

RUN THE TABLE

Savvy catering innovations to defy the competition and wow the crowd

FALL 2016



US.
FOODS
KEEPING KITCHENS COOKING.™

RECIPES

COMPOUND BUTTER MADE WITH BLOODY MARY MIX

3 lb.

INGREDIENTS

1 c Rykoff Sexton® Bloody Mary Mix
2 lb. Butter
1/3 c Finely diced celery
1/3 c Finely diced Rykoff Sexton® Slow Roasted Tomatoes
1 T Crushed celery seed
2 T Prepared horseradish
2 T Worcestershire sauce
1 T Salt
1 T Coarse black pepper

PREPARATION

Soften butter. Blend in all ingredients. Chill. Serve on grilled veggies, grilled chicken, seared fish, etc.



COMPOUND BUTTER MADE WITH MANGOES AND VERMONT PURE MAPLE SYRUP

2.5 lb.

INGREDIENTS

1 c Cross Valley Farms® Fresh Diced Mangoes
2 lb. Butter
1/3 c Rykoff Sexton® Vermont Pure Maple Syrup - Grade A
2 T Brown sugar
1 tsp. Cinnamon
2 T Chopped fresh mint

PREPARATION

Soften butter. Blend in all ingredients. Chill. Serve on crusty bread, cobbler, fish, vegetables, pork chops, etc.



COMPOUND BUTTER MADE WITH DARK ALE MUSTARD AND HORSERADISH

2.5 lb.

INGREDIENTS

1 c Rykoff Sexton® Dark Ale Mustard
2 lb. Butter
1 T Finely chopped shallots
2 T Prepared horseradish
1 T Rosemary
1 T Garlic salt

PREPARATION

Soften butter. Blend in all ingredients. Chill. Serve on burgers, steaks, roast beef, veggies, pork, etc.



CHEF'S LINE® PARMESAN PEPPERCORN COMPOUND BUTTER

A New Fall Scoop™ Product, Pre-made.

Yield: 14 oz. per roll or 400 grams



TRADITIONAL TANDOORI NAAN TOPPED WITH BEEFSTEAK TOMATOES AND SPREADABLE BRIE

8 servings

INGREDIENTS

4 ea. Chef's Line® Traditional Tandoori Naan
Teardrop Flatbread
1 c Glenview Farms® Spreadable Brie
3 ea. Cross Valley Farms® Baby Beefsteak Tomatoes
½ c Basil, torn
½ c Shredded Parmesan cheese
2 tsp. Red pepper flakes

PREPARATION

Prepare flatbread by spreading Brie. Top with sliced tomatoes, basil, Parmesan and red pepper flakes. Run through impinge conveyor oven at 450°F for three minutes, or convection oven at 400°F/high fan for four minutes.



GARDEN VEGETABLE SKEWER

with Infused Herb-Lemon Oil

20 servings

INGREDIENTS

5 lb. Cross Valley Farms® Seasonal Garden Fresh Vegetables
(zucchini, carrots, eggplant, peppers, red onions, mushrooms)
Rykoff Sexton® Fire Grilled Artichokes

20 Bamboo skewers
1 c Rykoff Sexton® Italian Extra Virgin Olive Oil
½ c Rykoff Sexton® Meyer Lemon Juice Blend
2 T Garlic salt
1 tsp. Black pepper

PREPARATION

Dice the seasonal vegetables into 1" cubes. Soak skewers in water for two hours. Prepare vinaigrette. Thread vegetables onto skewers. Soak vegetable skewers in dressing overnight. Char-broil to al dente. Serve with crusty bread.



