

EDGE

FRESH IDEAS & INNOVATION



**New Flavors,
New Opportunities**
LOOK INSIDE

Sysco[®]
At the heart of
food and service

INSPIRED SELECTIONS TO

Celebrate the Season

Elevate your seasonal offerings with chef-driven products like premium apps, global-inspired entrées, and artisanal desserts. Perfect for intimate gatherings or large-scale holiday events, these flavorful selections bring both creativity and convenience to the table, so you can deliver memorable dining experiences that capture the warmth and joy of the season.

**CUTTING
EDGE**
SOLUTIONS

Scan the code
to order on
Sysco Shop!



SYSKO IMPERIAL
CHICKEN AL PASTOR BLUE CORN EMPANADA

Featuring vibrant blue corn dough crescents filled with a bold, flavorful blend of seasoned chicken breast, pineapple, onions, and peppers. This savory and slightly sweet filling delivers the bold, crave-worthy taste that today's customers expect from standout appetizers. Perfect for adding a unique twist to any menu with authentic, eye-catching appeal.

SUPC 7311511 • 4/25 CT



SYSKO CLASSIC
BONELESS CHICKEN LEG MEAT SKIN ON

This all-natural, boneless, dark meat chicken is minimally processed, deboned by hand, and left skin-on to lock in amazing flavor and moisture. A unique, versatile, and cost-effective item that can be used as a center-of-plate item or as an ingredient.

SUPC 7281701 • 1/20 LB



SYSKO SUPREME
OLD FASHIONED COLD SMOKED PREMIUM BACON

Crafted using an old-world recipe, our premium bacon is slow-cured and cold smoked over real applewood embers, resulting in an intense smoky flavor and rich, dark color. Made from carefully selected pork bellies for consistent sizing and slice thickness, this bacon delivers unmatched flavor and portion control. Elevate your menu with this high-quality bacon option designed to maximize both taste and profitability.

SUPC 3660261 • 1/15 LB



SWEET STREET
BASQUE CHEESECAKE

Originating from Spain's Basque country, this cheesecake features a unique caramelized exterior that acts as a natural crust, encasing a smooth, creamy interior. Crafted with real cream cheese, a touch of heavy cream, and cage-free eggs, our souffléed cheesecake is the lightest and most delectable of all cheesecakes.

SUPC 7188544 • 32/4.32 OZ

A GUIDE TO WHAT'S INSIDE

SYSO CLASSIC
BACON WRAPPED ROASTED
TURKEY BREAST
("TURKETTA")



BUTCHER'S BLOCK PRIME
NATURAL
BONE-IN
PORK
RIBEYE



CASA SOLANA CLASSIC
CUBAN
EGG ROLLS



SYSO CLASSIC
PEELED AND
BATTERED
EGGPLANT
CUTLETS



BAKER'S SOURCE
IMPERIAL
CROISSANT
LOAF



WHOLESOME
FARMS IMPERIAL
BAKED EGG
FRITTATAS



New Items LAUNCHING OCTOBER 2025

Thriving in foodservice means staying adaptable, innovative, and ahead of the curve. Cutting Edge Solutions (CES) makes this easier by giving you exclusive access to cutting-edge ingredients and game-changing solutions that enhance your menu and streamline operations. With new products launching four times a year, CES designs products to help operators optimize efficiency, empower chefs to express their creativity, and create an extraordinary dining experience for guests.



Scan here to shop
CES products.



