

SMALL BITES BIG FLAVORS

FALL 2015

Adding the innovative to your catering menu.



FOOD FLAIR

Product recommendations
that follow the latest trends

CATERING COUTURE

Unique and intriguing
event presentation ideas

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FOODS
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SMALL BITES BIG FLAVORS

Adding the innovative to your catering menu.

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.

Over 450,000,000 Guests Served.

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](https://www.usfoods.com/cateringrecipes)



SAVOR THE SMALL THINGS

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.



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.

SAVOR THE SMALL THINGS

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.

Find these recipes at usfoods.com/cateringrecipes



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.



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.



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](https://www.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.



SMALL AND SWEET

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 crème. 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

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.



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](https://www.usfoods.com/cateringrecipes)





FRESH AND FANCY

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, grautined, 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.



Go for the unexpected by serving Baby Kale Salad with Sesame Soy Dressing in mini to-go containers with bamboo tongs.



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



Sliced Citrus Salad on a disposable square plastic black plate helps you serve with style.

MARKET FRESH

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 “chefy” approach to making the ordinary extraordinary.

Find these recipes at [usfoods.com/cateringrecipes](https://www.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.



Grilled Cauliflower, root vegetables in Miso Butter served in bamboo boats adds a bit of flair to the already brilliantly colored, grilled vegetables.



Modern bamboo bowls are ideal, high-quality carriers for the Curried Avocado Kale and Quinoa Bowl.

Chorizo Chilaquiles

Find this recipe at usfoods.com/cateringrecipes





FIRST-CLASS COMFORT

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.



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



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



Sweet Italian Sausage with Roasted Fuji Apples in mini cocktail bowls.

FIRST-CLASS COMFORT

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





MINI MASH-UPS

Go flavor-crazy and pair some unexpected ingredients with classic favorites. Super-sizing 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



Carolina Reaper Bloody Mary served in a shot glass in double walled clear cups.



Pork Belly Tamale Bite on wooden paddles.



Crab Cake Slider with Roasted Red Pepper Hummus in mini volare dishes.



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.



The image features two wooden spatulas resting on a dark grey, textured stone surface. The spatulas are made of light-colored wood with a visible grain. One spatula is positioned horizontally across the upper half of the frame, while the other is positioned horizontally across the lower half. The text is centered on the upper spatula.

**SMALL BITES
BIG FLAVORS**
Shopping List



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SAVOR THE SMALL THINGS



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SMALL AND SWEET



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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	4/2-3 lba
	(7853181) Small Bamboo Spatula 5.9"	100 ea
	(1034793) del Pasado™ Charred Chipotle Salsa Picada	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	4/2-3 lba
	(9826181) Cross Valley Farms® Superfood Slaw	4/2 lb
	(7839848) Bamboo Canoe Small 4"	100 ea
	(7842206) Mini Bamboo Fork 3.5"	100 ea

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	(9799636) Harbor Banks® Flour Dusted Alaskan Sole	4/2.5 lb
	(1034793) del Pasado™ Charred Chipotle Salsa Picada	4/48 oz
	(7839707) Bamboo Natural Square Dish 3"	100 ea
	(7843741) Mini Bamboo Spoon 3.5"	100 ea

Pickled Kimchi Onion Rings

Kimchi, Shot and a Beer Battered Onion Rings	(5553505) Molly's Kitchen® Shot and a Beer Whiskey Battered Onion Rings	4/2.5 lb
	(9285840) Molly's Kitchen® Shot and a Beer Stout Battered Onion Rings	4/2.5 lb
	(7842222) Bamboo Round Plate 6"	100 ea

Island Mahi Mahi with Spicy Avocado Baja Sauce

Island Style Mahi Mahi, Superfood Slaw, Yellow Corn Tortillas, Avocado, Mayonnaise, Sriracha	(7904980) Harbor Banks® Island Style Mahi Mahi	2/5 lb
	(9826181) Cross Valley Farms® Superfood Slaw	4/2 lb
	(7865637) Crescent Bamboo 5 Slot Cone Stand 6"	1 ea
	(7839798) Bamboo Cone Medium	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	12 lba
	(1789742) Chef's Line® Korean Barbecue Sauce	4/5 ga
	(7866791) Mini Volare Porcelain Dish 3.15"	10 ea

Smashed Potato Skin Reuben

Smashed Potato Skin, Thousand Island Dressing, Shaved Corned Beef, Swiss Cheese, Sauerkraut	(9636002) Monarch® Smashed Potato Skin	12 lb
	(8990319) Cast Iron Fry Pot 5"	1 ea

Mango and Greek Yogurt Parfait

Fresh Diced Mangoes, Vanilla Greek Yogurt, Honey Whipped Cream, Crumbled Biscotti Topping	(5633179) Cross Valley® Farms Fresh Diced Mangoes	6 lb
	(1430016) Glass Martini Chiller 5.75 oz	12 ea
	(7840622) Mini Spoon Seagreen 4"	500 ea

