

Sysco®

FOODIE

Holiday Harvest



SET YOUR TABLE WITH DON ~ P.9

CUTTING EDGE SOLUTIONS ~ P.12

SEASONAL STAFFING ~ P.28



Thor's Hammer



Striploin



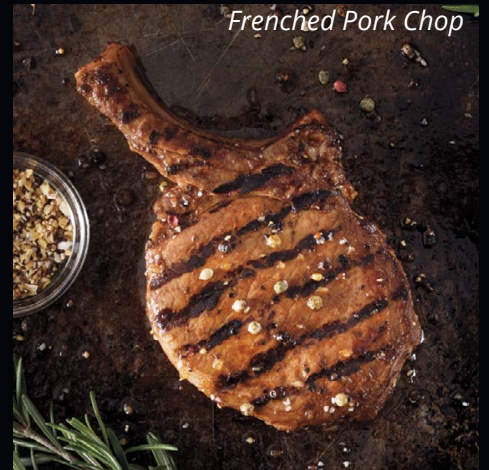
Tomahawk



Airline Chicken Breast



Ribeye



Frenched Pork Chop



Frenched Beef Rib



Veal Osso Buco



Tenderloin

Legendary Cuts for Holiday Feasts

The holidays are high-stakes and high-volume. Every second counts. That's why we deliver expertly butchered, show-stopping centerpieces that perform.

You handle the fire. We'll handle the cut.

Boneless



Bone In



Braising/Roasts



BUCKHEAD
Meat & Seafood | a Sysco company

&

NEWPORT
Meat & Seafood | a Sysco company

DEAR VALUED CUSTOMERS,

At Sysco, we know success in the kitchen takes more than great ingredients. It takes smart solutions, reliable support, and a partner who understands your evolving needs. That's why we offer a wide range of products and services designed to help you thrive, whether you're running a high-volume operation or crafting seasonal showpieces.

From labor-saving items like prepped vegetables and ready-to-cook proteins to globally inspired flavors and cutting-edge equipment, our menu of options gives you flexibility, consistency, and creative freedom. Backed by the largest quality assurance team in the industry, Sysco brands deliver dependable performance in every dish.

This season's **Sysco Foodie** magazine reflects that commitment. Inside, you'll find fresh ideas and global inspiration: from Florida citrus and Cod Wellington to elevated purées, holiday centerpiece proteins, and inventive rice pudding recipes. You'll also find insights into equipment trends, staffing strategies, and the inspiring journey of Sysco Chef Marcus Means.

We understand the pressures and unpredictability that are impacting today's foodservice industry. Rising rent costs, labor costs, and food inflation are putting pressure on restaurant P&Ls. We are committed to helping you navigate these challenges head-on.

As the largest purchaser of food in the Food Away From Home business, we're partnering with our suppliers to find pathways to more value. Sysco brand is a great opportunity for restaurants to save money. Our sales consultants are prepared to work with every restaurant to find constructive pathways to lower food costs. Sysco is ready to support you, not just with products, but with partnership. From prep to plate, we're standing beside you in the kitchen, helping you meet challenges, delight guests, and build a business that lasts.



Here's to a season of bold flavors, smart solutions, and shared success.

Kevin

Kevin Hourican
Chair of the Board and
Chief Executive Officer

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Florida Citrus

INNOVATION AT DUNDEE CITRUS
GROWERS ASSOCIATION

When you think of Florida citrus, you might picture endless groves under sunny skies. But on a recent trip to Dundee Citrus Growers Association, Sysco's Chef Neil discovered something completely different: massive mesh-covered structures where citrus trees grow in a protected, climate-controlled space.

This is CUPS—Citrus Under Protective Screens—an innovative growing method that's rewriting the rules of Florida Citrus farming. And for chefs, as Chef Neil saw firsthand, it means reliable, high-quality citrus with unmatched flavor, season after season.

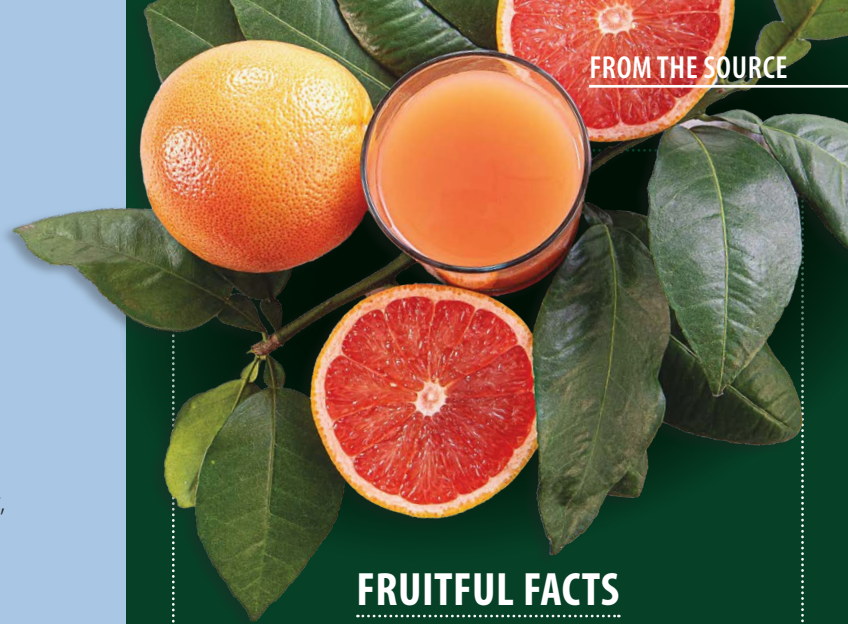


CITRUS UNDER PROTECTIVE SCREENS (CUPS) & WHAT IT MEANS FOR YOUR MENU

Inside these protective enclosures, citrus trees are shielded from pests and disease, including the devastating citrus greening disease. Sunlight and airflow still reach the trees, but the controlled environment delivers clear chef-focused benefits:

- > **Faster growth:** Trees mature in just two years instead of five or six.
- > **Higher yield:** Nearly 1,000 boxes per acre at full maturity, compared to 75 in traditional groves.
- > **Better flavor:** Consistent sweetness, vibrant color, and exceptional juiciness.

Walking among the trees, Chef Neil noted how these innovations translate directly to the kitchen: dependable supply, premium taste, and fewer surprises on your produce order.



FRUITFUL FACTS

Learn some quick facts about CUPS Florida citrus farming.



Fruit ripens
6-9 months
after flowering



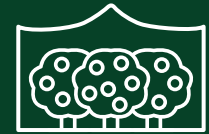
Once a year
harvest in
the fall



Trees have
30-50 years of
fruit-bearing



Time to Tree
Maturity:
2 years (for
grafted trees)



CUPS growing (protected): Up to
800 boxes of fruit per year, per acre

- Grows 2.5x faster
- Growing under the CUPS since 2017



PREMIUM FRUIT, CHEF-READY

Chef Neil singled out the CUPS-grown ruby grapefruit for its deep red flesh, balanced sweetness, and lower acidity. "It's perfect for fresh-squeezed juice, elegant garnishes, or desserts that need a pop of citrus without a bite," he said. Callaham agreed, "The sweetness and flavor are better than what was on the market 20 years ago."

"IT'S PERFECT FOR FRESH-SQUEEZED JUICE, ELEGANT GARNISHES OR DESSERTS THAT NEED A POP OF CITRUS WITHOUT A BITE."

~ Chef Neil Doherty



TRADITION MEETS INNOVATION

Founded in 1924, Dundee Citrus Growers Association combines a century of citrus heritage with forward-thinking farming practices. Inside 10.5-acre enclosures, more than 30 citrus varieties thrive, from ruby grapefruit and navels to specialty fruits like Sumo and blood oranges. Specialized rootstocks, vineyard-style tractors, and precise irrigation ensure every piece of fruit receives meticulous care.

Standing under one of the massive screens with CEO Steven Callaham, Chef Neil immediately noticed the difference: "It's easily 15–20 degrees warmer here than outside today," he observed. This stable warmth helps trees grow 2.5 times faster than in traditional groves. "Normally, harvest starts after five or six years, but here, it's just two," Callaham explained. "That's nearly unheard of."

FIGHTING DISEASE WITH INNOVATION

Citrus greening disease, spread by tiny insects called Asian citrus psyllids, has long threatened Florida's groves. Affected trees lose leaves, drop fruit prematurely, and eventually become unproductive. By enclosing trees under screens, growers effectively block these pests, boosting yields dramatically. While traditional groves average about 75 boxes per acre, CUPS trees can produce nearly 1,000 boxes per acre at full maturity in five years, yielding more fruit with better flavor.

DOING MORE WITH LESS

CUPS doesn't just protect fruit; it redefines how it's grown. "We like to say we're doing more with less: less land, less fertilizer, and less water for every piece of fruit we produce," Callaham shared.

In a state where urban growth is rapidly reshaping the landscape, these 10.5-acre screen structures provide a sustainable, space-smart approach to growing citrus without compromising flavor or quality. In the facility, 47 protective enclosures span 500 acres, each brimming with thriving trees, proving that sustainable citrus can also be exceptional citrus.

For Chef Neil, one highlight was spotting 18-month-old trees already heavy with mature, market-ready fruit—a vivid demonstration of CUPS' accelerated growth.

A BRIGHT FUTURE FOR FLORIDA CITRUS

Through **Sysco | FreshPoint**, you can bring exclusive CUPS-grown citrus like Florida Rubies to your menus, delivering flavor, color, and consistency that your guests will notice. As Chef Neil puts it, "It's the same fruit we all love, just grown under a new weather system."

This innovation is not just saving Florida citrus; it's reshaping it to meet the needs of chefs and diners who crave vibrant, flavorful ingredients.

DIRECT ACCESS THROUGH SYSCO

What makes CUPS-grown citrus truly exciting for chefs is the partnership with Sysco. Through **Sysco | FreshPoint**, chefs can bring these innovative fruits directly into their kitchens, without worrying about seasonal gaps, supply disruptions, or inconsistent quality.

Sysco acts as the bridge between cutting-edge growers and culinary professionals, connecting Chef Neil's discoveries at Dundee Citrus Growers Association with menu creativity. Whether it's ruby grapefruit for a cocktail program, blood oranges for a vinaigrette, or lemons for dessert, Sysco ensures chefs have reliable, chef-ready citrus when and where they need it.

This direct link between innovation and the kitchen means chefs can experiment confidently, plan menus with consistency, and showcase the peak flavor of Florida citrus to guests—all while knowing the source is sustainable and thoughtfully grown.