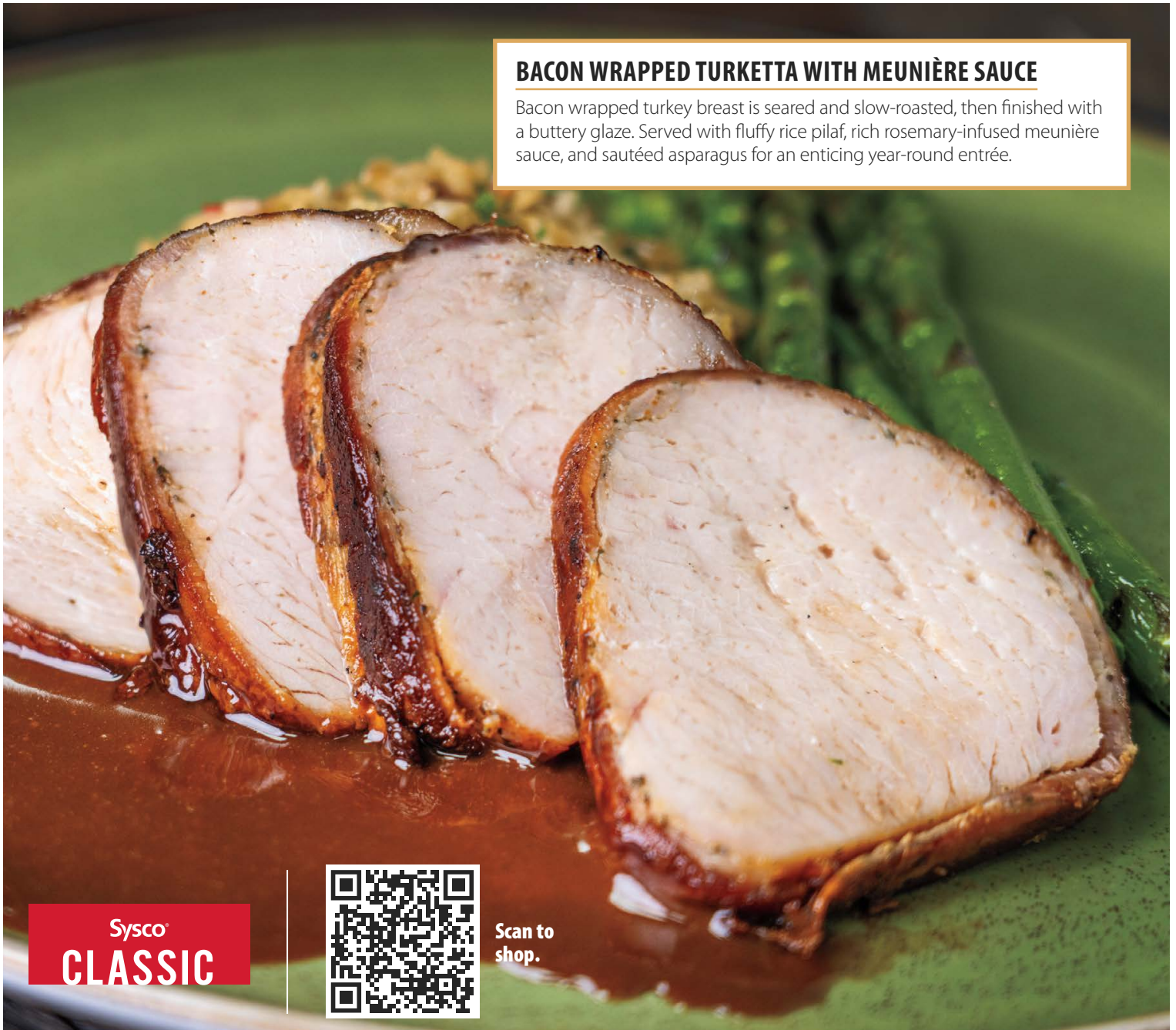
SYSCO CLASSIC

Bacon Wrapped Roasted Turkey Breast (“Turketta”)

Boost back-of-house efficiency and deliver bold, comforting flavor with our new Sysco Classic Turketta, a premium, ready-to-cook turkey breast wrapped in hickory smoked bacon and finished with a savory blend of herbs and spices. Fully prepped and frozen for convenience, this speed-scratch solution offers a juicy, house-made eating experience that's perfect as a center-of-plate entrée, carving station specialty, or a versatile ingredient across various menu formats. Streamline prep and satisfy guests with this crave-worthy menu solution.

