

MAY 2021

Sysco  
**FOODIE** *Solutions*

*hello*  
**S U M  
M E R**  
**SOLUTIONS**

*toolkit*

**FEATURING**  
**CATERING • WEDDINGS**  
**COUNTRY CLUBS**  
**AMUSEMENT PARKS**







## Dear Valued Sysco Customers,

Spring is in the air and summertime is just around the corner! After a very long year at home together, many families, mine included, will be looking to get out of the house this summer to enjoy some time outdoors. As vaccine administration progresses, vacations will be on the rise this summer as people look to get away.

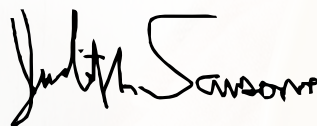
Whether it's taking a vacation, going to an amusement park or visiting a local pool or country club, summer planning is already well underway. Our newest toolkit aims to help you get ready for the summer rush and welcome back your guests safely.

The Sysco Foodie Solutions Summer Toolkit is packed with ideas for various summer activities that will help you drive increased revenue. Catering providers and wedding event venues can expect a busy season as previously postponed events are added back to the calendar. We offer unique grab and go solutions to safely accommodate these gatherings, including individual charcuterie bowls and special dessert treats.

And don't forget to add colorful summer cocktails to the menu! We've included a variety of delicious recipes to keep your customers refreshed while they enjoy some fun in the sun. We also share ideas on how to package your cocktails to go.

As we all look forward to brighter days ahead, all of us at Sysco are ready and eager to support your business through this next phase of industry recovery. We have been preparing for the return for several months now, and with ever-evolving operating conditions, operators will have to continue to adapt and innovate to drive revenue this summer. As your partner, we want to help you do just that, and celebrate our industry's comeback together.

Thank you for the opportunity to earn your business and be your partner.



Judy Sansone  
EVP & Chief Commercial Officer



# SNEAK PEEK

## SUMMER

Let's go outside! As more people get vaccinated, there will likely be fewer restrictions and outdoor activities will increase as weather gets warmer. Outdoor dining will be back in full swing, so dust off your outdoor furniture and be ready for the rush. Many of your patrons have missed sitting at your restaurant having dinner and a drink; there is just something better about it.

- ☀ CATERING
- ☀ WEDDINGS
- ☀ COUNTRY CLUBS
- ☀ GOLF COURSES
- ☀ POOL CONCESSIONS
- ☀ AMUSEMENT PARKS
- ☀ CAMPS
- ☀ FAIRS & FESTIVALS
- ☀ VACATION DESTINATIONS
- ☀ FOOD TRUCKS
- ☀ WEIGHING YOUR OPTIONS
- ☀ CLEANERS
- ☀ SUMMER COCKTAILS
- ☀ MEZZE MENU
- ☀ RECIPES
- ☀ ICE CREAM
- ☀ SOLUTIONS & SERVICES PARTNERS



# Catering

Buffets may not be coming back any time soon, so single-serve meals will continue to be popular for catering. Keep guests safe with grab-and-go solutions or individually portioned small plates. Caterers are opting for a more personalized serving style for cocktail hour menus and seated dinners. Find decorative bowls or plates to utilize for upscale appetizers or for deconstructing any traditional stations, for example, individual charcuterie bowls. Outdoor parties will continue to be popular along with smaller sized gatherings. Catering smaller events can also allow for more creative table settings and elaborate food offerings.



Maybe a fun theme party is more in-line with your customer's request. Movie night outdoors with a seating set-up with at least 6 feet apart for socially distancing entertainment under the stars.



## Customer Testimonial Cameron Catering

Suzanne's artistic flair and passion for sustainability are woven into her company's very fabric and are part of what makes her business a meaningful part of the community.



[Click here to read more](#)







# WEDDINGS

Many weddings were either postponed or had very small ceremonies last summer. Others did not have receptions and are wanting to celebrate their nuptials. It may still be in smaller gatherings and not as extravagant as in the past. The comfort level of the guests and couples prioritizing the health and safety of loved ones will determine the size of the reception.

Consider individual dessert treats instead of cake. Cupcakes, brownies, and cookies work well and have a small cake for the couple to cut.

Be creative with your menu and make place settings feel special for the guests. Tables of four to six will work better for social distancing. Assigned seating is typical and keeping with the smaller table arrangements will create a safer setting. Include sanitizing stations to offer guests frequent utilization of keeping their hands sanitized.

It could be possible that there will be so many weddings that weekday weddings will become popular.

[SHOP NOW »](#)



# COUNTRY CLUBS

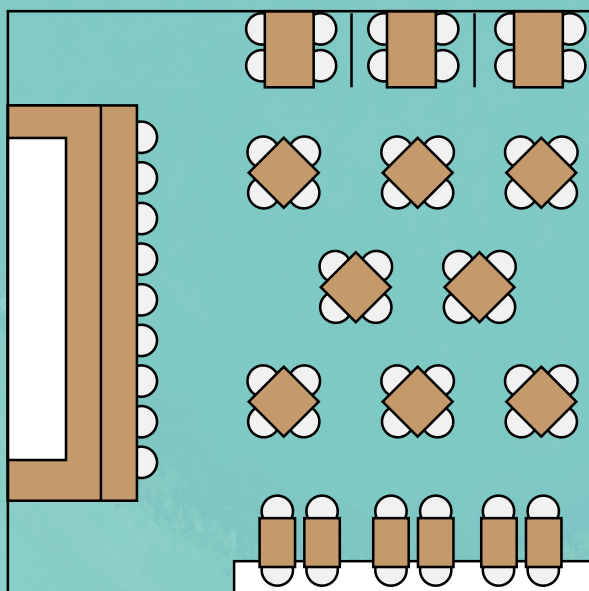
Create a great membership experience by providing outstanding service. Country Clubs are an important part of many people's social lives and communicating your best practices will help alleviate any concerns.

## HOW TO *MAXIMIZE* SEATING UNDER DISTANCING GUIDELINES

Create a diagram of your floor plan layout with entrance, exit, kitchen flow, tables, chairs, and if applicable, outside dining floor plan. Are there different layouts for different days? Are you able to create space for small gatherings?

Think ahead before completing your plan by reviewing state guidelines. Are there any possible obstacles that might get in the way? Test the process by making sure your staff understands the workflow.

