GOURMET FOODS

CATALOG 2025

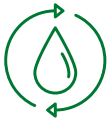
Welcome to Gourmet Foods

Gourmet Foods was established in 1986 to create premium appetizers and hors d'oeuvres, meals, sides, soups, sauces, and desserts. At Gourmet Foods, we are a true extension of your kitchen. We help Chefs create solutions to meet their growing demand by collaborating on menu ideas and providing menu items that are relevant and ahead of today's flavor and lifestyle trends for hotels, convention centers, country clubs, caterers, airlines and cruise ships.

Hand-crafted Premium Foods

Our handcrafted, Chef-created foods are prepared to the highest standards without compromising quality, flavor or consistency. Our products include ingredients from the top-of-the-line sources, which include Air Chilled Mary's Chicken and Peterson Farms Pork. From the certified angus beef and all-butter puff pastry in our Beef Wellington, the wild caught lump crab found in our crab cakes, or the slow-braised short ribs for meals, there is tremendous care that goes into each bite.

Sustainability Responsible


Free of Additives and Preservatives

Locally Sourced

Products with Care

USDA Certified

Safe Quality Food Certified

EXPELLER PRESSED
OIL

CAGE FREE
EGGS

MARY'S
CHICKEN

WILD CAUGHT
SHRIMP, TUNA AND CRAB

NATURALLY RAISED
PORK

UNBLEACHED
FLOUR

HORMONE FREE
DAIRY

ALL-NATURAL
BEEF

Humanely raised and Non-GMO

Our portfolio of foods uses ingredients that are free of additives and preservatives and are made in our SQF and USDA certified facility in Los Angeles.

Our pledge is to provide you and your guests a memorable culinary and customer experience. We look forward to the opportunity to partner with you by providing our premium portfolio of hand-crafted foods.

gourmetfoodsinc.com

OUR MENU SELECTIONS

GOURMET FOODS

APPETIZERS • BITES • SMALL PLATES

Dim Sum • Asian
Sates
Brochettes
Breaded
Puff Pastry
Filo
Empanada • Latin • Samosa
Mushroom Stuffed
Vegetarian

BREAKFAST

Pan Tart Souffle
Bites
Quiche
Quiche Bar
Frittata • Egg Tart
Gourmet Breakfast
Sausages
Empanada
Oatmeal
Lattice
Crepe

CANAPES

SIDES

Gratins
Souffle
Roll
Mix
Roesti

MAIN

Center of Plate
Gourmet Sausages

DESSERTS

Bars
Individual
Minis

FILLED PASTAS

CONDIMENTS • SOUPS • COMPONENTS

Sauces
Bases
Soups
Dips
Butter

11585
Arancini Ball

Legend Gluten-Free Vegan Mary's Chicken

Appetizers • Bites • Small Plates

DIM SUM • ASIAN

10331
Spring Roll, Vegetable 1 oz.
A crispy mix of cabbage, carrots, red bell peppers, noodles and water chestnuts wrapped in a thin spring roll wrapper. 240/CS

10357
Spring Roll, Chicken Thai 1 oz.
Chicken with rice noodles, snow peas, red peppers, carrots, coconut milk, chili paste, and Thai spices wrapped in a delicate spring roll wrapper. 240/CS

11597
Spring Roll, Duck Thai 1 oz.
Asian seasoned duck breast and thigh meat with black mushrooms, sweet chili sauce, rice noodles, kaffir lime leaf and lemongrass rolled up in a crisp spring roll wrapper. 240/CS

10335
Spring Roll, Shrimp 1 oz.
A colorful mixture of wild caught shrimp, red bell pepper, shiitake and woodear mushrooms, noodles and water chestnuts wrapped in a thin spring roll wrapper. 240/CS

23767
Spring Roll, Philly Cheesesteak 1.5 oz.
Thinly shaved certified Black Angus beef, cheddar cheese, sautéed bell peppers and onions rolled up into a crispy spring roll wrapper. 120/CS

26344
Spring Roll, Cheeseburger 1.5 oz.
Seasoned ground beef blended with cheddar cheese, Dijon mustard, sweet pickle relish, ketchup and mayonnaise wrapped in a spring roll wrapper. 120/CS

12318
Potsticker, Vegetable 0.75 oz.
A crispy mix of cabbage, green peas, onions, bell peppers and water chestnuts wrapped in a gyoza wrapper. 240/CS

10355
Potsticker, Chicken 1 oz.
A mixture of chicken, water chestnuts, green onions and oyster sauce wrapped in a gyoza wrapper. 120/CS

11904
Potsticker, Pork 0.75 oz.
A mixture of all-natural pork, water chestnuts, green onions and oyster sauce wrapped in a gyoza wrapper. 240/CS

19077
Sui Mai, Chicken 1 oz.
A combination of chicken with shiitake mushrooms and Asian seasoning gently formed into a basket with carrot garnish. 240/CS