BACON WRAPPED TURKETTA WITH MEUNIÈRE SAUCE

Bacon wrapped turkey breast is seared and slow-roasted, then finished with a buttery glaze. Served with fluffy rice pilaf, rich rosemary-infused meunière sauce, and sautéed asparagus for an enticing year-round entrée.



Sysco
CLASSIC



Scan to
shop.

WHY WE LOVE IT

- **Flavor-Forward & Adaptable:** Bacon-wrapped and expertly seasoned, our Turketta delivers a rich flavor and tender texture, making it fit for a variety of applications and operators.
- **Labor-Saving Convenience:** No trimming, wrapping, or seasoning needed. Just cook and serve. Perfect for high-volume kitchens or operations with limited staff.
- **Menu Versatility:** Serve it as a standalone protein or incorporate it into wraps, sandwiches, salads, or bowls for added flexibility across dayparts.
- **Reduced Waste:** Individually-wrapped and pre-seasoned, it requires no additional ingredients or prep time. Shelf life of 365 days frozen and 25 days refrigerated post-thaw brings flexibility to inventory control.
- **Crowd-Pleasing Flavor Combo:** The savory pairing of tender turkey breast and smoky bacon delivers a familiar, craveable taste that resonates across a wide range of customers and dining occasions.



APPLICATIONS

- Offer as a center-of-plate protein with seasonal sides
- Feature in premium sandwiches or wraps with aioli and fresh greens
- Slice over hearty grain bowls or composed salads
- Serve on a carving station or buffet
- Each roast arrives individually wrapped in retail-ready packaging

FUN FACTS

Food and labor costs remain as the top two concerns in foodservice, 75% and 52%, respectively. Turketta helps ease both with ready-to-cook, portioned convenience. (*Datassential Table Stakes, Jan 2025*)

.....

Turkey entrée servings (excluding burgers and sandwiches) grew 17% YOY in Q3 2024 with 67% planned retention on menus. Turkey is proving it's more than just a seasonal feature! (*Circana Crest, 9/2024 and Datassential SNAP! Meat/Poultry/Seafood Keynote*)

NATURAL BONE-IN PORK RIBEYE SUPC 7390783 • 12/10-14 OZ
NATURAL BONE-IN PORK RIBEYE PROP 12 SUPC 7390785 • 12/10-14 OZ



BUTCHER'S BLOCK PRIME

Natural Bone-In Pork Ribeye

Richly marbled, expertly brined, and cut for precision, this natural bone-in pork ribeye chop delivers an elevated, steak-like experience that's tender, juicy, and full of flavor. Crafted for chefs who demand both performance and consistency, these 1-inch-thick chops are ideal for fine dining, upscale catering, and premium menu placements. Excellent yield and superior hold time make them stand out in high-volume or extended service environments.

CHULETAS FRITAS

Crispy, pan-fried natural bone-in pork ribeye served alongside fluffy white rice, black beans, twice-fried tostones, and sweet maduros. A perfect balance of salty, sweet, and savory, this dish delivers comfort and flavor.



BUTCHER'S
—BLOCK—



Scan to
shop.

WHY WE LOVE IT

- **Premium Brined Pork, Exceptional Flavor:** All-natural pork, brined and larded to lock in moisture, enhance flavor, and maximize tenderness. Prop 12 and MAQ3 compliant option is available for added flexibility.
- **Cut for Precision & Efficiency:** 1" thickness offers consistent sizing and portion control, reducing waste and eliminating the need for slicing or trimming.

- **Superior Moisture Retention:** Delivers excellent yield and holding power, ideal for banquets, buffets, and cook-ahead service.
- **Versatile Application:** Performs across cooking methods—grilled, roasted, or smoked—and adapts to multiple cuisines and dayparts.
- **Steakhouse-Worthy Experience:** With a rich, flavorful, and tender bite, this chop creates a premium center-of-plate offering that works across multiple menu styles, commands attention, and satisfies high expectations.



PANEED BONE-IN PORK RIBEYE

Tender pan-fried bone-in pork chop paired with a bright arugula salad tossed in olive oil and lemon, simply seasoned with salt and pepper, and topped with shaved Parmesan.