### SEATING BEFORE / 1000 sq ft



15 sqft/occupant

67 Seats

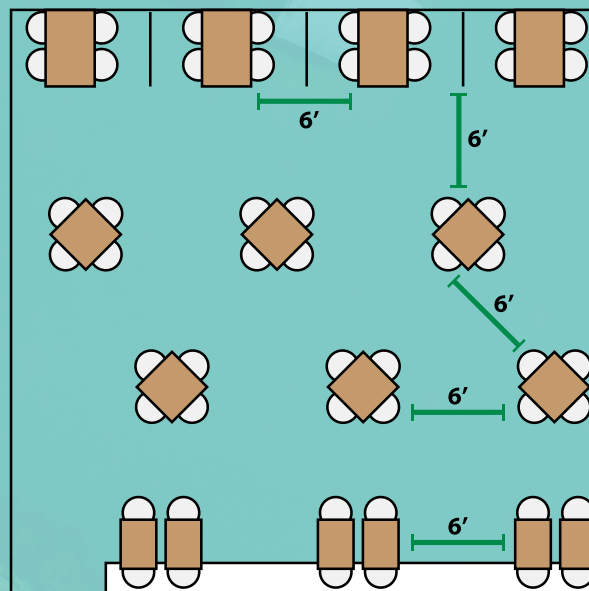
12 Booth

32 Open Table

11 High-Tops

12 Banquet

### SEATING AFTER / 1000 sq ft



20 sqft/occupant

52 Seats

16 Booth

24 Open Table

0 High-Tops

12 Banquet



# GOLF CLUBS

Provide food and beverages options for your golfers all day long: breakfast on the go, concession cart, lunch, dinner, or meal kits to go. Keep the options convenient so it gives a choice for the golfer to take with them to the cart or sit in your dining room.

For those golfers that like an early start, offer breakfast items that can be portable morning meals like breakfast sandwiches, wraps or biscuits. Depending on your occupancy rate, you may choose to offer breakfast only on the weekends.

Advertise your menu items in the golf carts and at the counter. Make it convenient for your guests to order from a concessions cart, dining room, or takeout. Place a QR code to your menu on the 5th hole to allow golfers to order ahead and pick up their meal during the turn as they gear up for the back 9. Sysco's Concierge Services can help with your menu. Click [HERE](#) to learn more.

Consider offering a Movie Night on the course where you can use the golf carts as your seating to keep social distancing.

Many of your golfers have been loyal customers for years, learn what they like and cater to their suggestions. Stay away from messy foods and think healthy snacks for your concession cart. Beverage service is key for your concession cart so train your employee on best practices to keeping your customers happy. Golfing needs hydration so keep the drinks coming.












# Summer

# Camps

Some camps are starting to take reservations and are limiting the number of campers. The camps will be practicing public health measures and most activities will be outside. As camps begin to reopen, they are still expected to comply with food and health codes while adhering to social distancing practices. Use our tips, tools and resources to instill confidence in your campers.

-  Provide staff with disposable gloves, face masks and alcohol-based hand sanitizer.
-  Train staff on proper hand washing and control procedures implemented by the camp.
-  Post signs reminding diners of the guidelines such as washing hands, maintaining social distance, using assigned seats, etc.
-  Encourage campers to maintain in physical distancing between themselves and others while in line for their meals. Place decals on floors six feet apart to denote where to stand while in line. Sysco's Concierge Services can help with your menu. Click [HERE](#) to learn more.
-  Use disposable utensils and dishes as often as possible. Ensure all non-disposable food service items are handled with gloves. Individuals should wash their hands after removing their gloves or after directly handling any food related items.













Stock disposable gloves, face masks, and cleaning supplies. Enact a plan for the distribution and resupply of these items.

[SHOP NOW »](#)



***What changes have you made to accommodate your dining room reconfiguration? Here is information about what you can do to make your space safer.***

-  Expand the dining space to allow diners to maintain physical distance. Encourage outdoor dining.
-  Offer multiple meal times in an expanded window in order to decrease the number of diners in the dining area at a time. Clean and disinfect the dining area between meal times.
-  Decrease the occupancy density by half. For example, if a table typically seats eight, use only four seats at that table.
-  Assign seats to diners for two weeks at a time so they occupy the same seat at each meal.
-  Make stations available for diners to wash their hands with soap and water prior to eating. Station dispensers of alcohol-based hand sanitizer at the entrance of the dining room.
-  Remove decorative objects, flyers, and materials from tables and counters to allow for effective cleaning and sanitation.
-  Discontinue use of beverage dispensers (e.g., fountain drinks, dispensers, common milk pitchers, etc.). Arrange bottles of beverage choices along a table or counter for diners to retrieve.
-  Avoid buffet style, salad bars, self-service, table, counter food service, and other configurations that require diners to use shared utensils.
-  Offer grab-n-go services (pre-packaged bags or boxes), in which meals are packaged or assembled on a tray for diners to retrieve.
-  Discontinue use of condiment dispensers. Offer small individual filled containers alongside the prepared meals.



[CLICK HERE »](#)

**Utilize the checklists offered in the CDC Readiness and Planning Tool for Youth Programs and Camps.**



# Pools



The CDC is not aware of any scientific reports of the virus that causes COVID-19 spreading to people through the water in pools, hot tubs, water playgrounds, or other treated aquatic venues. Visit [cdc.gov](https://www.cdc.gov) to learn more.

Keep your customers happy and satisfied by having a great selection of snack bar items. Concessions is typically not your main source of revenue; however, it is important to be profitable. Your menu selection is key so consider your venue and the options that are available for product types and service.

## WHAT TYPE OF EQUIPMENT DO YOU HAVE?

Think of concession items that match your equipment. If you choose menu items that are difficult to prepare, you may risk your level of service and quality. For quick service, consider investing in a Turbo Chef and offer individual pizzas or hot sandwiches. This will allow you to capture incremental business and keep attendees on site.

## HOW MUCH STORAGE SPACE DO YOU HAVE?

Select menu items that fit into your storage types: cooler, freezer and dry.

## WHAT SKILL LEVEL IS NECESSARY FOR PREPPING MENU ITEMS?

Depending on your hired summer staff, determine the complexity of your menu items. Consistent portioning will be key to your food costs.

Typical concessions items can be categorized into the following: Popcorn, Salty Snacks, Sweet Snacks, Frozen Desserts, Beverages, Baked or Fried Snacks, and Meat Entrees

[SHOP NOW »](#)



# Amusement Parks

Will you be able to ride your favorite roller coaster this summer? Many parks have announced their schedules along with health and safety protocols. Add value to your menu to help with the experience of your guests and utilize touchless technology for ordering. Food quality is trending up, use healthier ingredients with regional specialties to increase profits. Vegan and sustainable menu items have become more popular and create value added options. Consider co-utilization of your kitchens to create versatility by redesigning your food preparation and eating areas.



**Check out our Plant-based options  
in our Wholesome Dining Foodie  
Solutions**

[CLICK HERE»](#)





# Fairs & Festivals

Many of the fairs and festivals are moving the event dates as far out in the year as they can accommodate. For larger venues, live music may come back later in the summer. Many concerts and festivals were canceled last year and traditionally they start up in the spring and run through the fall. Some have chosen to go virtual at the beginning of the season in hopes that once more of the country is immunized, they will be able to go to live shows. Smaller venues could open sooner and are easier to plan.