18102
Sui Mai, Shrimp 1 oz.
Wild caught shrimp with shiitake mushrooms, sesame oil and spices. 240/CS

10345
Wonton, Firecracker Pork 0.75 oz.
Spicy ground all natural pork blended with sambal chili, water chestnuts, green onions and oyster sauce nestled in a wonton skin. 240/CS

13640
Shrimp, Firecracker 26-30 1 oz.
Wild caught shrimp tail on with a spicy blend of crabmeat, sambal chili and cream cheese rolled up in a crispy spring roll wrapper. 180/CS

11482
Rangoon, Crab 0.75 oz.
Wild caught lump crabmeat blended with cream cheese and Asian flavors wrapped in a wonton skin. 240/CS

16247
Chicken Chao, Sugar Cane Stick 1.3 oz.
Chicken thigh meat blended with water chestnuts, green onions and ginger hand-breaded with unbleached panko on Hawaiian sugar cane stick. 240/CS

13640 Firecracker Shrimp

10331 Vegetable Spring Roll

10705
Chicken
Single Strip Sate
(Gluten-Free /
Mary's Chicken)

SATES

10705
Sate, Chicken Single Strip 1 oz.
Marinated chicken tender hand-threaded on a 6in bamboo skewer. 156/CS

10709
Sate, Chicken Thigh Cubes 0.8 oz.
Moist cubes of chicken thigh meat on a 6 inch bamboo skewer. 156/CS

18370
Sate, Chicken Maple 1 oz.
Chicken marinated in maple syrup on a 6 inch bamboo skewer. 156/CS

26885
Sate, Chicken & Waffle 1.25 oz.
Marinated chicken tender dipped in waffle batter and coated with shredded waffle pieces. 144/CS

22646
Sate, Chicken Tikka 0.50 oz.
Chicken thigh meat with yogurt and spice marinade hand-threaded on a decorative green paddle. 156/CS

10689
Sate, Beef Single Strip 0.85 oz.
Certified black angus choice beef marinated with sea salt hand-woven on a 6 inch bamboo skewer. 156/CS

10688
Sate, Beef Cubes 1 oz.
Tender cubes of marinated certified Black Angus choice beef on a 6 inch bamboo skewer. 156/CS

10746
Sate, Shrimp 21/25 - 0.8 oz.
Mexican wild caught shrimp (21/25ct) skewered on a 6 inch bamboo skewer. 156/CS

BROCHETTES

10706
Brochette, Chicken Coconut 1 oz.
Marinated chicken tender hand breaded with cage free eggs, shredded coconut and unbleached panko. 156/CS

10710
Brochette, Sesame Chicken 1 oz.
Marinated chicken tender hand rolled in seasoned flour, cage free eggs, sesame seeds and unbleached panko bread crumbs. 156/CS

26066
Brochette, Chicken Wrapped in Bacon w/ Jalapeño 1 oz.
Chicken breast brochette made with pickled jalapeño slivers and wrapped in dry-cured bacon. 200/CS

25753
Brochette, Three Cheese Bacon Jalapeno Bite 1 oz.
Bacon Wrapped Mary's Chicken Mousse with Three Cheeses topped with Red and Green Jalapeno Peppers. 100/CS

10745
Brochette, Shrimp Coconut 1 oz.
Wild caught shrimp (21/25ct) lightly hand-breaded with cage free eggs, sweet coconut flakes and unbleached panko.
156/CS

10740
Brochette, Bacon-wrapped Shrimp 1 oz.
Wild caught shrimp (21/25ct) wrapped in a thin strip of dry-cured smoked bacon served on a 3.5 inch skewer. 156/CS

10773
Brochette, Scallop Wrapped in Bacon 1 oz.
A plump white Eastern sea scallop (20/30ct) wrapped in a thin strip of dry-cured smoked bacon served on a 3.5 inch skewer. 240/CS

26065
Brochette, Date, Apricot Wrapped in Bacon 0.85 oz.
Dried apricot and sweet date wrapped in a thin strip of dry-cured smoked bacon served on a 3.5 inch skewer. 200/CS

28453
Brochette, Date w/ Blue Cheese Wrapped In Bacon 1.1 oz.
A Medjool sun date with Point Reyes blue cheese wrapped in a thin strip of dry-cured smoked bacon served on a 3.5 inch skewer. 180/CS

16451
Brochette, Beef Nega Maki 1 oz.
Thinly sliced top sirloin marinated in soy sauce, rice wine, ginger, and garlic-wrapped around green onion. 150/CS

23007
Brochette, Antipasto 0.8 oz.
Ciliegine mozzarella, roasted tomato, Greek Kalamata olive and basil drizzle on a paddle-shaped bamboo skewer. 156/CS

26066 Chicken Wrapped in Bacon
with Jalapeño Brochette (Gluten-Free)

16089 Gourmet Crab Cake

BREADED

10481
Chicken Cordon Bleu 1 oz.
Chicken with a traditional filling of black forest ham and Swiss Emmenthal cheese, lightly hand-breaded with cage free eggs and unbleached panko. 200/CS