APPLICATIONS

- Pan-sear or grill and finish with compound butters or pan sauces
- Smoke, roast, or sous vide to maximize flavor and maintain hold
- Pair with chimichurri, hoisin glaze, or Mediterranean herbs for global-inspired entrées
- Serve with eggs, seasonal salads, or grains for elevated brunch or lunch features
- Par-cook and carve to order for banquets and events

FUN FACTS

Butcher's Block Prime Pork outperformed Choice NY Strip Steak by 12% in taste, 16% in texture, and 20% in tenderness. *(Penn State Center for Food Innovation, 2010. Compared to Choice NY Strip Steak)*

All 22 chefs from the American Culinary Federation preferred brined and larded pork over standard pork options. *(Focus Research Partners Study, 2020)*

30% more tender than conventional pork, based on Warner-Bratzler shear force testing. *(Clemens Food Group, 2018)*

CASA SOLANA CLASSIC

Cuban Egg Rolls

A bold, craveable spin on a classic sandwich, these Cuban-style egg rolls are packed with slow-roasted pork, savory ham, melty cheese, dill pickle relish, and a hint of mustard, all wrapped in a golden, crispy egg roll shell. This globally inspired handheld is designed for maximum flavor and minimal back-of-house stress.




CASA SOLANA®



Scan to
shop.

WHY WE LOVE IT

- **Familiar Meets Fun:** This globally inspired mash-up combines the iconic flavors of a Cuban sandwich with the crispy appeal of an egg roll, creating a flavor-packed appetizer or bar bite.
- **Back-of-House Friendly:** Fully prepped and ready to cook from frozen; simply deep-fry for consistent results and fast service.
- **Low Waste, Long Shelf Life:** Frozen format with 540-day shelf life. Simply cook as needed from frozen to control portions and reduce shrink.
- **Profitable & Shareable:** With bold, familiar flavors in a fun handheld format, it's great for small plates, apps, or LTOs; easy to pair with drinks or dips for high-margin upsell opportunities.



APPLICATIONS

- Offer as a standalone appetizer with zesty mustard aioli or garlic mojo dip
- Add to sampler platters or bar bites menus
- Slice and serve over rice bowls or Cuban-inspired salads
- Serve as handheld street food at events or festivals
- Slice on the bias and utilize as a topping for burgers or sandwiches
- Customize with a variety of on-trend or house-made dipping sauces for signature flair

FUN FACTS

81% of consumers who have tried a Cuban sandwich say they love or like it. *(Datassential)*

The Cuban sandwich is featured on 11.5% of U.S. menus and is predicted to grow by +3.6% over the next four years. *(Datassential)*

SYSCO CLASSIC

Peeled and Battered Eggplant Cutlets

Streamline prep and elevate presentation with our irresistible peeled and battered eggplant cutlets. Made from fresh IQF eggplant and sliced to an ideal 3/8" thickness, these cutlets are lightly coated in a crisp Italian-style batter and ready to cook straight from frozen. Designed to save time while delivering flavor and consistency, they're a versatile solution for appetizers, entrées, shared plates, and more.

EGGPLANT ROLLATINI

Tender slices of peeled and battered eggplant cutlets are rolled around a creamy ricotta and mozzarella filling, baked with marinara, topped with Alfredo sauce, and garnished with basil pesto. This Italian comfort dish offers rich flavor and elegant presentation in every bite.



Sysco®
CLASSIC



Scan to
shop.

WHY WE LOVE IT

- **Light & Crispy Batter:** Coated in a premium Italian-style batter for golden color, balanced flavor, and consistent crunch every time.
- **Peeled for Performance:** Provides tender, uniform cutlets that boost plate appeal and elevate the overall dining experience.
- **Consistent & Labor-Saving:** Uniform sizing eliminates the need for peeling, slicing, and breading, reducing waste and enhancing kitchen efficiency.
- **Versatile Across Menus:** Baked, fried, grilled, or sautéed, this eggplant cutlet adapts easily to various techniques and is perfect for everything from classic Italian to modern, plant-forward fare.



