

Sysco® FOODIE

BOLD
FLAVORS.
*Smart
Moves.*



EXTENDING THE LIFE OF THE SEASON ~ P. 9

CUTTING EDGE SOLUTIONS ~ P. 12

THE ART OF SEAFOOD CURING ~ P. 32

Sysco® | RESTAURANT SOLUTIONS

MENUS & MARKETING

We partner with you to achieve your business goals!

Our team of consultants is here to help you...

- ▶ Design menus and marketing that represent your brand and grow your business.
- ▶ Implement proven engineering and design strategies to maximize the power of your menu.
- ▶ Drive traffic by optimizing your digital marketing to connect with your customers.
- ▶ Strategize operations with technology and Sysco Solutions Partners that support your goals.

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DEAR VALUED CUSTOMERS,

Summer: it's an exciting time of the year. Days are longer. The sun shines brighter. Patios are open across the globe at restaurants big and small. It's also a time of year when menus evolve, becoming fresher with the best of summer produce, enticing chefs to bring back summer favorites. Whether you're crafting a new menu item, reimagining a classic, or simply finding ways to do more with less, your dedication inspires all of us at Sysco.

We know what matters most to you: delivering quality food with the consistency your guests expect. That's why we're focused on being more than just a supplier. We're here to help you solve real challenges—whether that's saving time in the kitchen, managing costs, or staying ahead of trends that keep your menu fresh and exciting.

In this edition of **Sysco Foodie**, you'll find practical, high-impact ideas to support your success. From bold bites and smart moves that bring energy to your menu to small bites with big value that help you do more with less, we're sharing strategies that work in real kitchens.

We know that time and labor are precious resources. That's why we're spotlighting burgers built for service and wraps that work overtime—versatile, easy-to-execute options that keep your kitchen moving. And for those looking to simplify even further, our no-cook, high-profit ideas offer delicious solutions that require minimal prep.

Looking to stretch your ingredients and reduce waste? Explore our features on preservation strategies and the art of seafood curing—smart techniques that extend shelf life and elevate your offerings. Don't miss our guide to seasonal salads that sell, packed with fresh, craveable combinations your guests will love.

Finally, we're proud to highlight the advantages of seasonal menu purchases through our partners at FreshPoint and Buckhead. FreshPoint's dedication to quality and regional sourcing ensures the freshest produce at peak flavor, while Buckhead delivers a comprehensive assortment in the premium protein space—helping you craft dishes that stand out in both taste and value.

At Sysco, we're committed to delivering what you need—when you need it—with the quality and care your business deserves. Thank you for trusting us to be part of your journey.



We're here to support you with the products, insights, and partnerships that help you thrive.

With appreciation and partnership,

Kevin

Kevin Hourican
Chair of the Board and
Chief Executive Officer

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SYSCO RISERVA ITALIAN CHEESES

Deliver on Authenticity

Not all cheese is created equal—a truth every chef knows intimately. That's why **Sysco Riserva** proudly features Angelo & Franco—true artisans and masters of Italian cheesemaking who deliver the kind of authentic flavor, texture, consistency, and performance that chefs demand and dishes deserve.

Founded by two passionate Italians on a mission to improve the quality of mozzarella in the

U.S., Angelo & Franco blends old-world techniques with the exceptional purity of California milk. The result? Premium cheeses that are crafted with precision, tradition, and respect for the ingredients.

What truly distinguishes their products is an uncompromising process and relentless commitment to their craft. At their Los Angeles plant, every batch starts with high-fat, high-protein

California milk—sourced in partnership with the California Milk Advisory Board—for the ideal stretch, melt, and mouthfeel. From there, it's about precision. The process is slow, deliberate, and never rushed: pasteurization, pH control, curd development, and temperature-perfect stretching. "You can't rush great cheese," says co-founder Angelo Tartaglia. "Timing is everything."

Using traditional Italian techniques supported by carefully calibrated machinery, Angelo & Franco produces standouts like their silky fior di latte mozzarella and delicate, original ricotta. Their burrata is hand-folded, and decadently smooth. "You can taste the difference," says Chef Neil Doherty during a visit to their plant. "Their ricotta is truly artisanal—creamy, delicate, and full of flavor."





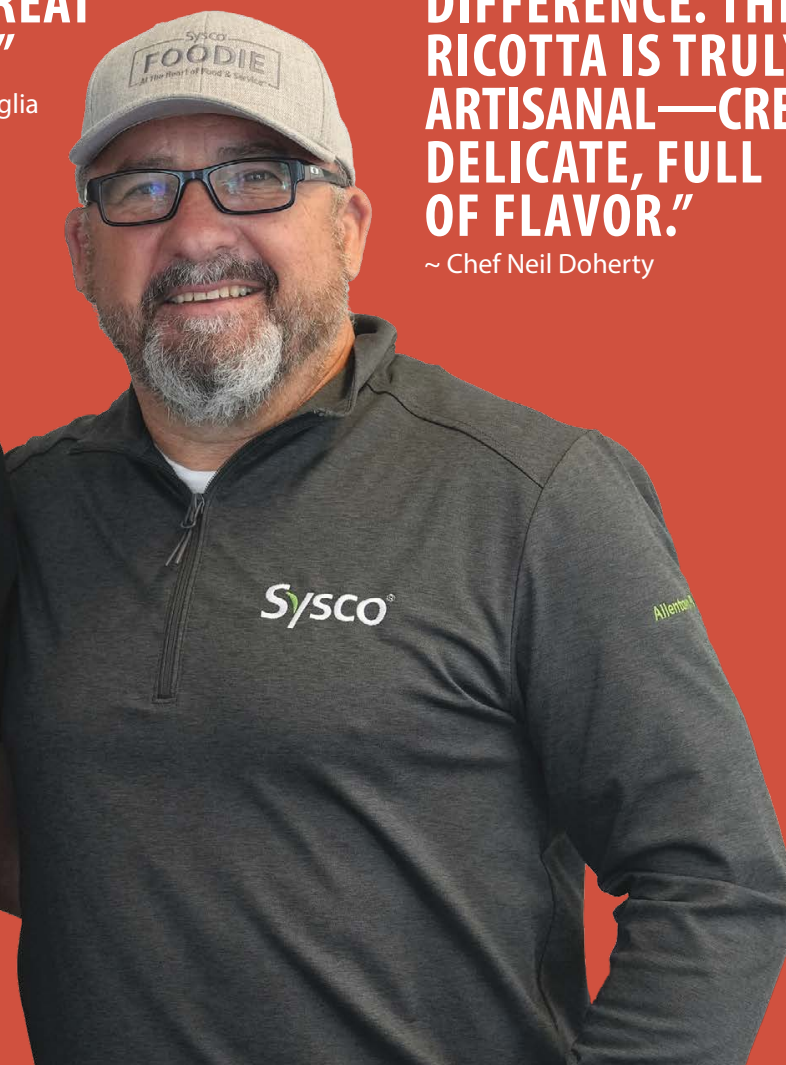
**"YOU CAN'T
RUSH GREAT
CHEESE."**

~ Angelo Tartaglia



**"YOU CAN TASTE THE
DIFFERENCE. THEIR
RICOTTA IS TRULY
ARTISANAL—CREAMY,
DELICATE, FULL
OF FLAVOR."**

~ Chef Neil Doherty



LEARN MORE

Visit [Sysco.com](https://www.sysco.com) for
more information.

While state-of-the-art Italian machinery ensures consistency, human touch is still at the heart of their process. Mozzarella is hand-packed to preserve its optimal texture and shape. Burrata is folded by artisans with practiced hands. Because at Angelo & Franco, it's all about honoring tradition, respecting the ingredient, and taking the time to get it right.

Thanks to a strong partnership with Sysco, Angelo & Franco's premium cheeses are available nationwide through our exclusive Riserva label. Whether you need fresh mozzarella

for your pizzeria or elegant cilieGINE and ovoline for composed dishes, Angelo & Franco delivers versatility across your menu. Their mozzarella—crafted with in-house cream and California milk—is rich, smooth, and sustainably produced using water reclaimed from the stretching process. It's a no-waste, no-compromise approach that reflects their commitment to innovation and responsibility.

Whether you're executing a traditional Neapolitan pizza that demands authentic browning, preparing banquet-quantity pasta applications that require consistent moisture control, or plating precision-dependent composed dishes, Angelo & Franco cheeses—available under Sysco's Riserva line—deliver technical

performance alongside genuine Italian flavor—without compromise. They offer the authenticity, consistency, and quality your menu deserves, and you can trust—batch after batch.



LOOK FOR THE SEAL



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Fresh mozzarella delivers a delicate, milky flavor and soft, creamy texture—ideal for high-heat Neapolitan-style or artisan pizzas, while aged, low-moisture versions are better for crisper crusts and longer bake times.





FRESH TAKE FROM The Chef

There's something deeply rewarding about cooking in season. Before joining Sysco many years ago, I worked on a market garden farm—and that experience shaped how I think about food to this day. When you use what's fresh and in peak season, the food speaks for itself. Sweet strawberries, English peas bursting with flavor, ripe stone fruits—they don't need much. This is the time of year when berries belong in vinaigrettes, peaches go on the grill, and cold soups shine brightest.