16882
Cake, Gourmet Crab 1 oz.
Wild caught lump and rock crab meat blended with red and green peppers, celery, Dijon mustard, cage free eggs and unbleached panko. 240/CS

16089
Cake, Gourmet Crab 1.5 oz.
Wild caught lump and rock crab meat blended with red and green peppers, celery, Dijon mustard, cage free eggs and unbleached panko. 200/CS

26167
Bite, Lobster Mac & Cheese 1 oz.
Stuffed macaroni ball filled with lobster meat, green chilis and creamy cheddar cheese sauce. 200/CS

22102
Shrimp, Coconut Tempura 26/30 - 0.9 oz.
Shrimp (26/30ct) stretched and hand-breaded with cage free eggs, sweet coconut flakes and tempura batter. 180/CS

23502
Shrimp, Coconut Butterfly 21/25 - 1 oz.
Mexican wild caught shrimp (21/25ct) hand-breaded with cage free eggs, coconut flakes and unbleached panko, butterfly style. 200/CS

11585
Arancini Ball 1 oz.
Tender cooked risotto balls with a generous filling of mozzarella cheese and our Saucier Pomodori sauce. 240/CS

11784
Breaded Artichoke with Boursin 1 oz.
Half an artichoke heart filled with boursin mousse lightly hand-breaded with cage free eggs and unbleached panko. 200/CS

27017
Portobello Risotto Bite 0.6 oz.
Tender cooked risotto balls filled with chunky Portobello mushroom, parmesan and mozzarella cheeses. 330/CS

PUFF PASTRY

10403
Andouille En Croute 1.1 oz.
Spicy smoked pork andouille sausage in a buttery puff pastry for a genuinely unique flavor. 200/CS

10436
Wellington, Beef 1.15 oz.
Certified Black Angus beef filet with a classical mushroom duxelles wrapped in a buttery puff pastry. 200/CS

10485
Wellington, Chicken 1 oz.
Chicken breast with a classical mushroom duxelles in a buttery puff pastry. 200/CS

12560
Wellington, Vegetable 1 oz.
A melange of carrots, zucchini, squash, shiitake mushrooms, onions and creamy ricotta cheese inside a buttery puff pastry. 200/CS

10388
Pigs in a Blanket 1 oz.
Featuring a European style beef and pork wiener wrapped in a blanket of buttery puff pastry. 240/CS

16494
Brie En Croute w/ Raspberry 1 oz.
A sweet and savory combination of rich and flavorful Brie cheese and raspberry puree inside a buttery puff pastry. 200/CS

10433
Calzone, Italian Sausage 1 oz.
Our in-house made Italian sausage with mozzarella and parmesan cheese in buttery puff pastry. 200/CS

10436 Beef Wellington

FILO

10519
Spanakopita 1 oz.
A Greek classic of chopped fresh spinach, zesty feta cheese, and flavorsome spices in flaky filo triangle. 240/CS

11694
Pouch, Sonoran Chicken 1 oz.
Chicken combined with zesty tomatoes, ortega chili, cilantro and jalapeño wrapped in light flaky filo pouch. 120/CS

20540
Pouch, Brie, Pear, and Walnut Filo 1 oz.
Harmonious sweet and savory pairing of double cream brie cheese, caramelized pear, walnut and fromage blanc wrapped in flaky filo pouch. 120/CS

18605
Pouch, Wild Mushroom Filo 1 oz.
Shiitake and button mushrooms combined with our own Saucier Bechamel sauce, savory seasonings and sea salt in a flaky filo pouch. 120/CS

13509 Vegetable Samosa (Vegan)

18536
Black Bean Empanada

EMPANADA • LATIN • SAMOSA

18539
Empanada, Chicken 1 oz.
Chicken complemented with onions, jalapeños, seasoned bell peppers, garlic and an empanada spice mix folded in our home-made short dough crust. 144/CS

18534
Empanada, Beef 1 oz.
Coarse ground certified black angus beef seasoned bell peppers, onions, garlic and jalapeño into our home-made short dough crust. 144/CS

18541
Empanada, Chorizo 1 oz.
In house made chorizo with cheddar cheese, jalapeños, bell peppers, onions, garlic and exotic spices in our home-made short dough crust. 144/CS

18536
Empanada, Black Bean 1 oz.
In house cooked black beans mixed with corn, onions, garlic, jalapeño and Jamaican inspired seasonings with shredded Jack cheese folded into our home-made short dough crust. 144/CS

12683
Quesadilla, Chicken 1 oz.
A combination of chicken, in house cooked black beans, bell peppers, Monterey Jack and cheddar cheeses folded over in a hand pressed flour tortilla. 200/CS

18635
Quesadilla, Fiesta Triangle 1 oz.
In house cooked black beans, green onions, jalapeños, cilantro, green chilis, mozzarella and cheddar cheeses filling a hand pressed flour tortilla folded in a triangle. 200/CS

16212
Taquito, Chicken 1 oz.
Chicken blended with tomatoes, onions, garlic, oregano and rolled in a hand pressed certified non-GMO corn tortilla. 240/CS

