



> **travel** the **globe** with
Sysco Hors d'Oeuvres



Travel the Globe with Sysco Hors d'Oeuvres!

Diners are more adventurous today than ever. Stations, buffets and trays with ethnic choices can add an international, sophisticated flair to any event. Try exploring a worldly theme for your hors d'oeuvres, such as European, Asian or Hispanic. Or, offer samplings of a variety of ethnic choices.



what's inside!

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 - > Sliders
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 - > Reubens... and more!
- 6 **European Hors d'Oeuvres**
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 - > Quiche
 - > Canapé... and more!
- 8 **Asian Hors d'Oeuvres**
 - > Spring Rolls
 - > Egg Rolls
 - > Crab Rangoon
 - > Potstickers... and more!
- 10 **Hispanic Hors d'Oeuvres**
 - > Quesadillas
 - > Empanadas
 - > Cornucopia... and more!



Success begins with the right ingredients!
Get in touch with a Sysco Representative to order your good things today! Scan the QR code with your mobile device for more details.

hors d'oeu·vre

[awr durv; French]

1. a small bit of appetizing food, such as spicy meat, fish, cheese, or a preparation of chopped or creamed foods, often served on crackers or small pieces of toast, for eating at cocktail parties or other gatherings where drinks are served with no other food.
2. an appetizer, as a relish or more elaborate preparation, served before or as the first course of a meal.

Impress with Sysco Hors d'Oeuvres

When it comes to versatility and selection, there is no better choice for your culinary-inspired, handcrafted, catered quality hors d'oeuvres than Sysco. We cultivated our offerings by doing extensive market research on what diners crave, and what options will set your business apart. The workmanship of our products adds appeal and satisfaction, and our innovative packaging, like our oven-able trays, reduce preparation time and decrease waste. We know that costs drive your business, and labor savings increase profitability, so let us help you succeed.



Variety, Variety, Variety

If there's one thing that holds true about the foodservice industry, it's that diners crave variety. Sysco hors d'oeuvres offer the perfect opportunity to prove tastes and textures that delight the palate, with an eye-appealing variety of shapes and sizes to capture the attention of your customers.

Colors

Sell hors d'oeuvre packages or offer items with a variety of colors. Color variety adds to eye appeal, especially on the buffet table. Think of your hors d'oeuvres as part of your table décor!



Flavors

Flavor choices provide a myriad of upsell that extend your offerings:

- > Choose layered flavors such as sweet/sour and sweet/savory
- > Consider regional or ethnic flavors, or feature your own region to provide a special experience to out-of-town guests
- > Think of popular options such as roasted, smoked, grilled and other taste profiles



Shapes

Capture attention with round, triangle, cornucopia, skewer and open-faced presentations.

Traditional Hors d'Oeuvres



Mini and small plates are just the right size for catering!



Traditional-style hors d'oeuvres never go out of style and Sysco offers all the classics your customers crave. From pizza and seafood, to sliders and more, our traditional variety is great for diners, restaurants with American fare, parties, events and more.

Flavor trends are indicating that people are willing to spend more on new and interesting pairings, which leaves ample room to experiment when it comes to hors d'oeuvres. Younger generations in particular often look to broaden their palates and seek out foods that tend to be more authentic. Try pairing your traditional hors d'oeuvres with sauces or dips that make them stand out or seem unique.



Hors d'Oeuvres Pairing: Crab Cakes Lemon-Caper Rémoulade

Lemon-Caper Rémoulade

- 1 cup mayonnaise
- 1 tablespoon capers, rinsed and drained
- 1 tablespoon finely chopped dill
- 1 gherkin pickles
- 1 tablespoon finely chopped green onions
- 1 teaspoon Dijon mustard
- 1 teaspoon fresh lemon juice
- ¼ teaspoon kosher salt
- ⅛ teaspoon lemon zest
- 1 dash Tabasco sauce
- 1 pinch ground white pepper

In small bowl, stir together all ingredients.
Refrigerate until ready to serve.



*Increase
happy hour
check sizes!*

Traditional Hors d'Oeuvres From Sysco

- > Mini Pizzas
- > Crab Cakes
- > Mini Reubens
- > Mini Calzones
- > Philly Cheesesteaks
- > Coconut Shrimp
- > Mini Stuffed Cabbage
- > Mini Desserts
- > Sausage Puffs

... and much more!



European Hors d'Oeuvres

Single, bite-sized hors d'oeuvres (amuse-bouche in French) are served solely at the chef's discretion. They are never ordered and do not appear on the menu but offer a glimpse into the culinary artistry the chef is capable of expressing. Sysco's hors d'oeuvre offerings in the European realm will help show that your chef has artistry and showmanship.

When planning an event, think beyond the traditional and consider unexpected hors d'oeuvre themes like a tea party, or "little Italy." Brunch is another perfect time to promote your European hors d'oeuvres like spanakopita, quiche or Brie-filled pastries.



