

INDEX

APPS	11
BAR DRINKS	4
BREAD	9
BURGER STATS	2
CHEESE	1

DESSERT	12
FRENCH FRY	3
MEAT	13
NONFOODS	15
PRODUCE	8

SANDWICHES	10
SAUCES	6
SAUCE RECIPES	7
SEAFOOD	14
WINGS	

CHESS

BLOCK American 23308 Cheddar 23280 Mozzarella Pepper Jack 24422 Swiss 24599

CRUMBLES Bleu 23204 Feta 23883 Goat 24637 Gorgonzola 24619

SLICED American Cheese Cheddar 24605 Pepper Jack 24426 Provolone 24452 Swiss 24600

GRILL GUIDE

SBERG'S BAR &



AGED
Asiago 23145
Cheddar 23269
Manchego 24196
Provolone 24456
Belgiosio Aged Cheese Kit 24488

FIRM - SEMI FIRM Gouda 24621 Dill Havarti 24628 Plain Havarti 24629

SOFT Brie 24602 Goat Log | Plain | Crumble Fresh Mozzarella Log | Loaf | Burrata | Stracciatella Smoked Mozzarella 23957

> BLEU Bleu Cheese Wheel 23162 Gorgonzola Wheel 24607

SPREADS Brie Cheese 24611 Sharp Cheddar 23590 Cheddar Horseradish 23610

BURRATA IS THE #1 CHEESE FOR CHEESE PLATTERS IN THE NORTHEAST.

STRACCIATELLA [BURRATA FILLING] IS A GREAT MENU ADD-ON FOR SANDWICHES, PIZZA AND FLATBREAD.

Source: Technomic Ignite Menu 2025







YIELD

Cut and length are the two key factors that drive yield. Longer fries result in greater yield, meaning more servings per case.

BATTERS & COATINGS

average time under a holding lamp

4-8 MINUTES

12+ MINUTES Clear Coat/Batter

Season/Battered 20+ MINUTES

FRY ALTERNATIVES

Green Bean Fries 82192 Sweet Potato Fries 97160 Pickle Fries 39347 Eggplant Fries 82240 Yuca Fries 82239 Cheese Curds 82251

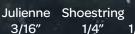


Simplot.









Slim 1/4" x 3/8" Thin 5/16" Regular 3/8"

Maxi 1/4" x 1/2"

Thick 7/16" x 1/2"

Steak 3/8"x3/4"



Spiral

Waffle

Wedge

3/16"

















Orelda® Sweet Thai Chili Tots

THINNER

ACTUAL SIZE

THICKER

HIGHER

YIELD/PLATE COVERAGE

LOWER

In general, thinner cuts provide the highest yield and greatest plate coverage.

SHORTER

COOK TIME

LONGER

Thinner cuts cook quicker while thicker cuts may require an additional 30-60 seconds.

SHORTER

HOLD TIME

LONGER

Thicker cuts hold longer because they have a greater mass and density.



INNOVATIVE BLOOD ORANGE | GRAPEFRUIT | LYCHEE | COCONUT WATER | SALT | TONIC | APPLE CIDER | PEAR | HERBS

TRFNNY CRANBERRY | AGAVE | CRANBERRY APPLE | GRENADINE | LAVENDER | LEMON | POMEGRANATE | BASIL

MANGO | MINT | COCONUT | PINEAPPLE | GINGER | STRAWBERRY | PASSION FRUIT | PEACH | RASPBERRY | BLUEBERRY

BOOST YOUR GAME WITH NON-ALCOHOLIC DRINKS

Highlight 4-6 Favorites

Give your best mocktails a top spot on the menu so guests can find them easily.

Mix It Up Seasonally

Change up drinks with the seasons to keep things fresh and exciting.

MOCKTAIL

RECIPES

Train Staff to Share the Story Teach servers to talk about flavors, how

drinks are made and their health perks with energy and confidence.

Smart Pricing

Price drinks for a solid profit (aim for 65-75%) but keep them affordable so more guests say yes.

DARK & STORMY

2 tsp Molasses 2 tsp Warm water

so that it doesn't seize in drink.

3 oz Ginger beer

IN-STOCK DRINK MIXERS















Made with real fruit, cane sugar, no high-fructose corn syrup, artificial flavors or preservatives and gluten free!

CONSISTENT AND NO LABOR OPTION



INNOVATIVE

Coconut 60341 Orange 60348

TRFNDY

LAVENDER

Lavender 60372 Pomegranate 60352

PROVEN

Salted Caramel 60354 Passion Fruit 60349





SCAN QR CODE



NOTES

Starch-coated. performs like raw

> Browns well, best for oven

Weeps when thawed & sanitation concerns

MANGO HABANERO

KOREAN BBQ

JAMAICAN JERK

SPICY PEACH

LEMON PEPPER

SWEET RED CHILI

HONEY HOT

HONEY BBQ

NASHVILLE HOT

GARLIC PARMESAN

KICKIN' BOURBON

SWEET TERIYAKI

CITRUS CHIPOTLE

SAVER!

