish, 4/2 lb  
#700287



**Broccoli  
Cheddar Bites  
Breaded**  
Anchor, 6/2.5 lb  
#801603



**Mushroom  
Breaded**  
Anchor, 6/2.5 lb  
#801602



**Battered Pickle  
Chips**  
Fred's, 6/2 lb  
#700323



**Corn Nuggets  
Battered**  
Golden Crisp,  
6/2 lb  
#801507



**Fried Green  
Tomato**  
Fred's, 6/2 lb  
#960016



**Dill Pickle  
Spears Breaded**  
Anchor, 4/4 lb  
#801614

## poppers

SKU	DESCRIPTION	BRAND	PACK
861004	JALAPENO POPPER CHEDDAR CHEESE	4/3 LB	STARTING LINE
861005	JALAPENO POPPER CREAM CHEESE	4/3 LB	STARTING LINE





# onion rings



SKU	DESCRIPTION	PACK	BRAND
700386	ONION RING 3/8 BATTERED	4/2.5 LB	PACKER
890274	ONION RING 3/8 BATTERED OVEN	6/2.5 LB BG	MOORES
700382	ONION RING 5/8 BATTERED BEER	4/2.5 LB	ALE HOUSE
700383	ONION RING 5/8 BREADED GOURMET	4/2.5 LB	PACKER
801615	ONION RING 5/8 BREADED GOURMET	8/2 LB	TANTALIZER
890269	ONION RING 5/8 BREW CITY ZTF	6/2.5 LB	BREW CITY
700299	ONION RING 5/8 JERSEY SHORE	6/2.5 LB	CAVENDISH
190967	ONION RING BREADED EXTRUDED	8/2 LB	PACKER
930433	ONION RINGS 5/8 BEER BATTERED	6/2.5 LB	GOLDEN CRISP
802015	ONION TANGLERS 1/8 BREADED SLIVER	6/2 LB	MOORES

# cheese



SKU	DESCRIPTION	PACK	BRAND
409554	MOZZARELLA STICK BATTERED	6/2 LB	GOLDENCRIS
801618	MOZZARELLA STICK BATTERED	6/2 LB	LAMB TANTALIZER
801500	MOZZARELLA STICK BIG 4.75 IN	6/2 LB	BIG MOZZ
010150	MOZZARELLA NUGGET FRIED	6/2 LB	BIG MOZZ
861003	MOZZARELLA STICK BREADED ITALIAN	4/3 LB	STARTING LINE
801513	MOZZARELLA STICK BREADED ITALIAN	6/4 LB	ANCHOR



**Breaded Burrata Bites**  
Simply Cuisine , 100ct  
#965176



**Ravioli Breaded Cheese Toasted**  
Rosina, 1/10 lb  
#371274



**Battered White Cheddar Nuggets**  
Fred's, 6/2 lb  
#801517



**Macaroni & Cheese Wedge**  
Anchor, 6/3 lb  
#801601



**Breaded Cheese Curds**  
Anchor, 2/5 lb  
#801638: Original



**FRESH  
MUTZ**



**HAND  
PULLED**



### CACIO PEPE

FRESH MOZZARELLA WITH A PECORINO & BLACK PEPPER BREAD CRUMB CRUST.

#801701, 50/1.75 OZ



### CHIMICHURRI

SAVORY CHIMICHURRI MOZZARELLA WITH A GARLIC & HERB BREAD CRUMB CRUST.

#801708, 50/1.75 OZ



### DA PATTY

JAMAICAN GOLDEN PATTY CRUST WITH A WIRI WIRI PEPPER FRESH MOZZARELLA. A BIT HOT!

#801709, 50/1.75 OZ



### HOT HONEY

HABANERO HOT HONEY FRESH MUTZ & HOT HONEY CARAMELIZED CRUST.

#801712, 50/1.75 OZ



### HOTTIE

SHARP CHEDDAR MOZZARELLA WITH A SPICY CRACKER CRUMB CRUST. MILDLY HOT!

#801702, 50/1.75 OZ



### LUCIFER

SCORCHING 10-PEPPER BLEND MOZZARELLA WITH A 2.9 MILLION SCOVILLE CHARCOAL CRUST. DEVILISHLY HOT!