As chefs, we get to capture these fleeting seasonal moments—celebrating them now and preserving them for later. That's the rhythm of great cooking. Summer calls for light dishes that let ingredients breathe, like strawberry burrata with peppery arugula (inspired by a cold strawberry soup from my early days), charred rosemary vinaigrettes, and grilled meats over fresh greens. It's about showcasing, not masking. Come fall, we'll shift to heartier preparations—what's under a crust in autumn was proudly displayed in summer.

We recently embraced that spirit at the Michelin awards in Orlando, where **FreshPoint** helped us source stunning passionfruit. In my youth, we cooked with what was available locally; now, Sysco makes it easier to access seasonal gems from around the world, always at their peak. Whether it's FreshPoint heirloom tomatoes or **Sysco Imperial** baby greens, the right ingredients elevate everything. It doesn't have to be complicated: when you use quality ingredients, you get quality results.

Let's keep cooking with the seasons. It's what makes food memorable.

Cheers and have a flavorful day,

Chef Neil

Chef Neil Doherty
CORPORATE EXECUTIVE CHEF, SYSCO CORPORATION

EXTENDING THE LIFE OF *the Season*



Chefs have always had one eye on the clock and the other on the calendar—and right now, what's most on-trend is also what's most perishable: peak-season produce. A sun-ripened tomato still warm from the vine, a fragrant peach that yields gently to the touch, a just-picked ear of corn bursting with sweetness—these fleeting ingredients are the very essence of summer. They bring bold flavor, vivid color, and that

unmistakable freshness that diners crave this time of year.

But as every chef knows, the growing season waits for no one. The moment you perfect a dish featuring summer's best, the harvest is already shifting. That's why preservation isn't just a time-honored culinary technique—it's a forward-thinking strategy. From pickling and fermenting to drying, freezing,

and confiting, these methods allow chefs to bottle the season's energy and keep it alive on the plate long after the fields have been cleared.

Preserving produce is also about more than extending shelf life. It's about maintaining consistency in your kitchen, expressing your creativity, reducing waste, and keeping food costs in check. Whether it's a vibrant peach

gastrique in the dead of winter or house-pickled cherry tomatoes to punch up a cold-weather grain bowl, these preserved elements can offer a powerful reminder of the season's soul.

In this issue's Trends section, we're diving into smart, approachable ways to hold onto those peak-season flavors and make them work harder—and longer—for your menu.



PRESERVATION AS A STRATEGY

Preservation has always been part of the culinary playbook. Our grandparents did it to stretch the harvest and make the most of what they had. Today, chefs preserve not just out of necessity, but out of intention. With the right tools, techniques, and planning, you can use preservation to deepen flavor, reduce kitchen waste, streamline prep, and extend the reach of seasonal ingredients far beyond their prime.

As Chef Neil Doherty puts it, “The first loss is sometimes the best loss”—a reminder that missed opportunities can often spark a smarter, more intentional plan. Don’t save scraps just to save them—start with quality, and preserve with purpose. When done right, preservation becomes more than a back-of-house task—it becomes a strategy for building depth, reducing waste, and telling a sustainability story worth sharing with your guests.

Methods like fermenting, pickling, dehydrating, and freezing are far from outdated; they’re innovative

techniques for amplifying flavor, adding texture and acidity, and creating signature ingredients that set your dishes apart. Preserved ingredients can become the foundation of a dish or the accent that elevates it, helping you maintain a more adaptable, reliable inventory while reducing spoilage and waste.

Whether you’re preserving summer berries for fall desserts or turning peak-season peppers into a house-fermented hot sauce, preservation is your chance to innovate, differentiate, and turn short-lived ingredients into long-term assets.



STRETCH THE SEASON

Late summer gems like tomatoes, figs, corn, and stone fruit are at their peak now—but gone too soon. The key is starting with pristine product and preserving it with purpose. That means choosing the right technique to transform fleeting freshness into layered components with a longer shelf life and stronger culinary identity. Preservation isn't just storage—it's reinvention. Think about how one ingredient can show up in multiple formats on your menu:



> **Tomatoes:** fresh → confit → smoked jam → leather → powder



> **Stone Fruit:** roasted → pickled → fermented → distilled



> **Herbs:** fresh → infused oils → dried blends → rubs



> **Figs:** roasted → jammed → balsamic-pickled



> **Corn:** grilled → creamed → frozen → cob stock

BUILD A RESILIENT PANTRY

In today's unpredictable food system, a strategic pantry gives you flexibility and flavor insurance. Try:

- Infusing oils with chiles or citrus
- Vacuum-sealing greens for off-season consistency
- Freezing herb purées in oil

PRESERVED = PROFITABLE

Preserved ingredients add story, soul, and margin to your menu. Think:

- Fruit scrap vinegars
- Stone fruit chutneys for fall cheese boards
- Compound butters with fresh herbs
- Fermented chile hot sauces

COOK FORWARD

Preserving the season isn't about nostalgia—it's about planning ahead. When your pantry tastes like August in November, you're not just serving great food. You're running a smarter, more resilient kitchen. Sysco can help you cook forward with the right products, tools, and planning support to keep seasonal flavors—and your kitchen—working year-round.



NEXT-LEVEL
INGREDIENTS
FOR

Next-Level Menus

In today's high-pressure kitchen you need more than ingredients—you need solutions. Cutting Edge Solutions delivers exclusive, on-trend products designed to help you work smarter, stand out, and stay ahead. Each item is hand-picked to streamline prep, maximize labor, and create menu moments that turn heads. Built for speed, consistency, and creativity, these products do more so you can too. With new innovations launching four times a year, there's always something fresh to keep your menu moving forward. Read on to see what's new—and what's next.



SYSCO CLASSIC **FRENCH** **CHOUXNUTS**

Bring something memorable to your menu with French chouxnuts—where classic filled choux pastry meets the beloved familiar format of a doughnut. A crisp exterior with a light, airy cream puff-like interior pairs perfectly with bold, luscious fillings. The unique texture and eye-catching presentation create an unforgettable taste and visual experience. Our chouxnuts add French flair to any menu with ease—a conversation starter that blends traditional technique with a familiar indulgent twist, keeping customers coming back for more.

Available in three delicious flavors:
Triple Chocolate French Chouxnut
Lemon Drizzle French Chouxnut
Raspberry & White Chocolate French Chouxnut

Sysco
CLASSIC
SYSCO CLASSIC**CHICKEN & ANDOUILLE GUMBO**

A comforting and complex classic that brings authentic Cajun flavors without the hassle. Our chicken and Andouille gumbo features tender chicken, smoky sausage, and a medley of fresh vegetables in a deep, rich roux—perfectly balanced with spice and depth. Ready to serve over rice, it brings the soul of New Orleans to your menu in a fraction of the time. No shortcuts—just genuine, restaurant-quality gumbo that chefs can trust.

**SYSCO CLASSIC****JALAPEÑO CHEDDAR PULL-APART FLATBREAD**

Turn up the flavor with jalapeño cheddar pull-apart flatbread—a bold, cheesy, and downright irresistible innovation. This plank-style flatbread is built for sharing (or not!) with nine soft pillowy sticks. Each one is topped with a rich, creamy white cheddar cheese sauce, crispy bacon, and spicy jalapeños, then sprinkled with melty mozzarella and sharp yellow cheddar cheese. The pull-apart design makes it easy to serve—whether as a shareable starter, bar snack, or game-day must-have.

**O'S BUBBLE****SHELF STABLE TAPIOCA & POPPING BOBA PACKETS**

Add eye-catching pizzazz, tantalizing textures, and mouthwatering flavors with these authentic, portion-controlled Taiwanese boba pearls. Available in three bold flavors, they're packed with personality and ready to serve in seconds. These innovative pearls elevate beverages and desserts while minimizing prep and maximizing profit. Brown sugar tapioca boba packets deliver rich flavor and chewy texture, especially when paired with perfectly sweet brown sugar boba syrup packets for an enhanced marbling effect. Popping boba packets offer juice-filled pearls that deliver a delightful "pop" of mango or strawberry, creating a fun, vibrant, and fruity experience.

Available in multiple varieties and flavors:

**Brown Sugar
Tapioca Boba Packet**

**Brown Sugar Boba
Syrup Packet**

**Mango Popping
Boba Packet**

**Strawberry Popping
Boba Packet**





SYSCO IMPERIAL

SEAWEED KELP CHICKPEA BALLS

Enhance your menu with a standout, one-of-a-kind ingredient that's a sustainable superfood packed with umami-rich flavor.

These chef-crafted seaweed kelp chickpea balls feature wild-harvested New England kelp that's nutrient-dense and brings a distinct ocean-fresh savory flavor. Combined with hearty and rich chickpeas, they are unique, nutritious, and versatile across menu applications or cuisines. Naturally gluten-free, allergen-friendly, and vegetarian, they're equally ideal for bringing unique twists to classics or creating new dishes that go beyond the expected.

SYSCO IMPERIAL

AGED CHEDDAR CHEESE SAUCE

Elevate your dishes with this rich and savory aged cheddar cheese sauce, crafted from naturally aged Tillamook® medium cheddar.

Made with unpasteurized milk for deeper complexity, this sauce delivers a smooth, creamy texture and robust flavor, ideal for a wide range of culinary applications. From velvety mac and cheese to indulgent sandwiches and signature sauces, this versatile cheddar sauce brings craveable depth, character, and unmistakable quality to every bite.