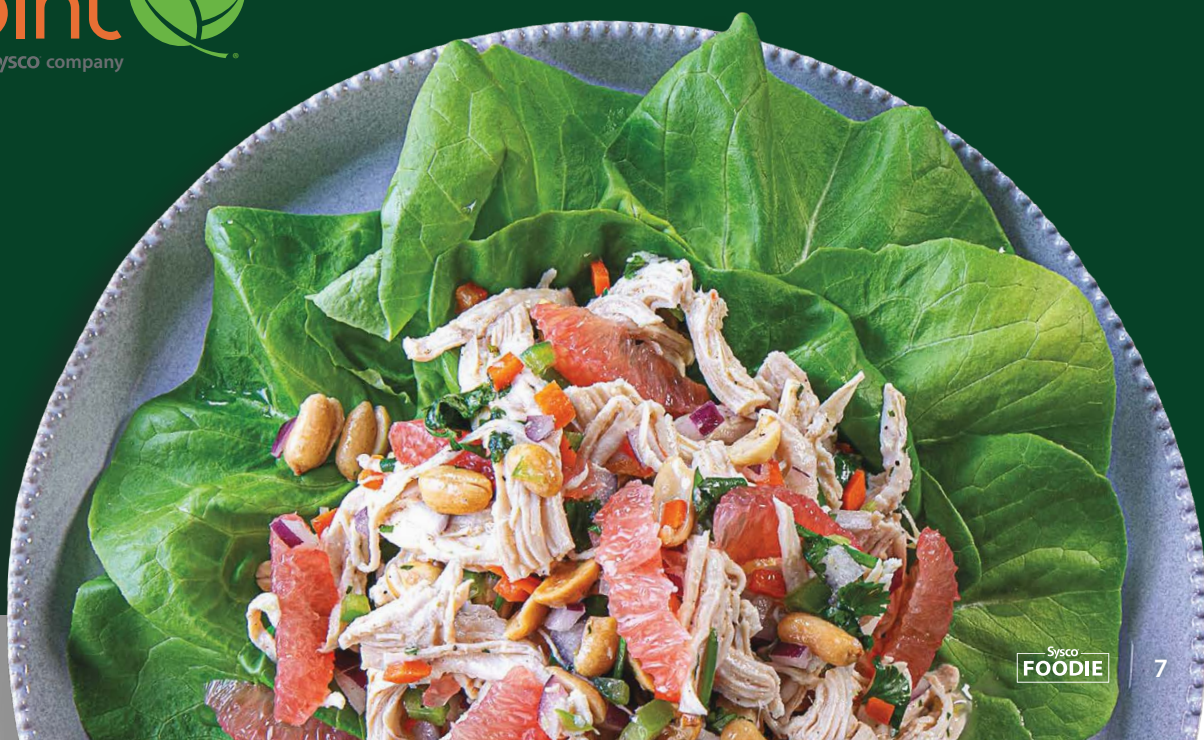
**"THE SWEETNESS AND FLAVOR
ARE BETTER THAN WHAT WAS ON
THE MARKET 20 YEARS AGO."**

~ Steven Callaham



LEARN MORE

Scan to learn more
about sourcing premium
Florida citrus through
Sysco | FreshPoint.





FRESH TAKE FROM

The Chef

There's something remarkable happening in the groves of West Coast Florida. On a recent visit to Florida Classic Growers, I was reminded of the resilience and creativity of the human spirit, especially when nature throws us a curveball.

Faced with threats like citrus greening and shifting climate conditions, they've found smart ways to adapt. By splicing rootstock to match soil conditions and reintroducing grapefruit varieties that thrive in new conditions, these farmers are evolving to meet the moment.

These growers have also found ways to do more with less: less land, less water, and smarter production. These rubies aren't just citrus; they're a symbol of evolution, stewardship, and artisanal care.

At **Sysco | FreshPoint**, we're proud to support these efforts. As North America's largest produce distributor, we work with growers of all sizes, from family-run groves to commercial operations, to bring fresh, seasonal ingredients to your kitchen.

Food is more than just fuel. It's medicine, memory, and meaning. Back in my restaurant days, I learned that the simplest dishes often told the richest stories. Today, those stories begin long before the plate, with growers who care deeply about the land, the fruit, and the people they feed.

Here's to Florida's ruby grapefruits and the people behind them. Their work reminds us that when nature challenges us, human ingenuity rises to meet it with heart, skill, and a whole lot of flavor.

Chef Neil

Chef Neil Doherty
CORPORATE EXECUTIVE CHEF, SYSCO CORPORATION

Set Your Table:

A HOLIDAY
CHECKLIST FOR
A SMOOTH,
PROFITABLE
SEASON

Having the right ingredients is only half the battle—your equipment and supplies need to work just as hard as your team. During the holiday rush, being fully stocked isn't just smart, it's on trend. Operators are leaning into off-premise catering and elevated tabletop experiences, and the right tools make all the difference. That's why we're proud to have Edward Don & Company (DON) as your partner for equipment, disposables, and kitchen essentials.

With over 100 years of expertise, DON delivers curated solutions—from buffetware and dinnerware to flatware and glassware—designed to help you prep, serve, and impress with style, efficiency, and modern flair.





As holiday traffic ramps up, every tool, system, and workflow matters. Use this checklist to make sure you're ready to serve in-house, cater off-site, or do both without a hitch.



TUNE UP YOUR EQUIPMENT

Ensure your core gear is ready for the rush:

- Test ovens, fryers, holding cabinets, and heat lamps
- Handle repairs or upgrades now before peak service hits

STOCK UP ON SMALLWARES & BACKUPS

Holiday volume stretches your capacity. Be prepared with extras:

- Tongs, ladles, scoops, and prep tools
- Backup sets are critical for avoiding mid-shift slowdowns

OPTIMIZE FRONT-OF-HOUSE FLOW

Support your FOH team with the right tools for smooth service:

- Signage, tray stands, dispensers, and bussing carts
- Keep service fast, clean, and guest-ready

REFRESH DISPOSABLES & PACKAGING

Packaging should protect, perform, and reflect your brand:

- Tamper-evident or eco-friendly options
- Custom-branded or heavy-duty containers built for travel



TAKE EARLY INVENTORY

Stay ahead of demand with a supply stock check:

- Sheet pans, cutting boards, utensils, and mixing bowls
- Food storage containers, sanitizers, and cleaning supplies
- Reorder early to avoid backorders

PLAN NOW, PIVOT LESS LATER

Whether you're planning a pop-up event or expanding your catering, DON helps you plan smart, source fast, and execute with confidence. With innovative buffet layouts, statement-making dinnerware, and trend-forward tabletop pieces, you can serve every meal with style, durability, and distinction.

ELEVATE CATERING & TABLETOP PRESENTATION

Presentation is as important as performance—especially when your guests expect more:

Buffet: Chef-driven, curated displays are in. DON's modular systems, elevated risers, and chafing dishes let you reconfigure layouts effortlessly while creating a "wow" factor.

Dinnerware: Collections now tell a story. Mix textures, tones, and shapes to give your tables personality and depth.

Flatware: More than functional, flatware shapes the tactile and visual experience from first touch to last bite.

Glassware: From stemless wine glasses to tactile tumblers, thoughtful shapes and finishes enhance aroma, highlight flavor, and encourage social-media-worthy moments.



With the right tools, systems, and presentation, you'll be ready not just to keep up this holiday season—but to set the standard.



SCAN TO SHOP
Visit Sysco Shop
to purchase
DON products.



NEW PRODUCTS, *New Opportunities*



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 extraordinary dining experiences for guests.

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.



Available in two options:
Natural Bone-In Pork Ribeye
Natural Bone-In Pork Ribeye Prop 12



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.



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.



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.



Sysco®
CLASSIC

SYSKO CLASSIC

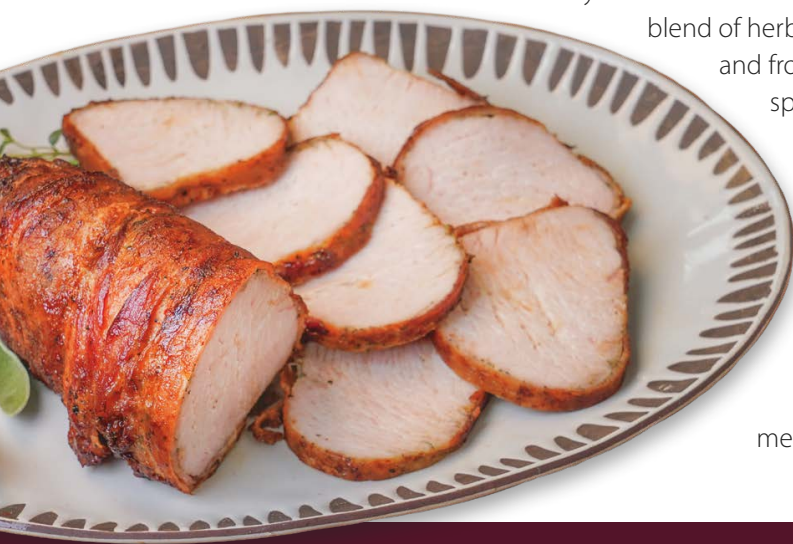
PEELED AND BATTERED EGGPLANT CUTLETS



Streamline prep and elevate presentation with our irresistible peeled and battered eggplant cutlets. Made from fresh IQF eggplant and sliced to an ideal $\frac{3}{8}$ " 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.

SYSKO 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.

Customer Experience & Satisfaction

"We've had an outstanding experience with Sysco Alaska and Cutting Edge Solutions. CES products deliver reliability, labor savings, and rave guest feedback—we get constant compliments on the Baker's Source Classic Filled Mini Muffins and Mini Beignets. We highly recommend CES products for elevating offerings, streamlining processes, and driving results."

~ Wes Choy

Director of Food & Beverage,
Alaska Pursuit Collections

"We look forward to our quarterly visits to Sysco's test kitchen, where Chef Shea showcases the latest Cutting Edge Solutions. With our volume, we rely on CES for easy, consistent, and labor-friendly products. Favorites like Sysco Imperial Habanero Bacon Jam, Casa Solana Classic Beef Birria, and the new Sysco Classic French Chouxnuts enhance our seasonal menus."

~ Chris Faix

Regional Director of Food
Operations, New York Beer Project

**CUTTING
EDGE**
SOLUTIONS



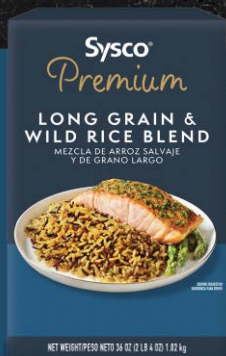
SCAN TO SHOP

Add Cutting Edge Solutions
products to your next order.

ELEVATING THE CULINARY EXPERIENCE



Sysco®
Premium



FOR CHEFS WHO KNOW THAT EXCELLENCE STARTS WITH THE INGREDIENTS.

Sysco Premium delivers the boldest flavors and highest-quality products in foodservice. From unique, chef-inspired selections to standout staples, these ingredients are crafted to elevate every plate—and empower your kitchen to perform at its best.



SCAN TO SHOP

AROUND THE WORLD IN HOLIDAY SIPS

Is your holiday beverage program making you money or missing the mark? Seasonal drinks are one of the fastest ways to raise check averages without increasing food costs. But only if you move past the predictable. This year, skip the tired mulled wine and build a program that delivers global flavors, modern execution, visual impact, and service-friendly speed.

GLOBAL FLAVOR, LOCAL PROFIT

Guests want comfort with a side of discovery. Globally inspired drinks offer both, giving your servers built-in stories that practically sell themselves. Include spirited and zero-proof options to capture every guest. Turn to page 42 for bold, worldly beverage recipes.

PREP ONCE, POUR FAST

Holiday volume is no joke. Design your menu for speed and consistency:

- Batch syrups and mixers in advance
- Pre-portion cream blends in squeeze bottles
- Set up garnish stations with ready-to-go portions
- Keep builds simple: pour, top, garnish, serve

Easy
Holiday
Spiced
Eggnog
~ p. 42

Middle Eastern
Fereni Sultani
~ p. 42

EUROPEAN
— IMPORTS —
a Sysco company

Sysco®
CLASSIC

PRESENTATION THAT PAYS

.....

If it's not Instagram-worthy, it's not working hard enough. Details like dried citrus wheels or cinnamon bark stirrers, available from **European Imports**, transform a \$12 drink into a \$16 experience.

ZERO-PROOF, FULL MARGIN

.....

