SMALL BITES BIG FLAVORS
Adding the innovative to your catering menu.

FOOD FLAIR
Product recommendations that follow the latest trends

CATERING COUTURE
Unique and intriguing event presentation ideas
Congratulations. You’re in the right business at the right time. In 2014, the American catering industry served over 450 million guests at about three million events. Most catering companies experienced growth over the previous year and will continue to grow in the year ahead.

To stay on top of that expansion, you need the right tools. You’ve seen how quickly food trends and consumer tastes change, so you know that it’s essential to stay fresh and current. With the rising demand for sustainable resources and locally grown foods, each place setting matters. Every dish makes a difference.

(Source: Catersource State of the Industry 2015)
Meet your catering needs with the solutions in these pages. You will find up-to-the-moment food recommendations and innovative presentation ideas and serveware that’s sleek and on-trend.

3,000,000 Catered Events in 2014.

Business is growing and the coming year will challenge you in thrilling new ways. It’s time to get ready.
Pork Belly with Jalapeño Aioli
in a small bamboo canoe dish.
Find this recipe at usfoods.com/cateringrecipes
SMALL plates make BIG impressions. As the foodie trend grows and consumers become more food-savvy, every detail of a dish gains new importance. Provocative new tastes presented in unusual serving ware command attention and a higher profit. To make a real impression, the aesthetics of the food and the serving dish must be equally enticing, and the taste must be unexpected.
Small bites, the perfect solution for curious eaters, are on-trend. When paired with stylish, sustainable serving ware, they can elevate even the most traditional dishes.

Sole Tostada with Corn Relish & Black Beans in this nature-inspired square mini dish, provides the perfect environmentally friendly tasting experience without sacrificing quality or aesthetic appeal.

Find these recipes at usfoods.com/cateringrecipes

Island Mahi Mahi taco cup with spicy avocado Baja sauce makes a fashionable appearance in eco-friendly, high-end conical baskets. Metal or wooden risers add height and contrast to your catered food display.

Pickled Kimchi Onion Rings give an Asian twist to an American classic—Onion Rings. This eye-catching, bite-size portion is displayed in natural pinewood, round mini plates.
Grilled Short Rib Steak with Korean BBQ Glaze served on mini square ramekins. Essential for small bites and tastings.

Give your event a little Southern charm by serving your Smashed Potato Skin Reuben in a mini cast-iron fry pot. Perfect for individual, heated servings.
Mango Parfait in Martini Chiller
Find this recipe at usfoods.com/cateringrecipes
SMALL AND SWEET

Brightly colored, sweet indulgences are still triumphing at the table and shareable desserts take the guilt out of eating. Many high-quality products available today simplify high-volume production and reduce labor costs. Dessert buffets are still very popular, but the buffet with ten different kinds of desserts in a wide array of colors is giving way to something simpler. A display of small tarts – artful or colorful, with just one or two fillings, or topped with just one kind of fruit and plated in an unusual shape – is much more economical, and still provides the variety and pizzazz that customers want.
Enhance the look of the Croissant Donut drizzled in a colorful glaze and garnished with fruit by showcasing it in a mini cocktail porcelain bowl.

A favorite of sweets-lovers for decades, the fruit tart will become a regular fixture on dessert rotations, flanked by sweet and savory glazes and decadent sweet liqueurs or creme. Delicate pastries will be accented with fillings like key lime, mixed berries and sweet potato-maple. On-trend petite sweets have become a niche in the catering industry in recent years.

Find these recipes at usfoods.com/cateringrecipes
Introduce a rustic flair to Triple Berry Tarts by featuring them on a rustic wooden serving board with bamboo skewers.

Flank a Mini Key Lime Tart with a decadent crème using a carved bamboo duo plate.

Add a touch of elegance by using the porcelain fish spoon for the Apple Tart and topping it with a dollop of ice cream.

Serve the Pumpkin Sweet Potato Tart in a mini sauce pan. It's a uniquely appealing alternative to the standard Asian spoon.
Cauliflower with Herbs and Parmesan
Find this recipe at usfoods.com/cateringrecipes
Instead of the ever-present, traditional veggie tray, showcase brilliantly hued vegetables with fun, creative style. Root vegetables – Brussels sprouts, kale and kohlrabi, to name just a few – are replacing the humble assortment of broccoli, carrots and bell peppers. And while raw bars are becoming very popular, veggies that are fried, grilled, mashed, puréed, gratinéd, or flavored with cured pork or smoked honey, are grabbing attention in restaurant kitchens across the country.
To capitalize on the familiarity of the classic flowerpot, present Fried Shaved Brussels Sprouts in a mini terracotta pot on bamboo bowl.

