

VOLUME 6, ISSUE 1

FULL COURSE



GRILLING SEASON

It's what everyone is craving



STAYING TRENDY

*Go viral with THIS
menu idea*

RECIPES

*Beef up your menus
this summer with
seasonal flavors*



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**recipe & menu inspiration*



SAVE THE DATE
OCTOBER 12TH
THE BIG
COSMIC
SHOW

GIVEAWAYS, PRIZES & CUSTOMER CREDITS!



COOKIE OF THE MONTH



LEMON BURST



TRIPLE CHOCOLATE



RED, WHITE & BLUE



CARNIVAL CHOCOLATE CHIP



PEANUT BUTTER



BUTTER SUGAR



PUMPKIN SPICE CHOCOLATE CHIP



CRANBERRY OATMEAL



DOUBLE CHOCOLATE CHIP

One Spunkin' May

\$10/CASE ALLOWANCE FOR MONTHLY FEATURE



ICE CREAM OF THE MONTH

2026

\$5/CASE ALLOWANCE FOR MONTHLY FEATURE

**LEMON
CHEESECAKE**

APR

LEMON CHEESECAKE ICE CREAM
WITH CREAMY CHEESECAKE SWIRLS
AND A GRAHAM CRACKER SWIRL

STARGAZER

MAY

CHOCOLATE MILK WITH BLENDED
M&M'S WAFER PIECES, CHOCOLATE
FLAKES & CREAMY SWIRL

FIRECRACKER

JUN

STRAWBERRY FLAVORED ICE
CREAM WITH POP ROCK CANDY

**4H
HOLD YOUR
HORSES**

JUL

ESPRESSO FLAVORED ICE CREAM
WITH CHOCOLATE COVERED TOFFEE
PIECES & CARAMEL SWIRL

**MONSTER
COOKIE
DOUGH**

AUG

COOKIE DOUGH ICE CREAM WITH
BLENDED MONSTER PEANUT BUTTER
COOKIE DOUGH & M&M'S

**BAKED
APPLE PIE**

SEPT

APPLE FLAVORED ICE CREAM WITH
BLENDED GRAHAM CRACKER & APPLE
PIE SWIRL SWIRL

PUMPKIN PIE

OCT

PUMPKIN FLAVORED ICE CREAM
WITH BLENDED PIE CRUST PIECES

**BOURBON
SOUTHERN
PECAN**

NOV

BUTTER PECAN ICE CREAM WITH
PEANUT PECANS AND BOURBON
FLAVORED CARAMEL SWIRL

**PEPPERMINT
STICK**

DEC

PEPPERMINT FLAVORED ICE CREAM
WITH RED & GREEN PEPPERMINT CANDY

NEW! FEATURED FLAVORS FROM



thyme out

Bay leaves, cloves, ginger or nutmeg — whatever you choose — spices can provide as much as 85% of your flavor profile while comprising less than 1% of your food costs. That's why choosing the right spice manufacturer is so important. Founded in 1983, Baron Spices is a spice manufacturer that provides superior spices to commercial, food-based businesses all throughout the United States, as well as other countries.

Baron
Spices & Seasonings





RETHINK PRESENTATION

Toasted Ravioli Martini

INGREDIENTS

20 breaded ravioli, MJK #61720
1 lb, canned tomatoes, crushed
6-8 anchovies in oil, minced
2 garlic cloves, minced
2 tbsp. fresh parsley, minced
Pecorino Romano
1/2 tsp. crushed red pepper
2 tbsp. capers
12 kalamata olives, pitted and chopped
extra virgin olive oil
TT salt

DIRECTIONS

In a skillet, heat olive oil then add garlic, crushed red pepper and anchovies. Cook until golden. Add olives, capers and tomatoes. Simmer for 15 minutes. fold in parsley and season. Fry ravioli to golden brown then make 1/2 inch slices in the corner of the ravioli. Arrange ravioli evenly around the rim of the glass so that it doesn't tip. Finish the ravioli with grated Pecorino Romano.