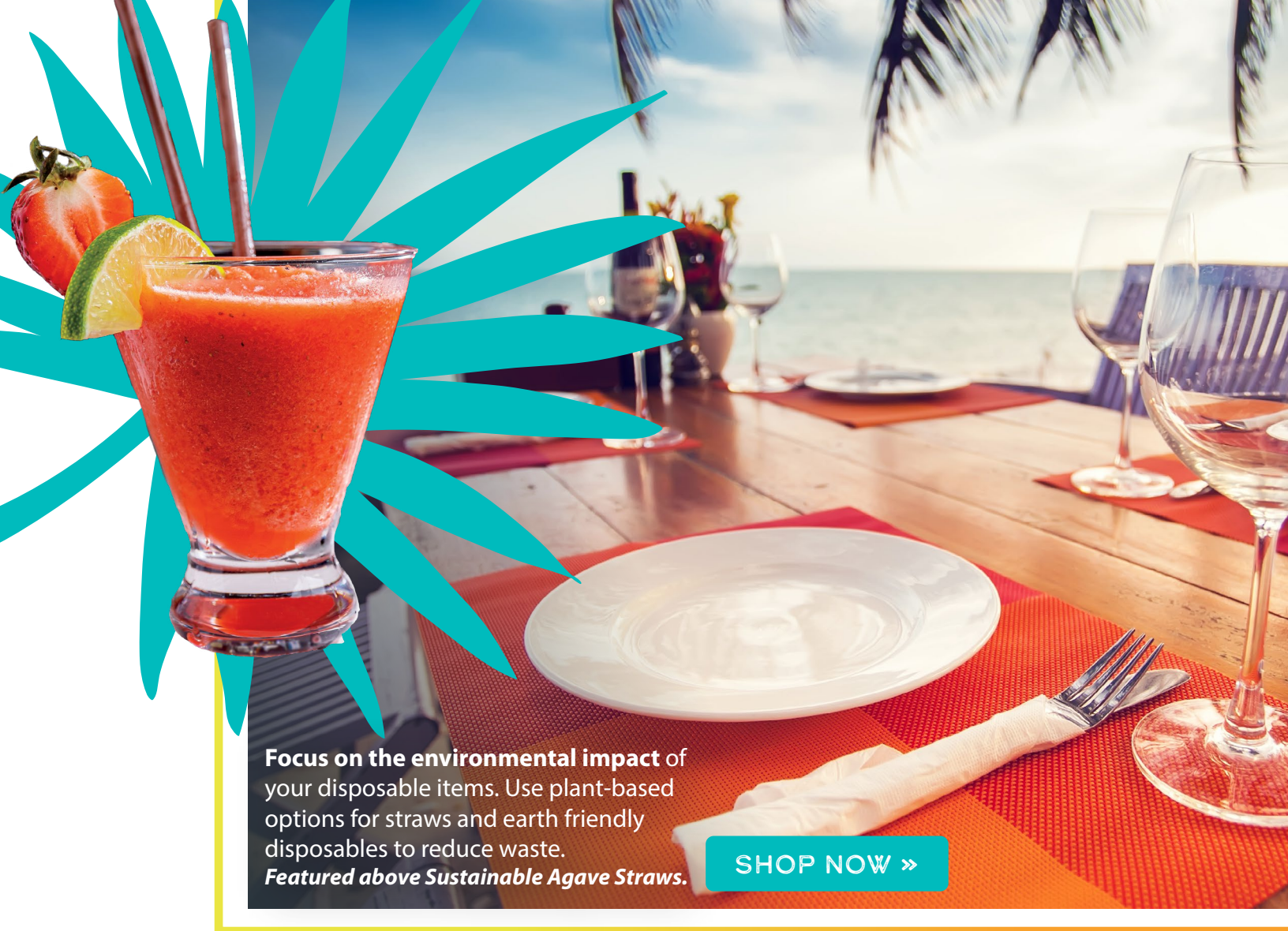


The fairs and festivals may be smaller, create intimate individualized food experiences by implementing staggered entry times and adhering to health regulations. Having multiple events with smaller groups will allow for reduced staffing and social distancing. Selling individual tickets to the events and capping them off will allow for organizers to exercise strict safety protocols.

Check out Tips on hiring seasonal employees [here](#).







**Focus on the environmental impact** of your disposable items. Use plant-based options for straws and earth friendly disposables to reduce waste.  
*Featured above Sustainable Agave Straws.*

**SHOP NOW »**

## Vacation Destinations

Any one ready to go to the beach? Many people are ready to take a break and get away, but safely. Pandemic fatigue is setting in and people are seeking safe vacation ideas even it is close to home or a staycation. Promote your menu for those families that are staying at home by utilizing social media to encourage boosting your local economy and supporting local restaurants. Create your digital identity to capture tourist business by focusing on attributes that are special to your location. Digital branding is building your online presence through your website, social media, video and more.

Keep in mind, that to-go and catering for family vacationers will continue to be prevalent especially for those that do not want to eat out. If your business is close to vacation resorts or near the beach, consider leveraging your menu options to meet the needs of their guests. Create family meal options and catering items that can be easily delivered or picked up.

**Check out Tips for Tackling Takeout and Delivery [here](#).**





# Food Trucks

Food trucks have been taking chefs with their restaurant cuisine where they have never cooked before. This restaurant on wheels (or not) has provided a less expensive way for chefs that love to cook and may not be able to finance a restaurant. Because of the mobility of food trucks, they could go where the business existed: hospitals, beaches, truck stops, rest stops, clubhouses, and in some cases residential neighborhoods. Where you park your food truck can make all the difference on your ability to be profitable just be sure to get a permit if necessary.

Utilize apps so that customers can skip the line and pick up their order. A food truck has no dining space and can adhere to the six-foot apart guidelines for their lines.

Food trucks have become a part of our foodservice culture and will continue to remain a key player in the versatility of the restaurant landscape.



## RECIPE

**Mexican Street Corn  
Breaded Shrimp**

[SHOP NOW »](#)





# Weighing Your Options

In some situations, operators are being forced to make business-critical decisions about how they are going to produce meals to satisfy their state regulations when it comes to reclassifying the establishment as a restaurant rather than a bar. In this battle for survival, you have options. Below are three of the most common solutions we see bar owners in similar situations making, along with a list of things to consider for each choice. As always, be sure to consult with local agencies to ensure that you are operating legally within the established framework and guidelines.