Ganache Croissant Donut

Premium Croissant Donut, Chocolate, Cream, Raspberries, Mint	(9439417) Devonshire® Premium Croissant Donut	60/1.76 oz
	(7865629) Mini Cocktail Bowl Porcelain 2.95"	10 ea



Rustic Triple Berry Tart

Rustic Triple Berry Tart, Green Apples, Caramel Sauce	(7724958) Chef's Line® Rustic Triple Berry Tart (7865744) Knotted Bamboo Skewer 4" (9869017) Rustic Tree Trunk Serving Board Large 16"	3/8/6.3 oz 1,000 ea 1 ea
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Mini Key Lime Tart

Premium Mini Key Lime Tarts, Honey, Key Limes, Cream, Lime Zest	(2253705) Devonshire® Premium Mini Key Lime Tarts (7842206) Mini Bamboo Fork 3.5" (7843774) Carved Bamboo Duo Plate	4/16/92 oz 100 ea 100 ea
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Rustic Apple Tart

Rustic Apple Tart, Vanilla Ice Cream, Cinnamon, Sugar	(6773501) Chef's Line® Rustic Apple Tart (7866767) Fish Spoon Porcelain 4.02"	3/8/6.3 oz 10 ea
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Rustic Pumpkin Sweet Potato Tart

Rustic Pumpkin Sweet Potato Tart, White Chocolate, Slivered Almonds	(3688845) Chef's Line® Rustic Pumpkin Sweet Potato Tart (9866712) Chef's Line® Cinnamon & Brown Sugar Ice Cream (Alternate Suggested Topping) (7866742) Mini Sauce Pan Porcelain 3.74"	3/8/6.3 oz 3 ga 10 ea
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Roasted Cauliflower with Herbs and Parmesan

Roasted Cauliflower Florets, Fresh Herbs, Oil, Parmesan Cheese Gratin	(7842206) Mini Bamboo Fork 3.5" (7867831) Mini Cocotte	100 ea 10 ea
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Fried Shaved Brussels Sprouts

Shaved Brussels Sprouts, Olive Oil, Gingerbread Cake Crumbles, Chimichurri Aioli	(7734825) Cross Valley Farms® Shaved Brussels Sprouts (9203628) Monarch® Chimichurri Aioli (7910615) Mini Flowerpot Terracotta (7842248) Bamboo Coupelle 3.25" (7842206) Mini Bamboo Fork 3.5"	2/5 lb 8/17 oz 100 ea 100 ea 100 ea
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Kale Salad with Caramelized Fennel and Vinaigrette

Shredded Kale Salad, Fennel, Grilled Avocado	(7835812) Cross Valley Farms® Shredded Kale Salad (7844848) Mini Silver Kova Cup 2 oz. (7840606) Mini Fork Seagreen 4"	4/1.5 lb 100 ea 500 ea
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Baby Kale Salad with Sesame Soy Dressing

Baby Kale Trio, Pineapple, Mandarin Orange, Mini Heirloom Tomatoes, Sesame Soy Dressing	(8634883) Cross Valley Farms® Baby Kale Trio (8858276) Cross Valley Farms® Mini Heirloom Tomatoes	3/1 lb 6/2 lb
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Sliced Citrus Salad

Fresh Diced Mangoes, Grapefruit, Blood Oranges, Shaved Fennel, Rice Wine Vinegar, Honey	(5633179) Cross Valley Farms® Fresh Diced Mangoes (7854672) Mini Black Square Plate 2.5" (7840606) Mini Fork Seagreen 4"	6 lb 100 ea 500 ea
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FRESH AND FANCY



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FIRST-CLASS COMFORT



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Grilled Vegetable Flatbread with Kale Pesto

Grilled Mixed Vegetables,	(6537988) Rykoff Sexton® Grilled Mixed Vegetables	4/2.2 lb
Roasted Garlic Naan	(3934353) Chef's Line® Roasted Garlic Naan Teardrop	6/8/4.4 oz
Teardrop, Mini Heirloom Tomatoes, Shredded	(8858276) Cross Valley Farms® Mini Heirloom Tomatoes	6/2 lb
Mozzarella, Kale Pesto	(7853161) Small Bamboo Spatula 5.9"	100 ea

Curried Avocado Kale and Quinoa Bowl

Baby Kale Trio, Yellow	(8634883) Cross Valley Farms® Baby Kale Trio	3/1 lb
Curry Paste, Quinoa,	(7842248) Bamboo Coupelle 3.25"	100 ea
Coconut Milk, Avocado		

Grilled Cauliflower and Root Vegetables with Miso Butter and Pear Vinaigrette

Grilled Cauliflower, Baby	(7840283) Pinewood Boat Small 5"	200 ea
Red Beets, Miso Butter,		
Pear Vinaigrette		

Chorizo Chilaquiles

All Natural Ground Chorizo,	(6508037) Chef's Line® All Natural Ground Chorizo	4/2.5 lb
Cotija Cheese, Eggs,	(8867897) Mini Martini Glass 2 oz	100 ea
Tortilla Chips		