Kellanova

MJK #21523

MJK #28763



MJK #28764

HAPPY SNACKING



TRY THEM AS A FLIGHT!

go viral with a

CHEESE PULL CHALLENGE

Few food moments capture attention quite like the dramatic stretch of melted cheese, and the viral “cheese pull challenge” proves just how powerful a single visual can be. Social feeds are filled with slow motion pulls, gooey strands stretching to impossible lengths, and that irresistible moment when comfort food becomes pure spectacle. It is indulgent, nostalgic, and instantly craveable. For diners, it is entertainment as much as it is appetite appeal. For operators, it is a reminder that sometimes the simplest foods, presented with intention, can spark massive engagement.

Tapping into trends like this is less about chasing gimmicks and more about understanding what makes people stop scrolling. Texture, movement, and shareability all play a role, but authenticity matters just as much. Restaurants that translate viral moments into their own menu, whether through a perfectly executed grilled cheese, loaded fries, or a creative twist on a classic, can create content that feels both current and true to their brand. The key is speed and creativity, pairing trend awareness with strong execution and inviting presentation. When done well, a single cheese pull can do more than showcase a dish. It can put a restaurant on the map.



MJK #71026

ANCHOR BREADED MOZZARELLA CHEESE PLANKS

WHY YOU'LL LOVE IT

The ultimate cheese-pulling fun! These mozzarella planks hold big flavor with creamy, whole milk mozzarella cheese in a crispy Italian-style seasoned breading.



TOSS IT IN YOUR FAVORITES FROM

KEN'S
A Family Owned Company®



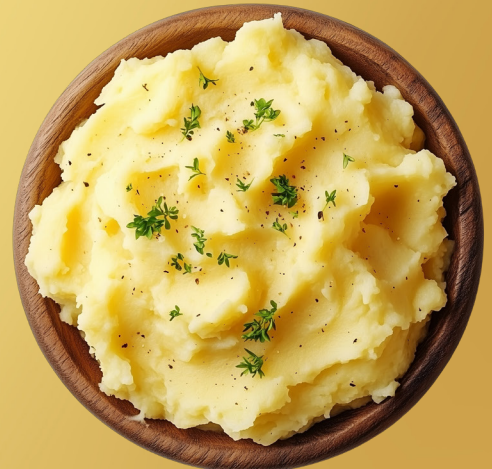
SWEET CHILI
MJK # 30242



NASHVILLE HOT
MJK # 36028



HONEY HOT
MJK # 36020



MORE THAN JUST A PANTRY STAPLE.

A 'TINI BIT TASTIER!

Shake up your offerings with this vibrant **cold brew cocktail**. Fitz Cold Brew Coffee meets Torani blueberry syrup and vanilla-citrus notes for a **smooth, berry-forward sip**. It's ideal for brunch menus or elevated happy hours.

Ingredients

1 oz Fitz Cold Brew Coffee MJK #30928
1 oz vodka
Torani Blueberry Flavor Syrup MJK #34873
5 oz Licor 43 (adds vanilla and citrus depth)
Ice

Directions

Add into shaker
Shake with ice and strain into a martini glass, topped with blueberry cold foam.



PREMIUM SANDWICHES START WITH ROTELLA

In the world of food service, where margins are tight and competition is fierce, every ingredient matters. Yet one of the most overlooked components of a great sandwich is also the most foundational: the bread. While proteins, sauces, and toppings often take center stage, it's the bread that ultimately defines the eating experience—texture, structure, and flavor all begin there.

High-quality bread does more than hold ingredients together; it elevates them. A well-crafted loaf delivers the perfect balance of crust and crumb, offering both durability and a satisfying bite. It absorbs flavors without becoming soggy, supports generous fillings without falling apart, and adds its own subtle complexity to every bite. For operators, this means fewer complaints, better presentation, and a more consistent product.

That's where Rotella's Italian Bakery stands apart. With a long-standing reputation for craftsmanship and quality, Rotella has become a trusted partner for restaurants looking to upgrade their sandwich program. Their breads are designed specifically for food service performance. Consistent sizing, dependable structure, and a fresh-baked taste that enhances rather than competes with your ingredients.