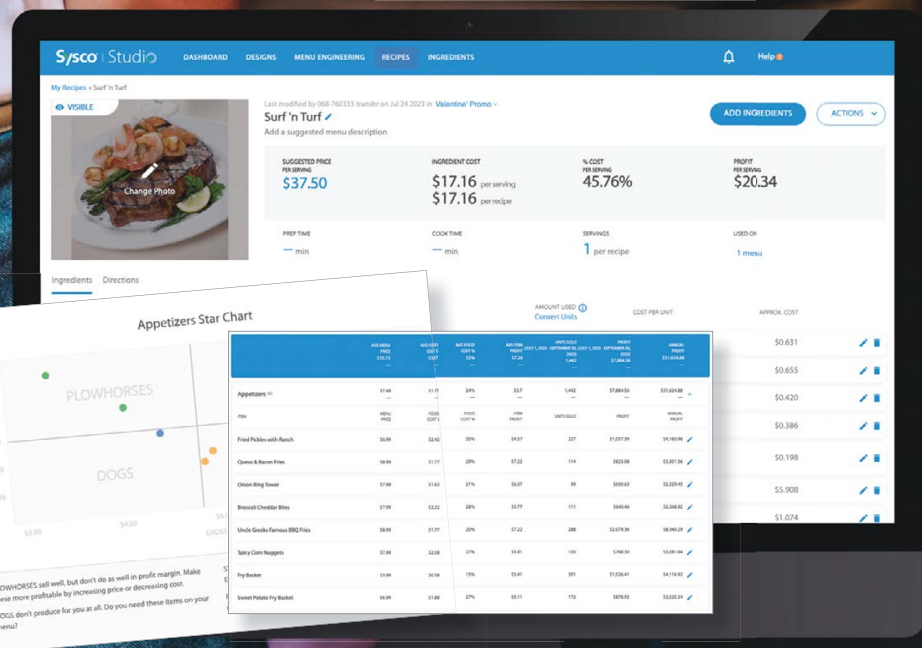
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SMALL BITES, BIG VALUE

Comfort food has always been about big flavor and feel-good vibes—but now, it's a smart move for your bottom line, too. With low-cost ingredients, built-in crave factor, and easy ways to use what you already have prepped, updated classics can do some serious work. Add bold global flavors, switch up the format, or put a fresh twist on a favorite, and you've got menu staples that hit across dayparts, cut down on waste, and keep guests coming back.

FAMILIAR FAVORITES, TRENDY FORMAT

Comfort food connects instantly with guests. But give it a modern twist—bold seasoning, premium ingredients, or a creative presentation—and it becomes unforgettable. Think short rib-stuffed hushpuppies, kimchi grilled cheese bites, or flaky mini pot pies. These small plates tap into nostalgia while offering an edge and strong upsell potential.



FLAVOR NOTES FROM CHEF JAVIER LOPEZ



I truly enjoy this idea. The inspiration came from my time in the restaurant world, where we made cents by repurposing high-quality, flavorful products. It was—and still is—a great way to utilize ingredients that might otherwise go to waste. This is an awesome recipe for operators who don't have brisket on the menu using Sysco products. The concept also works well with our Block & Barrel Smoked Pulled Pork.

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Brisket-Stuffed
Hatch Mac'n Cheese
Bites ~ p. 41



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Visit Sysco Shop to
purchase ingredients.

WORKHORSE PROTEINS, PREMIUM APPEAL

Slow-cooked cuts like brisket, pork belly, and short ribs bring big flavor and high-perceived value—without the high cost. A smoky brisket slider or braised beef mac bite doesn't just taste indulgent; it turns versatile proteins into big-time menu hits.

LOW LIFT, HIGH RETURN

Use what you already prep—mac and cheese, cornbread, braised meats—and batch-fry, skewer, or freeze for fast, consistent execution.

It's a smart way to reduce labor, stretch inventory, and keep service smooth during crunch time.

VERSATILE & MENU-READY

Perfect for brunch, bar snacks, or happy hour apps, small bites offer strong portion control, minimal new inventory, and easy upsell value across the board. Whether you're filling a small plate section or looking for new catering ideas, these dishes can punch above their weight.

NEXT-GEN COMFORT, BUILT TO SELL

Today's comfort food is far from basic. Clean-label upgrades, bold garnishes, and globally inspired builds keep it indulgent and on-trend. Hot honey, house-made aioli, pickled veggies, or global sauces can transform a familiar bite into something signature.

MENU INSPIRATION



PULLED PORK TATER TOT SKEWERS

Crisp tots + sauced pork + pickled onion. Serve with Alabama white sauce.

BUFFALO DEVILED EGGS WITH BLUE CHEESE CRUMBLE

Classic eggs with heat and tang. Fast, handheld, built to move.

MINI CHICKEN & WAFFLE SLIDERS

Hot honey chicken on bite-sized waffles with a pickle chip.

BACON-WRAPPED JALAPEÑO CORNBREAD CUBES

Sweet, spicy, smoky—built for the bar.

BRISKET-STUFFED ARANCINI

Creamy risotto + smoky brisket in a golden bite. Pair with tomato jam or spicy aioli.

KOREAN BBQ PORK BELLY BITES

Sticky-sweet, skewer-ready. Garnish with sesame seeds and scallions.

SHORT RIB SLIDERS WITH PICKLED SLAW

Rich beef, zingy slaw, soft bun. Comfort with entrée-level appeal.

BURGERS BUILT FOR SERVICE

Looking for a craveable, customizable, and operationally efficient menu item? A well-built burger checks every box. Whether featuring classic beef, turkey, or a plant-based blend, burgers remain one of the most versatile, margin-friendly options in the kitchen. Add chef-inspired toppings, health-forward ingredients, and bold global flavors, and that humble patty becomes a top seller. From boosting perceived value to improving kitchen efficiency, burgers deliver on flavor, flexibility, and broad guest appeal.

FLAVOR-FIRST & FUNCTION-FORWARD

It's the burger build that turns it from basic to buzzworthy. Try creamy cheeses, fire-roasted vegetables, spicy aiolis, pickled accents, and globally inspired sauces. Serve it on a better-for-you bun with a trend-forward side like elote corn, and suddenly, you've got a dish that delivers comfort, indulgence, and a health halo.

PREP SMARTER, SERVE FASTER

A standout burger doesn't need to slow your line. A burger mix can actually improve when made ahead and rested overnight—making it ideal for batch prep and quick execution. Combine that with Sysco's pre-blended protein patties, batch-prepped onions, and house sauces made in advance, and your team can execute bold builds consistently, even during a rush.

ELEVATED COMFORT, MINIMAL LIFT

Burgers are understood universally. But a few premium touches—Brie or blue cheese, roasted tomatoes, and a sprouted oat bun—can turn it into a signature item. These upgrades are light on labor and food costs but heavy on perceived value. An 8-ounce patty delivers hearty satisfaction and supports a higher price point. It's a menu move that lets you charge more and stand out without reinventing your kitchen flow.



SCAN TO SHOP

Visit Sysco Shop to
purchase ingredients.

BETTER-FOR-YOU THAT SELLS

Lean ground turkey delivers on clean protein expectations, while arugula, caramelized onions, and roasted tomatoes bring freshness and veg-forward appeal. Functional ingredients like oats and fennel tie into clean eating, gut health, and anti-inflammatory trends. Add a whole grain bun or swap standard fries for sweet potato, and your comfort food classic becomes a crave-worthy, better-for-you option that still satisfies.





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Wholesome
Turkey Burger
~ p. 41

FLAVOR NOTES FROM CHEF RAY YAKELIS



As we soak up the fun of summer, a turkey burger is an easy way to switch up the usual grilling routine. Fire up the grill and serve this delicious, simple seasonal recipe.



WRAPS THAT WORK OVERTIME

Today's handhelds must do more than travel—they need to perform. These all-day workhorses shine in dine-in, delivery, and grab-and-go formats. Fast to prep and full of creative potential, wraps are ideal for rotating specials, catering menus, and speedy lunch builds. When designed well, they're not just portable—they're craveable, customizable, and cost-effective.

INNOVATION STARTS WITH THE BASE

Switching up the base adds intrigue and signature appeal to your menu:

Lavash: Light, pliable, and great on the grill

Roti: Hearty, rustic, and ideal for Indian or fusion flavors

Rice paper: Perfect for fresh, light builds

Try wraps like:

- Grilled lavash wrap with chicken and peach chutney
- Grilled naan with chimichurri steak and roasted potatoes
- Rice paper stuffed with Vietnamese tofu and pickled veg

VISUALLY APPEALING, LABOR-SAVING

Make high-impact plating simple and photogenic:

- Grill or press for texture.
- Slice and stack for height.
- Garnish with herbs, slaws, or chutneys.
- Pair with low-lift, high-margin sides like house-cut chips, soup shots, or dressed greens.
- From brunch to late night, wraps adapt easily—think shakshuka for breakfast, fig and turkey for lunch, BBQ jackfruit for dinner, or global DIY wrap bars for catering.