## OWN A FOOD TRUCK



When a brick and mortar kitchen is not an option; operating a food truck may be a viable option as building a kitchen in an existing facility can be very expensive. In contrast, food trucks are much more affordable. Be sure to consider the following when exploring this option:

- Cost of the truck
- POS system or register
- Local fire regulations
- Local health regulations
- Local permits to operate
- Insurance
- Inventory storage
- Prep area
- Credit card processing

## CONTRACT A FOOD TRUCK



When a brick and mortar kitchen is not an option; operating a food truck may be a viable option as building a kitchen in an existing facility can be very expensive. In contrast, food trucks are much more affordable. Be sure to consider the following when exploring this option:

- Read your contracts carefully
- Determine when food trucks should arrive
- Decide who will handle trash and cleanup

## OPERATE A KITCHEN



Ideally, you can build out a kitchen within the confines of your establishment. This aids well in the natural process flow of getting food orders to your customers. Be sure to consider the following when considering building out a kitchen:

- Obtain all necessary permits and insurance
- Determine if a hood system will be needed
- Determine if a grease trap will be required



The experts from Supplies On The Fly make it easy for you to find what you are looking for as they have the largest selection of restaurant essentials anywhere! They carry thousands of equipment options for your professional kitchen. So whether you decide to open a food truck, kitchen, or anything else in between, Supplies on the Fly is your one-stop source for foodservice necessities.

Have a question about equipment? Not sure which model is right for you? Our product experts are here to help. Contact them today at 1-866-779-8441.

**Not a Supplies on the Fly customer? No problem.**  
Visit [www.suppliesonthe-fly.com/v3/activate](http://www.suppliesonthe-fly.com/v3/activate)



# Weighing Your Options

Have a question about equipment? Not sure which model is right for you? Our product experts are here to help. **Contact them today at: 1-(866)779-8441**



## WORK TABLES

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## REACH-IN COOLERS

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## COUNTERTOP FRYERS

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## DEEP FAT FRYERS

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## COUNTERTOP GRIDDLES

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## FOOD WARMERS

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## PANINI GRILLS

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)



## CONVECTION OVENS

- [VIEW BUYING GUIDE](#)
- [SHOP ALL ITEMS](#)





# KEYSTONE™

## FEATURES AND BENEFITS

Reduce your risk with a product that kills SARS-CoV-2 in 15 seconds<sup>1</sup> and Norovirus, the common cold and flu virus, in 30 seconds<sup>2</sup>

Clean with confidence with an EPA-registered 2-in-1 no-rinse food contact cleaner sanitizer

The 2-in-1 feature streamlines procedures and simplifies food safety compliance

Simplify your procedures; use on food contact surfaces in both the front and back of the house without the need to rinse

Robust chemistry allows for the use of any towel without changing product effectiveness

## REFERENCES

1. Refer to label for complete use instructions. Claim approved by EPA, State approval is in progress.

2. When used according to label.



# SURFACE CLEANER SANITIZER RTU

SUPC	BRAND	PACK	DESCRIPTION
7135491	Keystone	6/32 oz	Surface Cleaner Sanitizer RTU

Contact your Sysco Sales Consultant for more information



SCAN OR CLICK TO SHOP THESE ITEMS AND MORE

Sysco and Ecolab have partnered to provide you with Keystone's high-performance cleaning and sanitizing products along with unmatched service, solutions and expertise.



Quality is more than a promise. It's assured.  
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1390 Enclave Parkway, Houston, TX 77077





# summer cocktails *to go!*

Make it possible for your patrons to take cocktail kits to go! People are ready to spend their warm evenings and weekends sitting in the sunshine with a drink in their hand. Frozen, sweet, sparkling, fruity or spicy - think of signature drinks that will make this a summer to remember. Get creative with take-home options packaged for easy at-home assembly. Feature just the mixers with garnishes for them to take home and add the alcohol themselves or if you have off sale liquor licenses include it.

Get crafty with your packaging and be sure to include the directions for your tasty cocktail.

*Shaken or stirred? Crushed or cubed ice?*

SHOP NOW »

Type in "Disposable Take Out" to find multiple items that can help with your take out needs.

## *Cocktails-in-a-bottle?*

How convenient. Batching your cocktails ahead of time and prepping them for take-out will reduce service time by expediting the drink making process. Bottled cocktails are also very consistent because they are balanced, exactly the same, and ready to drink. No more over pouring or spilling of liquor or mixes. Consider batching or bottling for any overly complicated cocktails to help with labor and waste. Ensure to label and log your batches due to perishable ingredients and for recording your liquor inventory.





81%

of consumers would order cocktails for delivery and/or takeout from a bar during COVID-19

SOURCE: DATASSENTIAL

43%

Of consumers **have noticed** that restaurants and bars are offering alcohol for takeout and delivery

SOURCE: DATASSENTIAL

57%

Of consumers **have not noticed** that restaurants and bars are offering alcohol for takeout and delivery

*Tip!*

Increasing consumer awareness is necessary to reach more of the market with alcohol delivery and takeout offerings. Messaging on websites and via social media is encouraged – and where restaurants are allowed to make alcohol available, purveyors should communicate this clearly.



# Summer BEVERAGES



## Mango PALMER



### INGREDIENTS

- ½ oz Monin® Purée
- 4 oz Lemonade
- 2 oz Top With: Iced Tea



### GARNISHES

Lemon Slice, Mint Sprig



### PREPARATION

*Roll to Mix*

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

**GLASSWARE** 16 oz. Tall/Pint



### GARNISHES

Lemon Wedge, Fresh Watermelon Slice



### PREPARATION

*Shake & Strain / Top*

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with sparkling beverage.
5. Garnish.

**GLASSWARE** 14 oz Wine/Goblet

## Classic Watermelon LIME SPRITZ



### INGREDIENTS

- ½ oz Monin® Classic Watermelon Syrup
- 1 oz Vodka
- ½ oz Fresh Lime Juice
- 3oz Prosecco White Wine



### GARNISHES

Lemon Slice, Mint Sprig



### PREPARATION

*Roll to Mix*

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

**GLASSWARE** 16 oz. Collins



## Blueberry Desert PEAR BURST



### INGREDIENTS

- 2 pumps Monin® Blueberry Concentrated Flavor
- ½ oz Monin® Desert Pear® Syrup
- ½ oz Fresh Lime Juice
- 6 oz Club Soda



## Pineapple MAITAI

### INGREDIENTS

½ oz Monin® Pineapple Purée  
1½ oz Light Rum  
½ oz Dark Rum  
2 oz Orange Juice  
1 oz Fresh Lime Juice

### GARNISHES

Cherry, Mint Sprig,  
Pineapple

### PREPARATION

#### Shake & Pour

1. Fill serving glass full of ice.
2. Pour ingredients into mixing tin in order listed.
3. Add ice from serving glass.
4. Cap, shake and pour back into serving glass.
5. Add garnish and serve.

