

EDGE

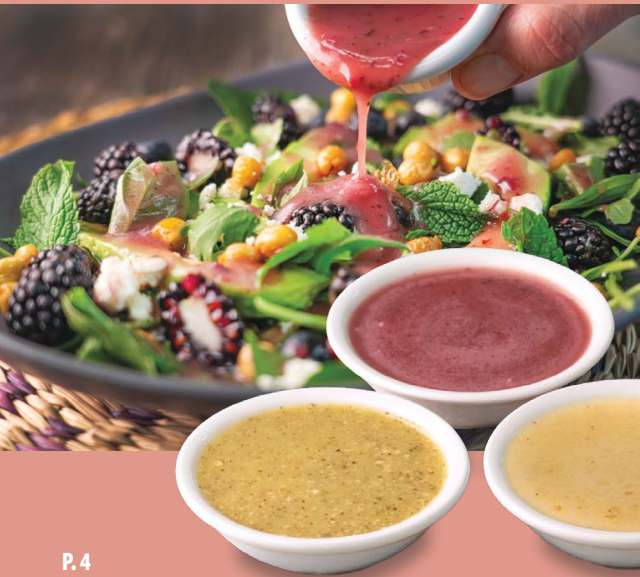
FRESH IDEAS & INNOVATION



Now Serving: What's New
LOOK INSIDE

Sysco[®]
At the heart of
food and service

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New Items LAUNCHING APRIL 2026

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 solutions that help optimize efficiency, inspire chefs' creativity, and elevate the dining experience.



Scan here to shop
CES products.

BLACKBERRY BASIL SUPC 7431823 • 2/1 GAL
CITRUS PESTO SUPC 7431765 • 2/1 GAL
HOUSE LEMON SUPC 7431736 • 2/1 GAL



SYSCO PREMIUM

Fruit Vinaigrettes

Bring bright, fruit-forward flavors to your menus with our three new chef-inspired vinaigrettes. Blackberry basil combines vibrant berry richness with herbs and spice, citrus pesto features basil, aged Parmesan, garlic, and refreshing lemon zest, while our lemon vinaigrette showcases lemon zest, shallots, Dijon, and a touch of honey for clean, vibrant acidity. A simple way to add consistent fresh flavors across the menu.



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WHY WE LOVE IT

- **Trend-Forward Flavor Profiles:** Fruit, herb, and citrus combinations bring bold and bright flavors, providing a unique experience that helps your menu stand out.
- **Speed & Consistency:** Ready-to-use vinaigrettes deliver reliable flavor and performance for high-volume kitchens.
- **High-Impact Versatility:** Use as a salad dressing, finishing sauce, or quick marinade for proteins, vegetables, grains, and pasta dishes.

- **Great Plate Presence:** Vibrant color and visible inclusions create an artisanal look.
- **Operator-Friendly Format:** Convenient gallon packaging supports portioning and throughput.



BLACKBERRY BASIL SALMON WITH APPLE-CUCUMBER SLAW

Tender sous vide salmon served over a fresh apple-cucumber slaw tossed in vibrant blackberry basil vinaigrette. Finished with creamy goat cheese rounds, pecan halves, fresh blackberries, and a final drizzle of vinaigrette for a balanced blend of sweet, herbaceous, and savory flavors.



CITRUS PESTO ASPARAGUS SALAD WITH JAMMY EGG

A bright, garden-fresh salad featuring grilled asparagus, sweet peas, baby arugula, roasted garbanzo beans, and shaved radishes. Finished with a perfectly jammy soft-boiled egg and vibrant citrus pesto vinaigrette for a fresh, zesty, and satisfying plate.



CAPRESE CAVATAPPI SALAD WITH HOUSE LEMON VINAIGRETTE

A bright and refreshing pasta salad featuring tender cavatappi tossed with a marinated medley of tomatoes, mozzarella, and red onions. Finished with fresh basil, thyme, and zesty house lemon vinaigrette for a vibrant, herb-forward twist on a classic Caprese.