15017
Taquito, Beef 1 oz.
Shredded beef short rib with chipotle chilis, tomatillos, onions and Mexican spices rolled in a hand pressed certified non-GMO corn tortilla. 240/CS

16521
Burrito, Chicken Firecracker 1 oz.
A spicy assortment of chicken with chipotle peppers, corn, in house cooked black beans and onions in a hand pressed flour tortilla. 200/CS

13509
Samosa, Vegetable 1 oz.
A combination of potatoes, peas, onions and authentic curry seasoning hand folded in a triangle wrapper. 200/CS

16980
Samosa, Chicken 1 oz.
Chicken tossed with potatoes, peas, onions and Indian spices hand folded in a triangle wrapper. 200/CS

MUSHROOM STUFFED

10413
Mushroom, Crab Stuffed 1 oz.
A large mushroom cap filled with wild caught crab meat mixture and breaded with cage free eggs and seasoned breadcrumbs. 200/CS

10441
Mushroom, Italian Sausage 1 oz.
A large mushroom cap filled with our in-house made Italian sausage mixed with Parmesan cheese, herbs and spices. 200/CS

10472
Mushroom Cap Florentine 1 oz.
A large mushroom cap filled with a delicate blend of spinach, our Saucier Bechamel sauce, mozzarella and Parmesan cheeses. 200/CS

27466
Mushroom Caps, Falafel Filled 1.25 oz.
Blanched mushroom caps filled with a blend of kale, green chickpeas, vegan pepper jack and cheddar cheeses covered with a gluten free corn breading. 200/CS

27470 Jackfruit Cake (Gluten-Free / Vegan)

27015 Falafel with Spinach Cake (Gluten-Free / Vegan)

VEGETARIAN

11434
Pizza, Three Cheese Mini 1.3 oz.
Mozzarella, provolone and Monterey jack cheeses with tomato sauce and Italian seasonings. 80//CS

27020
Jackfruit Cake 1 oz.
Chunky jack fruit blended with red and green peppers, celery, Dijon mustard, vegan mayonnaise and chickpea flour. 240/CS

27015
Falafel with Spinach Cake 1 oz.
Green chickpeas blended with fresh lemon juice, cilantro, spinach and chickpea flour in a patty shape. 168/CS

27480
Cooked Quinoa Albondigas 0.75 oz.
Red and white quinoa mixed with chopped garbanzo beans, parsley, garlic and onions shaped into a ball. 240/CS

27856
Bite, Gochujang Cauliflower 0.75 oz.
Chopped cauliflower, white quinoa and potato flakes mixed with chili flakes and stuffed with Gochujang paste, shaped into a ball and coated with corn breading. 240/CS

Breakfast

28644 Blueberry Pan Tart Souffle

PAN TART SOUFFLE

28644
Souffle, Blueberry Pan Tart 3.5 oz.
This light and fluffy baked tart is filled with blueberries and a lemon infused cream cheese. 32/CS

28599
Souffle, Caramelized Apple & Cranberry Pan Tart 3.5 oz.
Light and fluffy baked tart is filled with caramelized apples, dried cranberries and a lemon infused cream cheese. 32/CS

28598
Souffle, Lemon & Poppy Seed Pan Tart 3.5 oz.
Light and fluffy baked tart is flavored with poppy seeds and a lemon infused cream cheese. 32/CS

BITES

28636
Breakfast Bite, Chorizo, Mozzarella and Potato 1 oz.
Crustless bite made with cage free egg custard blended with chorizo, mozzarella, potatoes, red and green peppers,and caramelized onion. 175/CS

28637
Breakfast Bite, Mushroom and Caramelized Onion 1 oz.
Cage free egg custard mixed with roasted crimini mushrooms, caramelized onion, swiss and gruyere cheese, baked without crust. 175/CS

28638
Breakfast Bite, Spinach, Cheddar Cheese and Sun-dried Tomato 1 oz.
Chopped spinach, oven roasted tomato and cheddar cheese baked in a cage free egg custard that is crustless. 175/CS

QUICHE

26681
Quiche, Florentine Tortilla Cup 3.5 oz.
Cage free egg custard blended with, spinach, Swiss and parmesan cheeses baked in a flour tortilla cup. 90/CS

24484
Quiche, Lorraine Tortilla Cup 3.5 oz.
Cage free egg custard, bacon, onion and Swiss cheese all mixed and baked in a flour tortilla cup. 90/CS

24483
Quiche, Leek & Potato Tortilla Cup 3.5 oz.
Cage free egg custard blended with crispy leeks, Swiss cheese and cream cheese baked in a flour tortilla cup. 90/CS

10495
Quiche, Mini Lorraine 1 oz.
Classical French quiche made with Swiss cheese, bacon, onion, and a cage free egg royale in a home made pastry shell. 175/CS

10496
Quiche, Mini Spinach 1 oz.
A tasty blend of chopped spinach, Swiss cheese with cage free egg royale in a home made pastry shell. 175/CS