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PERFECT WRAP TECHNIQUE

Nail consistency with these tips:

- Slightly warm bases before building for better pliability
- Leave a 1-inch margin to prevent overflows
- For wet fillings, layer greens or cheese as a moisture barrier
- Use a tight rolling technique: tuck in sides first, then roll with even pressure
- Wrap seam-side down in foil or parchment for delivery

Grilled
Chicken
with Peach
Chutney
Lavash Wrap
~ p. 42

SEASONAL WRAP STRATEGY

Adapt your wrap program for maximum efficiency and appeal. Keep the format consistent while rotating seasonal ingredients:

Spring: Asparagus, pea shoots, herbed spreads, and light proteins

Summer: Flame-grilled meats, citrus slaws, and herb-packed sauces

Fall: Roasted root vegetables, apple slaws, and warm spices

Winter: Braised meats, robust greens, and comforting spice blends

FLAVOR NOTES FROM CHEF LIZ MACIAS



Here in Southern California, summer rolls in fast—and I was inspired to create something fun, satisfying, and packed with bold flavor. I love blending classics, like peach chutney, with trend-forward global influences. The curry and yogurt-marinated chicken, bright citrus, and roasted red pepper present a unique twist on traditional Middle Eastern flavors. Crisp onions and cool Greek yogurt tie it all together. Wrapped in fresh lavash, it's perfect for everything from bar and grill menus to quick-serve handhelds on busy summer days. Just add fries and a cold beer.

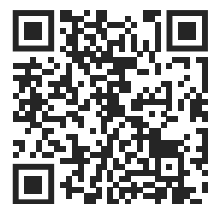


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Visit Sysco Shop to
purchase ingredients.

NO-COOK, HIGH-PROFIT

This summer, rethink "light fare." Instead of defaulting to greens, lean into no-cook techniques like curing, pickling, and fermenting to build salads and small plates that work harder. Keep your kitchens cooler, your margins stronger, and your flavors unmistakably yours.



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

Salmon
Romanoff
Salad
~ p. 42

SMARTER PREP, COOLER KITCHENS

When the heat's on, smart kitchens stay cool. Quick-curing, pickling, fermenting, and marinating deliver bold flavors without firing up the line—or burning out your team.

Take gravlax: minimal labor, major menu impact. One batch can anchor a Nordic salad, top a tartine, or headline a crudo plate. Our featured Salmon Romanoff Salad combines salmon gravlax with classic Romanoff elements for a no-cook centerpiece that commands premium pricing.

And it's not just salmon. Stretch creativity (and inventory) with:

- House-made crème fraîche for richness and a luxe, tangy finish.
- Quick-cured zucchini ribbons for structure and snap.
- House-fermented radishes or carrots for depth.

CROSS-UTILIZATION THAT PAYS OFF

Smart kitchens cross-utilize every move:

Shaving fennel for crudo?

Blitz fronds into vinaigrette.

Trimming beets? Pickle the scraps for a vibrant topper.

Wilting herbs? Blend into green oils or sauces.

Small efficiencies here build into major operational wins across the board.

BIG FLAVOR, NO SWEAT

Summer plates should burst with color and craveability—and no-cook techniques make it easy:

- Salt-bake root vegetables for hearty salad bases.
- Cold-smoke burrata, ricotta, or goat cheese for unexpected richness.
- Ferment green tomatoes or peaches for bright, complex flavors.
- Reduce citrus or vinegar for punchy vinaigrettes.

The result? Dishes that look and taste high-touch without heavy lifting.

TAP INTO WHAT GUESTS ARE CRAVING

Today's diners aren't just looking for "healthy"—they want vibrant, globally inspired plates they can't recreate at home. No-cook builds that deliver:

- Nordic-style gravlax and beet salad with dill crème fraîche.
- Middle Eastern carrot, chickpea, and labneh bowls.
- Latin-style fennel and citrus slaws with lime crema.

Use these builds to showcase peak-season produce, share your sourcing story, and command higher price points on "lighter" fare.

SEASONAL SALADS THAT SELL

Smart menus don't just follow the season—they leverage it. Take summer salads, for example: they offer more than vibrant colors; they bring speed, profitability, and exceptional upselling potential. With low labor demands and high-margin potential, seasonal salads are a savvy way to boost check averages, control food costs, and showcase your culinary point of view—all without slowing down the line. Here's how chefs are using them to stand out and strengthen their bottom line.

BUILT FOR SPEED & FLEXIBILITY

Salads are operational gold: minimal cooking, lightning-fast execution, and total adaptability. Use them as starters, sides, or center-of-plate mains. Summer's peak produce—berries, stone fruit, tomatoes, greens—gives you a rotating canvas for LTOs, house specials, and shareables that impress without overloading the kitchen.

Need a kitchen win on a slammed Saturday night?

A Strawberry & Burrata plate—arugula, sliced ripe strawberries, creamy burrata, crushed pistachios, and a touch of good EVOO—is visually stunning, chef-driven, and built for speed. No fire time required.

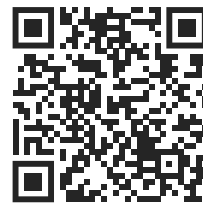
MARGINS THAT MAKE SENSE

Seasonal salads let you feature premium ingredients in a way that makes fiscal sense. A little burrata or aged goat cheese goes a long way. Nuts, seeds, and infused oils elevate perceived value without inflating plate cost. With fewer SKUs than composed entrées, you'll simplify back-of-house prep, reduce waste, and tighten inventory.

And don't forget the upsell. Grilled salmon, harissa shrimp, or seared halloumi can easily add \$4–\$8 a plate—without straining labor or inventory.

Strawberry
& Burrata
~ p. 43

—Imperial—
FRESH
Hand Selected Produce
— SINCE 1983 —



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

STANDING OUT STARTS WITH EXECUTION

Today's diners expect flavor, texture, and storytelling. Here's what makes the difference:

Texture Is Everything: The most memorable seasonal salads layer at least three distinct textures. Think crisp fennel, juicy peaches, and spiced seeds for a dish that's dynamic in every bite.

Use Temperature to Your Advantage: Contrast chilled watermelon with warm, seared cheese to elevate the sensory experience.

Preserve What's Peaking: Quick-pickle ramps, rhubarb, or red onions to stretch seasonal flavors across weeks—or turn them into your signature.

Tell the Ingredient Story: Consumers crave connections. Highlighting the farm, grower, or region adds meaning—and gives your staff something memorable to sell.



FLAVOR NOTES FROM CHEF NEIL DOHERTY



Burrata's so rich and creamy, and this time of year, the acidity from fresh strawberries cuts through it perfectly. I wanted to switch it up from the usual tomato pairing. The pistachios add an earthy balance—and honestly, this dish means a lot to me. It was the second shot we ever did for our trucks, so there's some real history behind it. Simple, seasonal, and a little different.

ADVANTAGES OF Seasonal Menu Purchases

In a market saturated with trends, one timeless strategy continues to deliver real results—and real profit: seasonal menu planning. It's more than a nod to tradition—it's one of the most innovative ways to drive flavor, cut costs, and boost profitability.

Seasonal menus help you serve better food while spending less. They offer structure that sparks innovation, streamlines prep, and brings a natural rhythm to your kitchen. Diners notice, too—they look forward to fresh offerings that evolve with the seasons and match the moment.

Before global supply chains, chefs had no choice but to cook with what was in season. But even today, with year-round access to almost everything, the most successful operators still lean into seasonality for quality, creativity, and efficiency. If you're not planning your menus around seasonal buying opportunities, you're likely leaving margin on the table.



SCAN TO SHOP
Visit Buckhead Pride to
purchase products.



BUILD FLAVOR & VALUE INTO EVERY PLATE

Seasonal ingredients deliver better flavor, texture, and visual appeal—often at a better price. When ingredients taste great on their own, you can do less and deliver more.



FreshPoint: Peak-season produce means less handling, more plate impact, and standout performance in high-volume kitchens.



Buckhead Pride: Seasonally aligned proteins—like grill-friendly tri-tip or skirt steak—bring balance and craveability to produce-forward dishes.

KEEP MENUS FRESH, DYNAMIC, & RELEVANT

Menus built around what's in season generate built-in menu momentum—and give guests a reason to come back. Seasonal items create urgency and excitement, allowing you to position them as premium features that drive up check averages and keep your menu feeling fresh and intentional.



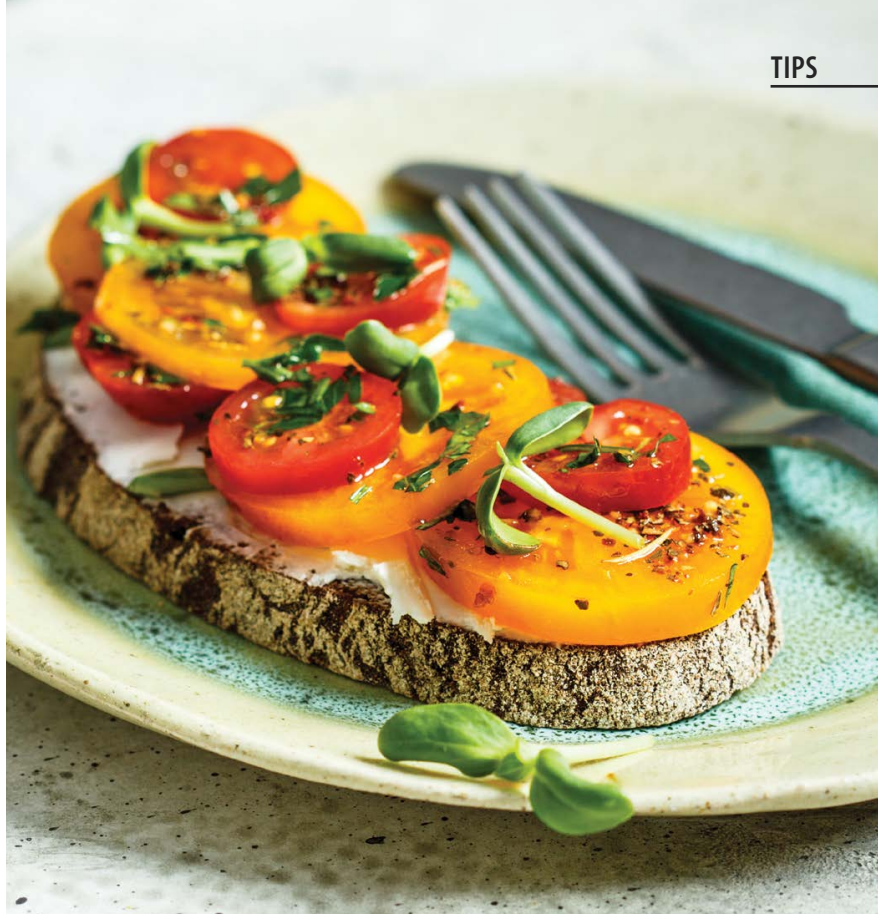
FreshPoint: Limited-time offerings like grilled corn salads or tomato tartines bring buzz and seasonal appeal.