The zero-proof segment is a growing, profitable niche. Attract consumers seeking alcohol-free options with complex flavors, refined presentations, and thoughtful garnishes, and charge accordingly. A well-crafted program does more than accommodate non-drinkers—it brings them in. The kicker? Margins on mocktails often outpace cocktails.

TRAIN TO UPSELL

.....

Every interaction is a sales opportunity, but your team needs the right words. Give them stories, not just ingredients: "Our coquito is inspired by Puerto Rican holiday traditions—ours is house-infused with coconut cream and it's incredible with our chocolate torte if you're thinking dessert." Confidence sells drinks. Storytelling sells experiences. And both drive higher checks and better tips.

Coquito
"Puerto Rican
Eggnog" ~ p. 42

Holiday Irish
Cream Latte
~ p. 42

**SCAN TO SHOP**

Visit Sysco Shop to
purchase ingredients.

RICE, REIMAGINED

When dessert menus need a refresh but labor, food cost, and prep time are all in play, rice might be your most underrated tool. From Austria to Thailand, Japan to the Mediterranean, nearly every culture has its own take on sweet rice. These desserts are rooted in tradition but wide open for reinvention.



Jamaican-Inspired
Rice Pudding
~ p. 43

Rice gives you a reliable base to build on—something familiar, but full of creative potential. Whether you're riffing on global flavors or reimagining a classic, it's a simple ingredient that works hard and adapts to your kitchen.

THE RISE OF SWEET ARANCINI

Most diners know arancini as a savory snack, but dessert arancini? That's where innovation meets intrigue. Inspired by global rice puddings, these golden-fried rice balls flip the script. Try cherry and mascarpone for an Austrian nod, citrus curd for a Mediterranean vibe, or cinnamon cream for familiar comfort. Finish with a dusting of sugar, a drizzle of ganache, and serve as shareable sweets or plated finales. They're make-ahead friendly, hold beautifully, and offer a crisp-creamy contrast that guests love.

ONE BASE, MULTIPLE BUILDS

What makes this category so appealing? The ability to transform a single staple—**Arrezzo Imperial** rice—into a wide range of applications that surprise and satisfy. One day it's rich, creamy rice pudding. The next? Crisp, golden dessert arancini. With one prep, you can deliver variety, control costs, and keep your team efficient.

Rice is humble, cost-effective, and endlessly adaptable. Serve it warm or chilled, plated or handheld, à la carte or as part of a dessert trio. It's a high-impact, low-labor solution that works across concepts:

- Traditional and modern rice puddings
- Sweet arancini filled with citrus, spice, or fruit
- Mini dessert trios that highlight global culinary influences

GIVE DESSERT A DEEPER STORY

Today's guests want more than something sweet—they want stories. Global rice desserts bring culture, heritage, and meaning to the plate. With one versatile base, you can explore new flavors, reimagine nostalgic favorites, and give your guests a dessert that's personal and memorable.

GLOBALLY INSPIRED, CHEF-TESTED

Start with Arrezzo Imperial rice, then build desserts with structure, starch integrity, and flavor that pops, with the balance needed for both creamy and crispy builds. From tropical rice puddings to delicate Asian-inspired layered treats, Arrezzo Imperial rice handles it all without losing texture. Make rice your canvas; play with bold flavors, unique textures, and memorable desserts that bring a world of inspiration to every plate.

Risalamande
(Danish Rice
Pudding)
~ p. 44



Thai-Inspired
Coconut Black
Sticky Rice
Pudding
~ p. 44



Sysco®
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Japanese-Inspired
Matcha Dessert
Arancini ~ p. 43

Middle
Eastern-Inspired
Dessert
Arancini
~ p. 43



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.



FLAVOR NOTES FROM CHEF CASE MACKIN

Rice is one of those ingredients that connects kitchens all over the world. I wanted to show how something as familiar as rice pudding or arancini can take on entirely new flavors depending on the culture and inspiration behind it. These recipes give operators approachable, globally inspired ideas that are easy to execute but still bring something fresh to the menu.

REFINED PROTEINS, ELEVATED HOLIDAYS

The holidays are all about serving food that feels special—something festive, a little elevated, and perfect for sharing. But let's be real, the kitchen's still moving full speed. That's where premium proteins come in. They bring the kind of flavor and presentation that wow guests, while still giving you the consistency and flexibility you need to keep things running smooth behind the line.

VEAL: A SMART SOLUTION FOR HOLIDAY MENUS

Veal delivers fine-dining appeal with kitchen-friendly efficiency, perfect for plated entrées, small plates, family-style service, and buffets.

- Veal racks impress with rich flavor, dramatic presentation, and a shareable format ideal for carving, buffets, or festive centerpieces. Differentiate with herb crusts, togarashi, miso glazes, and other global flavors.
- Veal chops offer portion control and quick cook times—great for high-volume service without sacrificing quality.
- Veal shanks (think osso buco) deliver bold flavor and visual appeal. Prep ahead, finish to order.

Togarashi-Dusted
Roasted Veal Rack, Spicy Asian
Pesto & Pho-Scented Demi-Glace
~ p. 44



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

INNOVATIVE ALTERNATIVES, SAME IMPACT

Not every operation needs or wants to run veal, but you can still deliver that same sense of occasion. Proteins like lamb racks, duck breasts, or heritage pork cuts offer strong plate coverage, bold flavor potential, and the kind of premium perception guests are happy to pay for.

BUILT FOR CELEBRATION, PRICED FOR PROFIT

The holidays are a high-stakes season, but also a high-reward one. Premium proteins help your operation stand out, streamline service, and exceed guest expectations. When plated with intention and paired with seasonal ingredients, they reinforce your brand and keep your tables full.

WHY PREMIUM PROTEINS MATTER

Premium proteins elevate more than the plate; they boost your holiday strategy. They support higher menu prices, drive bookings, and give guests a reason to celebrate with you. From fine dining to high-volume catering, the right proteins bring refinement without slowing service.

FLAVOR NOTES FROM CHEF RACHANEE TEIPEN



This dish was really about bringing together two worlds I love: classic French technique and the bold flavors of Asia. It is a dish that reflects aromatic ingredients from my heritage and celebrates cultural fusion with unexpected flavors. I like creating comforting dishes that surprise you with vibrant flavors.



BUCKHEAD
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NEWPORT
Meat & Seafood | a Sysco company

PURÉES THAT POP

If you're after a side that's modern, clean, and quietly impressive, put purées in play. They're trending for a reason—refined, versatile, and easy to customize. Have root vegetables that are looking a little rough? Fruit that's past its prime? Purées turn “not perfect” into plate-worthy. They add polish without the knife work and offer a simple way to reduce waste, boost flavor, and elevate any dish.

WASTE-SMART & WORKABLE

Purées are a go-to for working through bruised, soft, or surplus produce. Carrots with ginger become an aromatic base. Beets with citrus bring earthy brightness. Strawberries with balsamic turn into a refined finish for cheesecake or plated desserts. Sweet or savory, hot or cold, purées stretch your inventory and bring flavor-forward elements to every corner of the menu.

A FRESH TAKE ON TEXTURE

Roasted and rustic will always have their place, but purées bring a sleeker, more modern contrast. With a smooth base, you can layer on texture: crunch from toasted nuts, brightness from citrus, sweetness from dried fruit. Keep the foundation simple and seasonal, then finish it your way.

EFFICIENT & ADAPTABLE

Perfect for high-volume kitchens, purées are easy to prep ahead, hold well, and pair with just about anything—duck, lamb, seafood, or plant-based mains. Go seasonal with squash, celery root, or sweet potato, then finish with herb oils, infused creams, or spiced butters for a signature touch without slowing down service.

—Imperial—
FRESH

Hand Selected Produce

SINCE 1983

Cauliflower Truffle
Purée ~ p. 45

Minted Pea
Purée
~ p. 45

Brown Butter
Pumpkin Purée
with Tandoori
Spice ~ p. 45

Sysco® CLASSIC

..... Roasted Beet
Purée ~ p. 46

Roasted
Butternut
Squash
Purée with
Rosemary,
Sage, and
Toasted
Almonds
~ p. 46

Celeriac
Purée
~ p. 46

Roasted
Eggplant Baba
Ganoush with Mint
and Sumac ~ p. 46



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VISUAL IMPACT THAT SELLS

A bold swipe of purée under a protein instantly ups the wow factor. Color, contrast, and clean composition help plates look dialed-in, especially during the holidays when presentation needs to pop.

BUILT ON QUALITY

With Sysco | FreshPoint, you're starting with consistent, seasonal produce sourced with care. That quality makes all the difference—letting you focus on flavor and execution without having to work around quality issues. It's the kind of reliability that shows up in better plates, smoother service, and happier guests.

THE POWER OF PAELLA

Need a holiday dish that turns heads, packs bold flavor, and won't overwhelm your kitchen? Seafood paella checks every box. It's a showstopper with bold visuals, layered taste, and built-in shareability, perfect for prix fixe menus, seasonal specials, and private events.

Rooted in Spanish tradition but flexible enough to fit your style, paella delivers the warmth, color, and comfort that guests crave without the labor-intensive preparation. From clams and shrimp to scallops and mussels, it's a high-impact dish that's cost-effective, easy to prep, and efficient to serve.

MAKE IT YOUR OWN

Paella's real beauty is in its flexibility. Stick with the classics or make it signature to your kitchen. Add luxe touches like saffron aioli, charred lemon halves, or smoked paprika butter. It's also a great way to work through small amounts of premium seafood or repurpose trimmings into something high value. Paella is forgiving, flavorful, and full of opportunity.



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FAMILIAR ENOUGH TO SELL, SPECIAL ENOUGH TO STAND OUT

Seafood paella offers global flavor that still feels approachable. With ingredients guests already recognize—lobster, clams, rice—it introduces them to the culinary traditions of Spain without pushing them outside their comfort zone. That makes it an easy upsell, especially when positioned as a limited-time, holiday-inspired experience. And with strong plate appeal and built-in shareability, it's the kind of dish that can raise check averages and boost profits, without driving up ingredient costs.



STUNNING TO SERVE, BUILT TO SHARE

Few dishes stop a table like paella. Whether plated as an individual entrée or brought out as a family-style showpiece, it delivers comfort, novelty, and connection—everything diners are looking for this time of year.





FLAVOR NOTES FROM CHEF PETER LIVOLSI

For this dish, I drew inspiration from the traditional cooking style of a classic paella, incorporating the ingredients and flavors of our Chesapeake Bay region while adding the textural and visual appeal of iron skillet cooking.

Chesapeake
Bay Skillet
Paella ~p. 46



ONE FISH, ENDLESS PLAYS

Cod's on nearly every menu, but Cod Wellington isn't. Wrap a familiar, mild, flaky fillet in golden puff pastry with mushroom duxelles, and you've got a dish that's festive, unexpected, and built to turn heads and drive profit.

The appeal is in the versatility. It's a flexible format that works across concepts: keep it approachable with mashed potatoes and green beans for a reliable \$25 entrée, or take it upscale with grilled asparagus, wild mushrooms, and a root vegetable purée for a \$35+ special. Same core ingredients, new presentation, and a noticeable boost in perceived value.

LEAN ON SYSCO'S CULINARY TEAM

Whether you're reimagining cod or working to elevate another staple, Sysco's experts are here to help, from menu strategy and prep tips to pricing and plating ideas that drive margin. One ingredient, countless ways to make your holiday menu feel fresh, festive, and high-value.

Cod
Wellington
~ p. 47

ELEVATED WITHOUT THE EXTRA HASSLE

Strategic upgrades, such as refined sides, house-made sauces, and thoughtful plating, can take a familiar fish and transform it into something that feels elevated. You're not reinventing the wheel; just presenting it in a way that resonates differently with your guests.