QUICHE BAR

28640
Quiche Bar, Chorizo, Mozzarella, Bell Pepper and Potato 21.5 oz.
Dry chorizo, caramelized onion, diced potato, mozzarella cheese, cilantro, red and green bell peppers baked in a cage free egg royal on a rectangle pastry shell. 20/CS

FRITTATA • EGG TART

28635
Tart, Gruyere and Egg 3.5 oz.
Creamy, crustless baked tart with cage free eggs, cream cheese, gruyere cheese, bechamel sauce and parsley. 120/CS

28641
Frittata, Spinach, Goat Cheese and Tomato 3.5 oz.
Crustless quiche filled with chopped spinach, oven roasted tomato, goat cheese, swiss cheese blended in a creamy bechamel sauce. 120/CS

24484 Lorraine Tortilla Cup Quiche

GOURMET BREAKFAST SAUSAGES

16583
Sausage, Chicken and Apple 16-1
Chicken with unsulfured dried apples, sea salt and a hint of cinnamon in a tender sheep casing. 24 lbs./CS

20084
Sausage, Chicken Herb 16-1
A combination of chicken with cilantro, chives and parsley in a tender sheep casing. 24 lbs./CS

12855
Sausage, Chicken Chipolata 8-1
A smooth blend of chicken combined with seasonings and spices in a tender sheep casing. 24 lbs./CS

12813
Sausage, Veal Chipolata 16-1
A smooth mixture of veal and all-natural pork seasoned with onion and garlic in a tender sheep casing. 24 lbs./CS

19024
Chicken Jalapeño Sausage 8-1
Chicken combined with jalapeño pepper, cilantro, green onion and finished with tequila in a hog casing. 24 lbs./CS

25620
Sausage, Turkey and Jalapeño 8-1
Natural raised turkey combined with jalapeño pepper, cilantro, green onion, and sea salt in a tender sheep casing. 24 lbs./CS

25620 Turkey and Jalapeño Sausage

EMPANADA

28642
Empanada, Ham and Cheese 3 oz.
This Latin American specialty is filled with cage free scrambled eggs, applewood smoked ham, green jalapeños and a mixture of different cheeses filled in our homemade short dough crust. 64/CS

28639 Spinach, Roasted Tomato and Feta Cheese Lattice

OATMEAL

28621
Rustic Baked Oatmeal, Peaches 3 oz.
A classic baked oatmeal with peaches, cinnamon, brown sugar, and maple syrup. 84/CS

28622
Artisan Oatmeal Bake, Cinnamon Apple 3 oz.
A convenient take on classic oatmeal with apple, cinnamon, and maple syrup. 84/CS

LATTICE

28639
Lattice, Spinach, Roasted Tomato and Feta Cheese 5.71 oz.
Cage free scrambled eggs blended with spinach, oven roasted tomato, feta and swiss cheese in a flaky puff pastry. 50/CS

CREPE

16109
Crepe, Apple 2 oz.
Tender crepe rolled with sweetened cream cheese, unsulfured dried apples and flavored with cinnamon. 120/CS

Canapes

28350 Combo Deluxe Canape (4 varieties)

23218
Canape, Beef Filet and Creamy Horseradish
Seared peppered beef filet atop a pan browned potato pancake with creamy horseradish. 50/CS

23209
Canape, Peppered Ahi with Black Caviar
Seared peppered center cut ahi with black caviar and wasabi aioli on a multi-grain baguette. 50/CS

27024
Canape, Shrimp and Pesto
Wild caught Mexican shrimp with basil pesto mousse on multi-gran baguette. 50/CS

23205
Canape, Ciliegine and Sundried Tomato
Fresh ciliegine mozzarella, sundried tomato relish and basil pesto drizzle on focaccia. 50/CS

28350
Canape, Combo Deluxe (4 varieties)
Four flavors; Beef filet with creamy horseradish, Ciliegine and Sundried Tomato, Peppered Ahi with black Caviar, and Shrimp Pesto. 100/CS

Sides

GRATINS

28620
Bake, Southern Style Macaroni and Cheese 3 oz.
Al dente cooked Elbow pasta blended with shredded cheddar, Mozzarella and Monterey Jack cheeses added to a custard of heavy cream and cage free eggs and slowly baked to a nice golden brown. 72/CS

27028
Potato Dauphinois 4.23 oz.
Creamy, cheesy and rich potatoes au gratin. Individually portioned. 40/CS

23658
Gratin, Cauliflower 3 oz.
Fresh cauliflower slow roasted until tender, then blended with three cheeses, heavy cream, fully cooked diced potatoes, chopped parsley and finished with Truffle oil. This combination works as a vegetable and starch side all in one. 72/CS

SOUFFLE

28679
Souffle, Parmesan Pea
Green peas blended with Parmesan cheese, sea salt, heavy cream and cage free whole eggs and fully baked for an easy heat and serve accompaniment. 84/CS