Buckhead Pride: Format-forward dishes (bowls, skewers, flatbreads) flex easily with seasonal proteins and garnishes.





BUCKHEAD | **NEWPORT**
Pride | *Pride*



REDUCE FOOD COSTS WITHOUT SACRIFICING QUALITY


Seasonal sourcing is one of the best profitability levers available to chefs today. By focusing on peak-availability items, you can reduce shrink, stabilize pricing, cross-utilize ingredients more effectively, and maximize ROI—all without compromising quality.


 **FreshPoint:** Abundant, in-season items offer more price consistency and less repack or spoilage.

 **Buckhead Pride:** Value cuts + smart prep = menu-ready proteins that deliver more for less.

SEASONAL STORYTELLING THAT SELLS

Guests don't just eat with their eyes—they buy with their values. Use seasonality to connect sourcing with experience.

 **FreshPoint:** Call out the farms or regions your ingredients come from to boost perceived value and transparency.

 **Buckhead Pride:** Highlight your proteins' origin, method, or producer to elevate trust and justify premium pricing.

SUSTAINABILITY THAT MATTERS

Today's diners want to feel good about what's on their plate—and where it came from. Seasonal sourcing supports that mindset by reducing transportation emissions, encouraging farming practices that follow nature's cycles, and naturally aligning with plant-forward, whole food trends that health-conscious guests crave. It's a meaningful way to operate with purpose and build stronger connections with values-driven customers and staff alike.



GET AHEAD OF THE SEASON

Planning menus around what's in season is a tactical advantage. Whether you're looking to boost profitability, reduce waste, or bring more excitement to your menu, the answer is the same: seasonal purchasing is your best move.

Connect with your FreshPoint representative today to get ahead of market trends, explore peak-season opportunities, and source smarter for your next menu cycle.



SCAN TO SHOP
Visit FreshPoint to
purchase products.



PARTNER WITH US FOR SEASONAL SUCCESS: BOOK A CULINARY CONSULTATION

As operators plan for summer's peak produce and grilling season, the benefits of strategic, seasonal menu planning are undeniable—especially when it comes to highlighting fresh, locally sourced produce and beef. That's where Sysco's Culinary Specialists step in. With extensive real-world industry experience, these experts offer one-on-one consultations designed to help operators craft cost-effective and craveable menus.

Whether you're looking to build a better burger with premium seasonal beef cuts or want to capitalize on high-flavor, low-cost summer fruits and vegetables, Sysco's culinary team provides tailored support to help you menu smarter.

Their culinary consultations aren't one-size-fits-all. From in-person test kitchen sessions and on-site kitchen assessments to virtual strategy meetings, Sysco gives operators flexible access to the tools and insights needed to drive traffic and boost profitability. These sessions can include menu analysis, labor-saving solutions, food costing, and trend-forward recipe development using in-season ingredients.

CULINARY CONSULTATIONS FROM SYSCO HELP YOU:

- Reduce food costs
- Spotlight seasonal ingredients
- Streamline prep
- Refresh menus with trend-forward recipes



**Contact your
Sales Consultant
today to book a
Culinary Consultation
near you.**

LEGACY ON THE BONE: Pioneer Saloon

Founded in a former 1930s hardware store, the Pioneer became a bar—and a bit of a gambling den—when Idaho was still wild. Since then, it has become one of the state's most iconic dining destinations. Owners Duffy and Sheila Witmer have worked at the Pioneer for 52 years and owned it for 48, shepherding it through decades of change while keeping its soul intact. "If you come to Ketchum and don't visit the Pioneer, did you even really come to Ketchum?" Duffy jokes, echoing what locals have said for generations.



WHERE ATMOSPHERE, SERVICE & SIMPLICITY SHINE

The Pioneer isn't flashy. It doesn't need to be. Its charm is in its walls—adorned with Native American headdresses, Hemingway's favorite shotgun, and taxidermy that tells tales. It's in the giant portions, the sizzling steaks, and the small-town warmth of a team that's been serving three generations of families. "We treat the schoolteacher the same as Warren Buffett," Duffy says. "Everyone who walks in that door is family. That's why we're still here."

The secret to Pioneer's longevity? "Atmosphere, food, and perceived value," says Duffy. "We keep it simple. One salad. One potato. Huge portions. And prime rib that's done right—the old-school way." That simplicity is intentional. In a world chasing trends, the Pioneer stays grounded in tradition. But that doesn't mean they're standing still. "We're always learning, always improving. That's part of what keeps it magical."

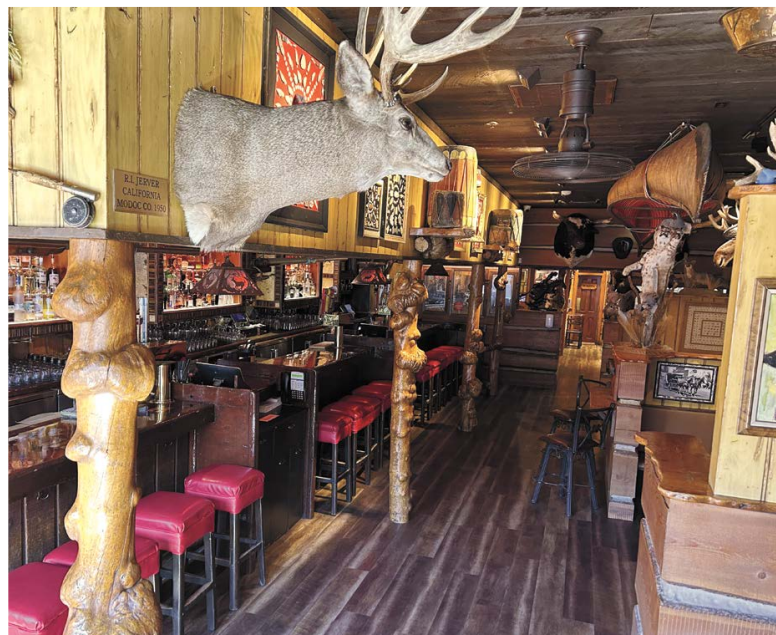
Step inside Pioneer Saloon in Ketchum, Idaho, and you're not just walking into a restaurant—you're stepping into nearly a century of stories. From poker games in the backroom to horses bellying up to the bar for Snickers, this Western saloon-turned-steakhouse is as much a living legend as the celebrities who've visited it, including Clint Eastwood and Willie Nelson. And with a James Beard America's Classics Award under its belt, the Pioneer isn't just beloved locally—it's nationally recognized as one of the greats.

A CLASSIC FOR THE AGES

Being the only restaurant in Idaho ever to win a James Beard America's Classics Award isn't lost on the Pioneer team. "It's humbling," says Duffy. "They sent over 40 secret shoppers across two years before awarding us. It's a testament to the people, the food, the service—and this small town."

Rooted in history yet timeless in appeal, the Pioneer stays current by staying true to itself.

Night after night, the dining room fills with loyal locals and curious newcomers, stories flow as freely as the drinks, and guests leave a little fuller—and a lot happier—than when they arrived. In a resort town that's constantly evolving, one thing hasn't changed: "You can't come into the Pioneer and be in a bad mood." Because in an industry chasing what's next, sometimes the boldest move is honoring what's always worked.



A BEEF PROGRAM THAT BRINGS THEM BACK

At the heart of the Pioneer's legendary menu is beef, especially their famous, bone-in prime rib. It's a cornerstone of the operation and reflects the standards they refuse to compromise. Gary Goodwin, their long-time Sysco partner, works hand-in-hand with Pioneer's in-house butcher—who's been there over 30 years—to ensure the beef is aged properly, cut correctly, and always up to the saloon's gold-standard expectations.

They're not just customers—they're charter members of what we jokingly call Gary's Meat Club," says Gary. "They know what they want, don't skimp on standards, and hold us to it. That's the kind of partner we love working with."

The Pioneer sources Midwest Beef, like **Butcher's Block Reserve** Angus, and ages its prime rib for a month before it hits the plate. They lean on **Butcher's Block Imperial** tenderloins out of Idaho for local flavor. Each cut is selected for a reason, featuring a blend of quality, tradition, and regional pride.