#801706, 50/1.75 OZ



### NONNA

FRESH MOZZARELLA WITH AN OLD-SCHOOL ITALIAN, ROSEMARY CRUMB CRUST.

#801700, 50/1.75 OZ  
6TF #801710, 50/1.75 OZ



### OLE SMOKEY

DEEPLY SMOKED MOZZARELLA WITH AN HERBY JERSEY BREAD CRUMB CRUST.

#801701, 50/1.75 OZ



### TRUFFLER

DELICATE TRUFFLE MOZZARELLA WITH A TRUFFLE PANKO BREAD CRUMB CRUST.

#801703, 50/1.75 OZ



### THE POPPER

CREAM CHEESE STYLE JALAPENO FRESH MOZZARELLA WITH A PRETZEL JALAPENO CRUST. LIL' SPICY!

#801704, 50/1.75 OZ



### UNICORN

RAINBOW COLORED FRESH MOZZARELLA WITH A SPARKLY CLASSIC CRUMB CRUST. (ALL NATURAL FOOD COLORING)

#801705, 50/1.75 OZ



### BE-HIVE YO'SELF

VEGAN GARLIC & HERB FRESH MUTZ WITH A VEGAN PECORINO & GF HERB CRUST.

#801711, 50/1.75 OZ





# wings

SKU	DESCRIPTION	BRAND	PACK
410093	CHICKEN BREAST CHUNK FRITTER FC	TYSON	1/10 LB
410301	CHICKEN BREAST CHUNK FRITTER RTC	GARIMARK	2/5 LB
821034	CHICKEN BREAST CHUNKS BONELESS FC	PIERCE	2/5 LB
410422	CHICKEN WING BONELESS RTC	OK FOODS	2/5 LB
821501	CHICKEN WING DING SMALL BREADED FC	PIERCE	2/7.5 LB
821507	CHICKEN WING JUMBO BREADED FC	TYSON	3/5 LB
820502	CHICKEN WING OF FIRE GLAZED FC	TYSON	2/5 LB
009704	CHICKEN WING OVEN ROASTED UNBREADED FC	TYSON	1/15 LB
410444	CHICKEN WING SWEET BBQ GLAZED	TYSON	2/5 LB
900323	CHICKEN WING ZING BONELESS BREADED SPICY FC	PIERCE	2/5 LB
821502	CHICKEN WING ZING SPICY FC	PIERCE	2/7.5 LB
410222	CHICKEN WING JUMBO BREADED FC	TYSON	2/5 LB
094005	CHICKEN WING IQF LARGE RAW	TYSON	6/5 LB
094002	CHICKEN WING JUMBO DISJOINTED	MOUNTAIRE	4/10 LB
094010	CHICKEN WING MED DISJOINTED	MOUNTAIRE	4/10 LB
410416	CHICKEN WING STEAMED SECTIONS FC	OK FOODS	2/5 LB

## most popular wing flavors in the U.S.

- honey bbq**  
**Honey BBQ Sauce**  
 Sweet Baby Ray, 4/1 gal, #870456
- buffalo**  
**Buffalo Wing Sauce**  
 Frank's Red Hot, 4/1 gal, #461206
- garlic parmesan**  
**Garlic Parmesan Wing Sauce**  
 Sweet Baby Ray, 4/1 gal, #160096
- spicy garlic**  
**Black Pepper Garlic Sauce**  
 Mildly Spicy  
 Nippon Shokken, 6/4.8 lb, #460416
- lemon pepper**  
**Lemon Pepper Seasoning**  
 Emerald, 12/1 lb, #481618