Consider the possibilities. A hearty ciabatta roll with a crisp crust and airy interior transforms a simple turkey sandwich into a premium offering. A soft, golden brioche bun adds richness to a classic burger or fried chicken sandwich. Hoagie rolls with just the right chew make Italian subs feel authentic and indulgent. Even something as simple as a grilled cheese benefits from bread that crisps evenly and delivers that perfect golden finish.

Versatility is another key advantage. With a wide range of formats and flavors, Rotella allows operators to diversify menus without overcomplicating inventory. From artisan-style sandwich carriers to classic deli breads, each option opens the door to new builds, seasonal features, and signature creations that

keep customers coming back.

Ultimately, investing in high-quality bread is an investment in the entire menu. It's a small change that can have a big impact on guest satisfaction, brand perception, and profitability. In an industry where details matter, choosing a partner like Rotella's Italian Bakery ensures that every sandwich starts with a strong foundation and ends with a memorable bite.

MJK #75539 & #76459 CIABATTA

MJK #75535 & #76824 BRIOCHE

MJK #75538 WHEATBERRY





**THE CHEFS
WHO HAVE
YOUR BACK**



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There's no doubt when it comes to expertise in soup, Campbell's® is the only name that matters. After all, with ingredients this good and flavors this incredible, it's easy to see why our soups steal the show. Our portfolio of more than 60 chef-inspired frozen soups features ready-to-serve and condensed formats for scratch-quality offerings at scale.

IT'S BBQ SEASON

Pink smoke rings. Beautiful bark. Mouthwatering meat juices. You can see it. You can practically taste it. And if you want to create plates of barbeque you'll be proud to put your name on, this is the best place to start.



PORK RIB TIPS BBQ SLICED
MJK #63652

PORK PULLED BBQ W/O SAUCE
MJK #63426

BEEF BRISKET BBQ CHOPPED
MJK #67852

BEEF BRISKET SLICED PRECOOKED
MJK #64308

Fire it up:

ELEVATING SUMMER

As summer hits its stride, grills move front and center. While proteins traditionally steal the spotlight, fruits and vegetables are quickly becoming the stars of the show. For chefs and operators looking to freshen up seasonal menus, maximize margins, and tap into lighter, trend-forward dining, grilled produce delivers on all fronts.

WHY GRILLED PRODUCE WORKS

Grilling transforms fruits and vegetables in a way that other cooking methods simply can't. High heat caramelizes natural sugars, enhances depth of flavor, and adds a subtle smokiness that pairs beautifully across a variety of cuisines. For restaurants, it's a win-win: lower food costs compared to proteins and higher perceived value for guests seeking fresh, seasonal dishes.

Additionally, with growing demand for plant-forward and flexitarian options, grilled produce offers a versatile solution; serving as a side, a shareable, or even the main event.

FRUITS ON THE FLAME

Grilled fruit brings an unexpected, elevated twist to summer menus. The key is selecting fruits that hold their structure and benefit from caramelization.

Top performers include:

- Pineapple** – Intensifies in sweetness; perfect for skewers, tacos, or signature cocktails
- Peaches & Nectarines** – Ideal for salads, burrata plates, or dessert applications
- Watermelon** – A quick sear adds a savory edge; great for feta salads or appetizers
- Citrus** (halves) – Caramelized lemons or oranges enhance sauces and marinades

Menu inspiration: Grilled peach & burrata with hot honey • Charred pineapple salsa • Grilled watermelon, feta, and mint salad

VEGETABLES THAT SHINE ON THE GRILL

Grilled vegetables are a staple but with the right execution, they can move from side dish to standout feature.

Go-to options:

- Zucchini & Squash** – Quick cooking and visually appealing grill marks
- Bell Peppers** – Sweet, smoky, and versatile across cuisines
- Asparagus** – High-end plating appeal with minimal prep
- Corn** – A summer classic; easily elevated with compound butters or global flavors
- Mushrooms** – Meaty texture makes them a great plant-based entrée option

Menu inspiration:

Grilled vegetable platter with romesco • Street corn with cotija and chili lime • Portobello “steak” with chimichurri



MENUS WITH GRILLED FRUITS & VEGETABLES



PRO TIPS FOR BACK OF HOUSE

Oil + Season Simply: Let natural flavors shine. A light oil, salt, and bold finishing elements go a long way.