Gary also works closely with Pioneer's team to plan and forecast, ensuring they have the right product on the shelf exactly when they need it. From yield consultations to chef collaboration, Sysco is a true operational partner. "They rely on us for everything from potatoes to bus carts, but it's the meat that keeps people coming back," Gary adds.



LEARN MORE

Scan to learn more about Pioneer Saloon.





THE ART OF Seafood Curing

Premium seafood comes at a premium price—and every ounce matters. That's why curing and smoking aren't just old-school preservation tricks. They're modern, flavor-forward techniques that transform trim into profit, deepen flavor, and extend shelf life in ways that add serious value to your kitchen.

STRATEGIC MENU PLACEMENT

Build these techniques into your menu to drive excitement and margin.

Small Plates: House-smoked fish rillettes, citrus-cured salmon, charcuterie-style boards

Mains: Smoked collars over pasta, cured fish as a composed element or finishing touch

Bar Bites: Smoked oysters, cured fish crisps, or spreads that pair with cocktails

WHY IT PAYS TO PRESERVE

Done right, curing and smoking do more than extend shelf life—they unlock new menu potential and increase ROI. Here's how:

> TURN TRIM INTO GOLD

Salmon bellies, tuna pieces, and fillet trimmings become tartare, rillettes, spreads, and more.

Control Inventory: Cured and smoked items buy you time—and reduce spoilage.

Differentiate Your Menu: Stand out with bold, house-made flavor. Give guests something they can't get anywhere else.

Boost Perceived Value: These techniques signal artisan craftsmanship—so you can charge accordingly.





SMOKING: DEPTH, DRAMA, & DELICIOUSNESS

Smoking builds flavor from the inside out—especially with underutilized cuts. Match the wood and method to the fish for maximum aroma.

> WOOD PAIRING 101

Alder & Apple: Mild, clean smoke—great for whitefish.

Cherry & Maple: Versatile and balanced—play well with most species.

Hickory & Oak: Stronger smoke—ideal for fatty fish like salmon belly and mackerel.

Mesquite: Sweet, nutty notes—try it with scallops or shrimp pieces.

Applewood: Subtle fruitiness—perfect for trout and delicate cuts.

> TECHNIQUE MATTERS

Cold Smoke (65–85°F): Adds flavor without cooking. Best for raw applications like tartare or charcuterie.

Hot Smoke (175–225°F): Cooks and enriches. Ideal for rillettes, chowders, pastas, or brunch menus.

> INSPIRATION

- Smoked salmon belly tartare on crisped potatoes
- Mesquite-scented shellfish chowder
- Applewood-smoked fish spread with pickled fennel

CURING: FLAVOR CONCENTRATION, ZERO WASTE

Salt, sugar, and aromatics do the heavy lifting here—enhancing texture, flavor, and yield. Whether you're batch-curing tails or

crafting small-batch gravlax, it's an efficient, low-labor technique with big payoffs.

> CHOOSE YOUR METHOD

Dry Cure: High salt, firmer texture—ideal for mackerel, salmon, and tuna.

Equilibrium Cure: Precise ratios for consistency and easy batching.

Gravlax-Style: Sugar-forward with herbs and aromatics; gentle enough for menu-ready applications. (See recipe on page 43!)

> TRY THIS

- Gravlax-style salmon tail cured with citrus, dill, and juniper
- Salt-cured tuna trimmings for bowls, flatbreads, or vinaigrettes
- Dry-cured mackerel for tapas or brunch boards

> WHY IT WORKS

- Melt-in-your-mouth texture with minimal labor
- Distinct, layered, developed flavor
- Unique, high-perceived-value menu items

PRESERVE MORE THAN PRODUCT

Shifting to a preservation mindset can unlock untapped creativity and profitability. Train your team to view trim as opportunity. Curing and smoking aren't just throwbacks—they're modern, strategic tools that help you stand out, cut waste, and deliver unforgettable flavor.



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

Travel TIPS FOR Foodies

INSIGHTS FROM SYSCO'S CHEF MELISSA DONEY

Just over the New York border, the Berkshires blend small-town charm with big-time flavor. Known for its rolling hills, vibrant arts scene, and soulful food culture, this New England gem is a must-visit for chefs in search of inspiration. Sysco Culinary Specialist Chef Melissa Doney—who grew up just next door in New York—has been visiting the Berkshires since childhood. Here, she shares her favorite ways to taste your way through the region.

A FEAST OF FLAVOR AND CHARM

The Berkshires' food scene blends classic New England roots with unexpected creativity. "It's about out-of-the-box ideas grounded in simple, high-quality ingredients," says Chef Melissa. Each town adds its own flavor to the mix: Great Barrington offers eclectic eats and artisanal flair; Stockbridge brings

timeless charm and comforting fare; and Lenox shines with fine dining and globally inspired menus fueled by the town's artistic energy. From cozy bakeries to refined farm-to-table spots, there's artistry, heart, and a strong sense of place in every bite.

**"IT'S ABOUT
OUT-OF-THE-BOX
IDEAS GROUNDED
IN SIMPLE,
HIGH-QUALITY
INGREDIENTS."**

~ Chef Melissa



TASTE THE BERKSHIRES: CAN'T-MISS SPOTS

Looking to dine like a local? Chef Melissa shares a few of her must-visits:



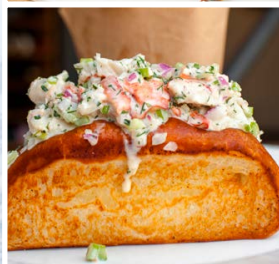
GREAT BARRINGTON BAGEL COMPANY (GREAT BARRINGTON)

A local staple—and Chef Melissa's top pick. Think traditional New York-style bagels with a Berkshires twist—chewy interiors, crispy exteriors, and creative cream cheese flavors that rotate on weekends.



TAFT FARMS (GREAT BARRINGTON)

More than a farmstand, this family-owned gem offers fresh seasonal produce, scratch-made meals, a cozy café, and a dedication to sustainability.



RED LION INN (STOCKBRIDGE)

A hidden culinary gem, this 19th-century hotel serves unforgettable meals. Multiple dining spaces, live music, and historic charm make this a sensory experience not to be missed.



SEASONAL STAPLES & LOCAL FAVORITES

The region's signature flavors are rooted in the land and season. Try:

- Chowder (of course!)
- Berkshire Blue and other local cheeses
- Pure maple syrup for drizzling or glazing
- Craft brews from Berkshire Brewing Company
- Apple cider donuts (especially in fall—grab extra!)

THE TANGLEWOOD EFFECT: WHERE FOOD MEETS CULTURE

In the Berkshires, culinary creativity and cultural richness are deeply intertwined. "Dinner and a show" takes on a whole new meaning when the Boston Pops perform at Tanglewood, the iconic summer venue that draws visitors nationwide. "The Boston Pops are a summertime tradition that's helped elevate the entire food and hospitality scene," says Chef Melissa. "People come for the music—and stay for the meals."

But the magic of the Berkshires isn't limited to summer. From warm cider donuts in fall to ski season comfort food in winter, every season offers its own delicious reason to visit. Maple-glazed treats pair perfectly with fall foliage hikes, while hearty chowders hit the spot after snowy adventures. Year-round

attractions like the Norman Rockwell Museum, MASS MoCA, and the shops of Stockbridge, Lenox, and Great Barrington offer plenty to explore between bites. Outdoors, Stockbridge Bowl (Lake Mahkeenac) delivers scenic beauty and lakeside eats, especially during local favorites like the Josh Billings RunAground Triathlon. And tucked among the hills and history, you'll find special places like the Red Lion Inn—one of the last great 19th-century hotels still serving memorable meals and experiences.

Whether you're savoring farm-fresh honey, dining before a show, or grabbing a bagel on the go, the Berkshires serve up a little something extra: they offer a true connection between food and place, flavor and feeling, tradition and innovation. It's a region that feeds the soul and appetite—no matter the season.



Chef Teofilo:

A CULINARY
CHAMELEON WHO
CHAMPIONS YOUR
KITCHEN'S SUCCESS



At twelve years old, while most kids were playing video games, Chef Teofilo Tundidor from Sysco Gulf Coast was already working the line at his father's restaurant, mastering the rhythm of the kitchen. "I got bit by the restaurant bug young," he reflects. That early hustle and immersion wasn't just about cooking—it was about understanding the heartbeat of a kitchen and sparked a passion in him that never left—it evolved. Today, as a Sysco Chef and Culinary Specialist, he brings that same drive, curiosity, and hard-earned wisdom to every kitchen he steps into—not just to cook but to help other chefs thrive.

His food philosophy is simple: let great ingredients shine, execute with precision, and always stay curious. "Keep it simple, cook with control, and stay open to new ideas," he says. That mindset has made him a trusted resource for Sysco customers of every shape and size—from upscale bistros to sandwich joints and everything in between.

What sets Chef Teofilo apart is his refusal to be pigeonholed. One day, he might be perfecting a sous vide foie gras and tasting menus; the next, he's developing a signature smash burger that drives repeat business. "That variety keeps me sharp and helps me bring fresh thinking to every customer I support," he adds.

Problem-solving is where he shines. Whether reimaging a menu in the test kitchen or walking a line cook through better prep practices, his

focus is always the same: helping food businesses run better, smarter, and more profitably. "The best part of my job is seeing our customers win," says Chef Teofilo. "That's the reward."