GRILLED VEGETABLE PANZANELLA SALAD

with Mini Heirloom Tomatoes

20/5-oz. servings

INGREDIENTS

1 lb. Cucumber
3 lb. Cross Valley Farms® Mini Heirloom Tomatoes
3 lb. Rykoff Sexton® Grilled Mixed Vegetables
2 lb. Rykoff Sexton® Fire Grilled Artichokes
1 ea. French baguette, diced

Dressing:

1 ea. Shallot, diced
2 ea. Garlic cloves, medium fine dice
1 c Rykoff Sexton® Italian Extra Virgin Olive Oil
1 T Rykoff Sexton® Dark Ale Mustard
½ c Red wine vinegar
1 c Roughly chopped, packed basil leaves
2 T Ground black pepper
2 T Tabasco® sauce
2 T Rykoff Sexton® Meyer Lemon Juice Blend
1 c Roseli® Kale Pesto
2 T Monarch® Garlic Sauce
1 T Sea salt



PREPARATION

Dice baguette and gently toast. Slice tomatoes in half. Dice the cucumber and frozen grilled vegetables. Prepare dressing. Combine all ingredients and serve chilled.

POACHED PEARL ONIONS

in Savory Demi Glace

30/3-oz. servings

INGREDIENTS

5 lb. Monarch® Frozen Pearl Onions, peeled
1 qt. Chef's Line® Demi Glace
1 c Red wine
1 tsp. Salt

PREPARATION

Slow-poach pearl onions in wine-spiked demi glace. Simmer for 60 minutes. Allow onions to cool in sauce. Season with salt if desired. Serve warm with toasted baguettes, over meats or on charcuterie boards with cheese.



ARGENTINE RED SHRIMP SKEWER

with Turmeric-Spiked Riced Cauliflower and Broccoli Leaves

20 servings

INGREDIENTS

40 ea. (2 per skewer) Harbor Banks® Argentine Red Shrimp (Tail On)
20 ea. Bamboo skewers
2 lb. Cross Valley Farms® Riced Cauliflower
1 c Monarch® Mirepoix Blend
2 T Turmeric
2 lb. Golden raisins
½ lb. Butter
½ tsp. Cinnamon
1 c Slivered almonds
½ c Rykoff Sexton® Italian Extra Virgin Olive Oil
1 tsp. Lemon pepper
3 lb. Cross Valley Farms® Chopped Broccoli Leaves
1 lb. Rykoff Sexton® Caramelized Sliced Onions



PREPARATION

Skewer raw Argentine shrimp (2 per skewer). Brush with butter and grill until done. Sauté riced cauliflower with mirepoix, turmeric, raisins, oil, cinnamon and almonds. Sauté broccoli leaves with caramelized onions and oil. Create a bed of broccoli leaves topped with riced cauliflower. Place the shrimp skewer on top, and sprinkle with chopped fresh parsley and lemon pepper.

BARBACOA FAJITAS

20 servings of 3/2-oz. fajita

INGREDIENTS

5 lb. Chef's Line® All Natural Beef Barbacoa
60 ea. Corn tortillas
1 lb. Glenview Farms® Smoky Ghost Pepper Shredded Cheese Blend
2 lb. del Pasado™ Charred Chipolte Salsa Picada
1 lb. del Pasado™ Premium Fresh Tomato Salsa
2 lb. Chef's Line® Fresh Guacamole
2 ea. Fresh limes
1 c Cilantro leaves
1c Chopped red onions
1 c Glenview Farms® Mixed Shredded Cheese
1 lb. Rykoff Sexton® Caramelized Sliced Onions
1 c Sour cream



PREPARATION

Reheat Beef Barbacoa in its bag, then shred fully cooked beef. Reserve some of the sauce to keep beef very moist. Heat tortillas. Chop and set out all fajita ingredients and salsa with warm tortillas (for a build-your-own bar) or assemble each fajita per plate.

APPLEWOOD SMOKED PORK LOIN WITH CARAMELIZED PEARS,

Heirloom Carrots, Apple Cider Gravy and Bourbon Bacon Crumble

20 servings of 4.5 oz. pork and 5 oz. pear/carrot side

INGREDIENTS

2 ea. Chef's Line® All Natural Applewood Smoked Pork Loin (approx. 2 each 3.5 lb.).