**GLASSWARE** 16 oz. Tall/Pint

## Passion Fruit MARGARITA

### INGREDIENTS

1½ oz Tequila  
½ oz Monin® Passion Fruit Purée  
½ oz Monin® Margarita Mix

### GARNISHES

Lemon Slice, Lime  
Slice, Orange Slice,  
Salt Rimmer

### PREPARATION

#### Shake & Strain | Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

**GLASSWARE** 16 oz Margarita

## PUNCH Happy

### INGREDIENTS

¾ oz Monin® Mango Syrup  
1½ oz Silver Tequila  
½ oz Melon Liqueur  
½ oz Fresh Lime Juice  
2 oz Lemon-Lime Soda

### GARNISHES

Lemon Slice  
Mint Sprig

### PREPARATION

#### Shake & Pour

1. Fill serving glass full of ice.
2. Pour ingredients into mixing tin in order listed.
3. Add ice from serving glass.
4. Cap, shake and pour back into serving glass.
5. Add garnish and serve.

**GLASSWARE** 16 oz. Tall/Pint

## Fruit Swirl SODA

### INGREDIENTS

½ oz Monin® Purée  
4 oz Lemonade  
2 oz Top With: Iced Tea

### GARNISHES

Fruit Skewer Swirl Straw

### PREPARATION

#### Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

**GLASSWARE** 16 oz.

## Watermelon LEMONADE

### INGREDIENTS

1 oz Monin® Watermelon Syrup  
6 oz Lemonade

### GARNISHES

Lemon Slice  
Watermelon

### PREPARATION

#### Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

**GLASSWARE** 16 oz. Tall/Pint



# Summertime Mezze Menu

EUROPEAN  
— IMPORTS —  
a Sysco company

Summer is on the horizon, and patio eating – whether at home or a restaurant – will certainly be as popular as ever this year. While comfort foods may have been a staple of quarantine cooking, consumers are ready to be more adventurous with their eating. A great way to allow for some adventure without too much risk is in offering mezze – a selection of small dishes served as appetizers in parts of the Mediterranean, similar to Spanish tapas. Here are a few items that fit the mezze menu:

**Second House Gourmet Foods** is driven by a passion for authenticity with a focus on creating convenient blends with instant application. Known as the “Custom Blending Boutique,” Second House operates based on the motto “come and make your own mixes.” Their R&D team created a complete line of products with speed scratch techniques in order to deliver functional and consistent, yet completely customizable, products. These three dip powders are perfect bases for a mezze menu item.

7118446	<b>Creamy Garlic Dip Powder</b>	6/17.6 oz.	<i>Creamy and smooth with a garlic flavor.</i>
7118450	<b>Creamy Hummus Powder</b>	6/17.6 oz.	<i>A simple chickpea base ready for you to customize.</i>
7118518	<b>Muhamara Dip Powder</b>	6/17.6 oz.	<i>A delicious middle eastern roasted red pepper dip, typically made with pomegranate and walnuts.</i>

**Cocina Selecta** olives come from the world’s most prestigious Manzanilla growing area: Moron de Frontera, Spain. We offer Cocina Selecta olives stuffed with Blue Cheese, Garlic, Pimento or Chipotle. Not only can they be used in a mezze menu, but they can be incorporated into drinks and entrees.

1700188	<b>Blue Cheese Stuffed Queen Olives</b>	4/8 OZ
1004975	<b>Garlic Stuffed Olives</b>	12/4.5 OZ
1700176	<b>Pimento Stuffed Queen Olives</b>	4/8OZ OZ

**Serafood** is one of Turkey’s leading food manufacturers, providing consumers with natural, traditional Mediterranean tastes. Their grape leaves are packed in a light, citrus and tangy brine. Use your culinary imagination when adding these to your menu! They can be stuffed with rice, ground meats, mixed vegetables, cheese, and more.



7120335  
**Grape Leaves**  
12/16 oz.







[SHOP MEZZE PRODUCTS HERE >>](#)

**Meze, mezze, or mazza:** selection of small dishes served as appetizers in parts of the Middle East, the Balkans, Greece, and North Africa. A mezze can be warm or cold and often consists of vegetables, cheese, dips, seafood and pita bread. Mezze is served in a way similar to Spanish Tapas or Tear and Share. It brings people together by “breaking bread” and is a relaxed, informal way of eating.

**Kourellas Grill & Eat Cheese** has been making traditional Greek dairy since 1960 in Grevena, a region renowned for producing Greece’s most delicious dairy, as it is full of lush meadows and wild forests. New to European Imports is their Grill & Eat sheep’s milk cheese. Similar to Halloumi, with a delicious mild flavor, it makes a great addition to a mezze menu. Warm it on a grill or flattop and serve alongside other small plates. **7144247 Grill & Eat Cheese 3/4.4 lb.**

**The Mezze Magic Brand** was created in Belfast, Ireland, but inspired by, and produced by the people of, the Mediterranean. Mezze Magic is considered the “Slow Roast Specialists,” as their staple product is their slow roasted tomatoes, and they operate under the tagline “Share the Love Slowly.”

**Retail Line Mezze Magic** Roasted Tomato Bruschetta and Grilled Vegetables are the perfect way to add extra flavor to any Mediterranean recipe.



**7145348 Grilled Eggplant 6/10.58 oz.**

Grilled eggplant slices are marinated with herbs and preserved in an extra virgin olive oil. Use it to make a dip, caponata, or eggplant parmesan; or, serve on its own as a warm or cold appetizer or side.

**7145349 Grilled Mixed Vegetables 6/10.58 oz.**

A combination of grilled eggplant, zucchini, tomatoes and peppers are marinated with herbs and preserved in an extra virgin olive oil. Add this mix to a pizza or pasta!

**7145350 Roasted Tomato Bruschetta 12/10.58 oz.**

Roma tomatoes are slow roasted for maximum flavor, then crushed with a unique blend of extra virgin olive oil, garlic, balsamic vinegar and oregano. Serve atop warm bread.

**The Mezze Magic Foodservice** line of Grilled Vegetables are marinated with herbs and preserved in extra virgin olive oil. The vegetables are frozen in bags, allowing for a long shelf life when kept frozen — once slacked, they still have a 30 day shelf life. These Grilled Vegetables are a convenient way to add value and extra flavor to a Mediterranean dish. Use any of the grilled vegetables to top a salad, pizza or pasta; add to a sandwich; or serve as a mezze or side.