**DUCK WING  
DRUMMETTES FC**  
#009761, 5/2 LB



**TURKEY WINGS FRZ**  
5LBA #820517  
**TURKEY WINGS BABY**  
30 LBA, #007829



**PORK WINGS FC**  
1/11 LB, HATIFELD  
#091238



**MEATLESS WING  
BONELESS**  
2/4 LB, QUORN  
#353567



# dips



**Spinach  
Artichoke Dip**  
Stouffers, 4/64 oz  
#860579



**Spinach  
Artichoke Dip**  
Anchor, 36/6 oz  
#801600



**Queso Bravo  
White Cheese Dip**  
Land O Lakes, 6/5 lb  
#060354



**Buffalo  
Chicken Dip**  
JTM, 4/5 lb  
#692072



**Hummus 64 oz**  
Grecian Delight,  
4/3.75 lb  
#853014



**Craft Beer  
Cheese Dip**  
JTM, 4/5 lb  
#680441



**Western Style  
Guacamole**  
Tomato, Onion,  
Cilantro Bag  
Calavo, 4/3 lb  
#841213



**Tzatziki Sauce  
Grecian Dip**  
Olympia, 4/64 oz  
#080412

SKU	DESCRIPTION	PACK	
936100	CHIPS TORTILLA TRI-COLOR TRIANGLE	6/2 LB	MISSION
682198	CHIPS TORTILLA TRI-COLOR 1/4 CUT RAW	3/10 LB	MISSION
936998	CHIPS TORTILLA WHITE TRIANGLE	6/ 2 LB	MISSION
931221	CHIP PITA MEDITERRANEAN	1/15 LB	GRECIAN DELIGHT
440606	CHIPS TORTILLA YELLOW 1/4 CUT RAW	1/32 LB	EMERALD FARMS
120292	BAGUETTE PB FRENCH DEMI 4OZ	1/60 CT	TRIBECA OVEN
030118	PRETZEL BITES .5OZ BKD	1/480 CT	PROP & PELLER
120297	LOAF SOURDOUGH	18/14.5 OZ	TRIBECA OVEN





# potato

## Tater Kegs

### No small potatoes.

Crispy taters jumbo stuffed with massive flavor.



#### Tater Keg Bacon Cheddar Chive : #700380

This tater features creamy cheddar cheese, big bacon bits, sour cream, and a hint of chives. And of course, crispy, crunchy potatoes. Don't eat meat? Don't fret – we have a vegetarian option, too. 106/1.5 oz

#### Tater Keg Buffalo Chicken: #700901

Break out the blue cheese for these taters. They're stuffed with shredded chicken, melted mozzarella cheese, and tangy buffalo sauce. 106/1.5 oz

#### Tater Keg Crab: #700377

Real lump crab and surimi, with both cheddar and shredded Parmesan. A tater unlike any other. 160/1 oz

SKU	DESCRIPTION	PACK	BRAND
341370	FRIES CURLY SKIN ON SEASONED	6/5 LB	LAMB WESTON
700288	FRIES POTATO DIPPERS	6/4 LB	LAMB WESTON
700286	FRIES SWEET POTATO WAFFLE CUT	6/2.5 LB	SIMPLOT
833120	FRIES WAFFLE CUT UNSEASONED	6/4.5 LB	OREIDA
409557	FRIES WAFFLE SWEET POTATO	6/2.5 LB	MCCAIN
833067	FRIES WAFFLE(CROSSTRAX) SEASON	6/4.5 LB	MCCAIN
833026	FRIES WAFFLE(LATTICE) SEASONED	6/4.5 LB	SIMPLOT
949006	FRIES WEDGE 8-CUT SEASONED	6/5 LB	MCCAIN
831203	PIEROGIS POTATO & CHEDDAR	4/48 CT	OLD FASHIONED
831205	PIEROGIES POTATO & ONION	4/48 CT	OLD FASHIONED
802022	POTATO CHIP THIN SLICED S/ON	6/5 LB	LAMB WESTON
833083	POTATO SKIN REGULAR	4/4.25 LB	MCCAIN
700218	POTATO TOTS TATER GEMS TRADTL	6/5 LB	SIMPLOT
700400	POTATO PANCAKES	288/1.33 OZ	OLD FASHIONED



Flour Shell Empanadas stuffed with meat, green onions, and hard-boiled eggs.

SKU	DESCRIPTION	PACK
863063	EMPANADA BEEF FLOUR SHELL LG	36/3 OZ
863072	EMPANADA CHICKEN FLOUR SHELL	60/3 OZ
863065	EMPANADA SPINACH/CHEESE FLOUR	36/3 OZ

*Brisas*

## empanadas



Corn Shell Empanadas prepared with crispy corn flour dough, stuffed with a delicious mix of meat and potatoes.

SKU	DESCRIPTION	PACK
863052	EMPANADA CHICKEN MINI CORN SHELL	100/1.6 OZ
863051	EMPANADA BEEF MINI CORN SHELL	100/1.6 OZ