HOLIDAY-READY, YEAR-ROUND FLEXIBLE

Cod Wellington hits the sweet spot for special occasions. It's hearty but not heavy, familiar yet refined. It offers something celebratory that breaks from the usual steak or salmon rotation, and adapts easily to your concept, price point, or season.

SAME COD, MORE POSSIBILITIES

Portico cod is clean, consistent, and line-ready, exactly what busy kitchens need during the holiday rush. Uniform sizing and dependable cook times help keep service smooth and predictable. Want to get more mileage from your cod this season? These prep-friendly ideas are perfect for holiday menus:

- **Cod Cakes** with citrus aioli for a festive starter or small plate
- **Crispy Cod Sandwich** with cranberry slaw on brioche for a seasonal lunch feature
- **Mediterranean Cod** with olives, capers, and rosemary-roasted potatoes—easy to batch for events

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STRATEGIES TO
SOLVE THE

Seasonal Staffing Squeeze

It's Friday night. The line's backed up, and your strongest cook just called out. Again. Sound familiar? The staffing crunch is no joke. And when seasonal demand spikes, it can push even the most experienced teams to the brink. While the labor market may be out of your control, how you respond to it isn't.

GROW THE TALENT YOU HAVE

Your current staff may be your most valuable, yet untapped, resource. Before burning energy on new hires, focus on training the people already on your roster. Cross-train wherever possible. Got a prep cook eager to learn grill? Let them shadow during slower shifts. A server curious about the kitchen? Start showing them the ropes. Make learning part of the culture. Reward new skills with recognition or small incentives. When employees feel valued and see a path forward, they're far more likely to stick around.



HOLIDAY HIRING: BY THE NUMBERS



BEST TIME TO HIRE

September–November is the ideal window to staff up for the holidays. Operators should aim to finalize schedules by early November. *Source: National Restaurant Association*



SEASONAL SURGE

Restaurants often increase staffing by **5–10%** right after Black Friday to handle the holiday rush. *Source: QSR Magazine*



INDUSTRY MOMENTUM

In Nov. 2024:

- **848,000** foodservice job openings
- **791,000** hires made

Reflects strong seasonal staffing demand. *Source: National Restaurant Association*



MEASURE WHAT MATTERS

Once you make changes, track your impact by monitoring ticket times, labor cost percentage, turnover rates, and customer satisfaction. When something works, document it. Create simple checklists so your most efficient processes survive staff changes and seasonal shifts.

STREAMLINE YOUR BOH FLOW

Wasted time is wasted labor. Take a step back and evaluate your systems: Are your stations organized for speed and flow? Are your prep steps essential or just habit? A cleaner, smarter setup helps your team move faster, with less stress and fewer mistakes.

SCHEDULE SMARTER, NOT LONGER

Not every shift needs to be eight hours. Peak periods often only require 4–6 hours of strong coverage. Try burst scheduling, staggered starts, or split shifts to stay efficient and reduce burnout. Consider bringing in culinary students for part-time support, and make it a real learning opportunity. If they feel mentored, not just used, they'll come back and spread the word.



LET TECH LIGHTEN THE LOAD

Small tech investments can lead to big wins in efficiency, accuracy, and staff satisfaction. Try:

Scheduling Apps: Tools like 7shifts or HotSchedules simplify shift planning and reduce the need for back-and-forth communication.

Group Messaging: Create a shift-swap chat so team members can manage coverage in real time.

Sales & Traffic Tracking: Use 90-day trend data to predict peak hours and schedule proactively, not reactively.

Kitchen Display Systems (KDS): Replace paper tickets, reduce errors, and improve BOH/FOH communication.



TAP INTO SYSCO'S SUPPORT WITH CULINARY CONSULTATIONS

Need a fresh set of eyes on your kitchen? Sysco's chefs and Culinary Specialists offer practical, tailored guidance to help you save time and labor without sacrificing quality. From refining mise en place to recommending labor-saving products, they'll help you find fixes that fit your workflow.



TOUGH TALENT POOL

86% of employers say finding holiday hourly workers is more difficult than in past years. *Source: Restaurant Business Online*



PREPARE FOR NO-SHOWS

Operators report higher call-in and no-show rates during the holidays. Many keep **3–4 backup workers** on call. *Source: URM Cash & Carry*



WHO STICKS AROUND?

Up to **50%** of seasonal hires leave within **6–12 weeks**.

Pro tip: Rehire last year's reliable temps to reduce training time. *Source: Operator Reports, Reddit AMA*



HIRING COSTS MORE

Seasonal hires can cost **33% more per hour** due to labor shortages and competition. *Source: Restaurant Business Online*

STOCK SMART & SERVE BETTER

The holidays bring full houses, packed schedules, and nonstop catering orders. Make sure you're ready with the right disposables to keep service smooth and stress-free.

- **Space-Saving Storage:** Stackable designs make it easy to stay organized in a busy kitchen.
- **Versatility You Need:** From hot entrées to chilled desserts, we've got containers for every type of menu item.
- **Sustainable Choices:** Options that support both your business and the environment.

This season, don't let supplies slow you down. Be prepared, stay efficient, and keep your guests happy with disposables built for the holiday rush. Contact your Sysco Sales Consultant today to learn more.

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At the heart of
food and service

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disposables.



BUTTERBALL®

ELEVATE ANY PLATE

Butterball turkey gives you endless ways to serve something great. Seared, simmered, roasted or grilled, it's a do-it-all protein that supports any flavor profile, any menu. No matter how you use our products, you can count on the highest standards for quality and our unwavering commitment to excellence.

Partner with the brand that's all-in on turkey—and your success—to make every dish the best it can be.

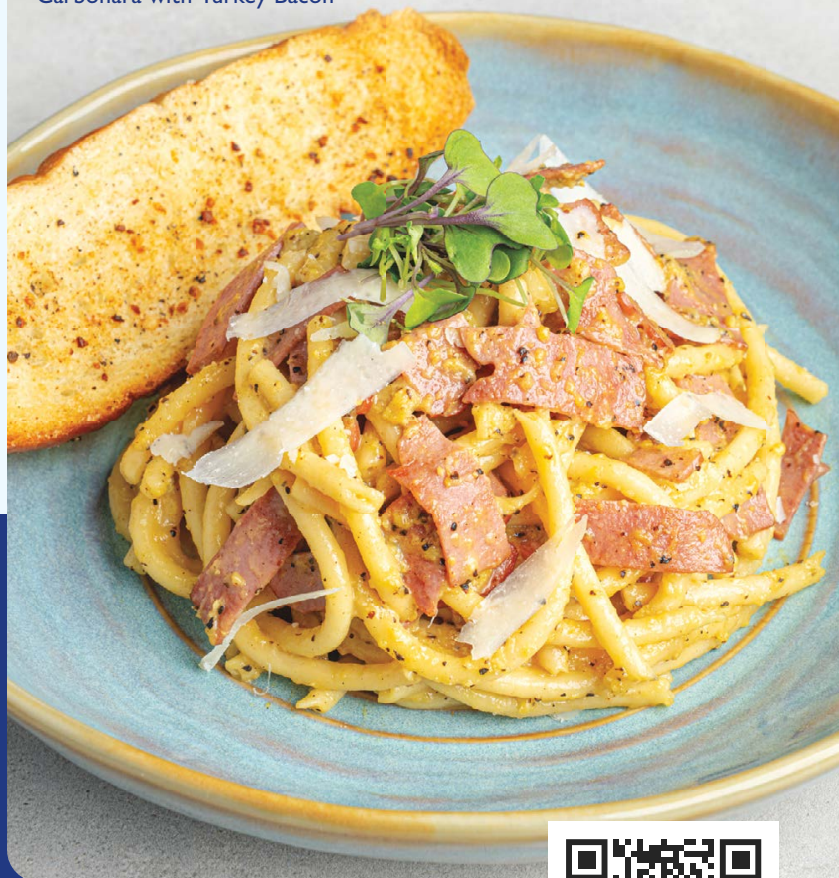


Spiced Harissa &
Citrus Turkey

Seared Turkey Steak



Carbonara with Turkey Bacon



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GLOBAL GOOD IN ACTION

CELEBRATING THE SEASON WITH ACTS OF FOOD, CARE, AND COMMUNITY

As fall harvest turns to holiday cheer, Sysco celebrates the simple power of giving. Through our Global Good initiative, we're committed to making a tangible difference in the communities we serve—and filling hearts as well as plates.



Global Good reflects our purpose of connecting the world to share food and care for one another. We've set an ambitious goal—to generate \$500 million worth of good, including 200 million donated meals, by the end of 2025.



We act on three simple philanthropic and community giving priorities:

- **Feed:** Working with partners to ease food insecurity and serve families in need.
- **Serve:** Empowering Sysco colleagues to volunteer with causes close to their hearts.
- **Give:** Supporting charitable organizations on a local, national, and global scale through cash contributions and donations of product and in-kind services.

Our signature Nourishing Neighbors program plays a vital role—where a portion of proceeds from every local case sold of Sysco Brand product benefits local charities. Simply by choosing Sysco Brand, customers are supporting the communities where they operate.

That's good in action.

Together this holiday season, we can feed hope and lift spirits—one act of kindness, one meal, one family at a time.



Whatever the *season*
brings, we're ready to
help you serve it.



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BRINGING Smokin' Texas BBQ Heat TO FLORIDA



When Tommy and Kelsey Nevill opened NEVS Barbecue in Palm Beach Gardens, they weren't just bringing authentic Texas-style barbecue to South Florida; they were fulfilling a 20-year dream rooted in BBQ country. From day one, they've run a full scratch kitchen, making everything in-house, from sauces and rubs to desserts, crafting every element by hand. "It's just been a blast doing it," Tommy says. "It's kind of the backdrop to how we all got here."

Tommy's journey began straight out of college when he was recruited to Dallas, working for renowned steakhouses like Pappas Bros. and Three Forks for 15 years. Immersed in Texas BBQ culture, his passion ignited. "I got involved in the BBQ circuit out there and really just fell in love with it," he recalls. He also ran a catering business, earning a coveted sponsorship with the Dallas Cowboys, cooking for 1,000 people per game for three years.

After helping open 11 Three Forks locations worldwide—from Dubai to Chicago to LA—Tommy dreamed of returning to Florida. When COVID hit, it pushed them to act. "Both my wife and I were looking at each other like, what are we going to do?" Tommy says.

For him, the answer was clear: fire up the smoker.

Opening NEVS Barbecue let him pour creativity into every plate, experiment with flavors, and stay true to the bold, no-shortcuts Texas barbecue he's loved his whole life.

STAYING TRUE TO TEXAS TRADITION

What sets NEVS apart is its commitment to authentic Texas BBQ and scratch kitchen craftsmanship. "It's quick-service where a lot around us is sit-down," Tommy explains. "With Texas BBQ, the guests get in line and have the sights and smells up close, then get food crafted entirely in-house." It's fast without losing quality, attention to detail, or the made-from-scratch pride of a full-service kitchen.

Their 9-foot butcher block showcases brisket sliced to order and fresh sausage prepared right before customers' eyes. "You're visually stimulated," Tommy notes. "We want it all right up in front."

The heart of their operation is an impressive Oyster smoker from Mesquite, Texas, that can handle up to 1,000 pounds of meat at once. It runs around the clock, smoking about 2,100 pounds of brisket weekly using only post oak wood, staying true to Texas tradition.