EGGPLANT PARMESAN NAPOLEON

Golden fried eggplant cutlets are layered with marinara, melted mozzarella, and aged Parmesan. Baked to perfection and finished with fresh basil, this comforting dish is perfect for both traditional and modern menus.

EGGPLANT GRINDER

An Italian grinder stacked with crispy, tender fried eggplant cutlets layered with ham, salami, and pepperoni, finished with a zesty kick of spicy giardiniera. This bold, flavor-packed sandwich combines smoky, spicy, and tangy flavors for an irresistible experience.



APPLICATIONS

- Showcase in traditional Italian dishes like classic eggplant Parmesan, Milanese, or baked eggplant rollatini
- Slice into strips for crispy eggplant fries or handheld apps
- Incorporate into a plant-forward brunch option like eggplant Benedict with tomato hollandaise
- Layer into wraps, sandwiches, salads, or grain bowls
- Top with tomato relish and feta for an eggplant bruschetta

FUN FACTS

Eggplant is rich in nutrients and growing in popularity as a plant-based protein and versatile meat alternative. (*Global Eggplant Market 2025, Essential Food & Beverage Industry News*)

The rise of Mediterranean and Middle Eastern flavors on U.S. menus is fueling greater demand for eggplant. (*iIMARC group, Eggplant Pricing Report 2025*)

BAKER'S SOURCE IMPERIAL

Croissant Loaf

Bring artisan appeal and buttery indulgence to your menu with a rich, flaky croissant loaf. Fully baked and pre-sliced, this loaf combines the delicate texture of a classic croissant with the functionality of sandwich bread, offering chefs an easy, elegant way to elevate everything from breakfast builds to upscale sandwiches and desserts.

CROISSANT LOAF FRENCH TOAST

Rich, sweetened, egg custard-dipped slices of croissant loaf are topped with creamy maple ricotta and fresh berries. Finished with a dusting of powdered sugar and a drizzle of sweet maple syrup for a decadent breakfast treat.



Baker's
source



Scan to
shop.

WHY WE LOVE IT

- **Ready to Use:** Fully baked and pre-sliced for quick execution, portion control, and consistent quality—just thaw and serve.
- **Laminated for Luxury:** Crafted with traditional croissant dough, featuring rich, buttery layers that deliver premium texture and flavor for a European-inspired offering.
- **Innovative Format:** Combines the indulgence of a croissant with the convenience of a loaf, perfect for elevated plating and menu differentiation.
- **Culinary Versatility:** Ideal for sweet and savory builds, from French toast and breakfast sandwiches to gourmet grilled cheese, croque monsieur, and dessert bread puddings, maximizing menu flexibility.

CROISSANT LOAF GRILLED CHEESE WITH TOMATO SOUP

Buttery, flaky slices of croissant loaf filled with melted cheese and grilled to golden perfection, served alongside warm, comforting tomato soup. This classic pairing with European inspiration is perfect for any time of day.



APPLICATIONS

- Use as a breakfast sandwich carrier or base for stuffed French toast
- Create signature grilled cheeses or croissant-style melts
- Slice and toast for an elegant brunch appetizer with smoked salmon or whipped ricotta
- Layer into bread pudding with custard and seasonal fruit for a standout dessert

FUN FACTS

Croissant loaves are a growing trend gaining customer awareness and popularity in foodservice. (*Panera Bread, TrendHunter*)

Its blend of indulgence and practicality taps into rising demand for premium, hybrid bakery items that feel both elevated and approachable.

TOMATO, FETA, AND SPINACH SUPC 7391163 • 24/3.5 OZ
BACON, SWISS, AND SPINACH SUPC 7391137 • 24/3.5 OZ



WHOLESOME FARMS IMPERIAL

Baked Egg Frittatas

Fuel efficiency and flavor with fully cooked, pre-portioned baked egg frittatas that perform under pressure. Available in two craveable varieties, a vegetarian-friendly tomato, feta, and spinach with egg whites and a protein-packed bacon, Swiss, and spinach with whole eggs. These heat-and-serve frittatas are crafted with premium ingredients and built to perform in busy kitchens.