28680
Souffle, Corn Flan 3 oz.
Sweet yellow corn purred with pure cane sugar, sea salt and folded into a heavy cream and cage free egg royale and fully baked. This unique side can be served at breakfast or as a dessert component. 84/CS

23659
Souffle, Carrot 3 oz.
Fresh carrots steamed and pureed then sautéed with ginger, garlic onions, combined with Bechamel sauce and slowly baked until fully cooked. 84/CS

MIX

28678
Mix, Eggplant Ratatouille
A traditional Eggplant Ratatouille consisting of zucchini, yellow squash, red and green peppers, yellow onions and diced tomato. This fully cooked Ratatouille serves up as a perfect side to any entrée.
4X5 LB/CS

ROLL

28517
Roll, Polenta 3.5 lbs.
Corn polenta, vegetable broth, vegan mozzarella cheese, and spices. Portioned into a 3.5 lb. casing. 6/CS

ROESTI

25219
Potato, Roesti 2.5 oz.
Pan Fried latke style hashbrowns, made with canola oil, potato starch, butter, and spices. 60/CS

27028
Potato Dauphinois

Main

27471 Wellington Ratatouille Lattice (Vegan)

19134 Beef Short Ribs with Red Wine Sauce (Gluten-Free)

CENTER OF PLATE

19134
Beef Short Ribs with Red Wine Sauce 4 oz.
Classically slow braised boneless short rib in our own in-house red wine sauce. Fully cooked, fork tender with red wine sauce. 96/CS

19135
Beef Short Ribs with Red Wine Sauce 2.5 oz.
Classically slow braised boneless short rib in our own in-house red wine sauce. Fully cooked, fork tender with red wine sauce. 96/CS

11065
Chicken Breast Florentine Roll 3 lbs.
Marinated skinless chicken breast roll with a creamy blend of chopped spinach and mozzarella cheese filling. 6/CS

15284
Chicken Breast Florentine 5 oz.
Marinated boneless / skinless breast with a creamy blend of chopped spinach and mozzarella cheese filling. 50/CS

11451
Cake, Gourmet Crab 3 oz.
Wild caught lump and rock crab meat blended with red and green peppers, celery, Dijon mustard, cage free eggs and unbleached panko. 60/CS

27470
Jackfruit Cake 3 oz.
Chunky green jackfruit blended with red and green peppers, celery, Dijon mustard, vegan mayonnaise and chickpea flour. 60/CS

28430
Vegan Rolotini, Roasted Eggplant 3 oz.
Thinly sliced and seasoned eggplant, roasted and chilled then rolled with spinach. 96/CS

27481
Eggplant Moussaka 6.5/7 oz.
Layers of roasted eggplant, a mix of tomato, butternut squash and herbs with creamy bechamel sauce, topped with mozzarella cheese, ready to heat. 70/CS

27471
Lattice, Wellington Ratatouille 6.25 oz.
Eggplant ratatouille with vegan pesto and cheese in a flaky puff pastry brushed with an eggless wash. 24/CS

23557
Lattice, Wellington Beef Short Rib Mushroom 7.25 oz.
Tender short rib meat with a mushroom medley in all butter puff pastry. 18/CS

23556
Lattice, Wellington Salmon Spinach Sorrel Butter 7.25 oz.
Wild caught salmon medallion on a bed of creamy spinach and topped with sorrel butter wrapped in puff pastry. 18/CS

23704
Wellington, Grilled Vegetable 7 oz.
Flower top wellington featuring eggplant, zucchini, yellow squash, tofu, asparagus and vegan mozzarella cheese wrapped in butter free puff pastry. 30/CS

GOURMET SAUSAGES

18597
Sausage, Chorizo 4-1
All-natural pork mixed with paprika, garlic, crushed chilies and sea salt in a hog casing. 24 lbs./CS

10001
Sausage, Traditional Bratwurst 4-1
All-natural pork with traditional spices in a tender sheep casing. 24 lbs./CS

Filled Pastas

25198
Ravioli, Roasted Butternut Squash with Sage
Medium square ravioli with roasted butternut squash flavored with honey, nutmeg and sea salt in sage Pasta. 12 lb./CS (20 per pound)

18190
Agnolotti Di Quatro Formaggi
Half moon shaped striped spinach and egg pasta filled with ricotta, asiago, fontina and Parmesan cheeses. 12 lb./CS (15 per pound)

18173
Ravioli, Lobster
Hexagon shaped ravioli filled with Maine lobster knuckle and claw meat seasoned with brandy, sea salt and butter in egg pasta. 12 lb./CS (12 per pound)

18142
Triangoli, Wild Mushroom
Triangle shaped ravioli filled with a mixture of cremini and portobello mushrooms blended with mozzarella and Parmesan cheeses in egg pasta. 12 lb./CS (24 per pound)

26809
Ravioli, Kale & Mushroom
Certified Gluten Free ravioli filled with leafy kale and vegan cream cheese. 12 lb./CS (20 per pound)