Use Zones: Manage grill heat by creating hot and cool zones for different produce types.

Batch Smart: Pre-grill during slower periods and finish to order for speed and consistency.

Cross-Utilize: Grilled produce can be used across multiple menu items—salads, sandwiches, pizzas, and more.

DRIVING MENU INNOVATION (AND MARGINS)

Grilled fruits and vegetables aren't just a seasonal addition, they're a strategic move. They allow chefs to showcase creativity, meet evolving customer preferences, and drive profitability through lower food costs and versatile applications.

This summer, consider shifting the spotlight. When done right, produce off the grill doesn't just support the plate, it defines it.

Summer Menu Tips



1

CHANGE WITH THE SEASON

As produce and herbs rotate in and out of season, take the opportunity to explore creative recipes and LTOs without committing to long-term menu changes.

2

BETTER WHEN SHARED

Shareables and “street foods” are musts for those perfect patio days when friends and families are looking for a reason to linger a little longer.

3

KEEP IT LIGHT

Active summer lifestyles mean more customers are diving into lighter fare. Make a splash with recipes featuring leaner proteins and smaller portions.

Recipe Alert

GRILLED PEACH AND BURRATA SALAD

Grilled and sliced Tyson Red Label® Fully Cooked Unbreaded Chicken Breast with Grill Marks and grilled peach wedges on a bed of arugula and spring mix. Served with ripe heirloom tomatoes and fresh cut burrata then finished with a balsamic bacon vinaigrette.

Peaches are in season in the U.S. between May and September.

Although timing can vary by region and variety, their sweet, juicy flavor tends to peak in July and August.

Ingredients:

Chicken Breast w/ Grill Marks MJK #66333
2 oz Arugula
2 oz Spring Mix
1 oz Heirloom Tomatoes
1/2 oz Burrata Cheese
3 ea Grilled Peach Wedges
Drizzle Balsamic-Bacon Vinaigrette
Garnish with Fresh Basil



— Make it with —
MINOR'S®



*READY TO GLAZE.
READY TO GRILL.*

Zesty Orange Sauce

MJK# 30296

UPC#54742

Bourbon Style Sauce

MJK# 30295

UPC#55897

The Art of On-The-Go

How to master convenience

Grab-and-go meal programs have become an essential solution for serving people quickly and efficiently across a wide range of environments, from schools and hospitals to restaurants and coffee shops. At their best, these programs are designed with convenience and accessibility in mind, allowing guests to move through their day without sacrificing a quality meal. Clear organization, easy access, and thoughtful placement all contribute to a smooth experience, helping customers quickly find what they need while maintaining steady traffic flow in busy settings.

A strong grab-and-go program starts with a well-balanced menu that prioritizes portability, freshness, and variety. Items should be easy to eat on the move, packaged securely, and labeled clearly so customers can make quick, informed decisions. Offering a mix of options that meet different preferences and dietary needs helps broaden appeal, while consistent quality builds trust over time. Packaging plays a key role here, protecting food integrity, maintaining temperature, and ensuring items remain visually appealing from display to consumption.

1. INTUITIVE SETUP

Grab-and-go works best when it is easy to navigate and quick to shop. Clear organization, logical flow, and high-visibility placement help customers find what they need without slowing down traffic. The goal is a seamless experience that fits naturally into busy routines across any setting.

2. BUILT FOR MOBILITY

Successful programs focus on items that travel well and hold their quality. Portable, fresh options with a range of flavors and formats appeal to a wider audience. Variety matters, but so does consistency, giving customers confidence in what they are choosing.

3. PACKAGING & LABELING

Packaging should protect the product while showcasing it. Secure, easy-to-handle containers paired with clear labeling make decision-making faster and reinforce freshness. Information should be simple, visible, and helpful at a glance.

4. QUALITY STANDARDS

Maintaining proper temperatures, cleanliness, and rotation practices is essential. Strong food safety builds trust and ensures every item meets expectations, no matter where it is served.



5. EFFICIENT BACK-OF-HOUSE

Streamlined prep, portion control, and consistent restocking keep displays full and appealing. Treating grab-and-go as an active program helps reduce waste and keeps offerings aligned with demand throughout the day.