**7143740 Grilled Eggplant 3/4 lb.**

**7144304 Grilled Mixed Vegetables 3/4 lb.**

**7145825 Grilled Zucchini 3/4 lb.**

**7143743 Grilled Red & Yellow Peppers 3/4 lb.**





## Individual Charcuterie Box

SERVINGS: 12

### INGREDIENTS:

- 1 lb Manchego Cheese [1846490](#)
- 12 oz Red Dragon Cheddar [1841272](#)
- 12 oz Butterkase [7134823](#)
- 1 lb Sage Derby [0600064](#)
- 24 each Gherkins [4000592](#)
- 12 each Stuffed Grape Leaves, Dolmas [2362604](#)
- 12 oz Sweetie Drop Peppers [2424659](#)
- 24 slices Sliced Sopressata [7019602](#)
- 12 slices Sliced Calabrese [3836105](#)
- 12 oz Mortadella, Sliced [8084396](#)
- 12 each Garlic Bread Sticks [4542957](#)
- 12 each Cracker Flatbread Supreme [5855739](#)
- 24 each Cracker Crisp Bread Goji Pistoles [2164125](#)
- 6 sprigs Rosemary [2004810](#)
- 12 each Edible Harvest Flowers [7068939](#)
- 12 each Restaurantware Sushi Box Rectangular Kraft 2-4/5"x7" [RTW-RWA0476K](#)
- 12 each Restaurantware Sushi Box Lid Clear for RWA0476K 3-3/10"x7-1/2" [RTW-RWA0477C](#)
- 12 each Restaurantware© Knotted Skewer 4" [RTW-RWB0131](#)



### DIRECTIONS:

1. Slice Mortadella into thin slices. To make the charcuterie meat skewer, fold the sliced sopressata into half and then in half again and skewer with the 4" bamboo skewer. Add the folded Calabrese, the folded Mortadella, and another piece of sopressata. Set aside.
2. Cut the cheeses into desired cubes, slices, or crumbles. Set aside.
3. To assemble, place the flatbread cracker in the back of the box followed by 2 pieces of the Goji Cracker Crisps. Lay the charcuterie meat skewer on the right side of the box and place the cheeses artistically on the left side. This is where you can have some fun with the presentation. Garnish with the rest of the ingredients and close with the plastic lid.

## Summer Watermelon, Cucumber, Tomato, and Feta

SERVINGS: 12

### INGREDIENTS:

- 4.5 lb Seedless Watermelon, Cubed [3855293](#)
- 1.5 lb English Cucumber, Cut into ¾ inch chunks [7134593](#)
- 1-pint Grape Tomatoes, Sliced Lengthwise [6017263](#)
- 8 oz Crumbled Feta Cheese [0135632](#)
- 2 oz Fresh Mint, Chopped [2037109](#)
- 18 fl oz Blush wine Vinaigrette Dressing [7496466](#)
- 2 oz Micro Green Tango Mix [4875308](#)
- 12 each Restaurantware Candy and Snack Jar with Lid Clear 17 oz [RTW-RWP0271C](#)

### DIRECTIONS:

1. In a large bowl, mix the watermelon, English cucumber, grape tomatoes, mint, and vinaigrette. Toss until ingredients have been coated in vinaigrette.
2. Put salad into individual containers and sprinkle with the crumbled feta cheese and garnish with the micro greens.







## Broiled Scallops with Garlic Oregano Black Pepper Butter and Grated Parmesan & Romano Cheese

SERVINGS: 18

### INGREDIENTS:

8 oz	Butter, Softened <a href="#">5925987</a>
1 oz	Garlic, Minced <a href="#">1821537</a>
1 tsp	Ground Black Pepper <a href="#">9806415</a>
1 tsp	Dried Oregano <a href="#">5264312</a>
18 each	U/10 Scallops <a href="#">4965135</a>
3 oz	Grated Parmesan Romano Blend <a href="#">2109785</a>
2 oz	Italian Parsley, Minced <a href="#">2234334</a>
2 lbs	Rock Salt <a href="#">2059614</a>
18 each	Scallop Shells <a href="#">3592409</a>
1.5 oz	Micro Green Tango Mix <a href="#">4875308</a>

### DIRECTIONS:

1. In a medium bowl, mix the softened butter with the minced garlic, pepper, and oregano.
2. Clean the side muscles off of the scallops and place onto the scallop shells and place scallop shells on rock salt lined baking tray to keep level.
3. Divide the butter between the scallops and spoon over each scallop. Broil for approximately 3 to 4 minutes, then flip the scallops over and top with the grated cheese and broil for an additional 2 to 3 minutes or until scallop's internal temp reaches 115 degrees F.
4. Carefully transfer shells to serving plates lined with rock salt. Sprinkle with minced parsley and garnish with the micro greens.

## Individual Shrimp & Grits

SERVINGS: 70-80

### INGREDIENTS:

#### For the Shrimp:

¼ lb	Unsalted Butter <a href="#">5926910</a>
4 lb	16/20 Raw Peeled & Deveined Tail-Off Shrimp <a href="#">5106388</a>
1 Tbl	Kosher Salt <a href="#">6040760</a>
1 tsp	Ground Black Pepper <a href="#">5331048</a>
1 each	Red Bell Pepper (Diced) <a href="#">1584580</a>
1 each	Green Bell Pepper (Diced) <a href="#">6902340</a>
1 small	Diced Yellow Onion <a href="#">4164760</a>
8 Strips	Bacon Lay flat Center-Cut 18-22 Per LB <a href="#">1005842</a>
1 cup	All Purpose Flour <a href="#">8379270</a>
1 Qt	Heavy Cream <a href="#">6935464</a>
1 Qt	Water
1 Tbl	Ketchup <a href="#">6638738</a>
¼ cup	Worcestershire <a href="#">7126651</a>
2 Tbl	Tabasco <a href="#">5102736</a>

#### For the Grits:

4 cups	Quick Cooking Grits <a href="#">8562654</a>
8 cups	Heavy Cream <a href="#">6935464</a>
6-8 cups	Water
1/3 lb.	Unsalted Butter <a href="#">5926910</a>
To taste	Kosher Salt <a href="#">6040760</a>
To taste	Ground Black Pepper <a href="#">5331048</a>
80 each	Restaurantware Indo Palm Leaf Biodegradable Square Plate 4" <a href="#">RTW-RWB0322</a>



### DIRECTIONS:

1. For the grits, heat up the cream and water in a pot and bring to a simmer. Slowly whisk in the grits and whisk until thickened. Cook for approximately 7 minutes. Take off the heat and whisk in the butter and season.
2. For the Shrimp, melt butter in a large pan and add shrimp. Season and cook until ¾ of the way cooked. Transfer shrimp to a plate and set aside.
3. Dice bacon into ½ inch pieces and add to the pan and cook until crisp.
4. Add the onions and peppers and sauté until onions have turned translucent.
5. Stir in the flour and slowly whisk in 1 Qt. of water and 1 Qt. of Cream.
6. Add the ketchup, Worcestershire sauce, tabasco, and salt & pepper to taste.
7. Add the shrimp back in and cook until shrimp is cooked through. Serve on top of the grits.