26810
Ravioli, Garden Vegetable
Certified Gluten Free ravioli filled with a delightful blend of mushrooms, yellow pepper, carrots, zucchini and vegan cream. 12 lb./CS (20 per pound)

18143
Ravioli, Portobello Mushroom
Round ravioli with chunky portobello and cremini mushrooms blended with mozzarella cheese in egg pasta. 12 lb./CS (24 per pound)

25214
Ravioli, Artichoke Mascarpone
Round ravioli stuffed with artichoke, mascarpone cheese, ricotta cheese, parmesan cheese, romano cheese, oregano & seasoning in egg pasta. 12 lb./CS (26-27 per pound)

26809 Kale & Mushroom Ravioli (Gluten-Free / Vegan)

23638 Assorted Mini Pastries

Desserts

BARS

24964
Cheesecake Dessert Bar 1.5 lbs.
Traditional New York style creamy cheesecake on a graham cracker crust in a rectangular shape. 4/CS

INDIVIDUAL

23625
Chocolate Bomb 4 oz.
Made with chocolate mousse and cherries marinated in brandy on hazelnut almond crust. 20/CS

23628
Raspberry Mascarpone 4 oz.
Almond sponge cake topped with a raspberry cream and a mascarpone mousse. 20/CS

23630
Tiramisu with Mascarpone 4 oz.
Tiramisu layered with lady finger cookies, mascarpone cheese cream filling, and topped with a crunchy coffee crumble and snow chocolate powder. 20/CS

27476
Tart, Butterscotch and Pecan 4 oz.
Pecans and butterscotch combined in a rich buttery tartlet shell. 20/CS

MINIS

27091
Pastry Assortment Deluxe Mini / 7 Flavors
Top of the line selection of lime curd meringue tart (5), apricot tart(5), mango cheesecake (5), chocolate brownie pyramid (5), passion fruit coconut cake (7), pistachio white chocolate cake (6), blood orange chocolate cake (7). 40/CS

25011
Assorted Macaron 6 Flavors / 32 Ea
Made from all natural flavors and colors, available in dark chocolate, white chocolate, coffee, strawberry, pistachio and almond. 192/CS

23637
Pastries, Assorted Choc Mini / 7 Flavors
With a selection of red velvet cake (5), white chocolate and raspberry cake (6), praline chocolate tartlet (5), brownie (6), berry tartlet (6), chocolate cheesecake (5), opera cake (7). 40/CS

23638
Pastries, Assorted Mini / 7 Flavors
Consisting of lemon tartlet (5), tiramisu (7), pistachio cream puff (5), raspberry mousse cake (7), apple tarte tatin (5), croissant bread pudding (5), exotic cake (6). 40/CS

24968
Chimichanga, Banana and Chocolate 1.1 oz.
This dessert chimichanga made with diced bananas, dark chocolate chips and cage free egg custard inside a hand-folded tortilla. 150/CS

SAUCES

22808
Sauce, Demi-Glace 20 lbs.
Made from beef and veal stock with a Chablis wine reduction. 4X5/CS

10985
Sauce, Red Wine 20 lbs.
Beef stock, herbs, tomato puree, fresh tomatoes and vegetable mirepoix refined with a red wine reduction. 4X5/CS.

27444
Sauce, Bordelaise 20 lbs.
Our Red Wine Sauce with tomato paste, butter, cream, shallots, honey, rosemary, thyme, and seasoning. 4X5/CS

10984
Sauce, Wild Mushroom Porcini 20 lbs.
A combination of mushroom and beef stock refined with sautéed shallots, sherry, wine, butter and cream. 4X5/CS

17665
Sauce, Three Peppercorn 20 lbs.
Our red wine sauce with a reduction of red green and black peppercorns. 4X5/CS

27443
Sauce, Port Wine 20 lbs.
Our Red Wine Sauce with reduction of port wine, roasted tomato paste, Worcestershire sauce, herds, and seasoning. 4X5/CS

22489
Sauce, Mushroom 20 lbs.
Sautéed mushrooms with a shallot and white wine reduction finished cream and butter. 4X5/CS

18121
Sauce, Bechamel 20 lbs.
A mother sauce classically made with milk, butter and finished with sea salt. 4X5/CS

10980
Sauce, Chablis 20 lbs.
Chicken stock based veloute with the addition of heavy cream and Chablis wine. 4X5/CS

10989
Sauce, Alfredo 20 lbs.
Classically made from cream, Pecorino Romano and Parmesan cheeses with butter and sea salt. 4X5/CS

10987
Sauce, Pomodori 20 lbs.
A simple recipe of diced tomatoes, onions, garlic, basil, olive oil and sea salt. 4x5/CS

13641
Sauce, Tomato Wine 20 lbs.
Beef stock base with selected high-quality tomatoes, onions, Chablis and red wine. 4X5/CS

18838
Sauce, Putanesca 20 lbs.
An Italian classic tomato sauce with black olives, capers, garlic, oregano, basil and burgundy wine. 4X5/CS

17666
Sauce, Hollandaise 20 lbs.
From the mother sauce collection authentically made with whole butter, egg yolk and seasoned with lemon juice. 4X5/CS.