He's got his go-to product picks, too. **Portico Seafood** is a favorite—sustainable, consistent, and easy to work with. "We have such a broad portfolio that makes my job easier, and more importantly, it makes their job easier," he says. He's also a fan of **Block & Barrel's** bacon jam and pimento cheese combo because it's delicious and versatile enough to function as a spread, burger topper, or pizza base. This adaptability recently helped a coastal burger joint claim "Best Burger on the Beach" for four consecutive years. "I create different burgers for this establishment, and they rotate them throughout the year.

We meet bi-annually to workshop their burger program," he shares. "That ongoing collaboration is what builds lasting success."

And while others might focus on trendy ingredients, Chef Teofilo is big on mastering the fundamentals. "Heat control is everything," he insists. Most kitchens cook too hot too fast, compromising texture and flavor development. When you dial back and control your heat, you'll get better caramelization, more consistent results, and cleaner stations.

When asked what more chefs should be exploring, his answer is compelling: vegetables. Fascinated by veg-forward innovation, he believes vegetables offer untapped potential. "Explore prep methods like roasting, braising, and fermentation—it'll change how you think about them."

At the end of the day, Chef Teofilo isn't here to push products—he's here to be in your corner, to identify your strengths, and help you leverage them for maximum impact. Whether developing innovative menu items or guiding operators toward long-term success, Chef Teofilo's influence extends beyond the plate to your bottom line. His goal isn't only to create exceptional food—but to help others build enduring, successful food businesses. In an industry with razor-thin margins, having a culinary partner who understands the art and business of food isn't just valuable—it's essential for long-term success.

**"THE BEST PART OF MY
JOB IS SEEING OUR
CUSTOMERS WIN.
THAT'S THE REWARD."**

~ Chef Teofilo



TALENT



A FRESH NEW LOOK FOR SYSCO BRANDS

For decades, Sysco brands have been a trusted choice for operators—a decision grounded in confidence and backed by our consistent, unparalleled quality standards. With an expansive portfolio of product offerings, Sysco brands are built to meet the full spectrum of foodservice needs.

As your dedicated partner, we are always looking for ways to improve. That's why, for the first time in over a decade, we're refreshing our core brands to better align with the evolving needs of today's foodservice operators.

Sysco brand is stepping into a bold new chapter—with an updated visual identity designed to deliver greater clarity, simplicity,

and standout shelf appeal across the products you know and trust. In the coming months, you'll begin to see refreshed logos and modernized packaging throughout our branded portfolio.

This brand refresh is just one more way we're continuing to support our customers—while staying true to what matters most: quality, consistency, and the trusted service you can always count on.

Keep an eye out for our updated packaging as it rolls out—and as always, your Sysco representative is just a call away for any questions.

HERE'S WHAT'S CHANGING

Sysco Imperial and **Sysco Supreme** are coming together under a new name: **Sysco Premium**—a label that better reflects the high-quality performance of these top-tier items.

Sysco Reliance, **Sysco Classic**, and **Sysco Premium** will all debut redesigned packaging and updated graphics, making brand tiers easier to differentiate at a glance.

WHAT'S NOT CHANGING?

You will still receive the same dependable, high-performing products you expect, just with a cleaner and more modern look. Product specifications, product names, and reorder numbers will remain the same.



YOUR FAVORITE BRANDS, REFRESHED TO STAND OUT

Sysco®
Premium

Sysco Premium—formerly Sysco Supreme and Sysco Imperial—offers chef-inspired selections crafted from the highest quality ingredients in foodservice. Designed to elevate every dish, Sysco Premium brings exceptional flavor, presentation, and performance to your menu.

- ✓ Assortment of 1,000 products
- ✓ Products provide an elevated sensory experience or convenience
- ✓ Chef-inspired with some unique items
- ✓ Highest FSQA standards in foodservice

Sysco®
CLASSIC

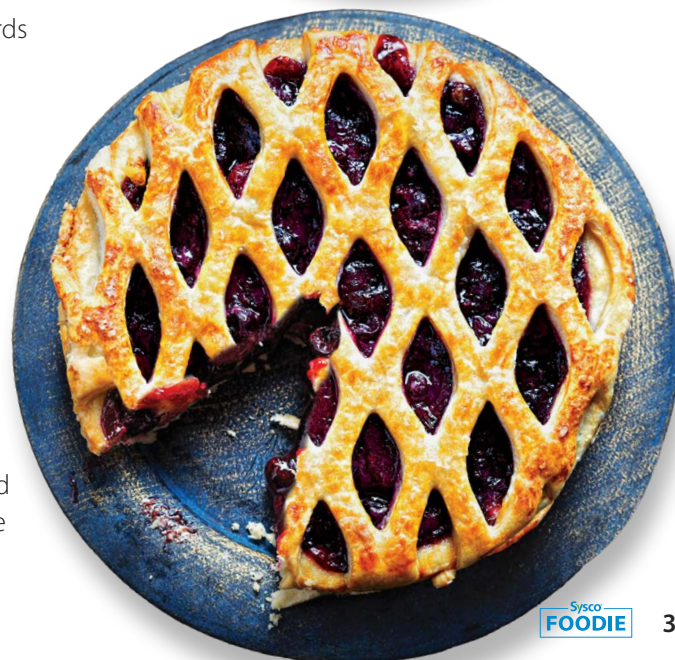
Sysco Classic offers a wide range of kitchen staples that match the quality and taste of national brands, providing the trusted essentials every kitchen needs to thrive.

- ✓ Workhorse with over 5,000 products
- ✓ Essential to everyone's kitchen
- ✓ Equal to/better than National brand
- ✓ Always at/above USDA standards

Sysco®
Reliance

Sysco Reliance products are focused on consistency and value, striking the right balance between functionality and taste

- ✓ Assortment of over 1,000 products
- ✓ Products are functional and efficient
- ✓ Used more for scale, efficiency, and value vs. sensorial taste experience
- ✓ Always at/above USDA standards



DOING GOOD TASTES GREAT

HOW SYSCO AND NEWMAN'S OWN ARE SERVING MORE THAN FOOD

As chefs and restaurateurs, you know food is more than just what's on the plate—it's about bringing people together, nourishing communities, and making a lasting impact. That's why Sysco is proud to be the exclusive foodservice distribution partner of Newman's Own, a brand that's been giving back with every bite since day one.

Founded by
actor and
philanthropist
Paul Newman
in 1982,

Newman's Own was built on a bold promise: "Let's give it all away." And they meant it. Newman's Own Foundation continues Paul Newman's commitment to use all the money that it receives from the sale of Newman's Own products in support of its mission—to nourish and transform the lives of children who face adversity.

Since 1982, Paul and Newman's Own Foundation have donated more than \$600 million. Today, Newman's Own Foundation grantee partners promote nutritious food in schools, advocate for Indigenous food justice, and, through SeriousFun Children's Network, create joyful experiences for children living with serious illnesses.

At Newman's Own, customers aren't just customers—they're donors. Every jar of pasta sauce, bottle of salad dressing, box of pizza, or carton of lemonade purchased directly

contributes to helping a child facing adversity through Newman's Own Foundation. And thanks to Sysco's incredible reach and shared values, that impact is expanding in a big way.

Newman's Own delivers delicious, high-quality products across 15 food categories. Fan favorites like their bold-flavored Southwest ranch dressing packets, creamy Caesar dressing, and signature ranch dipping cups help chefs build menus that taste great and do good.

In a time when diners care deeply about the story behind their food, the Sysco-Newman's Own partnership empowers operators to serve with purpose. By choosing Newman's Own products, you're not only bringing trusted, delicious products into your kitchen—you're helping kids thrive.

Because when you serve Newman's Own products, you're serving something bigger than a meal.

Sysco
At the heart of
food and service

NEWMAN'S OWN
"LET'S GIVE IT ALL AWAY"®



BRISKET-STUFFED HATCH MAC'N CHEESE BITES

Yield: 16 servings

- 2 lb **Casa Solana Classic Hatch** queso cheese
- 1 lb **Labella** large ridged elbow macaroni
- 2 cups **Casa Solana Imperial** shredded special melting yellow American cheese loaf
- ½ cup **Wholesome Farms Classic** extended shelf-life 40% heavy cream
- ½ cup minced **Imperial Fresh** super colossal yellow onion
- ¼ cup minced **Imperial Fresh** jalapeño pepper
- Sysco Classic** salt and pepper to taste
- 1 lb **Block & Barrel Classic** chopped cooked beef brisket
- 1 cup **Sysco Premium** reserve smokey BBQ sauce
- 2 cups **Sysco Classic** enriched bleached malted all-purpose flour
- 1 cup pre-dip batter mix
- 3 cups **Jade Mountain Classic** toasted Japanese panko bread crumbs
- 2 cups **Sysco Classic** jalapeño fire ranch dressing

1. For the mac'n cheese, place the boil in bag of queso in a large saucepot of water and simmer until it reaches 145°F. In a separate large saucepot, bring

5 quarts of water to a boil. Add the elbow macaroni; cook until al dente and drain. Mix the queso and cooked pasta with the shredded loaf cheese and cream in a large bowl. Place in a hotel pan and refrigerate overnight.

2. For the brisket filling, cook the minced onion and jalapeño in a sauté pan; season with salt and pepper. Set aside and reserve. Chop or pulse the brisket in a food processor until it resembles a small dice. Mix the brisket in a bowl with the onion-jalapeño mixture. Add just enough BBQ sauce to bind the filling together. Keep the mixture cold until needed.