Scan to
shop.

WHY WE LOVE IT

- **Signature Flavor, Two Ways:** Tomato, feta, and spinach offers a Mediterranean-inspired blend of sweet creaminess, while bacon, Swiss, and spinach delivers classic comfort with savory smoky flavors.
- **Heat-and-Serve Simplicity:** These frittatas streamline prep, prepare quickly, and ensure consistent quality every time.
- **Protein-Packed:** Made with cage-free eggs and nonfat Greek yogurt, each serving delivers 12 grams of protein, perfect for energizing morning or all-day offerings.
- **Flexible & Versatile:** Serve as a plated entrée, in wraps or sandwiches, sliced over grain bowls, or paired with salad for a light lunch option—ideal for dine-in or to-go applications.
- **Meets Modern Demand:** Designed for modern menus and adaptable to any kitchen. Ready to heat in a microwave, conventional oven, or speed oven.
- **Backed by Consistency:** Made with quality, wholesome ingredients for dependable execution, consistent texture, and reliable performance across dayparts.

BACON, SWISS, AND SPINACH BAKED EGG FRITTATA

A savory blend of smoky bacon, Swiss cheese, and spinach in a rich, protein-packed egg frittata. Made with fresh eggs and premium ingredients, it's ready to serve and impress.



TOMATO, FETA, AND SPINACH BAKED EGG FRITTATA

Farm-fresh egg whites baked with sweet roasted tomatoes, spinach, and tangy feta cheese crumbles. This ready-to-serve frittata combines wholesome ingredients for a homemade taste.



APPLICATIONS

- Serve as a center-of-plate breakfast or brunch entrée
- Slice and serve in protein or grain bowls
- Wrap in a warm flatbread or sandwich build
- Pair with a salad for a light, high-protein lunch

FUN FACTS

Brunch continues to be one of the fastest-growing dayparts across multiple foodservice segments. *(Datassential)*

Protein-forward breakfast entrées are trending, with consumers seeking easy, flavorful, and satisfying options on the go. *(Datassential)*

Egg-based entrées are trending beyond breakfast, especially in lunch and dinner formats. *(Datassential)*

CUSTOMER-APPROVED FAVORITES YOU'LL LOVE TOO

**CUTTING
EDGE**
SOLUTIONS



**SYSCO CLASSIC
Jalapeño
Cheddar
Pull-Apart
Flatbread**

SUPC 7354522
24/10.25 OZ

**SYSCO CLASSIC
Chicken &
Andouille Gumbo**

SUPC 3352711
4/5 LB



**SYSCO IMPERIAL
Seaweed Kelp Chickpea Balls**

SUPC 7358221 • 2/5 LB



Explore our full catalog
to discover more
Cutting Edge Solutions
products and recipes.

Scan to shop.



**SYSCO IMPERIAL
Aged Cheddar Cheese Sauce**

SUPC 7362885 • 4/5 LB



**SYSCO CLASSIC
French Chouxnuts**

**RASPBERRY & WHITE CHOCOLATE
FRENCH CHOUXNUT**
SUPC 7356260 • 12/3 OZ

**TRIPLE CHOCOLATE
FRENCH CHOUXNUT**
SUPC 7356262
12/3 OZ

**LEMON DRIZZLE
FRENCH CHOUXNUT**
SUPC 7356265
12/3 OZ



**O'S BUBBLE
Shelf Stable Tapioca & Popping Boba Packets**

BROWN SUGAR BOBA SYRUP PACKET
SUPC 7364719 • 120/1.05 OZ

BROWN SUGAR TAPIOCA BOBA PACKET
SUPC 7364683 • 120/1.05 OZ

MANGO POPPING BOBA PACKET
SUPC 7364718 • 120/1.76 OZ

**STRAWBERRY POPPING
BOBA PACKET**
SUPC 7364682 • 120/1.76 OZ