22899
Sauce, Bearnaise 20 lbs.
Bearnaise sauce made traditionally with egg yolks, butter and a reduction of white wine and tarragon. 4X5/CS

20597
Sauce, Beurre Blanc 20 lbs.
Classical style that translates to 'White Butter' made from a Chablis wine reduction and finished with butter. 4x5/CS

10983
Sauce, Roasted Red Pepper 20 lbs.
Fire roasted red peppers blended with chicken stock herbs spices and finished with cream. 4X5/CS

10982
Sauce, Lobster 20 lbs.
Natural lobster stock blended with white wine, cream, tomato, brandy, sherry wine and spices. 4X5/CS

25149
Sauce, Mole 20 lbs.
A traditional spicy Mexican sauce, which is made from chocolate, fresh tomatoes, chilies, and onions. 4X5/CS

12854
Sauce, Pesto 20 lbs.
Made with a blend of expeller pressed olive oil, basil, garlic, pine nuts, Pecorino Romano cheese and finished with heavy cream. 4X5/CS

22900
Sauce, Curry (Korma) 20 lbs.
Chicken veloute flavored with cashew nuts, almonds, curry powder and finished with coconut milk and yogurt. 4X5/CS

22905
Sauce, Red Thai Curry 20 lbs.
Cream based sauce with Thai spices consisting of Thai curry paste, lemongrass, galangal root, and kaffir lime peel. 4X5/CS.

28505
Concentrate, Bolognese Sauce 20 lbs.
The perfect base for a classic Bolognese sauce – mirepoix, wine and tomato provides concentrated flavor – ready for your protein of choice. 4X5/CS

18838 Putanesca Sauce (Gluten-Free)

BASES

27440
Concentrate, Veal Demi Glace 8 lb. Tub
A classic Demi-Glace concentrate made with roasted veal and beef bones, root vegetables, white wine and spices. With a rich, full beef and veal flavor.

28308
Base, Roast Beef 8 lb. Tub
Concentrate made from roasted grass fed beef bones, fresh vegetables, and aromatic herbs and spices.

28309
Base, Roast Chicken 8 lb. Tub
Made from roasted chicken bones, fresh vegetables, and aromatic herbs and spices.

28310
Base, Vegetable 8 lb. Tub
Concentrated vegetable broth containing a well balanced mix of fresh vegetables extracts.

28312
Base, Seafood 8 lb. Tub
MSC compliant concentrate made with lobster, mussels, white fish, fresh vegetables and aromatic herbs and spices.

28311
Essence, Lobster 8 lb. Tub
Marine Stewardship Council ("MSC") compliant lobster concentrate made from real hard shell Canadian Atlantic lobster, with a truly extraordinary flavor.

28313
Essence, Mushroom 8 lb. Tub
Shelf stable mushroom concentrate from fresh mushrooms used to create umami background flavor notes in vegetable and meat dishes.

24475 Cream of Asparagus Soup

24479 Chicken Tortilla Soup
(Gluten-Free / Mary's Chicken)

SOUPS

27473
Soup, Coconut Lentil Spinach 20 lbs.
Creamy combination of lentils, coconut cream and spinach seasoned with curry and ginger. 4X5/CS

24474
Soup, Corn Chowder 20 lbs.
A creamy and rich combination of sweet corn, whole milk, bell peppers, cream, butter, garlic and spices. 4X5/CS

24475
Soup, Cream Of Asparagus 20 lbs.
Creamy soup featuring a smooth blend of asparagus, vegetable stock, white wine, butter, sea salt and spices. 4X5/CS

24480
Soup, Red Thai Curry Chicken 20 lbs.
Using chicken with traditional red Thai curry spices then refined with lemon grass and coconut milk. 4X5/CS

24479
Soup, Chicken Tortilla 20 lbs.
Classically made and garnished with chicken, tomatoes, celery, bell peppers, garlic and sea salt. 4X5/CS

DIPS

25563
Dip, Spicy Peruvian 8 oz.
Our chef inspired Peruvian jalapeño dip is made with cilantro, spicy peppers, garlic, lime, and mayonnaise. 25/CS

BUTTER

12896
Butter, Maitr D' Hotel 12 oz.
Whipped butter flavored with garlic, lemon juice, Worcestershire sauce and parsley. 12/CS

12897
Butter, Café De Paris 12 oz.
Whipped butter flavored with organic tomatoes, Grey Poupon dijon mustard, Tabasco sauce, lemon juice, capers, Worcestershire sauce and herbs. 12/CS

26885 Chicken & Waffle Sate
(Mary's Chicken)

10519
Spanakopita

Non-Stock Items

For non-stock or special item orders,
the following order minimums will apply:

Appetizers – 10,000 pieces
Main Courses – 2,000 pieces
Sausages – 1,000 pounds

Legend

Gluten-Free Vegan Mary's Chicken

All stated weights are approximate values.

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GOURMET FOODS

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