APPLICATIONS

- Dress greens, chopped salads, or slaws
- Finish grilled chicken, shrimp, salmon, or steak
- Toss with roasted or grilled vegetables, grain bowls, and pasta salads
- Use as a quick marinade or glaze-style drizzle to add brightness and tenderize proteins

FUN FACTS

Artisanal, house-made, and fruit-inspired vinaigrettes are becoming menu differentiators, as chefs experiment more with novel flavor pairings. (*Toast, Top 15 Salad Trends 2025*)

Vinaigrettes lead the salad dressing market, fueled by demand for lighter, healthier options that pair well with salads and other dishes. (*Emergen Research*)

SYSCO CLASSIC

Sweet and Spicy “Cowboy Candy” Breaded Jalapeños

Add bold sweet heat and crave-worthy crunch to your menu with these ready-to-serve sliced jalapeños. Coated in crispy panko and fried to golden perfection, they deliver a balanced bite that is slightly sweet, tangy, and spicy in every crunch. A crowd-pleasing appetizer designed for consistent execution and big flavor with minimal prep.



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WHY WE LOVE IT

- **Distinctive Flavor & Texture:** A craveable, trendy flavor profile that delivers bold differentiation and stands out in a crowded appetizer space.
- **Menu-Wide Profit Potential:** Designed to perform and drive profit across multiple applications; from shareable starters to burger builds, sandwiches, tacos, and more.
- **Back-of-House Efficiency:** Portion-friendly 2-pound bags with a one-year frozen shelf life that fry to a perfect golden brown in less than 3 minutes.



BACKYARD BRISKET DOGS WITH COWBOY CANDY JALAPEÑOS

A bold backyard-style dog featuring beef sausage with brisket burnt ends, served on a toasted filone roll. Topped with yellow mustard, sweet relish, and crispy fried “cowboy candy” jalapeños for the perfect sweet-heat crunch. A fun, flavor-packed upgrade to a classic grill favorite.

APPLICATIONS

- Serve as a shareable appetizer or bar snack
- Top burgers, sandwiches, or fried chicken builds
- Add to tacos or wraps for sweet-heat contrast
- Finish over loaded nachos to enhance crunch, heat, and visual appeal

FUN FACTS

Menu mentions of “sweet & spicy” have grown +23% YoY, with jalapeño items trending strongly. (*Datassential MenuTrends, 2025*)

“Cowboy candy” social mentions grew 34% in the past year, driven by southern and BBQ influencers. (*Tastewise, 2025*)

PORTICO CLASSIC

Hot Honey Cold Smoked Atlantic Salmon

Cold smoked in Maine over a blend of fruitwoods and hardwoods, this Atlantic salmon delivers silky texture and clean smoke with a hot honey finish for balanced sweet heat. Thinly sliced and ready to serve, it adds premium appeal fast, especially for brunch, bowls, boards, and more.



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HOT HONEY SLT SANDWICH (SMOKED SALMON, LETTUCE, & TOMATO)

A sweet-heat twist on the classic: hot honey smoked salmon layered with crisp lettuce and ripe tomatoes on toasted Hawaiian bread with creamy mayo. Served with original kettle chips for the perfect crunch.

WHY WE LOVE IT

- **On-Trend Sweet Heat:** Hot honey continues to drive menu excitement, and it pairs perfectly with smoked salmon.
- **Premium Quality:** Cold smoked low and slow for delicate texture.
- **Ready-to-Serve Convenience:** Fully sliced and ready to eat; no trimming or guesswork needed.
- **High Yield:** 100% usable with skin removed for less waste.
- **Certified Sourcing:** BAP Certified (Best Aquaculture Practices) through the Global Seafood Alliance.
- **Easy Menu Range:** Works everywhere from breakfast builds and appetizer features to shareables and bowls.



HOT HONEY SMOKED ATLANTIC SALMON AVOCADO TOAST

Slightly crisp grilled sourdough topped with seasoned smashed avocado, fresh cucumber slices, and hot honey smoked Atlantic salmon. Finished with shaved red onion, fresh dill, chives, and a sprinkle of everything bagel seasoning for a vibrant, flavor-forward toast that's both hearty and refreshing.