Their top seller? USDA prime brisket, smoked for 14–16 hours and seasoned simply with salt and pepper. "We let the meat speak for itself," Tommy says. "We don't sauce any of our meats. Everything is really about the quality of the product that hits the plate."



A PARTNERSHIP ROOTED IN TRUST

Tommy's relationship with Sysco began long before NEVS. As a Three Forks chef, he worked closely with them, and that trust only deepened when launching NEVS. "I sat down with Sysco a year and a half before we opened," Tommy says. "From day one, they helped us bring the entire concept to life."

From kitchen design to equipment to the daily ingredients, NEVS is a 100% Sysco operation. "They go way out of their way to make sure us little guys are taken care of," Tommy says. "Even in our small spot, they make me feel like a huge nationwide company."

It's personal," says Sysco Region Director of Business Specialists Lawrence Weinerman. "We all feel like we're part of the NEVS family, and they feel like they're part of the Sysco family. Everyone on our team has a relationship with Tommy and Kelsey because we truly want to help them succeed."

Michael Greene, Sysco Relationship Manager, echoes the sentiment. "Tommy is incredibly loyal to the people who are loyal to him. No matter the brisket prices, he's committed to using USDA prime. He doesn't

cut corners, and we've built a close relationship that goes beyond the job. I'm proud to support what he's doing."

COMMUNITY AT THE CORE

NEVS Barbecue is more than exceptional Texas-style barbecue; it's a community hub. Their 22-foot North Carolina ash communal table brings guests together to connect, turning strangers into friends over shared plates.

Family recipes flavor the menu. Tommy's grandmother's Santa's cookies recipe shines as a holiday feature, his grandfather's fudge is in the triple fudge brownies, and his father's award-winning chili reflects years of competition-perfecting.

NEVS also gives back year-round, partnering with local groups like Place of Hope, Christ Fellowship, Generations Church, and Saint Claire's First Presbyterian through weekly events. Their annual toy drive, now in its third year, benefits foster children in Palm Beach County via Shade Tree. During the holidays, Tommy and Kelsey personally decorate the restaurant, creating a festive destination guests eagerly anticipate.

FEATURE FRIDAY CREATIVITY

Every Friday, Tommy trades his pitmaster hat for his chef's toque, crafting inventive scratch-made dishes. Recent specials include brisket burnt-end sloppy joes, brisket lasagna, smoked lamb meatballs with ricotta basil spread, and a 12-ounce smoked burger with four-year-aged Cheddar and smoked tomato-onion aioli. Because everything is made in-house, these features let Tommy push creative boundaries without sacrificing quality. "He gets really creative," Kelsey says. "It's better than life itself, BBQ." These limited features have become so popular that on Fridays, you might struggle to find a seat.

LOOKING AHEAD

With expansion plans underway, NEVS is ready to bring its authentic Texas BBQ and Florida hospitality to new communities, while keeping its scratch kitchen philosophy intact. "We're constantly evolving," Tommy says. "We always strive to innovate and find better ways to do things."

For Tommy and Kelsey, it's simple: keep the smoker running, keep the scratch kitchen busy, and keep putting the same creativity and care into every plate.

CUSTOMER SPOTLIGHT

NEVS

BARBECUE

"IT'S BETTER THAN LIFE ITSELF, BBQ."

~ Kelsey Nevill



Pastry That Performs:

DOUGHS, CRUSTS, &
HOLIDAY SHOWPIECES

Holiday service puts your pastry to the test: looks, flavor, and performance under pressure. From classic pies to savory galettes, every step matters. Dough handling, par-baking, and finishing all need to be dialed in for consistent results at volume. And when labor is tight, techniques that save time and scale beautifully are essential.

Here's your guide to help you build pastries that wow guests, stand up to service, and work hard in your kitchen through the busiest season.

> SET THE FOUNDATION WITH DOUGH HANDLING

The best crust starts with proper technique, and it's often where things go wrong.

Choose the Right Fat: For flavor and flakiness, use a butter-shortening blend. Butter adds taste and browning; shortening boosts structure and melt resistance.

Mind Your Mix: Keep ingredients cold and avoid overworking. Visible fat pieces steam during baking to create flake. Overmixing leads to toughness.

Rest the Dough: Let dough rest at least 1 hour (or overnight). This relaxes gluten and prevents shrinkage—a must for perfect pies.

Roll with Intention: Roll from the center out, rotating as you go. For galettes, rustic uniformity works. For pies, precision counts.

> PAR-BAKING: YOUR SECRET TO A CRISP, CONSISTENT CRUST

Par-baking helps prevent soggy bottoms and ensures crispness, even with wet fillings.

Dock or Weight: For pies, dock or use pie weights to avoid bubbling. For galettes, brush the base with egg white to create a moisture barrier.

Cool Before Filling: Never add filling to a hot crust; it melts fats and ruins texture. Always cool completely before assembly.

Blind Bake Strategy: Bake at 375°F for 15–20 minutes until the edges are lightly golden. Remove weights and bake 5–10 more minutes until the base sets.

TRENDS WORTH TAPPING INTO



> DECORATIVE FINISHES DELIVER

Looks matter, especially during the holidays. But in high-volume settings, finishing touches must be both efficient and durable.

Simple but Striking: Try braided lattice, festive cutouts, or fork-pressed edges. Finish with coarse sugar or flaky salt just before baking for extra texture.

Pre-Bake Garnishes: Bake decorative leaves or shapes separately and add post-bake to avoid over-browning or warping.

> SAVORY HANDHELDS STEAL THE SHOW

Galettes and hand pies are flexible, freezer-friendly, and built for holiday service.

Use All-Purpose Doughs: Omit sugar and add herbs, cheese, or cracked pepper for savory variations.

Layer to Prevent Sogginess: Add a base of breadcrumbs, cheese, or ground nuts under wet fillings to absorb moisture.

Seal & Vent: Use egg wash to seal and crimp edges. Score tops to vent steam, especially for dense fillings.

> HIGH-VOLUME ASSEMBLY TIPS

During the holidays, consistency is everything. Use these tips to streamline prep and boost efficiency.

Batch Your Bases: Roll and form crusts in advance. Freeze raw in tins or on trays. Par-bake the day before service.

Portion for Predictability: Weigh the dough and filling to ensure even cooking and a consistent yield, especially crucial for catering and grab-and-go applications.

Use Stabilized Fillings: Use thickeners like tapioca starch in fruit pies to reduce weeping. For savory fillings, drain excess moisture before assembly.

Lean on Tools: Consider tools like dough presses or rollers to save time and improve consistency in high-volume settings.

Holiday pastry can be beautiful, craveable, and consistent, even under pressure. With smart prep, strong fundamentals, and scalable finishes, your pies, galettes, and handhelds will hold up across banquets, buffets, and catering alike.



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Visit Sysco Shop to purchase Baker's Source products.



GLOBAL FLAVORS, LOCAL PLATES

Matcha, cardamom, tahini, yuzu and Dubai chocolate are turning up the heat on traditional sweets.

MINI DESSERTS = BIGGER CHECKS

Bite-sized bakes are boosting check averages and Instagram shares.

PLANT-BASED PASTRY IS RISING

Vegan, gluten-free, and low-sugar desserts are winning space on the menu.

BOOZY BAKES BRING THE BUZZ

Spirit-infused treats (especially bourbon!) are up 167% on dessert menus.

"NEWSTALGIA" IS IN

Old-school favorites—like pies, trifles, and baked Alaska—are back with modern twists.



Source: Restaurant Business Online

Travel TIPS FOR Foodies

INSIGHTS FROM SYSCO'S CHEF ANDREW FULTON

Montana might be best known for its big skies and iconic parks, but they're only part of the story. For Sysco Chef Andrew Fulton, who grew up just over the border in Wyoming and now calls Billings home, it's the people that make this state special. "People welcome you with open arms. There's a friendliness here that's hard to find anywhere else," he says. That warmth isn't just felt; it's part of the landscape. In a state where the sky seems endless, the hospitality runs just as deep.

WHERE MOUNTAINS MEET THE MENU

Montana's food scene is rustic Western at its core, with big portions, bold flavors, and beef front and center. But don't mistake it for one-dimensional. "We love our beef," Chef Andrew says, "but you'll find coastal influences too. It's more diverse than most people expect."

Montana staples include elk, bison, and ribeye, plus a local treasure: huckleberries. These tart wild berries appear in everything from desserts to barbecue sauce, offering chefs a uniquely local flavor profile. Chef Andrew's favorite food stops include:

"FOR ME, IT'S THE OUTDOORS AND THE PEOPLE."

~ Chef Andrew

JAKE'S BAR & GRILL (BILLINGS):

A longstanding local landmark known for steaks and old-school hospitality. "It's been around for generations."

THE DEPOT (MISSOULA):

A classic Montana steakhouse with timeless appeal.

METALS SPORTS BAR AND GRILL

(BUTTE): Located in a converted historic bank, this downtown gem blends comfort food with local character.



HIDDEN GEMS WORTH EXPLORING

For chefs looking to bring a taste of Montana home—or back to the kitchen—Chef Andrew recommends:

City Vineyard (Billings): Specialty foods, curated wines, and artisan finds

Fishtail General Store (Fishtail): A small-town gem filled with local goods

Huckleberry Haven (Kalispell): The ultimate source for all things huckleberry



EXPERIENCES THAT FEED THE SOUL

From desert plains to alpine peaks, Montana offers a powerful reset for chefs looking to recharge or find inspiration. Whether you're soaking in a hot spring, winding through the Beartooth Highway, or visiting the Battle of the Little Bighorn, there's no shortage of ways to slow down and reconnect. "For me, it's the

outdoors and the people," says Chef Andrew. "Fishing, hiking, hunting—it's all part of what makes this place stand out. Just be ready for the high altitude." Must-see experiences:

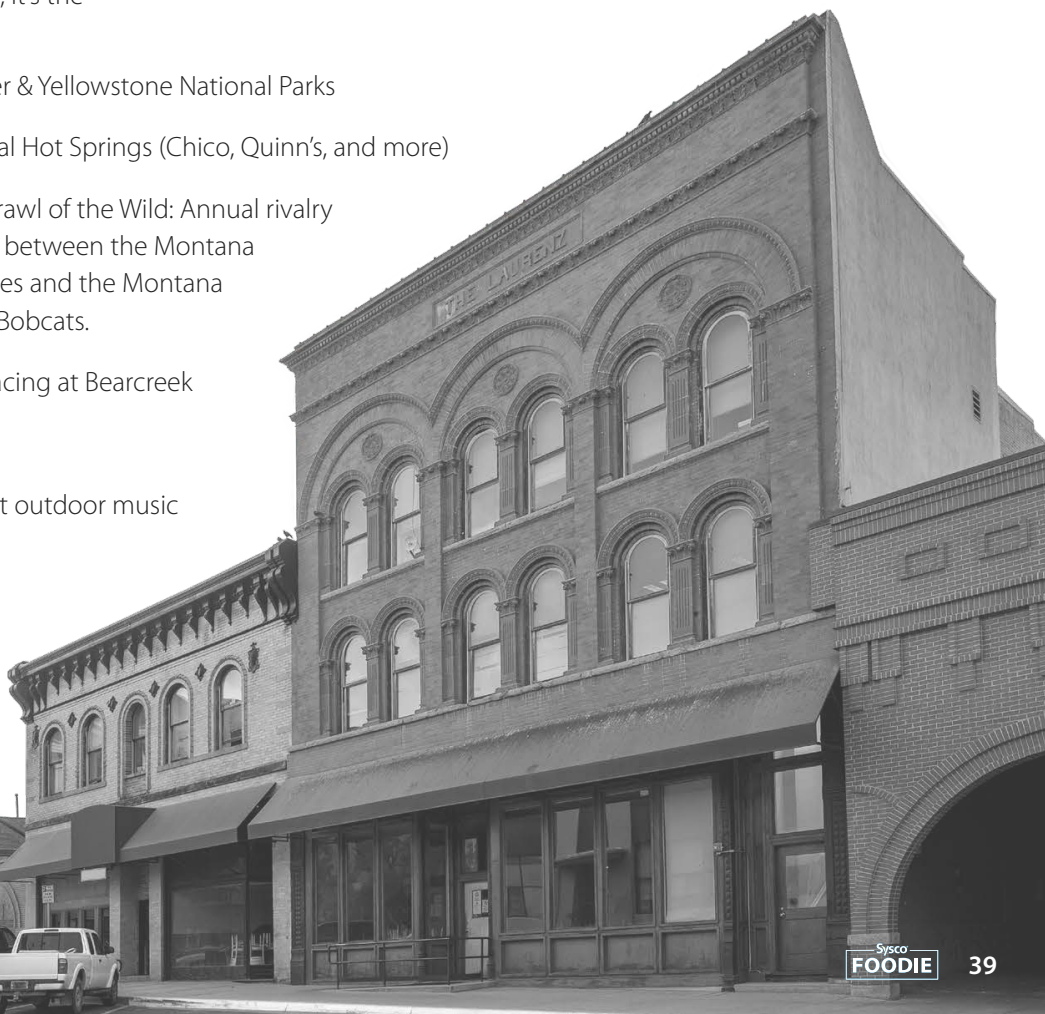


- > Glacier & Yellowstone National Parks
- > Natural Hot Springs (Chico, Quinn's, and more)
- > The Brawl of the Wild: Annual rivalry game between the Montana Grizzlies and the Montana State Bobcats.
- > Pig Racing at Bearcreek

> Montana Rodeo

> KettleHouse Amphitheater (Missoula): "It's the biggest outdoor music venue in the state, and the view is incredible."

> Hiawatha Trail: A scenic trail near the state border, perfect for biking and exploring.



FROM SCRATCH COOK TO STRATEGIC PARTNER: *Chef Marcus Means*

Every chef knows the grind. The late nights. The constant hustle to perfect your craft while keeping the lights on. Chef Marcus Means of Sysco Atlanta not only lived it; he's made it his mission to help others navigate it, drawing from years of hard-earned wisdom and unshakable heart.

His culinary story started long before the white coat. It began at home, hovering near the stove in his mother's and aunts' kitchens, soaking in the soul of scratch-made food. "You taste a little of this, add a little of that. . . that's how I learned flavor," he says. That early instinct would grow into something much bigger.

When Chef Marcus talks about Southern cooking, it's less about recipes and more about moments. "It makes me think of being outdoors or in the kitchen with family and friends, fellowshiping, with old stories being told and new memories being made," he

says. "There's nothing like being outside with an open flame, a cast-iron pot of hot grease and fish frying, or a charcoal grill with meats perfectly seasoned and rubbed the night before." That's the kind of food that sticks with you—and it's the kind of experience he brings to every kitchen he touches.

At 15, Chef Marcus took his first job in a dish tank at a local steakhouse. But it didn't take long before he was slinging steaks on a Friday night line—thrown between "two guys the size of refrigerators" on a 20-foot grill when a cook called out. Sink or swim. Marcus swam. That rush, that challenge—it lit a fire that carried him from the line to culinary school to an elite post working under Olympic gold medalist Chef Jamie Keating.

"Every day, you'd walk in and make a five-course meal from scratch," he recalls of those formative years.

"No menus, no budgets. Just see what's in the cooler and create." It taught him to think fast, flex his creativity, and build flavor from the ground up. That experience still shapes how he works with customers today.

For more than a decade, Chef Marcus has been a Culinary Specialist with Sysco Atlanta. His mindset is simple: be real, be present, and treat every consultation like someone's livelihood depends on it—because it does. "This is how they eat. This is how they feed their family," he says. "So I take it very seriously."

He's supported hundreds of operators over the years, from gas station kitchens and taquerias to high-end concepts. His versatility and respect for each chef's unique story are what set him apart. Just ask Kelli Ferrell of Nana's Chicken and Waffles, who came to Chef Marcus with no restaurant experience and a simple ask: "Talk

to me like I'm three." Nine years later, she's expanded to multiple locations and landed on *Real Housewives of Atlanta*—and still texts him on his birthday. That kind of loyalty doesn't come from pushing product. It comes from showing up with respect, experience, and a mindset that says: I've got you.

What makes Chef Marcus such an asset isn't just his 20+ years of culinary expertise or deep knowledge of sous vide, flavor layering, and scratch cooking; it's that he meets chefs where they are. One day, he's helping a white-tablecloth restaurant rework its prep flow. The next, he's helping a neighborhood kitchen turn a TikTok trend into a sellable menu item. "You've got to stay sharp and know it all," he says. And Chef Marcus does.

His approach to supplier relationships is refreshingly direct: "Be honest. Forget the



games. Just tell me where you're at and what you need. I'll shoot you straight every time." That transparency has earned him long-standing partnerships and serious trust in the field.

To stay current, Chef Marcus turns to his team, his customers, and even his kids, who keep him up on trending recipes and viral food challenges. He knows the best ideas come from conversation, collaboration, and staying curious.

His advice to chefs heading into the busy season? "Give people something they'll remember. But make sure it works for your kitchen, too." That might mean leaning into

your roots, swapping proteins, or giving a classic your own twist. Just keep it real. Keep it yours.

For Chef Marcus, success isn't about perfection; it's about connection. "It's not about showing off," he says. "It's about helping people win. That's what keeps me going." Every chef's story is different. But his mission is the same: to help fellow chefs and operators not just survive, but build something memorable.

"SOUTHERN COOKING IS ALL ABOUT THE OUTDOORS, FAMILY, AND FELLOWSHIP."

~ Chef Marcus

Chef Marcus Means is available for Culinary Consultations and menu development through Sysco Atlanta.



SOUTHERN U.S. CUISINE APPEARS ON 11.6% OF RESTAURANT MENUS—AND GROWING.

SOCIAL CONVERSATIONS AROUND THIS CUISINE HAVE INCREASED BY 12.14% YEAR-OVER-YEAR.

(Source: Tastewise.io)





AS SEEN ON COVER

HOLIDAY PRIME RIB

Yield: 20 servings

- 15 lb **Certified Angus Beef Buckhead Beef/Newport Pride Beef Lip On Choice** beef ribeye
- 8 oz **Sysco Imperial** Dijon mustard with white wine
- Sysco Classic** salt and pepper to taste

1. Trim the ribeye tail and cut off ¼ inch of the fat cap. Truss with butcher's twine and place in the cooler overnight, uncovered, so that you will achieve a nice dry surface.

2. After 12 to 24 hours, rub the ribeye with mustard, and season with salt and pepper. Place the ribeye on a wire rack, then place in a roasting pan or 2-inch hotel pan. Roast at 500°F until a crust has formed, about 15 to 20 minutes. Reduce the oven temperature to 275°F and leave the ribeye in the oven for 2½ to 3 hours, checking the internal temperature; you want it to read 127°F. Let the ribeye rest for 30 minutes loosely covered with foil. Remove the foil, transfer to a carving board and slice for service.



MIDDLE EASTERN FERENI SULTANI

Yield: 20 servings

- 1 gallon **Wholesome Farms Classic** whole milk
- 2 cups rice flour
- 6 ea saffron threads
- 3 cups **Sysco Classic** extra fine granulated cane sugar
- 1 tbl rose water extract
- 1 cup **Sysco Classic** shelled raw pistachios, chopped
- Dried rose petals for garnish (optional)

1. In a bowl, mix together 4 cups milk and the rice flour; let stand at room temperature for 30 minutes to 1 hour.

2. In a mortar pestle, grind the saffron threads and 1 teaspoon sugar; bloom with 2 tablespoons water.

3. In a large saucepot, bring the remaining milk to a simmer; add the rice flour mixture and continue to cook on low heat, stirring continuously. Add the remaining sugar and continue stirring. Cook for about 15 to 25 minutes. Add the rose water extract and the bloomed saffron; simmer for 10 to 15 minutes. Serve hot in a bowl or tea cup garnished with pistachios and a rose petal, if desired.

Chef Tip: This drink can be served hot, cold, or at room temperature. Traditionally, this drink does not contain saffron, but in the spirit of the holidays, adding saffron gives it the name Fereni Sultani, which means the King's Fereni or Royal Fereni.

EASY HOLIDAY SPICED EGGNOG

Yield: 6 servings

- 6 ea **Wholesome Farms Imperial** pasteurized cage free large eggs
- 1 cup **Sysco Classic** extra fine granulated cane sugar
- 2 cups **Wholesome Farms Classic** whole milk
- 1 cup **Wholesome Farms Classic** extended shelf-life 40% heavy cream
- 3 ea **Imperial/McCormick** whole cloves
- 1 ea Madagascar vanilla bean
- 1 tbl **Imperial/McCormick** ground cinnamon plus additional for garnish
- 2 tsp **Imperial/McCormick** ground nutmeg
- Fresh grated nutmeg

1. For the eggnog, separate the eggs and place the egg yolks in a

stainless-steel bowl. Add the sugar, and whisk until light and fluffy and the color changes.

2. In a saucepot, add the milk, cream, cloves, vanilla bean, split and seeds scraped out, and the vanilla bean pod, cinnamon and nutmeg; slowly bring to a simmer. Once it has simmered, temper the egg and sugar mixture by slowly adding the hot milk-cream mixture to the egg and sugar mixture while mixing. Once tempered, strain through a fine chinois and place in the cooler for at least 3 hours; overnight is best.

3. To serve, pour 1 to 2 ounces rum, bourbon, whiskey, or brandy over ice and top with 5 ounces of the chilled eggnog; garnish with fresh grated nutmeg and cinnamon.

HOLIDAY IRISH CREAM LATTE

Yield: 6 servings

- 2 ea Madagascar vanilla bean
- 2 cups Jameson whiskey
- 1¾ cups **Casa Solana Classic** sweetened condensed milk
- 1 cup **Wholesome Farms Classic** extended shelf-life 40% heavy cream
- 1 tbl cocoa powder plus additional for garnish
- 2 tsp coffee extract

1. For the Vanilla Jameson Whiskey, place vanilla bean pods, split and seeded, in an airtight container; add the whiskey and shake vigorously. Leave in a cool, dark place for 1 week.

2. For the Irish cream, strain the whiskey into a blender; add the remaining ingredients and blend for 1 minute. Store in the cooler until ready to serve.

3. To serve, pour the Irish cream over ice and garnish with cocoa powder.

Chef Tip: If desired, you can eliminate the coffee extract from the Irish cream,

and pour to order over ice with a shot of espresso.

COQUITO "PUERTO RICAN EGGNOG"

Yield: 8 servings

- 3 cups **Sysco Classic** evaporated milk
- 2 cups coconut milk
- 2 cups cream of coconut cocktail mix
- 2 cups white rum (optional)
- ½ cup **Casa Solana Classic** sweetened condensed milk
- 1 tbl **Imperial/McCormick** ground cinnamon plus additional for garnish
- ½ tbl **Imperial/McCormick** ground nutmeg
- 8 ea **Imperial/McCormick** cinnamon stick

Combine all ingredients, except the cinnamon stick, in a blender; blend for 1 minute. Chill for at least 2 hours; serve garnished with cinnamon and a cinnamon stick.