2 lb. Pears or peeled apples

2 lb. Heirloom carrots

1 c Patuxent Farms® Bourbon Bacon Topping

1/2 c Rykoff Sexton® Italian Extra Virgin Olive Oil

1 c Apple cider

1 c Chicken or turkey broth

1/2 lb. Butter

1 tsp. Cinnamon

1/2 c Monarch® Honey

2 T Brown sugar



PREPARATION

Slice Applewood smoked fully cooked pork loin, to 4-oz. portions, then pan-sear in butter to reheat. Remove pork from the pan and add additional butter, cider, pears (or apples), broth, cinnamon, honey and brown sugar. Sauté to caramelize. Plate pork with pears and grilled heirloom carrots, top with Bourbon Flavored Bacon Topping and drizzle with cider pan gravy.

ROASTED TURKEY WITH BAKED ROOSTER POTATOES,

Cranberry & Blood Orange Compote and Turkey Au Jus

20 servings of 5.5 oz. turkey and 4 oz. potato

INGREDIENTS

7 lb. Metro Deli® All Natural Applewood Smoked Turkey Breast

5 lb. Cross Valley Farms® Rooster Potatoes

1 T Rykoff Sexton® Italian Extra Virgin Olive Oil

Compote:

3 lb. Fresh cranberries

1 c Key lime juice

1 c Monarch® Honey

4 ea. Blood oranges

1c Rykoff Sexton® 100% Florida Valencia Orange Juice

1 c Turkey broth

1 T Sage

1 T Salt

1 T Pepper

4 oz. Butter



PREPARATION

Roast turkey breast, reserving broth. To prepare compote, simmer cranberries, diced oranges, orange juice, honey and key lime juice until thick, approximately 30 minutes, and chill to serve over roasted sliced turkey. Rub potatoes with Extra Virgin Olive Oil and salt. Roast at 350°F for 30 minutes, until fork-tender. Simmer turkey juice with additional broth. Gently thicken with butter, and season with salt, pepper and sage.

CHARCUTERIE BOARD

with Pit Ham, Shaved Beef & Salami with Smoked Crumbled Blue Cheese and Nuts

20/4 oz. servings

INGREDIENTS

2 lb. Metro Deli® All Natural Applewood Smoked Honey Ham
2 lb. Metro Deli® All Natural Roast Beef
1 lb. Metro Deli® Genoa Salami
1 lb. Glenview Farms® Premium Applewood Smoked Blue Cheese Crumbles
1/2 lb. Metro Deli® Smoked Provolone Cheese Loaf
1/2 lb. Metro Deli® Smoked Mild Cheddar Cheese Loaf
1 lb. Assorted roasted nuts
1 lb. Mission figs
1 c Fig jam
1 c Rykoff Sexton® Dark Ale Mustard
2 lb. Assorted country olives
1 c Metro Deli® Caramelized Balsamic Onion Jam
2 ea. Chef's Line® French baguettes
2 ea. Chef's Line® Multigrain baguettes



PREPARATION

Place all sliced meats, nuts, cheese, jams and bread on wood board for all to enjoy. Slice & toast baguettes, serve on side or as part of the board.

ROASTED BEET AND BRUSSELS SPROUT SALAD

with Shaved Pork Belly Shards

25/5.5-oz. servings

INGREDIENTS

2 lb. Cross Valley Farms® Sunset Blend
5 lb. Cross Valley Farms® Shaved Brussels Sprouts
1 pt. Monarch® Balsamic Vinaigrette
1 lb. Rykoff Sexton® Slow Roasted Tomatoes
1 lb. Chef's Line® All Natural Fully Cooked Pork Belly
1/2 c Rykoff Sexton® Italian Extra Virgin Olive Oil
1 T Fresh sage
1 T Fresh lemon thyme

PREPARATION

Quick-roast root vegetables (including shaved Brussels sprouts) with Extra Virgin Olive Oil until al dente. Shave pork belly and deep-fry until crispy. Combine veggies with vinaigrette. Top with pork belly and fresh herbs. Season with salt and pepper if desired.