6. SPEED AND SATISFACTION

At its core, grab-and-go is about delivering quality without delay. Customers expect meals that are fresh, convenient, and satisfying, making it essential to balance efficiency with a thoughtful, well-executed experience.



Ultimately, successful grab-and-go programs are built on the understanding that convenience and quality are no longer competing priorities. Customers across every type of food service environment expect both, whether they are grabbing lunch between classes, picking up a quick bite during a hospital shift, or stopping in for a fast option at a café. When the experience is thoughtfully designed, it removes friction from the day while still delivering food that feels fresh, intentional, and worth coming back for.

As demand for speed and flexibility continues to grow, grab-and-go will remain a key strategy for operators looking to meet modern expectations. The most effective programs are the ones that stay responsive, evolving with customer preferences while maintaining strong standards behind the scenes. With the right balance of planning, presentation, and execution, grab-and-go becomes more than a convenience.

FRESH ON-THE-GO IDEAS FOR YOUR MENU

SANDWICHES & WRAPS

- Turkey and cheddar whole grain sandwich
- Ham and Swiss croissant sandwich
- Veggie hummus wrap
- Mediterranean chicken pita

SALADS

- Classic garden salad with dressing cup
- Kale and quinoa salad
- Strawberry spinach salad with pecans
- Southwest chicken salad
- Greek salad with feta and olives

SNACKS & SMALL BITES

- Fresh fruit cups
- Yogurt parfaits with granola
- Cheese and cracker packs
- Hard-boiled egg packs
- Veggie cups with ranch or hummus

HOT OR HEAT-AND-EAT OPTIONS

- Mac and cheese cups
- Chicken and rice bowls
- Breakfast burritos
- Mini personal pizzas
- Soup cups with bread roll

BREAKFAST GRAB-AND-GO

- Overnight oats with fruit
- Muffins (blueberry, banana nut)
- Breakfast sandwiches
- Granola bars or protein bars
- Yogurt and fruit cups

SIDES & EXTRAS

- Chips or baked chips
- Pickle spears
- Apple slices with caramel dip
- Side pasta salad
- Coleslaw cups

BEVERAGES

- Bottled water
- Cold brew coffee
- Fresh juice bottles
- Iced tea varieties
- Protein shakes or smoothies





MINI CHICKEN BUFFALO STYLE
EMPANADA
MJK #69642

MINI SPICY ELOTE
EMPANADA
MJK #69624

STAY ON TREND

Empanada volume has grown almost 20% vs 2 years ago making it one of the most up and coming hand held mexican items for menus everywhere!

Aj
AJINOMOTO



Lamb Weston®

POSSIBILITIES IN POTATOES

In-Season Flavors

SUMMER PASTA SALAD

Ingredients:

- Cavatappi noodles MJK #69142
- Poppyseed dressing MJK #21343
- Romaine lettuce MJK #40340
- Chopped strawberries MJK #40590
- Pecans MJK #32420

Directions:

Prep Components:

Ensure pasta is fully cooled and lightly tossed with a small amount of oil to prevent sticking.

Combine Base Ingredients:

In a large mixing bowl or food-safe container, combine pasta, strawberries, and candied pecans.

Add Dressing:

Pour in poppyseed dressing and gently fold until evenly coated.

Add Romaine Last:

Fold in chopped romaine just before service to maintain crisp texture.

Season & Adjust:

Add salt and pepper to taste. Adjust dressing as needed depending on holding time.




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MJK #68854



GONNELLA
Since 1886

BUILT FOR VOLUME. LOVED FOR FLAVOR.

In your operation, flavor is key—and every plate needs to be just right. That's why Gonnella delivers breads, buns, rolls, and pizza doughs that not only taste great but elevate your dishes and make them uniquely yours. Our R&D process is driven by your goals and consumer needs—blending market insights, technical expertise, and hands-on collaboration to develop the right solution. More than a bakery supplier, we're your partner—offering the support, consistency, and expertise to help you, and your guests enjoy every meal and every moment.



STANISLAUS
FOOD PRODUCTS

The best way to enjoy our products is dining at a local, independent restaurant that serves dishes made with Stanislaus products.