Creamy Shrimp and Grits with Charred Shishito Pepper

Spicy Toss N' Serve Shrimp,	(8894271) Harbor Banks® Spicy Toss N' Serve Shrimp	15 lb
White Stone Ground Grits,	(7958994) Rykoff Sexton® White Stone Ground Grits	8/3 lb
Shishito Pepper	(7866767) Fish Spoon Porcelain 4.02"	10 ea

Pork Roast Cubano

All Natural Cuban Seasoned	(2810246) Metro Deli® All Natural Cuban Seasoned Pork Roast	2/6 lba
Pork Roast, Rustic White	(7865744) Knotted Bamboo Skewer 4"	1,000 ea
Hoagie Roll, Pickles, Ham,	(9869017) Rustic Tree Trunk Serving Board Large 16"	1 ea
Provolone, Yellow Mustard	(7866742) Mini Sauce Pan Porcelain 3.74"	10 ea

Sweet Italian Sausage with Roasted Fuji Apples

Sweet Italian Sausage, Roasted	(8729121) Chef's Line® Sweet Italian Sausage	4/2.5 lb
Fuji Apples, Crystalized Fennel,	(8729105) Chef's Line® Hot Italian Sausage (Alternate Suggested Flavor)	4/2.5 lb
Fresh Sage, Butter	(7865629) Mini Cocktail Bowl Porcelain 2.95"	10 ea
	(7840606) Mini Fork Seagreen 4"	500 ea

Miso Braised Short Rib Sandwich with Asian Slaw

Braised Beef Chuck Short	(8877151) Chef's Line® Braised Beef Chuck Short Ribs	6/2 lba
Ribs, Superfood Slaw, Miso,	(9826181) Cross Valley Farms® Superfood Slaw	4/2 lb
Asian Pear, Slider Bun,	(7865744) Knotted Bamboo Skewer 4"	1,000 ea
Sriracha Mayonnaise	(7866791) Mini Volare Porcelain Dish 3.15"	10 ea
	(7867559) Mini Quadrato Porcelain Dish	10 ea



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MINI MASH-UPS



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Domo Arigato Bahn Mi

French Baguette, Beef Chuck	(7579378) Chef's Line® French Baguette	20/12.6 oz
Short Rib Slices, Superfood	(6659079) Stock Yards® Beef Chuck Short Rib Slices	12 lba
Slaw, Chicken Liver Pate, Olive	(9826181) Cross Valley Farms® Superfood Slaw	4/2 lb
Oil, Cilantro, Jalapeño	(9869017) Rustic Tree Trunk Serving Board Large 16"	1 ea

Carolina Reaper Bloody Mary

Premium Hardwood Smoked Chicken Wings, Carolina	(9986258) Patuxent Farms® Premium Hardwood Smoked Chicken Wings	2/5 lb
Reaper Wing Sauce, Bloody	(9910704) Monarch® Carolina Reaper Wing Sauce	4/5 ga
Mary Mix, Olive	(7856826) Double Walled Cup Clear 2 oz	100 ea

Pork Belly Tamale Bite

All Natural Fully Cooked Pork Belly, Masa, Rice, Roasted Corn, Black Beans, Charred Chipotle Salsa Picada	(2771384) Chef's Line® All Natural Fully Cooked Pork Belly	4/2-3 lba
	(1034793) del Pasado™ Charred Chipotle Salsa Picada	4/48 oz
	(7853161) Small Bamboo Spatula 5.9"	100 ea

Crab Cake Slider with Roasted Red Pepper Hummus

Premium Handmade Jumbo Lump Crab Cake, Roasted Red Pepper Hummus, Feta Cheese, Slider Bun	(2762706) Harbor Banks® Premium Handmade Jumbo Lump Crab Cake	16/3 oz
	(7724990) Chef's Line® Roasted Red Pepper Hummus	2/4 lb
	(7866791) Mini Volare Porcelain Dish 3.15"	10 ea

Fried Pork Belly with Asian Slaw

All Natural Fully Cooked Pork Belly, Superfood Slaw, Garlic, Mayonnaise, Jalapeño	(2771384) Chef's Line® All Natural Fully Cooked Pork Belly	4/2-3 lba
	(9826181) Cross Valley Farms® Superfood Slaw	4/2 lb
	(7839749) 4" Square Bamboo Plate	100 ea

Fried Rice Salad with Ham and Asian Pear

Lower Sodium Ham with Natural Juices, Asian Sesame Soy Dressing, Wild Rice, Asian Pear, Cabbage, Sesame Soy Dressing	(7978406) Patuxent Farms® Lower Sodium Ham with Natural Juices	2/9 lba
	(8852436) Coppa Bowl Seagreen 2.5"	100 ea
	(7840606) Mini Fork Seagreen 4"	500 ea

Nashville Hot Chicken Wings

Nashville Brand Hot Chicken Wings, White Bread, Pickles, Sauce in Pipette	(7186532) Patuxent Farms® Nashville Brand Hot Chicken Wings	2/5 lb
	(2909155) Gastro Science Food Grade Pipette 4 MI	500 ea
	(7843774) Carved Bamboo Duo Plate	100 ea

Make your Presentations Pop with Unique Tastings & Samplers



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