

SMALL BITES BIG FLAVORS

Adding the unexpected to your catering menu

WHAT'S INSIDE

Exciting and creative ways to present food

Food product recommendations that follow key food trends

Catering equipment and supplies that fit 'the moment' / serveware trends / cutting edge equipment

Bold Ideas with
Culinary Flair

SMALL BITES BIG FLAVORS

Adding the unexpected to your catering menu.

Meet your catering needs with the solutions in these pages. Up-to-the-moment food recommendations and innovative presentation ideas. Serveware that's sleekly on-trend. Equipment that keeps you prepared for any request, any event.

3,000,000 catered events in 2014.

Business is growing and the coming year will challenge you in thrilling new ways. It's time to get ready.

Congratulations. You're in the right business at the right time. In 2014, the American catering industry served over 450 million guests at about three million events. Most catering companies experienced growth over the previous year and will continue to grow in the year ahead.

Over 450,000,000 guests served.

To stay on top of that expansion, you need the right tools. You've seen how quickly food trends and consumer tastes change, so you know that it's essential to stay fresh and current. With the rising demand for sustainable resources and locally grown foods, each place setting matters. Every dish makes a difference.



(Source: Catersource State of the Industry 2015)



SAVOR THE SMALL THINGS

SMALL plates make BIG impressions. As the foodie trend grows and consumers become more food-savvy, every detail of a dish gains new importance. Provocative new tastes presented in unusual serving ware command attention and a higher profit. To make a real impression, the aesthetics of the food and the serving dish must be equally enticing, and the taste must be unexpected.

Pork Belly with Jalapeño Aioli
Find this recipe at [usfoods.com/catering-recipes](https://www.usfoods.com/catering-recipes).



Sole Tostada with Corn Relish & Black Beans, in this nature-inspired square mini dish, provides the perfect environmentally friendly tasting experience without sacrificing quality or aesthetic appeal.

SAVOR THE SMALL THINGS

Small bites, the perfect solution for curious eaters, are on-trend. When they're paired with stylish, sustainable serving ware, they can elevate even the most traditional dishes.

Find these recipes at usfoods.com/catering-recipes.



Grilled Short Rib Steak with Korean BBQ Glaze served on mini square ramekins. Essential for small bites and tastings.



Pickled Kimchi Onion Rings give an Asian twist to an American classic – Onion Rings. This eye-catching, bite-size portion is displayed in natural pinewood, round mini plates.



Island Mahi Mahi taco cup with spicy avocado Baja sauce makes a fashionable appearance in eco-friendly, high-end conical baskets. Metal or wooden risers add height and contrast to your catered food display.



Give your event a little Southern charm by serving your Smashed Potato Skin Reuben in a mini cast-iron pot. Perfect for individual, heated servings.



SMALL AND SWEET

Brightly colored, sweet indulgences are still triumphing at the table and shareable desserts take the guilt out of eating. Many high-quality products available today simplify high-volume production and reduce labor costs. Dessert buffets are still very popular, but the buffet with ten different kinds of desserts in a wide array of colors is giving way to something simpler. A display of small tarts – artful or colorful, with just one or two fillings or topped with just one kind of fruit and plated in an unusual shape – is much more economical, and still provides the variety and pizzazz that customers want.

Mango Parfait <RECIPE NAME FPO>
Find this recipe at [usfoods.com/catering-recipes](https://www.usfoods.com/catering-recipes).

Enhance the look of the Lemon Filled Croissant Donut by showcasing it in a mini cocktail porcelain bowl.



SMALL AND SWEET

A favorite of sweets-lovers for decades, the fruit tart will become a regular fixture on dessert rotations, flanked by sweet and savory glazes and decadent sweet liqueurs or crème. Delicate pastries will be accented with fillings like key lime, mixed berries and sweet potato-maple. On-trend petite sweets have become a niche in the catering industry in recent years.

Find these recipes at usfoods.com/catering-recipes



Introduce a rustic flare to Triple Berry Tarts by featuring them on a wooden chopping block



Flank a Mini Key Lime Tart with a decadent crème using a carved bamboo duo plate.



Add a touch of elegance by using the porcelain fish spoon for the Apple Tart and topping it with a dollop of ice cream.



Serve the Pumpkin Sweet Potato Tart in a <PRODUCT NAME FPO>. It's a uniquely appealing alternative to the standard Asian spoon.