HOT HONEY SMOKED ATLANTIC SALMON BAGELS

A trio of craveable bagel builds featuring our hot honey smoked Atlantic salmon—an everything bagel layered with vegetable cream cheese, red onion, and capers; a poppy bagel with plain cream cheese, heirloom tomato, and fresh dill; and an onion bagel topped with chive cream cheese, crisp cucumbers, and a finishing hot honey drizzle.



APPLICATIONS

- Add to omelets, scrambles, benedicts, avocado toast, and breakfast sandwiches
- Build unique poke bowls, salads, or grain/protein bowls
- Use as a topper on flatbreads, crostini, or bruschetta
- Add as a premium item on charcuterie and cheese boards

FUN FACTS

Hot honey has grown 128% on menus over the last four years.
(Datassential/National Honey Board, Honey on the Menu)

Salmon offers complete protein plus Omega-3s (EPA/DHA), vitamin B12, and vitamin D, providing strong “better-for-you” appeal.

The smoked salmon market is projected to grow from \$5.63B (2025) to \$7.15B (2030). *(Mordor Intelligence)*

WHOLESOME FARMS

Jalapeño Cream Cheese Spread

Our jalapeño cream cheese spread combines rich, creamy texture with a zesty kick, perfect for adding instant flavor to sandwiches, appetizers, and breakfast dishes. It's a versatile addition that delivers balanced heat, creamy indulgence, and dependable quality.



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ADDITIONAL FLAVOR OPTION AVAILABLE:

Vanilla Sweet Cream Cheese Spread
SUPC 7465980 • 4/3 LB

WHY WE LOVE IT

- **Approachable Heat:** Delivers “just enough” spice with broad guest appeal.
- **Works Hot or Cold:** Performs seamlessly in sandwiches, apps, breakfast builds, dips, and more.
- **Labor-Saving Consistency:** Fully prepared with even ingredient distribution in every tub, ensuring consistent flavor, faster execution, and less labor.
- **Easy Premium Upgrade:** Helps elevate everyday items into higher-value offerings.



APPLICATIONS

- > A flavorful spread or base for burgers, bagels, paninis, sandwiches, flatbreads, or pizzas
- > Fold into dips, pinwheels, or jalapeño popper-inspired wontons
- > Use as a creamy and spicy addition to mac and cheese, nachos, quesadillas, tacos, loaded fries, or enchiladas
- > Stuff into chicken, seafood, peppers, or mushrooms

FUN FACTS

Jalapeño cream cheese has grown 23% on menus over the last four years. *(Datassential SNAP, 2024)*

TikTok views for jalapeño cream cheese are up 19% year over year. *(SPATE)*

JADE MOUNTAIN

Sweet Mango Coconut Sticky Rice Wonton

An innovative twist on a classic favorite, our mango coconut sticky rice wontons feature coconut sticky rice, ripe mango, and a hint of vanilla in a crisp, golden wrapper. Freezer-to-fryer ready, they bring a fun, globally inspired flair to dessert menus that's sure to impress.



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WHY WE LOVE IT

- **Unexpected Dessert Format:** A familiar wonton shape, reimaged as a sweet bite.
- **Globally Inspired Flavor That Sells:** Mango, sticky rice, and warm vanilla create a sweet and comforting profile.
- **Flexible Menu Fit:** Great for plated desserts, shareables, sweet brunch options, or samplers.
- **Freezer-to-Fryer Convenience:** No thawing needed, with oven and air fryer flexibility.
- **Authentic Craftsmanship:** Handmade in Thailand with Thai ingredients for a premium, authentic experience.



MANGO STICKY RICE WONTON BITES WITH STRAWBERRY SAUCE

Crispy fried wontons tossed in cinnamon sugar and topped with sweet diced mango, finished with a vibrant strawberry sauce and fresh Thai basil. A playful twist on classic mango sticky rice—crunchy, fruity, and refreshingly indulgent.