# Create Profits & Fun with ICE CREAM



**Blue  
Bunny**  
ICE CREAM®

## Limited Time Offerings

Own the season (unique flavors for each season either prepurchased or operators can make their own seasonal LTO flavor with Sysco Vanilla as the base).

MARKETING WITH  
SYSCO MENU SERVICES »





# Shake Toppers

Taking a regular shake and creating instaworthy desserts by adding popsicles, ice cream cones, cupcakes, toasted marshmallows, etc.

- Topper adds almost \$.50 cents in incremental gross profit
- Increases shakes gross profit by 25%



## Win To Go

Ice Cream can travel. Operators can scoop ice cream into insulated soup containers with lids, add customized toppings/flavors, and then freeze overnight. They can then sell it in 8oz, pint, or family size. Our tests have shown these can travel up to 60 minutes.







# Sysco Solutions Partners

The **Sysco Solutions Partnerships** program features best-in-class companies to make sure you have the right tools to optimize your business and increase traffic. Our holistic collection of offerings encompasses specialized services, technology, tools, and personalized consultations designed to make you more efficient, increase your profits, and make it easier for you to manage your operations.



Always Designing  
for People™

#### PAYROLL AND HR SOLUTIONS

**ADP** provides payroll and human resources, including restaurant specific reports.

- Sysco customers receive 20% OFF!  
Visit [www.adp.com/sysco](http://www.adp.com/sysco) for more information.



#### MOBILE MARKETING & ADVERTISING

**CMSTEXT** helps restaurants put their advertising and marketing messages right into the palms of customers' hands! Our platform allows you to create a database of your restaurant's customers so promotions can easily be sent to their mobile phones.

- Visit [www.CMSText.com](http://www.CMSText.com), Sysco customers receive the Unlimited Texting package for \$69 per month (\$139 value), with a special pricing of \$39 per month for the first 6 months of the Unlimited Texting package. The one-time setup fee of \$149 is also waived.



#### DIGITAL MARKETING

**CONSTANT CONTACT** is a leader in online marketing with a mission to provide people with a smarter way to market a small business. Our platform has all the right tools, all in one place—with email, social, and search marketing tools to help you find new customers and keep them coming back. Paired with award-winning marketing advisors who know marketing across industries inside and out—and provide practical advice at every step of the way—we offer the right approach to online marketing to achieve the results you want.

- To learn more or get started, visit us online at <https://go.constantcontact.com/sysco>.  
Sysco customers receive 20% off Constant Contact email marketing services.



#### POINT OF SALE SYSTEM

**CAKE**, a Mad Mobile company, is a fully integrated cloud-based Point of Sale (POS) system specifically built for restaurants. We offer solutions for the entire dining experience. From mobile marketing and waitlist management to point of sale and payment processing, we help our clients grow their business.

- Visit [www.trycake.com](http://www.trycake.com), to request a free demo. As a Sysco customer, you'll receive \$1,000 off each Point of Sale bundle, an extended warranty that protects you for two full years, and exclusive no-interest payment options. A value of up to \$7,500.



#### RESTAURANT MANAGEMENT • SCHEDULING INVENTORY TEAM COMMUNICATION

**CHEDDRSUITE** is a cloud-based, SAAS business management software for restaurants that serves as a one-stop platform to streamline all of your restaurant management needs like scheduling, communication, inventory, documentation, and more.

- Visit [www.cheddrsuite.com/form/sysco](http://www.cheddrsuite.com/form/sysco) to start your FREE 14 day trial.  
To speak to a representative, call 855-805-0722!





#### COOKING OIL REMOVAL

**DAR PRO** A green solution for used cooking oil removal, recycling, and grease trap services. Pays customer for used oil based on volume collected and current commodity value.

- Sysco customers receive Service Guarantee and volume based rebates based on market conditions. To learn more, visit [www.darpro-solutions.com](http://www.darpro-solutions.com)



#### GEODESIC DOME SOLUTIONS

**DOME GUYS** offers a wide variety of elegant and intelligent geodesic domes to meet your needs. Ready to use for eco shelters, sustainable development, living, studios, disaster relief, trade shows, event venues, musical festival domes, seminars and VIP accommodations, our domes are the exceptionally versatile. Spacious and stunning, geodesic canopies offer an experience that fills people with creativity and inspiration.

- Sysco customers receive 10% OFF! Visit [www.domeguys.com](http://www.domeguys.com) for more information.



#### TEAM TRAINING • E-LEARNING

**FOODSERVICE TRAINING PORTAL** is a leader in the field of e-Learning and hospitality talent training solutions. Our company provides online education tools and assists clients in effectively achieving your training goals.

- Learn more about our training solutions at [www.foodservicetrainingportal.com/syscoicare](http://www.foodservicetrainingportal.com/syscoicare). All Sysco customers are eligible for a 15% discount on Foodservice Training Portal products and services.



#### FRANCHISE CONSULTING SERVICES

**THE IFRANCHISE GROUP** is a franchise consulting and development firm that assists business and restaurant owners with determining if franchising is the best expansion method for their business. iFranchise Group is a leader in strategic planning, operations documentation, franchisee training, franchise marketing and sales, and executive recruiting for franchisors.

- Sysco Referred Customers receive a 5% discount off rack pricing and hourly billing rates. Visit <https://www.ifranchisegroup.com> for more information.



#### GIFT CARD SOLUTIONS

**GIFTFLY** is an all-in-one Digital & Physical Gift Card Solution for all merchants. Sell digital gift and physical cards from your Store, Website, Facebook page, Clover device, and more!

- GiftFly is currently FREE for Sysco merchants until the crisis is past which is TBD. After that pricing is set at 3.99% per transaction - a savings of 30%. To learn more, check out [www.giftfly.com](http://www.giftfly.com).



#### EQUIPMENT RENTAL

**HERC RENTALS INC.** is a premier, full-service equipment rental firm — providing our customers the equipment, services and solutions they need to achieve optimal performance safely, efficiently and effectively.

- Sysco customers receive special pricing! Visit [www.hercrentals.com](http://www.hercrentals.com) for more information or call 1-888-777-2700.



#### DIGITAL LOYALTY PROGRAM

**LOYALZOO** offers independent retailers a digital loyalty program to replace traditional loyalty cards (paper and plastic). It gives businesses the tools currently only available to the big brands, such as customer analytics, blast marketing messages and segmented promotions based on consumers buying behaviours. That's how Loyalzoo's Digital Loyalty product was born - helping local businesses to gain repeat clientele with an exciting rewards program and re-marketing to their loyal customers.