3. For the mac'n cheese bites, portion the chilled mac'n cheese with a 2-ounce scoop. Create a well in the middle of each 2-ounce portion and place 1 tablespoon of the brisket mixture in each well. Continue to work the portion until the brisket is completely covered with the mac'n cheese. Place in the freezer for 30 minutes for a hard chill. Set up a traditional breading station with the flour, pre-dip batter mix and bread crumbs. Begin in the flour, then the batter, and finish in the bread crumbs; deep fry at 350°F for 5 to 7 minutes. Serve bites with the jalapeño ranch and enjoy.



WHOLESOME TURKEY BURGER

Yield: 4 servings

- 1½ lb **Sysco Classic** 85/15 ground turkey
- 2 ea **Wholesome Farms Classic** USDA Grade AA large white eggs
- 1 cup **House Recipe Classic** old-fashioned oats
- ½ cup **Jade Mountain Classic** toasted Japanese panko bread crumbs
- 3 tbl **Sysco Classic** Italian seasoning
- 2 tbl **Imperial/McCormick** whole fennel seeds
- 1 tbl ground fennel
- 1 tbl **Imperial/McCormick** crushed red pepper
- Sysco Classic** salt and pepper to taste
- 2 cups sliced **Imperial Fresh** jumbo red onion
- ¼ cup **Arrezzo Imperial** avocado oil
- 2 tsp **Sysco Classic** extra fine granulated cane sugar
- 8 oz round 60% Brie cheese
- 1½ lb battered sweet potato fries
- 4 ea 4-inch organic sprouted oat hamburger buns
- 1 cup packed **Imperial Fresh** baby arugula
- Arrezzo Imperial** roasted red tomato wedges for garnish

1. For the wholesome turkey patty, place the ground turkey, eggs, oats, bread crumbs, and seasonings in a large bowl; mix well and season with salt and pepper. Cook a small piece and taste for seasoning; adjust if needed. Place in the cooler overnight for best results.

2. For the caramelized onion, place the sliced red onion in a sauté pan with some avocado oil, and season with sugar, salt, and pepper; cook on low heat until all the moisture is evaporated. (This may take up to 20 minutes.) Reserve hot.

3. For the garnish, slice the Brie cheese, and assemble all other garnishes for the plating.

4. Make 4 (8-ounce) patties with the wholesome turkey mix. Press down in the middle of each patty to make an indentation; this will help the patty to cook evenly and not bulge in the middle. In a hot pan, sear each patty for 5 minutes on each side, making sure the turkey patties reach an internal temperature of 165°F. During the last 2 minutes of cooking, place the Brie cheese on top of the patties so it will melt. Deep fry the sweet potato fries for 4 to 5 minutes.

5. For plating, toast the buns and place the wholesome turkey patties on the bottom bun; top with the caramelized red onions, arugula, the roasted tomatoes, and top bun. Serve burgers with the sweet potato fries.



GRILLED CHICKEN WITH PEACH CHUTNEY LAVASH WRAP

Yield: 2 servings

- 1½ lb **Sysco Classic** boneless, skin-on chicken leg meat
- 1 ea **Reliance Fresh** choice lemon, zested and juiced
- ⅓ cup **Wholesome Farms Classic** whole fat plain Greek yogurt
- 2 tbl **Imperial/McCormick** curry powder
- Sysco Classic** salt and pepper to taste
- 1 cup **Imperial Fresh** cleaned & washed fresh cilantro leaves
- 1 cup **Imperial Fresh** super colossal yellow onion
- 1 cup **Arrezzio Imperial** fire roasted red pepper strips
- 2 ea **Block & Barrel Classic** 12 x 16-inch plain lavash wraps
- ½ cup **Hill Country** Peach Chutney (see recipe)
- ¾ lb **Sysco Premium** 3/8-inch ultimate crisp potato fries

1. For the chicken, cut the chicken leg meat into 3 pieces. Marinate the chicken in a bowl with the lemon zest and juice, yogurt and curry powder; season with salt and pepper. Marinate for at least 1 hour. Cook the chicken on the grill or broil it in the oven. Slice the cooked chicken into ½-inch strips. Reserve hot.

2. For the garnishes, clean the cilantro and shave the onion; mix with the roasted red peppers and set aside.

3. For plating, grill the lavash, and place 2 ounces of the chutney and half the cooked chicken leg meat in the middle of the wrap; top with the onion-pepper mixture garnish and roll up the lavash. Place the wrap on the grill or flat-top to seal. Serve with fries and enjoy.

HILL COUNTRY PEACH CHUTNEY

Yield: 25 servings

- 2 tbl choice green bell pepper, diced
- 2 tbl **Imperial Fresh** super colossal yellow onion, diced
- 1 tsp **Imperial/McCormick** crushed red pepper
- 1 tsp **Imperial/McCormick** ground allspice

- 1 tsp **Imperial/McCormick** ground turmeric
- 2 tbl **Arrezzio Imperial** avocado oil
- 2 tbl peach schnapps
- 3 cups fresh peaches
- 1 cup **Sysco Classic** brown cane sugar
- ½ cup **Sysco Reliance** 4% distilled white vinegar
- ½ cup **Sysco Classic** grade A true source certified pure clover honey
- 1 tbl candied ginger baker's chips
- 1 cup **Sysco Classic** walnut halves & pieces

In a hot skillet, lightly sauté ¼-inch diced bell pepper, ¼-inch diced onion and all spices in oil. Flambé with schnapps. Toss in ½-inch diced peaches and sauté. Add brown sugar, vinegar, and honey; simmer for 10 minutes. Stir in candied ginger and walnuts. Pour chutney into sterilized jar and refrigerate.



SALMON ROMANOFF SALAD

Yield: 1 serving

- 2 oz **Salmon** Gravlax (see recipe)
- 4 to 5 slices **Imperial Fresh** seedless English cucumber
- ½ cup **Imperial Fresh** baby arugula
- ¼ cup diced **Imperial Fresh** peeled and cooked red beet
- ¼ cup shaved fennel bulb
- ¼ cup sliced radicchio
- 1 ea **Reliance Fresh** choice lemon, juiced
- 1 tbl **Arrezzio Imperial** 50/50 avocado/extra virgin olive oil blend plus additional for garnish
- ¼ cup **Pica y Salpica** crema Mexicana
- 1 tbl **Imperial Fresh** baby dill
- Sysco Classic** salt and pepper to taste
- 1 slice **Russian** black rye bread
- 1 tbl **Wholesome Farms Imperial** 83% unsalted butter

1. For the gravlax, slice thin and reserve for plating.

2. For the salad, toss the cucumber, arugula, beet, fennel, and radicchio in



a bowl with $\frac{1}{2}$ the lemon juice and oil. Reserve for plating.

3. For the crème fraîche and the rye croutons, stir the crema, dill, and remaining $\frac{1}{2}$ of the lemon juice in a bowl; season with salt and pepper. Reserve cold. Cut the slice of bread into 1 x 3-inch strips and brush with butter; sear on a flat-top or sauté pan. Reserve at room temperature.

4. For plating, place the salad mix on the side of the plate, and place the crouton next to the salad; top with the thin-sliced gravlax, and garnish with the dill crème fraîche and a drizzle of oil.

SALMON GRAVLAX

Yield: 20 servings

- 3** lb Portico Pride skin-on D trim 3-4# Chilean Atlantic salmon fillets
- 1** lb poly bag beets
- 2** ea Reliance Fresh choice oranges
- $\frac{1}{2}$ cup pure pomegranate molasses
- $\frac{3}{4}$ cup Sysco Classic coarse flake kosher salt
- 2** tbl chopped fresh chervil

- 2** tbl chopped Imperial Fresh basil
- 2** tbl chopped Imperial Fresh Italian parsley
- 2** tbl Arrezzio Imperial avocado oil

For the salmon, cut the salmon in half so that they can be stacked flesh to flesh. Grate the beets, and zest and juice the oranges. Place the beets and pomegranate molasses together. Spread the salt and the beet mixture on the flesh sides of the salmon. Sprinkle with the orange zest and chopped herbs. Stack the salmon, flesh side to flesh side. Wrap with plastic film, and place on a wire rack and then on a sheet pan. Place another sheet pan on top and place a #10 can on top as a weight to press down the salmon. Place in the cooler for a minimum of 36 hours, but 3 days is best. Rinse the flesh sides of the salmon and pat dry; place in the cooler for 2 to 3 hours to air dry. Rub with oil and get ready for slicing.



STRAWBERRY & BURRATA

Yield: 4 servings

- 1** lb strawberries
- $\frac{1}{4}$ cup Arrezzio Imperial basil pesto
- 3** cups Imperial Fresh baby arugula
- 8** oz burrata cheese
- 2** tbl Sysco Classic shelled raw pistachios
- Imperial Fresh basil for garnish**
- 2** tbl Arrezzio Imperial robusto extra virgin olive oil

1. For the strawberries, wash and clean the strawberries; dry very well and slice at least $\frac{1}{4}$ -inch thick. Reserve.


2. For the arugula pesto, in a blender, add the pesto and arugula; purée until smooth. Pour pesto into a container and reserve.

3. For plating, arrange the strawberries as pictured and place the burrata in the salad. Drizzle with the arugula pesto, sprinkle with the chopped pistachios and basil, and top with a drizzle of olive oil.

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