APPLICATIONS

- Serve as a unique handheld dessert, a sweet on-the-go snack, or crowd-pleasing shareable plate
- Add to dessert samplers with dipping sauces
- Run as a seasonal LTO to drive traffic during slower periods
- Great for catering and high-volume service

FUN FACTS

61% of Gen Z diners get excited by Asian fusion flavors in approachable formats. *(Technomic Flavor Consumer Report, 2025)*

Sticky rice desserts are up 22% in dessert menu mentions over two years. *(Technomic MenuMonitor)*

Mango is the #1 tropical fruit in new dessert launches, up 18% year over year. *(Mintel GNPD, 2025)*

HEINZ

Smoky Harissa Aioli

Our new harissa aioli delivers smoky roasted pepper flavor with bold, balanced heat inspired by North African and Middle Eastern cuisine. Ready to use as a dip, drizzle, or spread, it adds vibrant, distinctive flavor to any dish with minimal effort.



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HARISSA PULLED CHICKEN SALAD SANDWICH

Tender pulled chicken tossed in a zesty harissa aioli with red onions and jalapeños, layered on a brioche bun with crisp lettuce, tomato, and fresh cucumber. Served with crispy tater barrels for a bold, satisfying, and flavor-forward sandwich option.

WHY WE LOVE IT

- **Trend-Forward Global Heat:** Harissa brings smoky roasted pepper depth and modern heat; an easy way to add global flair while staying guest-friendly.
- **Versatile Across the Menu:** Works hot or cold as a dip, spread, drizzle, or finishing sauce. It's ideal for sandwiches, wraps, bowls, shareables, and entrée builds.
- **Fast, Consistent Execution:** Ready-to-use format supports speed, portion control, and consistent flavor in high-volume kitchens.
- **Easy Menu Differentiation:** A simple sauce swap that helps make everyday items feel more premium, more current, and more craveable.

LOADED HARISSA AIOLI FETA FRIES

Crispy golden fries drizzled with bold, smoky harissa aioli and finished with tangy crumbled feta and fresh dill. A craveable, Mediterranean-inspired upgrade to classic loaded fries—perfectly spicy, creamy, and irresistible.



APPLICATIONS

- Serve as a dip for fries, tots, nuggets, or fried appetizers
- Spread on sandwiches, burgers, wraps, and chicken builds
- Drizzle over tacos, grain bowls, protein bowls, and flatbreads
- Use as a quick flavor boost for roasted vegetables, wings, or shareable plates

FUN FACTS

7 in 10 Gen Z consumers say the dip is just as important as the host food, and they use sauces to make familiar items more exciting. *(Suzy Survey, Kraft Heinz Away From Home Consumer Insights Survey)*

34% of Gen Z consumers say sauce options influence which restaurant they choose. *(Food Drink Life)*

PHILLIPS FOODS

Crab Cake Egg Roll

A coastal favorite with a menu-ready twist. These crisp, golden egg rolls showcase premium wild-caught crab blended with panko breadcrumbs, signature seafood seasoning, Worcestershire sauce, mayo, mustard, and a squeeze of lemon. All the craveable flavor and crunch in a versatile format that is easy to prepare, consistent, and unique.



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WHY WE LOVE IT

- **On-Trend Seafood Innovation:** Familiar coastal flavor in a fresh format that earns attention on menus, making it ideal for seasonal rotations and LTOs.
- **Fast, Consistent Prep:** Simple fry-and-serve execution supports tight labor and busy service.
- **Flexible Menu Placement:** Works as a shareable bite, appetizer, or small plate across dayparts.
- **Premium Larger Size:** Increases perceived value and provides a high-end luxurious appearance.

CRAB CAKE EGG ROLLS WITH SPICY REMOULADE

Crispy, golden crab cake eggrolls served with a zesty sriracha-remoulade dipping sauce. A craveable, premium appetizer that delivers big flavor with simple execution.