Storage Space the Time

HOT

650

600

25(

150

MILD



Mango Habanero 32565

32562

Jamaican Jerk

32529

12956

Sweet Red Chili

32581

32528

Nashville Hot 32972

Kickin' Bourbon

Garlic Parmesan 32867

Korean BBQ

Spicy Peach

Lemon Pepper

Honey Hot

Honey BBQ

Sweet Teriyaki 12952



Kogi Teriyaki Garlic 33344 Kogi Serrano Chili Sauce 33347 SBRAY Citrus Chipotle 32526







OFF THE CHARTS HEAT Frank's Extra Hot 32976

Frank's Buffalo Wing 32990

Texas Pete Hot Sauce

Sauce Craft Gochujang Korean

Frank's Stingin' Honey Garlic 32536

Frank's Original Hot Sauce

Sauce Craft Honey Sriracha 32577

Mike's Hot Honey 32994

Tabasco 33285

Mae Ploy Sweet Thai Chili Sauce 12921

Frank's Sweet & Spicy Ginger

BBQ SAUCES

















LET'S TOPIT, DIPIT,

BREWPUB MUSTARD QUESO

3 fl oz white queso, heated 1 Tbsp Ken's Brewpub Style Mustard Sauce 32575

CARAMELIZED ONION BACON JAM

3 lb Bacon, thick cut
2½ Tbsp Bacon drippings
½ cup Butter
6 cups Sweet onions, ¼" diced
1 cup Frank's Stingin' Honey Garlic
Ginger Sauce 32536
¾ cup Apricot preservatives

SERRANO CHILI AIOLI

4 oz Kogi's Serrano Chili Sauce 33347 4 oz Garlic aioli

41%

OF CONSUMERS WOULD LIKE MORE RESTAURANTS TO OFFER FOODS THAT FEATURE A COMBINATION OF FLAVORS.

Appealing Flavor Combos with Spicy Savory | Smoky | Sweet | Tangy | Sour

Technomic 2023 Flavor Consumer Trend Report

CHIMICHURRI MAYO

1 cup Hellmann's Mayonnaise 2 cups Flat-leaf parsley 1 cup Cilantro 1 ea Jalapeño, seeded, minced 3 cloves Garlic, minced 1 Tbsp Sherry vinegar

WECK SAUCE

8 fl oz Dijon Horseradish Sauce 329404 oz Sour cream1 Tbsp Chives, chopped1 Tbsp Prepared horseradish

SERRANO CHILI VINAIGRETTE

1 fl oz Kogi's Serrano Chili Sauce 33347 2 fl oz Ken's Lemon Vinaigrette 30927

CONSUMERS ARE

INCREASINGLY CHOOSING SMALLER PORTIONS AND FLEXIBLE EATING OPTIONS THAT ALIGN WITH THEIR HEALTH AND WELLNESS GOALS.

THIS INCLUDES SELECTING
APPETIZERS OR SIDE DISHES AS
MAIN MEALS TO BETTER MANAGE
PORTION SIZES AND CALORIE INTAKE.

Prepared Foods State of Industry 2025

HONEY MISO BBQ SAUCE

1 cup Cattlemen's Memphis Sweet BBQ Sauce 32531 1/2 cup Orange juice 3 Tbsp Soy sauce 2 Tbsp Miso paste

24K GOLD SAUCE

Equal parts of Cattleman's Carolina Tangy Gold BBQ 32572 Frank's RedHot Buffalo Wings Sauce 32990

BACON CHIPOTLE SPREAD

3 cups Ken's Chipotle Mayo 31735 ½ cup Bacon, finely chopped ¼ cup Flat leaf parsley, chopped

ISLAND HONEY GARLIC SAUCE

 1/4 cup Butter
 1 cup Red onion, diced
 1/4 cup Red bell pepper, diced
 4 cups Frank's Stingin' Honey Ginger Sauce 32536

SWEET & SPICY GINGER DRESSING

1 Pineapple, grilled & caramelized cut into 2-inch chunks
1 cup Unseasoned rice vinegar
4 cups Frank's Sweet & Spicy Ginger Sauce 32536
1 cup Neutral oil
1 cup Honey
1/2 cup Sweet onion, minced

Blend pineapple, rice vinegar and sauce. Emulsify with oil. Mix in honey and onion. Store for service.