#EatLocal



TREND BITES: *Flights*

Food Flights Deliver Variety, Value, and Visual Appeal

Think flights are just for alcohol? Think again. Today's diners want a variety of small samplings, and they're ordering them in impressive numbers. A food flight is a curated set of three or more portions served together, like sliders, soup cups, or mini desserts. They're designed to spark curiosity and give customers a taste of multiple flavors. Operators are using flights to boost engagement, increase check averages, and make their menus more memorable.

The Numbers are "Soaring"

According to Yelp's 2025 Food and Drink Trends, searches for egg flights were up 496%, cookie flights up 384%, and pasta flights up 127% last year. That kind of growth signals strong customer interest and fun, profitable opportunities for operators.

The National Restaurant Association featured flights in their "What's Hot 2025" report, noting, "Flights ranked highly in the beverage alcohol category, but food flights are appearing with increased frequency." Restaurant Business also covered the trend, crediting TikTok's viral egg flights—which prompted Google searches for egg flights to surge over 350% last year—for the rise of flights made of French fries, mac 'n cheese, queso, and lattes.

Why Consumers Love Flights

Food flights tap into what today's diners crave: variety, interaction, and visual appeal. Debby Soo, CEO of OpenTable, was featured in TODAY.com's "Food Flights are Taking off in Restaurants." She explained that flights are booming because they fit perfectly into the growing demand for experiential dining, which is a key driver of restaurant traffic today.

Flights also offer a fun, interactive way to explore flavors and allow guests to try new things without the risk of ordering a full entree they might not like. They're perfect for indecisive or adventurous eaters, and they offer creativity for social media users who love to post eye-catching plates.

Why Operators Love Flights

In addition to pleasing your customers, serving flights can also help your bottom line. For TODAY.com, Ming-Tai Huh, head of food and beverage at Square, explained that flights help restaurants combat tighter margins and competition by offering "a fun and novel opportunity for consumers to taste more of the menu." Here's how flights help:

Inventory Efficiency. Repurpose ingredients, reduce waste, and refresh your menu without adding complexity.

Upselling potential. Their uniqueness and variety justify a higher price point than the standalone dishes, helping boost check averages.

Prep Smart and Plate Fast. Batch cooking and portioning make flights easy to prepare. Plating is quick but still delivers that "wow" factor.



BONELESS

CHICKEN WING FRITTER DOOWADITTIE BNLS
MJK # 66704

BONE-IN

CHICKEN WING NAKED WINGETTE FC
MJK # 66359



BURNT ENDS TACOS WITH MOJO AIOLI

INGREDIENTS

- 1 lb. Smoke'NFast Pork Shoulder Burnt Ends
- 3 Tbsp. cooking oil
- 1 lb. pork belly
- 3 cloves garlic, minced
- ½ cup guava paste
- ½ cup hot sauce
- 10 flour tortillas
- ½ carrot, shredded
- ½ cucumber, small diced
- ½ cup cotija cheese
- Mojo Aioli (recipe below)

Mojo Aioli

- 8 egg yolks
- 10 cloves garlic
- 1 oz. blended oil
- 1 Tbsp. dry white wine
- 1 lime, juiced
- 1 tsp. black pepper
- 1 tsp. oregano
- 1 tsp. cumin
- 1 tsp. adobo seasoning
- Pinch of salt

PREPARATION

1. In medium saucepan, heat oil on medium heat. Cut pork belly into 1/4-inch cubes, and slowly cook them in pan till crispy.
2. In small saucepan, heat garlic and melt guava paste with hot sauce. Cook until incorporated.
3. Toss pork belly cubes in guava hot sauce till covered.
4. Torch tortillas to get a little char on them.
5. On tortillas, place a handful of pork belly, and top with carrots, cucumbers, cotija cheese and drizzle of Mojo Aioli.
6. For Mojo Aioli, in food processor, blend egg yolks and garlic. Slowly add blended oil. Add wine, splash of lime, black pepper, oregano, cumin, adobo seasoning and salt. Blend until incorporated.