APPLICATIONS

- > Feature as a happy hour offering or bar bite
- > Serve as an appetizer with house-made dipping sauces
- > Run as an LTO to drive traffic and buzz
- > Offer as an entrée add-on or combo component to lift check averages

FUN FACTS

41% of consumers are interested in coastal-inspired dishes, making seafood-forward fusion a strong play. (*Datassential, 2025 Food & Beverage Trends*)

62% of consumers are more likely to try a dish that blends familiar and global elements. (*Datassential, 2025 Flavor & Format Trends*)

CACIO E PEPE SUPC 7407787 • 2/5.51 LB
TOMATO AND MOZZARELLA SUPC 7407738 • 2/5.51 LB



ARREZZIO CLASSIC

Italian Breaded Pasta Balls

Bring bold Italian flavors to your menu with craveable breaded pasta balls, a beloved classic Italian street food. These authentic par-fried fritters feature a crispy exterior with a creamy, savory filling of pasta, sauce, and cheese. Available in two varieties—rich cacio e pepe with cheese and cracked pepper, or savory tomato and mozzarella. Their bite-sized format makes them an ideal shareable appetizer that's easy to prepare and serve.



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TOMATO & MOZZARELLA FRITTATINE AL PESTO

Crispy, fried tomato and mozzarella frittatine are served with a savory garlic-tomato-caper sauce, finished with pesto and Parmesan for a flavorful, elegant starter.

WHY WE LOVE IT

- **Familiar with a Twist:** A modern take on classic Italian street food, offering familiar comfort with a creative edge that taps into global flavor trends and growing demand for street food-inspired dishes.
- **Authentic Quality:** Imported from Italy and crafted with traditional ingredients like béchamel, bucatini pasta, and premium cheeses for true taste and quality.

- **Ready-to-Serve Convenience:** Pre-fried and easy to finish by baking or frying, reducing prep time and kitchen complexity.
- **Built for Sharing:** Bite-sized, versatile, and easy to upsell with sauces.

FRITTATINE CACIO E PEPE WITH ASIAGO SAUCE

Golden-fried cacio e pepe frittatine paired with a velvety cream sauce of Asiago, Parmesan and Romano cheeses. Finished with a hint of truffle sea salt and garnished with additional Parmesan.



TOMATO & MOZZARELLA FRITTATINE AL POMODORO

Crispy, golden-brown tomato and mozzarella frittatine served with zesty marinara and finished with flash-fried basil and shaved Parmesan for an authentic Italian bite.

APPLICATIONS

- Add to Italian samplers alongside arancini, calamari, or croquettes
- Pair with pizza or salads for a combo-friendly side
- Serve with warm marinara, pesto aioli, or peppery cream sauce
- Easy to prepare and portion for events or catering

FUN FACTS

Foodservice trend reports emphasize comfort-led formats with a twist. Bite-sized fried formats like arancini or pasta balls deliver the crispy texture, creamy interiors, and flavor satisfaction consumers demand. (*Datassential What's Trending on Menus 2025*)

“Cacio e pepe is on just 2% of menus, but with a projected ~56% increase over the next 4 years, it’s trending and fueling today’s movement toward elevated, reimagined comfort foods.” (*Datassential Menu Trends*)

CUSTOMER-APPROVED FAVORITES YOU'LL LOVE TOO



JADE MOUNTAIN CLASSIC
**Thai Style Chili Basil
Fried Rice**
SUPC 7385441 • 4/3 LB



EARTH PLUS
Agave-Based Compostable Cutlery
CUTLERY KIT SUPC 7311239 • 250 CT
SPOON SUPC 7311252 • 1000 CT
FORK SUPC 7311250 • 1000 CT
KNIFE SUPC 7311248 • 1000 CT



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SYSKO CLASSIC
**Peach Crisp Brioche
Bread Pudding**
SUPC 7414115 • 24/5 OZ



STOUFFER'S
Spicy Hot Mac & Cheese
SUPC 7416812 • 36/7.7 OZ

ARREZIO CLASSIC
Italian Stuffed Gnocchi
FOUR CHEESE SUPC 7407795 • 4/2.5 LB
CREAMY TRUFFLE SUPC 7407790 • 4/2.5 LB