Chef Tips: Coquito is a traditional beverage from Puerto Rico usually served during the Christmas holiday. Although coconut is the traditional flavor, many flavor variations are easily achieved by adding a few ingredients. Salud!

- **Nutella:** Add 1 cup Nutella spread and garnish with cocoa powder
- **Pistachio:** Add 1 cup shelled unsalted pistachios and garnish with chopped pistachios
- **Almond:** Add 1 cup toasted almonds and 2 tablespoons almond extract; garnish with sliced toasted almonds
- **Coffee:** Add 2 tablespoons instant espresso (add additional espresso, as desired, for a stronger coffee flavor) and 4 ounces coffee liqueur



JAMAICAN-INSPIRED RICE PUDDING

Yield: 5 servings

- 1 ea Imperial/McCormick cinnamon stick
- 1 ea Imperial Fresh lime plus lime zest, lime juice and micro lime wedges for garnish
- 3 cups Wholesome Farms Classic extended shelf-life 40% heavy cream
- 1¼ cups Sysco Classic enriched long grain rice
- 1 cup Sysco Classic light brown cane sugar
- ¼ cup Sysco Imperial seedless raisins

½ cup Sysco Classic fancy sweetened shredded coconut, hard-toasted

1. Combine cinnamon stick, peel from ½ lime (no pith), cream, rice and 2 cups water in a small saucepot; bring to a boil. Reduce heat to low; stir in sugar and raisins. Cover saucepot and simmer for 35 minutes, stirring occasionally, but increasing the frequency during the last 5 minutes of cooking to avoid scalding. Remove from heat and allow to cool to room temperature. Remove and discard lime peel and cinnamon stick.

2. Serve rice pudding garnished with coconut, lime zest, a bit of lime juice, and lime wedges.



JAPANESE-INSPIRED MATCHA RICE PUDDING

Yield: 5 servings

- 4 cups Wholesome Farms Classic extended shelf-life 40% heavy cream
- 1¼ cups Sysco Classic enriched long grain rice
- 1 cup Sysco Classic 10x confectioners cane sugar plus additional for garnish
- ⅓ cup green tea powder drink mix plus additional for garnish
- 2 tbl passion fruit popping boba
- 2 tbl Rice Krispies® cereal

1. Combine 3 cups cream, rice and 1 cup water in a small saucepot; bring to a boil. Reduce heat to low; cook for 30 minutes.

2. Blend 1 cup cold cream with sugar and green tea powder; gently add to the saucepot and fold to combine. Allow to cool to room temperature.

3. Serve rice pudding topped with popping boba and cereal garnished with green tea powder and confectioners sugar.

Chef Tip: Create dessert arancini by coating balls of rice pudding with green tea powder, then the Rice Krispies®, deep-frying, and serving with passion fruit popping boba.



MIDDLE EASTERN-INSPIRED RICE PUDDING

Yield: 5 servings

- 1 ea Imperial/McCormick cinnamon stick
- 4½ cups Wholesome Farms Classic half & half creamer
- 1¼ cups Arrezzo Imperial Italian superfine Arborio rice
- 1 tbl Imperial/McCormick pure vanilla extract
- 1 tsp Imperial/McCormick ground nutmeg
- ½ tsp Imperial/McCormick ground cloves
- ½ tsp Imperial/McCormick ground coriander
- ¼ cup Sysco Classic dried pitted California dates, chopped
- 1 tbl Sysco Classic true source certified grade A pure clover honey
- ½ cup Sysco Imperial shelled pistachios, toasted
- ¼ cup pistachio praline paste

¼ cup shredded phyllo dough
¼ cup pure pomegranate molasses

1. Combine cinnamon stick, half & half, rice, vanilla extract, nutmeg, cloves and coriander in a medium saucepot; bring to a boil. Reduce heat to low; cover saucepot and simmer for 35 minutes. Remove from heat; stir in ½ of the dates and honey. Return to heat; simmer for 5 minutes, stirring constantly. Remove from heat and allow to cool to room temperature. Remove and discard cinnamon stick.

2. Serve rice pudding topped with pistachios, pistachio paste, phyllo and remaining ½ of the dates drizzled with pomegranate molasses.

Chef Tip: Create dessert arancini by coating balls of rice pudding with shredded phyllo dough and chopped pistachios, deep-frying, and plating with pistachio praline paste, chopped pistachios, and a drizzle of pomegranate molasses.

RISALAMANDE (DANISH RICE PUDDING)

Yield: 5 servings

- 2 ea choice lemons, zested plus additional for garnish
- 1¼ cups **Arrezzio Imperial** Italian superfine Arborio rice
- ¼ tsp **Sysco Classic** coarse flake kosher salt
- ¼ cup **Sysco Classic** true source certified grade A pure wildflower honey
- 4½ cups **Wholesome Farms Classic** half & half creamer
- ¼ cup **Sysco Classic** blanched sliced almonds
- ½ cup **Wholesome Farms Classic** extended shelf-life 40% heavy cream
- ¼ cup **Sysco Classic** 10x confectioners cane sugar
- 1 tsp almond extract
- ½ cup Bada Bing cherries and liquid, warmed
- Imperial Fresh** mint for garnish

1. Bring 1¼ cups of water, lemon zest, rice, salt and honey to a boil in a small saucepot; boil for 3 minutes, then add half and half and return to a

boil. Reduce heat to low; simmer for 35 minutes, stirring occasionally, but increasing the frequency in the last 5 minutes of cooking to build starch and avoid scalding. Remove from heat; stir in half of the almonds and allow to cool to room temperature.

2. Whip heavy cream, sugar and almond extract to stiff peaks; fold into the rice mixture while reserving some for garnish.

3. Serve rice pudding at room temperature garnished with whipped cream, cherry liquid, cherries, remaining half of the almonds, mint, and lemon zest.



TOGARASHI-DUSTED ROASTED VEAL RACK, SPICY ASIAN PESTO & PHO-SCENTED DEMI-GLACE

Yield: 6 servings

- 1 (6-rib) **Buckhead Beef/Newport Pride** chef ready veal rack
- 2 tbl **Arrezzio Imperial** avocado oil
- 1 tbl **Jade Mountain Classic** blended sesame oil
- ¼ cup togarashi shichimi
- 1 lb **Imperial Fresh** peeled shallots
- 1 lb stemless shiitake mushrooms
- 1 lb tri-color peeled baby carrots
- Sysco Classic** salt and pepper to taste
- 1 lb classic veal demi-glaze
- 2 tbl pho concentrate soup base
- 1 cup watercress
- 1 cup **Spicy Asian Pesto** (see recipe)

1. For the veal rack, truss the veal rack so that the shape is a cylinder to help with even cooking. Mix the avocado oil and sesame oil together, and spread half of it on the veal rack; season with the togarashi with a heavy hand. Let come to room temperature.

2. Toss the whole shallots, mushrooms and carrots with salt and pepper and the remaining oil mixture; spread in an even layer in a roasting pan and top with the seasoned veal rack. Roast at

THAI-INSPIRED COCONUT BLACK STICKY RICE PUDDING

Yield: 5 servings

- 1¼ cups Chinese black rice
- ¼ cup **Sysco Classic** enriched long grain rice
- 1 tbl pandan syrup
- 1 cup packed **Sysco Classic** light brown cane sugar
- ½ tsp **Sysco Classic** coarse flake kosher salt
- ½ cup unsweetened coconut milk
- 1 cup **Sysco Classic** ¾-inch diced mango
- ½ cup **Sysco Classic** fancy sweetened shredded coconut
- ¼ cup **Sysco Classic** unsalted dry roasted peanut halves, crushed

1. Soak both types of rice separately for 4 hours, then strain.

2. Add both types of rice, syrup, and 4 cups cold water to a small saucepot; bring to a boil. Reduce heat to a low simmer; cook for 30 minutes, stirring frequently, but increasing to continuously during the last 5 minutes of cooking to avoid scalding. Rice should be soft and fully cooked with the water reduced into a creamy slurry. Fold in the sugar and salt until dissolved.

3. Serve rice pudding topped with coconut milk, mango, coconut, and peanuts.

Chef Tip: Enjoy warm or at room temperature.





400°F for 10 to 15 minutes, then lower the temperature to 300°F and roast to an internal temperature of 125°F. Remove from the oven and let rest loosely covered with foil.

3. For the pho demi-glace, bring the demi-glace to a simmer and add the pho concentrate; continue to simmer, taste and adjust seasoning, if needed.

4. To serve, present the veal rack with the pho demi-glace and roasted vegetables on a large platter; top with some watercress and the spicy Asian pesto.

SPICY ASIAN PESTO

Yield: 20 servings

- 2 cups **Arrezio Imperial** avocado oil
- 4 oz lemongrass, pounded
- 2 oz **Imperial Fresh** ginger root, peeled
- 4-5 **Imperial Fresh** peeled garlic cloves
- 1 cup **Imperial Fresh** cleaned & washed fresh cilantro
- 1 cup **Imperial Fresh** Thai basil
- 1 cup **Imperial Fresh** green onions
- ¼ cup **Jade Mountain Classic** pure sesame oil
- 2 tbl yuzu juice
- 2 tsp Szechuan peppercorns
- 1 tbl **Sysco Imperial** black sesame seeds

- 1 **tbl Imperial/McCormick** sesame seeds
- Sysco Classic** salt and pepper to taste

1. In a large saucepot, place the avocado oil and the pounded lemongrass. Bring to 200°F, then turn off the heat and let steep for 30 minutes. This will extract the lemongrass oils and infuse the avocado oil. Strain the oil mixture and place in the cooler. Reserve the lemongrass.

2. In a food processor, place the ginger, garlic and reserved lemongrass; pulse/chop until very fine, but not puréed, about 10 to 15 pulses. Add the cilantro, Thai basil and onions; pulse until the herb mixture resembles finely chopped herbs. Transfer the mixture to a bowl; stir in the sesame oil, yuzu juice and the infused lemongrass oil.

3. In a mortar pestle, grind the Szechuan peppercorns. Mix the ground Szechuan peppercorns with the white and black sesame seeds. Combine peppercorns mixture with the herb mixture, and season with salt and pepper to taste. This is best made 1 to 2 days in advance so that all the flavors come together.

Chef Tip: This recipe is a unique twist on pesto, with strong flavors that create a robust sauce to pair with shrimp, fish, chicken, beef, and pork.



MINTED PEA PURÉE

Yield: 20 servings

- ¼ cup **Wholesome Farms Imperial** 83% minimum butterfat unsalted butter
- ⅓ cup diced **Imperial Fresh** peeled shallots
- 3 lb **Sysco Classic** green peas
- 1 tbl **Imperial Fresh** mint plus additional for garnish
- Sysco Classic** salt and pepper to taste
- ¼ cup **Sysco Imperial** delicato 100% extra virgin olive oil

1. For the peas, in a large saucepot, place the butter and shallots, and begin to sauté. Add the peas and continue to cook. Add 1 cup of water and simmer for 3 minutes just to soften up the peas. Strain the peas, reserving the water. Purée peas, mint, and salt and pepper to taste in a blender, adding reserved water, if needed. Once smooth, reserve hot.

2. To plate, place the purée in a bowl or plate, and drizzle with oil and garnish with mint.



BROWN BUTTER PUMPKIN PURÉE WITH TANDOORI SPICE

Yield: 12 servings

- 2 lb **Wholesome Farms Imperial** 83% minimum butterfat unsalted butter
- ½ cup **Sysco Classic** tandoori sauce
- 4 lb peeled and large diced pumpkin
- Sysco Classic** salt and pepper to taste
- ½ cup chopped **Imperial Fresh** cleaned & washed fresh cilantro

- 2 **tbl Wholesome Farms Classic** plain whole fat Greek yogurt

1. In a large saucepot, slowly melt the butter, being careful not to burn. Add the tandoori to the butter and simmer slowly.