Classic elegance is the theme when you serve Kale Salad with Caramelized Fennel and Vinaigrette in a mini silver cup.

Go for the unexpected by serving Baby Kale Salad with Sesame Soy Dressing in mini to-go containers with bamboo tongs.
The goal in serving veggies is to make healthy food taste wonderful. Accenting vegetables with sweet and/or savory menu concepts – such as kale with sweet sesame soy, caramelized pecans and heirloom tomatoes – or tossing them with ancient grains and warm citrus fruit, is becoming the “cheffy” approach to making the ordinary extraordinary.

Find these recipes at usfoods.com/cateringrecipes
MARKET FRESH

Make a statement about your commitment to sustainability by featuring your veggies in environmentally friendly serving ware.

Find these recipes at usfoods.com/cateringrecipes

When in doubt, use paddles. They’re quickly becoming the preferred choice of caterers for adding the unexpected. Serve Grilled Vegetable Flatbread with Kale Pesto on wooden paddles for a more rustic feel.
Modern bamboo bowls are ideal, high-quality carriers for the Curried Avocado Kale and Quinoa Bowl.

Grilled Cauliflower, root vegetables in Miso Butter served in bamboo boats adds a bit of flair to the already brilliantly colored, grilled vegetables.
Chorizo Chilaquiles
Find this recipe at usfoods.com/cateringrecipes
Comfort foods are hard to resist. When they’re paired with unique flavors and seductive plating, even the most health-conscious customer will cave in. Menu items accompanied by colorful garnishes or brazen sauces, perfect for dipping, make your guests hungry for a taste of these classic offerings.
Sweet Italian Sausage with Roasted Fuji Apples in mini cocktail bowls.

Pork Roast Cubano Cubano on rustic wooden serving board with bamboo skewers.

Creamy Shrimp & Grits with Charred Shishito Peppers on porcelain fish spoons.

Sweet Italian Sausage with Roasted Fuji Apples in mini cocktail bowls.
As the comfort-food trend gains popularity, look for items like Cuban pork roast, Italian sausage and spicy shrimp accented with delectable relishes and superfood slaw.

Find these recipes at usfoods.com/cateringrecipes

Miso Braised Short Rib Sandwich with Asian Slaw in mini volare dish.
Domo Arigato Bahn Mi
Find this recipe at usfoods.com/cateringrecipes
Go flavor-crazy and pair some unexpected ingredients with classic favorites. Supersizing and miniaturizing are passé. Now it’s time to turn the familiar upside-down and make the unknown seem familiar.
MINI MASH-UPS

Presentation is just as important as the ingredients in your dishes. Take standard fare, such as a hot sauce shot and make it a visual masterpiece by pairing it with a stylized chicken wing. Watch as shrimp and grits, mini crab cakes, pork belly paired with superfood slaws and brilliantly colored citrus fruits continue to soar in popularity.

Find these recipes at usfoods.com/cateringrecipes
Fried Pork Belly with Asian Slaw on square bamboo plate.

Fried Rice Salad with Ham and Asian Pear in coppa bowls.

Nashville Hot Wings in carved bamboo duo plates.
SMALL BITES
BIG FLAVORS

Shopping List
Pork Belly Tamale Bite

All Natural Fully Cooked Pork Belly, Dipped in Masa, Rice, Roasted Corn, Black Beans, Charred Chipotle Salsa Picada

(2771384) Chef’s Line® All Natural Fully Cooked Pork Belly
(7853181) Small Bamboo Spatula 5.9”
(1034793) del Pasado™ Charred Chipotle Salsa Picada

4/2.3 lb
100 ea
4/48 oz

Pork Belly with Jalapeño Aioli

All Natural Fully Cooked Pork Belly, Superfood Slaw, Avocado Slices, Jalapeño Aioli

(2771384) Chef’s Line® All Natural Fully Cooked Pork Belly
(9826181) Cross Valley Farms® Superfood Slaw
(9842222) Bamboo Round Plate 6”
(9659079) Beef Chuck Short Rib Slices

4/2.3 lb
4/2 lb
100 ea
12 oz

Sole Tostadas with Corn Relish and Black Beans

Flour Dusted Alaskan Sole, Charred Chipotle Salsa Picada, Mini White Corn Tortillas Chips, Corn Relish, Black Beans

(7995236) Harbor Banks® Flour Dusted Alaskan Sole
(1034793) del Pasado™ Charred Chipotle Salsa Picada
(7839707) Bamboo Natural Square Dish 3”
(7843741) Mini Bamboo Spoon 3.5”

4/2.5 lb
4/48 oz
100 ea
100 ea

Pickled Kimchi Onion Rings

Kimchi, Shot and a Beer Battered Onion Rings

(5555365) Molly’s Kitchen® Shot and a Beer Whiskey Battered Onion Rings
(9285840) Molly’s Kitchen® Shot and a Beer Stout Battered Onion Rings
(7842222) Bamboo Round Plate 6”