SERVES: 4

**PORK SHOULDER
BURNT ENDS**
MJK #64726



BURNT ENDS CHILAQUILES

INGREDIENTS

- 16 oz Smoke'NFast Pork Shoulder Burnt Ends, smoked and cut into bite sized pieces
- Olive oil, as needed, divided
- 4 cups Tomatillo Salsa Verde (recipe follows)
- 4 cups fried tortilla chips
- 8 eggs
- 4 Tbsp BBQ Seasoning Mix (recipe follows)
- 8 Tbsp cilantro leaves, chopped, for garnish
- 8 Tbsp sour cream, for garnish
- 2 limes, sliced, for garnish
- 2 avocados, sliced, for garnish
- 1 cup sliced red onion, for garnish

PREPARATION

1. In large sauté pan, heat 1 tablespoon olive oil till warm, and add in Tomatillo Salsa Verde.
2. Cook sauce for 30 seconds until it has just come up to a simmer.
3. Place tortilla chips into pan with simmering sauce, and begin to toss together.
4. In separate nonstick pan, place small amount of oil, warm pan, crack two eggs at a time into pan, and leave on medium-low heat until cooked sunny-side up.
5. Place Burnt Ends in 350°F fryer to crisp up before tossing with BBQ Seasoning Mix.
6. Continue to mix sauce and tortilla chips. (The chips will absorb the sauce, which is OK.)
7. To plate dish, start with a bed of tortilla chips. Top with additional ladle of Tomatillo Salsa Verde.
8. For each plate, 2 sunny-side up eggs go on top of chilaquiles. Burnt Ends goes on top of eggs.
9. Cilantro, sour cream, lime, avocados and red onions can all be used as garnish on top and around chilaquiles.

SERVES: 1

**PORK SHOULDER
BURNT ENDS**
MJK #64726

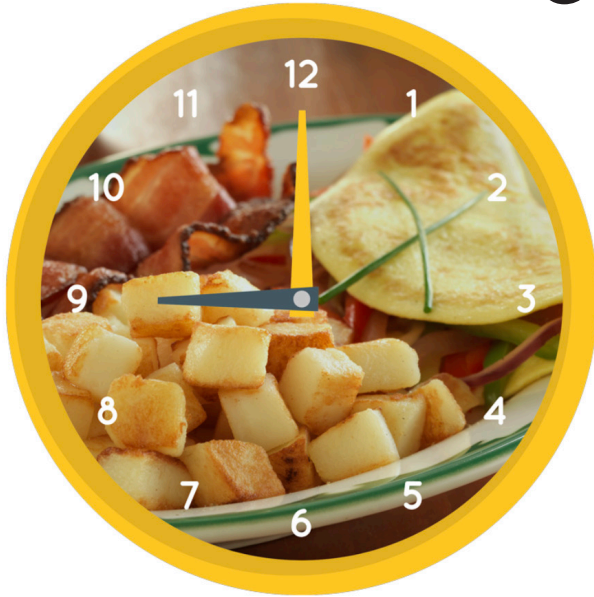


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GIVE THE PEOPLE WHAT THEY WANT

All Day Breakfast



EXTENDED HOURS

42% of foodservice operators have extended breakfast menu items beyond their normal hours at least one day per week – a 14% jump from 2021. Additionally, 67% said that sales increased, 56% said traffic increased, and 60% said profits increased.

Technomic, Inc. 2025



SLAY ALL DAY

84% of operators believe customers want to be able to order breakfast items outside of normal breakfast hours, perfect for your brunch menu items.

Technomic, Inc. 2024



BRING ON THE FLAVOR!

46% of consumers are interested in brunch with global flavors. Try adding flavors like saffron, harissa, gochugjang, and more.

Datassential 2024

TO GO MADE EASY



MJK # 98706

16 OZ HOT COLD COMBO DELI CONTAINER

MJK #98732

32 OZ HOT COLD COMBO DELI CONTAINER

- Super tight seal, eliminates spills & leaks
- Perfect for hot soups, cold liquids, or solid food
- Heavy Duty microwavable clear plastic containers
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- Dishwasher safe
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- Used by many high-end restaurants and caterers Across America
- As seen on several TV cooking shows



MJK