2. Add the pumpkin and cook on low heat until soft. Once cooked, drain the pumpkin (reserve the cooking liquid) and place in a blender. Purée pumpkin until smooth, adding the cooking liquid to help blend; season with salt and pepper to taste and adjust with the tandoori, if needed. Reserve hot.

3. To plate, place the purée in a bowl or on a plate, and garnish with cilantro and drizzle with yogurt.



CAULIFLOWER TRUFFLE PURÉE

Yield: 30 servings

- 3 ea **Imperial Fresh** cello wrapped cauliflower heads
- 8 cups **Wholesome Farms Classic** extended shelf-life 40% heavy cream
- Sysco Classic** salt and white pepper to taste
- ⅓ cup white truffle oil plus additional for garnish
- Chopped **Imperial Fresh** Italian parsley for garnish (optional)

1. For the cauliflower, clean and cut the cauliflower, removing the outer leaves, but keeping the stem intact. Place in a large saucepot and cover with the cream; simmer gently until the cauliflower is tender. Strain the cauliflower, reserving the cream.

2. Place the cauliflower in a blender and purée, adding ¼ of the reserved cream just to begin the blending process. Add the salt and pepper, and purée, drizzling in the oil to emulsify. Reserve hot.

3. To plate, place the purée in a bowl and garnish with a drizzle of truffle oil and parsley, if desired.



ROASTED BEET PURÉE

Yield: 20 servings

- 5 lb beets
- 2 cups **Sysco Imperial** delicate 100% extra virgin olive oil
- Kosher salt to taste
- 2-3 **Imperial Fresh** thyme sprigs, leaves removed
- ¼ cup grated fresh horseradish
- Sysco Classic** salt and pepper to taste
- Small diced apples, sliced green onions and crumbled feta cheese for garnish (optional)

1. For the beets, wash and dry the beets. Toss the beets with 2 tablespoons olive oil and sprinkle with kosher salt; wrap with foil and roast at 400°F until a paring knife is easily inserted into the beets with no resistance, about 1½ hours. Peel the beets and place in a blender. Add thyme, horseradish, and salt and pepper to taste to the blender; blend with oil until smooth (you may not use all the oil). Reserve hot.

2. To plate, place the purée in a bowl or plate, and garnish with apples, onions, and feta.



ROASTED EGGPLANT BABA GANOUSH WITH MINT AND SUMAC

Yield: 20 servings

- 4 ea eggplant
- 1 cup **Arrezzio Imperial** robusto extra virgin olive oil plus additional for garnish

- ¾ cup sesame tahini paste
- Sysco Classic** salt and pepper to taste
- 1 tbl chopped **Imperial Fresh** mint
- 1 tbl fried minced garlic
- 2 tsp ground sumac
- Pita bread or pita chips for serving

1. For the eggplant, place the eggplant on the grill or the range and char the skin. This will give the eggplant a smoky flavor. Cool the eggplant and peel off the skin. Place the eggplant pulp in a food processor and purée. Add the tahini, and salt and pepper to taste, drizzling in the oil as needed to emulsify. This can be served hot or cold, but for this dish, it will be hot.

2. To plate, place the purée on a plate or board, and garnish with mint, fried garlic, olive oil, and sumac. Serve with pita or pita chips.



ROASTED BUTTERNUT SQUASH PURÉE WITH ROSEMARY, SAGE AND TOASTED ALMONDS

Yield: 16 servings

- 6 lb butternut squash
- 1 cup **Arrezzio Imperial** olive oil
- 2 tbl **Sysco Classic** extra fine granulated cane sugar
- Sysco Classic** salt and pepper to taste
- 2 tbl very finely chopped **Imperial Fresh** rosemary
- 1 tbl very finely chopped **Imperial Fresh** sage plus fried sage leaves for garnish
- ½ cup **Sysco Classic** blanched sliced almonds, toasted

1. For the butternut squash, cut squash lengthwise in half; drizzle with ¼ cup oil, and season with sugar, and salt and pepper to taste. Roast, skin side down, at 400°F until the squash is soft. Remove the squash flesh from the skin and

transfer to a blender. Add 1 tablespoon rosemary and sage to the blender, and purée, drizzling in a little oil to emulsify.

2. To plate, place the purée on a platter or plate, and garnish with the almonds, remaining rosemary and fried sage.



CELERIC PURÉE

Yield: 20 servings

- 4 lb celeriac
- 2 lb beef tallow
- 3-4 **Imperial Fresh** thyme sprigs
- 2 ea **Imperial Fresh** peeled garlic cloves
- 1 ea **Reliance Fresh** 88 count choice orange
- 4 oz **Imperial Fresh** peeled shallots
- 1 cup pitted mixed Greek olives
- 1 tbl **Imperial Fresh** baby dill
- ¼ cup **Sysco Imperial** feta cheese

1. For the celeriac, peel and cut the celeriac into 1-inch pieces. In a large saucepot, melt the tallow and reserve hot. In a hotel pan, place the zest of 1 orange (reserve the flesh of the orange for later), thyme, garlic, shallots and celeriac; cover with the tallow. Cover the pan with plastic wrap and then foil, and bake at 250°F until the celeriac is tender, about 1½ to 2 hours. Remove the pan from oven and transfer only the celeriac to a blender; purée until smooth. Reserve hot.

2. For the garnish, supreme the oranges and dice in medium pieces; small dice the olives and chop the dill. Mix together in a bowl and reserve. Crumble the feta cheese and reserve.

3. To plate, place the purée in a bowl or plate, and top with the orange mixture and crumbled feta.



CHESAPEAKE BAY SKILLET PAELLA

Yield: 2-4 servings

- ½ cup **Wholesome Farms Imperial** 83% minimum butterfat unsalted butter plus additional melted
- 8 ea **Portico Classic** 20-30 count white head-on tail-on peeled shrimp
- 1 cup medium diced **Imperial Fresh** jumbo yellow onion
- ¼ cup medium diced **Imperial Fresh** red bell pepper
- 2 tbl coarsely chopped **Imperial Fresh** peeled garlic
- 6-8 ea saffron threads
- ½ cup **Casa Solana Imperial** fire roasted diced tomatoes in juice
- ⅓ cup **Sysco Reliance** green peas
- 2 tbl **Old Bay®** seasoning
- Sysco Classic** salt and pepper to taste
- 1 tbl **Sysco Imperial** no msg or hvp crab soup base
- 1 tbl **Sysco Imperial** no msg or hvp lobster soup base
- 1 cup **Arrezzio Imperial** Italian superfine Arborio rice
- 8 oz **Buckhead Beef/Newport Pride** jumbo lump crab meat
- 8 oz **Portico Imperial** cooked whole baby clams
- 4 oz **Portico Simply** 80-120 count dry IQF scallops
- 4 oz mild chorizo salami, sliced



- 2 tbl chopped **Imperial Fresh** Italian parsley
- ¼ cup sliced **Imperial Fresh** green onions
- 1 ea **Reliance Fresh** choice lemon

1. In a large cast-iron skillet, approximately 12 inches, melt butter over medium heat. Add shrimp and sauté about 1 minute per side; remove shrimp from skillet.

2. Add chopped vegetables and diced chorizo to skillet and sauté until softened. Add saffron, tomatoes, peas, seasoning, and salt and pepper to taste; simmer for a few minutes to infuse flavors.

3. In a container, mix the crab and lobster bases with approximately 2½ cups water, then add to the skillet and bring to a boil. Once the broth comes to a boil, add the rice, stirring to combine, and simmer for about 10 minutes.

4. Arrange crab, clams, scallops and shrimp in simmering rice and continue to cook for an additional 5 minutes. Reduce the heat to medium and let simmer until the liquid is absorbed.

5. Drizzle a small amount of melted butter around the inside rim of skillet and increase heat to achieve a rice crust on bottom of skillet. Remove from the heat and cover for a few minutes. Serve hot garnished with green onions, parsley, and lemon wedges.



COD WELLINGTON

Yield: 2 servings

- ½ cup **Imperial Fresh** spinach
- 1 tbl **Imperial Fresh** baby dill
- 1 tbl **Imperial Fresh** Italian parsley
- 1 ea **Wholesome Farms Imperial** pasteurized cage free large egg
- ⅓ cup **Wholesome Farms Classic** homogenized whole milk
- ¼ cup **Sysco Classic** all-purpose bleached flour
- ½ lb parsnips
- 8 oz **Wholesome Farms Imperial** 83% minimum butterfat unsalted butter, melted
- Sysco Classic** salt and pepper to taste
- 2 pieces **Portico Imperial** 8-ounce IQF Atlantic cod loins
- 8 sheets phyllo dough
- 8 oz **Sysco Imperial** IQF medium asparagus spears, grilled
- ½ cup **Lemon Caper Beurre Blanc** (see recipe)

1. For the crepes, blanch the spinach, dill and parsley; shock in ice water and press out all the liquid. Transfer half of the blanched mixture to a blender. Add the egg, milk, and flour; blend until smooth and strain into a container. Using at least a 10-inch nonstick pan, pour a thin layer of the batter into the pan; cook as you would a crepe. (This should make 3 to 4 crepes.) Reserve.

2. Peel and wash the parsnips; cook in salted water until tender. Transfer parsnips to a bowl while still hot and mash with the back of a fork until it resembles a rustic mash. Add 1 tablespoon of melted butter, and

season with salt and pepper. Chill the mixture for later use.

3. For the cod Wellington, make sure the cod is thawed and pat dry; season with salt and pepper. Using 1 of the crepes for each cod loin, place the cod loin at the bottom of the crepe, top with the seasoned parsnip mash and begin to roll as if you are making a wrap. Make sure the seal of the crepe is on the bottom of the completed wrap.

4. For the phyllo sheets, unwrap and lay out 1 sheet at a time and brush each sheet with the remainder melted butter; repeat 8 times. Stack all the sheets and cut in half so that you have 2 square-shaped stacks. Place 1 crepe-wrapped cod on each stack and begin to create a wrap, making sure the seal is on the bottom. Fold the excess parchment underneath the fish; brush the top with butter and bake on a lined sheet pan at 350°F for 20 minutes. Reserve hot.

5. To serve, cut the ends off each Wellington and cut in half with a serrated knife. Place Wellingtons on a plate standing up so you can see the filling; serve with grilled asparagus and beurre blanc.

LEMON CAPER BEURRE BLANC

Yield: 4 servings

- 2 sprigs **Imperial Fresh** thyme
- 1 ea **Imperial/McCormick** bay leaf
- 1 ea **Reliance Fresh** choice lemon, peeled (no pith)
- ½ cup white wine
- 2 tbl chopped **Imperial Fresh** peeled shallot
- 2 tsp **Imperial/McCormick** black peppercorns

- ¼ cup **Wholesome Farms Classic** extended shelf-life 40% heavy cream
- 8 oz **Wholesome Farms Imperial** 83% minimum butterfat unsalted butter, cold
- 1 tbl **Sysco Imperial** imported nonpareil capers
- Sysco Classic** salt and pepper to taste

In a saucepot, place the thyme, bay leaf, lemon, wine, shallot and peppercorns. Reduce to a syrup. Add the heavy cream and reduce again. Dice the cold butter and begin whisking it into the sauce reduction. Once all the butter is incorporated, strain through a fine chinois. Add the capers to the sauce, and season with salt and pepper. Reserve warm.

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