4/2.5 lb
4/2.5 lb
100 ea

Island Mahi Mahi with Spicy Avocado Baja Sauce

Island Style Mahi Mahi, Superfood Slaw, Yellow Corn Tortillas, Avocado, Mayonnaise, Sriracha

(7804980) Harbor Banks® Island Style Mahi Mahi
(9826181) Cross Valley Farms® Superfood Slaw
(7839707) Bamboo Natural Square Dish 3”
(7839798) Bamboo Cone Medium

2/2 lb
4/2 lb
100 ea
200 ea

Grilled Short Rib Steak Slider with Korean BBQ Glaze

Beef Chuck Short Rib Slices, Korean Barbecue Sauce, Green Onions, Sesame Seeds, Hawaiian Slider Bun

(6659079) Stock Yards® Beef Chuck Short Rib Slices
(1789742) Chef’s Line® Korean Barbecue Sauce
(7866701) Mini Volare Porcelain Dish 3.15”
(7866791) Mini Volare Porcelain Dish 3.15”

12 oz
4/5 oz
10 ea

Smashed Potato Skin Reuben

Smashed Potato Skin, Thousand Island Dressing, Shaved Corned Beef, Swiss Cheese, Sauerkraut

(9836002) Monarch® Smashed Potato Skin
(8990319) Cast Iron Fry Pot 5”

12 lb
1 ea

Mango and Greek Yogurt Parfait

Fresh Diced Mangos, Vanilla Greek Yogurt, Honey Whipped Cream, Crumbled Biscotti Topping

(5533179) Cross Valley Farms Fresh Diced Mangos
(1430016) Glass Martini Chiller 5.75 oz
(7840622) Mini Spoon Seagreen 4”

6 lb
12 oz
500 ea

Ganache Croissant Donut

Premium Croissant Donut, Chocolate, Cream, Raspberries, Mint

(9439417) Devonshire® Premium Croissant Donut
(7865629) Mini Cocktail Bowl Porcelain 2.95”

60/1.76 oz
10 ea

Find these recipes at usfoods.com/cateringrecipes
Rustic Triple Berry Tart
- Chef’s Line® Rustic Triple Berry Tart
- Knotted Bamboo Skewer 4”
- Rustic Tree Trunk Serving Board Large 16”

Mini Key Lime Tart
- Devonshire® Premium Mini Key Lime Tarts
- Mini Bamboo Fork 3.5”
- Curved Bamboo Duo Plate

Rustic Apple Tart
- Chef’s Line® Rustic Apple Tart
- Fish Spoon Porcelain 4.02”

Rustic Pumpkin Sweet Potato Tart
- Chef’s Line® Rustic Pumpkin Sweet Potato Tart
- Cinnamon & Brown Sugar Ice Cream

Roasted Cauliflower with Herbs and Parmesan
- Mini Bamboo Fork 3.5”

Fried Shaved Brussels Sprouts
- Cross Valley Farms® Shaved Brussels Sprouts
- Minion Silver Kosa Cup 2 oz.

Kale Salad with Caramelized Fennel and Vinaigrette
- Cross Valley Farms® Shredded Kale Salad

Baby Kale Salad with Sesame Soy Dressing
- Cross Valley Farms® Baby Kale Trio

Sliced Citrus Salad
- Cross Valley Farms® Fresh Diced Mangoes

Fresh Diced Mangoes, Grapefruit, Blood Oranges, Shaved Fennel, Rice Wine Vinegar, Honey

Cross Valley Farms® Shaved Brussels Sprouts
- Mini Heirloom Tomatoes, Sesame Soy Dressing

Cross Valley Farms® Baby Kale Trio
- Cross Valley Farms® Mini Heirloom Tomatoes

Cross Valley Farms® Fresh Diced Mangoes
- Cross Valley Farms® Mini Fork Seagreen 4”

Mini Fork Seagreen 4”