- Sysco customers receive 15% off plans with coupon code "Sysco15"! Visit [www.loyalzoo.com](http://www.loyalzoo.com)



#### EMAIL MARKETING • SOCIAL MEDIA MANAGEMENT

**MOVING TARGETS** is a direct marketing agency specializing in direct mail, location-based mobile advertising, email, social media, and web design. Our purpose is to help businesses of all sizes connect with their customers across several different platforms. We work with you on a one-on-one basis, providing you with your own personal team of marketers to execute branded marketing campaigns.

- Get a free, no-commitment consultation today by visiting <https://movingtargets.com>. Sysco customers receive \$100 off any new campaign.





#### RESTAURANT MANAGEMENT PLATFORM

Headquartered in Atlanta, GA, NCR Corporation offers technology and services built for full-service, fast casual, quick-service and everything in between, including our core restaurant management platform, NCR Aloha. Our solutions are built to scale as restaurants grow.

- Visit [www.ncr.com/restaurants/referrals/](http://www.ncr.com/restaurants/referrals/) to learn more about how to make simple possible. 10% off when sold with NCR Payments.



#### CARBON DIOXIDE PROVIDER

**NUCO2** is the only national provider of beverage grade carbon dioxide certified using ISBT guidelines and draught beer grade nitrogen gas solutions to the restaurant and hospitality industry. Our expansive customer base includes national chain and local restaurants, convenience stores, theme parks, and sports and entertainment venues.

- To learn more or get started, visit [www.nuco2.com](http://www.nuco2.com).



#### WEBSITE CREATION • ONLINE ORDERING SOCIAL MEDIA MANAGEMENT

**ORDEREZE** is a restaurant-specific online marketing/online presence solution where everything from your website and your social media, to your online ordering and more is managed from one dashboard with one company. We provide restaurants with the ability to seamlessly engage with, promote to, and provide exceptional products and services to their customers.

- Setup fees waived or reduced for all Sysco customers. Fees not waived can be financed over up to 8 months. All services discounted, reach out below for more information on the specific services and offers you need. Go to [www.ordereze.com](http://www.ordereze.com) to learn more!



#### GEODESIC DOME SOLUTIONS

**PHOENIX DOMES** restaurant patios domes have been gaining popularity. Now, they can play an essential role in helping the hospitality business thrive despite the current challenges. Extend your patio season - even year-round - with heatable, eye-catching domes. The possibilities for styling are endless!

- Sysco customers receive 25% OFF! Visit [www.phoenixdomes.com/pages/sysco](http://www.phoenixdomes.com/pages/sysco) for more information.



#### WEBSITE CREATION • ONLINE ORDERING

**POPMENU** gives restaurants the power of digital hospitality through an all-in-one marketing tool for attracting and engaging guests. We believe that independent restaurant owners deserve to control your online presence, not to be controlled by it. Through our patent-pending, cloud-based, interactive platform, we're building a next-level consumer experience for thousands of restaurants across the US and changing the way you see the restaurant menu.

- Popmenu provides a minimum 25% discount to shared Sysco customers. They also waive all build, design, and maintenance fees, for both the full website and its Online Ordering platform. To learn more, head to [get.popmenu.com/sysco](http://get.popmenu.com/sysco) today!



#### ALL SEASON DINING SOLUTIONS

**RANCO** exterior dining spaces allow for increased capacity while still adhering to social distancing recommendations. Structures provide guests a comfortable space to enjoy while being safe from the elements. A single structure can be modified to provide year round solutions.

- Sysco customers receive 12% OFF! Visit [www.rancoresponse.com/sysco](http://www.rancoresponse.com/sysco) for more information.



#### ONLINE ORDERING • CONTACTLESS MENU SOLUTION

**READY** connects guests to hospitality venues directly on their phone so they can view the menu, order, pay, review and redeem rewards all in one seamless, connected experience. We're laser focused on providing best in class tech to help you remove all the friction that gets in the way of providing great hospitality.

- Visit [www.readytopay.com/sysco](http://www.readytopay.com/sysco) to access your Sysco Exclusive deal - one month free.



#### SECRET SHOPPER • TEAM TRAINING

**SERVICE WITH STYLE**, our Secret Shopping program has helped thousands of businesses understand the perspective of their guests. Our detailed, quality secret shopping reports are completed by our trained, professional observers. We also offer customized Restaurant Coaching, Team Training & Survey programs.

- Sysco customers receive 15% off all services! Visit [www.ServiceWithStyle.com/sysco](http://www.ServiceWithStyle.com/sysco) or contact us at 813.661.1149





#### MUSIC SOLUTIONS

**DYNAMIC MEDIA** is the world's largest reseller of business background music, hardware, and commercial audio systems. With over 8,000 technicians, we provide on-site technical services to all U.S. zip codes and across Canada. No project is too big or too small for our service team - we are here to support your business music needs in every way possible.

- Visit [www.SyscoMusic.com](http://www.SyscoMusic.com) for more information. Sysco customers can get a monthly SiriusXM Music for Business subscription for just \$24.95 per month!



#### CLIMATE CONTROL SERVICES • EQUIPMENT RENTAL

**SUNBELT** is the premiere rental equipment company in North America. Sunbelt Rentals offers a highly diversified product mix including power generation, climate control and HVAC, remediation and restoration equipment, and more.

- Sysco customers receive 10% off daily rental rates, 15% off weekly rental rates and 20% off monthly rental rates! Visit [www.sunbeltrentals.com](http://www.sunbeltrentals.com) for more information or call 800-892-8677.

## Uber Eats

#### ONLINE ORDERING • FOOD DELIVERY

**UBER EATS** is an on-demand food delivery app and website that helps bring millions of people around the world the food they want, at the tap of a button.

- Interested restaurants should fill out the form at [www.ubr.to/sysco](http://www.ubr.to/sysco). Sysco customers receive savings with a value of at least \$350!

## VIRTUAL DINING CONCEPTS

#### VIRTUAL CONCEPTS

**VIRTUAL DINING CONCEPTS** is a turnkey solution for adding a virtual brand to your existing restaurant to generate extra profit. A Virtual brand is an incredibly useful and efficient way for restaurateurs to increase their bottom line with minimal impact to current operations.

- Contact your Sales Consultant for more information or please visit [rising.sysco.com](http://rising.sysco.com)



For more information about how Sysco can support your business please go to [www.syscomarketingservices.com](http://www.syscomarketingservices.com)

Questions? Email us at [info@syscomarketingservices.com](mailto:info@syscomarketingservices.com)



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## NEED HELP WITH SEASONAL PLANNING?

Contact your Sales Consultant or  
Sysco Marketing Services  
at 1-800-380-6348 or  
[info@syscomarketingservices.com](mailto:info@syscomarketingservices.com)

Please review federal, state and local regulations to ensure your compliance with the law. For safety and sanitation, stay up to date and check the latest information on [CDC.gov](https://www.cdc.gov). Consult your legal advisors regarding any risks associated with starting a new venture or implementing any recommendations.