*Miniaturization
is a menu
must-have.*



Hors d'Oeuvres Pairing: Beef Wellington Hollandaise Dipping Sauce

- 3 large egg yolks
- ¼ cup water
- 2 tablespoons fresh lemon juice
- 4 ounces unsalted butter, softened
- ½ teaspoon salt

In a small saucepot, whisk together egg yolks, water and lemon juice. Cook over medium-low heat 5 to 6 minutes or just until mixture bubbles at edge of pot, whisking constantly. Whisk in butter, 1 tablespoon at a time, until well blended and sauce thickens. Remove saucepot from heat. Stir in salt. Strain sauce

through fine-mesh strainer to remove any lumps. Keep warm until ready to serve. Makes about 1 cup.

Chef Tip

Hollandaise sauce should be kept warm at 110 to 120° to prevent the sauce from breaking, which occurs when the eggs separate from the butter. Leftover sauce should be discarded since reheating will cause the sauce to break.



*Small bites,
big profits!*



European Hors d'Oeuvres From Sysco

- > Spanakopita
- > Antipasto Skewers
- > Mini Quiche
- > Brie & Pear
- > Canapé
- > Mushroom Vol-au-vent
- > Beef Wellington
- > Brie en Croûte
- > Finger Sandwiches
- > Chicken au Vin

... and much more!





Multi-cultural consumers now represent more than 1/3 of restaurant-goers in the U.S.



Asian Hors d'Oeuvres

Take your guests on a trip around the world with exotic Asian-inspired appetizers like spring rolls and crab rangoon. As authentic variety continues to be in demand, spruce up your menu with tasty Asian options. A great way to capitalize on your ethnic theme is to be creative with how you plate your appetizers. Color, texture and display should be mixed up to please the eye. Asian cuisine allows for eccentric pairings and plating, so make sure you offer colorful sauces and toppings for your Asian hors d'oeuvres.



Hors d'Oeuvres Pairing: Spring Rolls Chili Dipping Sauce

- 3 garlic cloves, minced
- ½ cup rice vinegar
- 2 tablespoons sesame oil
- 2 tablespoons granulated sugar
- 2 tablespoons Sriracha hot chili sauce
- 2 tablespoons nut topping

In medium bowl, whisk together all ingredients except nut topping. Cover with plastic wrap and refrigerate until ready to serve. Sprinkle with nut topping prior to serving.



Millennials gravitate toward ethnic flavors in familiar formats.

Asian Hors d'Oeuvres From Sysco

- > Chicken & Beef Satay
- > Mini Egg Rolls
- > Bacon-Wrapped Water Chestnuts
- > Crab Rangoon
- > Spring Rolls
- > Sesame Chicken
- > Teriyaki Beef
- > Pork Potstickers
- > Mini Lobster Rangoon
- > General Tso's Chicken

... and much more!





At about 17% of the total U.S. population, Hispanic customers represent a rapidly-growing customer base for foodservice.



Hispanic Hors d'Oeuvres

Food has become serious business for today's consumers; they are looking for new bolder flavors with global influences, new ingredients, and variety. As the Hispanic population rises in the U.S., so does the desire for more Latin-influenced menu offerings. Awaken diluted offerings with authentically Hispanic-inspired menu options to create new and adventurous opportunities for your diners.

Tapas, or small portions of meals that diners eat family-style are the perfect avenue for Hispanic-style hors d'oeuvres. Sysco's strong, bold offerings bring a wonderful variety to small plate dining. Tapas offer the opportunity to sell a large variety of hors d'oeuvres at a typically higher profit margin and they eliminate the complexity of a main dish event.



Hors d'Oeuvres Pairing: Empanadas Tomato-Ranch Salsa

- 1 cup tomato salsa
- 2 tablespoons ranch dressing

In small bowl, stir together salsa and dressing;
cover and refrigerate until ready to serve.



Hispanic Hors d'Oeuvres From Sysco

- > Quesadilla Cornucopias
- > Beef & Chicken Empanadas
- > Vegetable Quesadillas
- > Corn Souffle
- > Mini Cuban Sandwiches

... and much more!

**Latin flavors
are on fire!**



Hors d'Oeuvres 101

Create the Perfect Menu Mix

- > Make sure you have variety with different flavors, shapes, colors, ethnicity and eye appeal.
- > Identify core items that may be missing as well as unique signature offerings.
- > Vary serving styles – serve some items butler-style and others from a chafing dish
- > Choose both Bake & Serve and “Defrost & Serve” items for added variety

Exceptional Quality, Consistency and Flavor

- > Popular flavors that deliver just the right amount of taste.
- > Hand-made appeal.
- > Crowd-pleasing, popular varieties.

Merchandise your Hors d'Oeuvres

- > Create leave-behinds with your offerings to maximize sales.
- > Pre-made point-of-sale pieces with mouth-watering photography.



Easy to Store & Prepare

- > From freezer to oven to guest – maximum customer convenience.
- > Distinctive packaging for easy stacking and recognition.
- > Most items are pre-made – just heat and serve in 15 minutes or less!
- > Defrost & Serve selections – save prep time, increase variety and add visual appeal

Drive Repeat Business

- > Use our online library of product photography.
- > Create your own e-mail or direct mail campaigns with special offers.



*For all your hors d'oeuvre supplies and equipment needs,
contact SuppliesOnTheFly.com*

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