Roasted Broccoli and Cauliflower
with Herbs and Parmesan
Find this recipe at usfoods.com/catering/recipes.



FRESH AND FANCY

Instead of the ever-present, traditional veggie tray, showcase brilliantly hued vegetables with fun, creative style. Root vegetables – brussels sprouts, kale and kohlrabi, to name just a few – are replacing the humble assortment of broccoli, carrot and bell peppers. And, while raw bars are becoming very popular, veggies that are fried, mashed, puréed, gratinéed, or flavored with cured pork or smoked honey, are grabbing attention in restaurant kitchens across the country.



To capitalize on the familiarity of the classic flower pot, present Fried Shaved Brussels Sprouts in a <PRODUCT NAME FPO>



Sliced Citrus Salad on a disposable square plastic black plate helps you serve with style.



Go for the unexpected by serving Baby Kale Salad with Sesame Soy Dressing in <PRODUCT NAME FPO> and bamboo sticks



Classic elegance is the theme when you serve Kale Salad with Caramelized Fennel and Vinaigrette in <PRODUCT NAME FPO>

VEG OUT

The goal in serving veggies is to make healthy food taste wonderful. Accenting vegetables with sweet and/or savory menu concepts – such as kale with sweet sesame soy, caramelized pecans and heirloom tomatoes – or tossing them with ancient grains and warm citrus fruit, is becoming the “cheffy” approach to making the ordinary extraordinary.

Find these recipes at usfoods.com/catering/recipes.

VEG OUT

Make a statement about your commitment to sustainability by featuring your veggies in environmentally friendly serving ware.

Find these recipes at usfoods.com/catering-recipes.

When in doubt, use paddles. They're quickly becoming the preferred choice of caterers for adding the unexpected. Serve Grilled Vegetable Flatbread with Kale Pesto on wooden paddles for a more rustic feel.



Grilled Cauliflower and Broccoli with Miso Butter and Pear Vinaigrette served in bamboo boats adds a bit of flair to the already brilliantly colored, grilled vegetables.



Modern bamboo bowls are ideal, high-quality carriers for the Curried Avocado Kale and Quinoa Bowl.



FIRST-CLASS COMFORT

Comfort foods are hard to resist. When they're paired with unique flavors and seductive plating, even the most health-conscious customer will cave in. Menu items accompanied by colorful garnishes or brazen sauces, perfect for dipping, make your guests hungry for a taste of these classic offerings

Chorizo Chilaquiles
Find this recipe at [usfoods.com/catering-recipes](https://www.usfoods.com/catering-recipes).



Creamy Shrimp & Grits with Charred Shishito Peppers in <PRODUCT NAME FPO>



Pork Roast Cubano in <PRODUCT NAME FPO>



Sweet Italian Sausage with Roasted Fuji Apples in <PRODUCT NAME FPO>



Miso Braised Short Rib Sandwich with Asian Slaw (accurate recipe name?) in <PRODUCT NAME FPO>

FIRST-CLASS COMFORT
 As the comfort-food trend gains popularity, look for items like Cuban pork roast, Italian sausage and spicy shrimp accented with delectable relishes and superfood slaws.
 Find these recipes at usfoods.com/catering-recipes.

Domo Arigato Bahn Mi

Find this recipe at usfoods.com/catering-recipes.



MINI MASH-UPS

Presentation is just as important as the ingredients in your dishes. Take standard fare, such as a hot sauce shot and make it a visual masterpiece by pairing it with a stylized chicken wing. Watch as shrimp and grits, mini crab cakes, pork belly paired with superfood slaws and brilliantly colored citrus fruits continue to soar in popularity.



Carolina Reaper Bloody Mary served in a shot glass in <PRODUCT NAME FPO>

MINI MASH-UPS

Go flavor-crazy and pair unexpected ingredients with classic favorites. Super-sizing and miniaturizing are passé. Now it's time to turn the familiar upside-down and make the unknown seem familiar.

Find these recipes at usfoods.com/catering-recipes.



Fried Pork Belly with Asian Slaw in <PRODUCT NAME FPO>



Fried Rice Salad with Country Ham and Asian Pear in <PRODUCT NAME FPO>



<RECIPE AND PRODUCT NAMES FPO>



Crab Cake Slider with Roasted Red Pepper Hummus in <PRODUCT NAME FPO>



Nashville Hot <RECIPE NAME FPO> in <PRODUCT NAME FPO>