Minion Silver Kosa Cup 2 oz.
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<tr>
<th>Recipe Description</th>
<th>Code</th>
<th>Quantity</th>
<th>Unit</th>
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<tr>
<td>Grilled Mixed Vegetables, Roasted Garlic Naan, Teardrop, Mini Heirloom Tomatoes, Shredded Mozzarella, Kale Pesto</td>
<td>(6537988) Ryleff Sexton® Grilled Mixed Vegetables</td>
<td>4/2.2 lb</td>
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<td>(3834353) Chef’s Line® Roasted Garlic Naan Teardrop</td>
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<td></td>
<td>(8858278) Cross Valley Farms® Mini Heirloom Tomatoes</td>
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<td>(7853161) Small Bamboo Spatula 5.9”</td>
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<tr>
<td>Curried Avocado Kale and Quinoa Bowl</td>
<td>Baby Kale Trio, Yellow Curry Paste, Quinoa, Coconut Milk, Avocado</td>
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<td></td>
<td>(8634883) Cross Valley Farms® Baby Kale Trio</td>
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<td>(7842248) Bamboo Coupelle 3.25”</td>
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<td>Grilled Cauliflower, Baby Red Beets, Miso Butter, Pear Vinaigrette</td>
<td>(7840283) Pinewood Boat Small 5”</td>
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<td>Chorizo Chilaquiles</td>
<td>All Natural Ground Chorizo, Cotija Cheese, Eggs, Tortilla Chips</td>
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<td>(6568037) Chef’s Line® All Natural Ground Chorizo</td>
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<td></td>
<td>(8867887) Mini Martini Glass 2 oz</td>
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<tr>
<td>Creamy Shrimp and Grits with Charred Shishito Pepper</td>
<td>Spicy Toss N’ Serve Shrimp, White Stone Ground Grits, Shishito Pepper</td>
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<td>(8894271) Harbor Banks® Spicy Toss N’ Serve Shrimp</td>
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<td>(7958994) Ryleff Sexton® White Stone Ground Grits</td>
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<td></td>
<td>(7866767) Fish Spoon Porcelain 4.02”</td>
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<tr>
<td>Pork Roast Cubano</td>
<td>All Natural Cuban Seasoned Pork Roast, Rustic White Hoagie Roll, Pickles, Ham, Provolone, Yellow Mustard</td>
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<td>(2810246) Metro Deli® All Natural Cuban Seasoned Pork Roast</td>
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<td>(7885744) Krotted Bamboo Skewer 4”</td>
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<td>(9869017) Rustic Tree Trunk Serving Board Large 16”</td>
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<td>(7866742) Mini Sauce Pan Porcelain 3.74”</td>
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<td>Sweet Italian Sausage with Roasted Fuji Apples</td>
<td>Sweet Italian Sausage, Roasted Fuji Apples, Crystalized Pennel, Fresh Sage, Butter</td>
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<td>(8729121) Chef’s Line® Sweet Italian Sausage</td>
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<td>(8729105) Chef’s Line® Hot Italian Sausage (Alternate Suggested Flavor)</td>
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<td>(7856259) Mini Cocktail Bowl Porcelain 2.95”</td>
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<td>(7840608) Mini Fork Seagreen 4”</td>
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<td>Miso Braised Short Rib Sandwich with Asian Slaw</td>
<td>Braised Beef Chuck Short Ribs, Superfood Slaw, Miso, Asian Pear, Slider Bun, Sriracha Mayonnaise</td>
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<td>(8877151) Chef’s Line® Braised Beef Chuck Short Ribs</td>
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<td>(9826101) Cross Valley Farms® Superfood Slaw</td>
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<td>(7885744) Krotted Bamboo Skewer 4”</td>
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<td>(7866761) Mini Volare Porcelain Dish 3.15”</td>
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<td>(7867559) Mini Quadrato Porcelain Dish</td>
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**MINI MASH-UPS**

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<tr>
<th>Description</th>
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<tr>
<td>Pork Belly Tamale Bite</td>
<td>Chef's Line® All Natural Fully Cooked Pork Belly, Masa, Rice, Roasted Corn, Black Beans, Charred Chipotle Salsa Picada</td>
<td>4/2-3 lb</td>
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<td>Carolina Reaper Bloody Mary</td>
<td>Popcorn® Carolina Reaper Wing Sauce, Bloody Mary Mix, Olive</td>
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<td>Fried Pork Belly with Asian Slaw</td>
<td>Chef's Line® All Natural Fully Cooked Pork Belly, Superfood Slaw, Garlic, Mayonnaise, Jalapeño</td>
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<tr>
<td>Fried Rice Salad with Ham and Asian Pear</td>
<td>Patuxent Farms® Lower Sodium Ham with Natural Juices, Asian Sesame Soy Dressing, Wild Rice, Asian Pear, Cabbage, Sesame Soy Dressing</td>
<td>4/2 lb</td>
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<tr>
<td>Nashville Hot Chicken Wings</td>
<td>Patuxent Farms® Nashville Brand Hot Chicken Wings, White Bread, Pickles, Sauce in Pipette</td>
<td>2/5 lb</td>
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Make your Presentations Pop with Unique Tastings & Samplers

To place an order for any of the catering items in this brochure or view the full line of catering serving ware and equipment, contact your US Foods® sales rep. Call us at 1-888-909-2080, or visit us online at: usfoods.com/equipmentandsupplies