FANATICAL BLT DIP

and diced

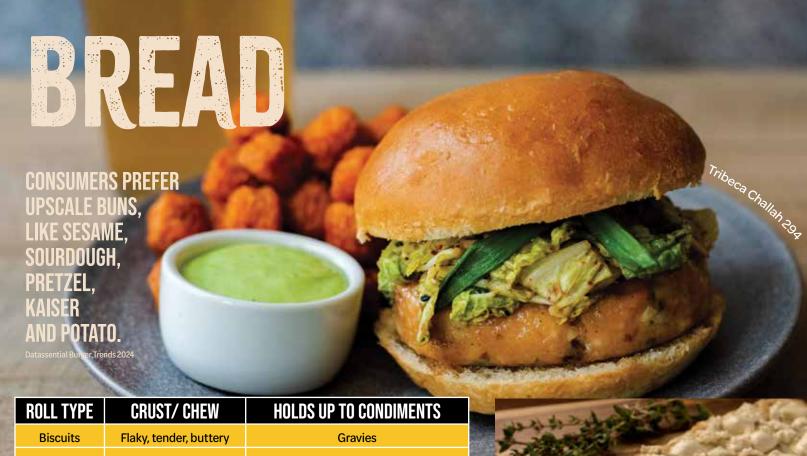
1 cup Hellmann's Mayonnaise
 1 cup Sour cream
 1/3 tsp Garlic powder
 2 Tbsp Chives or green onions, finely chopped
 1 lb Bacon, crisp cooked & crumbled
 1 large Tomato, seeded, drained

CONSUMERS CRAVE MORE THAN JUST A MEAL - THEY'RE SEEKING

AN EXPERIENCE!

Prepared Foods State of industry 2025





The state of the s			
ROLL TYPE	CRUST/ CHEW	HOLDS UP TO CONDIMENTS	
Biscuits	Flaky, tender, buttery	Gravies	
Ciabatta	Large eyes, thin crusty exterior, chewy bite	Thick condiments and sauces	
Demi Baguette	Crusty exterior, chewy bite, smaller eyes	Great for loose condiments (oil and vinegar)	
Focaccia	Soft, med-large eyes, soft exterior	Holds thick and thin condiments	
Kaiser Roll	Chewy exterior, soft interior	Use with thick condiments	
Texas Toast	Soft and springy	Thick condiments and melted cheese	
Waffle	Sweet, good chew, tender	Thick sauces	

Tribeca Sourdough



CHECK OUT THE LATEST BREAD GUIDE

Rich's

Rustic Flatbread

SCAN QR CODE





BREADTOWN

STORY BAKERY STORY

4" Brioche

359

PRETZEL

POTATO

CHALLAH

BRIOCHE

KAISER

WHEAT

WHITE

HOLD SAUCES

SOGG



Spread a thin layer of mayonnaise or an oil-based condiment on the inside of your bread to create a moisture barrier and prevent sogginess.



BIRRIA GRILLED CHEESE

Braised beef birria, Oaxaca & Monterey Jack cheese, sourdough

CANDIED BACON BLT

Candied thick bacon, arugula, fried green tomato, garlic aioli sourdough

TRIPLE B: BACON, BRIE & BOURBON

Thick cut bacon, melted brie, bourbon caramelized onions, toasted pretzel bun

JALAPEÑO POPPER CHICKEN SANDWICH

Fried or grilled chicken, cream cheese, diced jalapeños, bacon crumbles, toasted bun, drizzle with sweet chili glaze

GARLIC BUTTER SHRIMP PO' BOY

Sautéed or fried shrimp, garlic butter sauce, shredded lettuce, tomato, Cajun remoulade, French bread

MAPLE MUSTARD PORK BELLY SLIDER

Crispy pork belly, maple-Dijon glaze, apple fennel slaw

SMOKY BBO MUSHROOM SLIDER

Portobello mushrooms, BBQ sauce, melted brie, pickle chips, slaw



Austin Blue Pulled Pork 56805 | 56798

Texas Toast

Cheddar Slices 24605

BREADED CHICKEN, CHEESE, BACON MAPLE GLAZE WAFFLE SANDWICH

Belgian Waffle/Mix 5472 | 9260 Rangeline Bacon

10/12 | 14/18 | 18/22

Southern Chicken Breast 54138

SHAVED STEAK, CARAMELIZED ONION PROVOLONE SANDWICH

Shaved Breakaway Steak 57898 | 57891 | 57887

Shaved Breakaway Chicken

Shaved Philly Ribeye Steak

Flat Beef Philly Steak









Scoopables Cheesecake 475

GINSBERG'S BAR & GRILL GUIDE

FULLY COOKED CHICKEN | SHORT RIB | EYE ROUND | ST. LOUIS RIB



CHOOSE YOUR BEEF BASED ON BUTCHER SKILLS





FRESH STEAK

- Portion controlled
- 100% yield with no waste
- 3 cuts always in stock
- Can be custom cut to your needs for next delivery
- Cut off times apply for custom orders



FROZEN STEAK

- Natural marbling process increases tenderness & juiciness no matter your staff's experience
- Individually sealed portions
- · Shelf Life: 10 days thawed in fridge

FRESH SEAFOOD PICKUP AT BOSTON MARKET 4 DAYS A WEEK

Faroe Island & Chilean Salmon | Refresh Cod Scrod | Dry Scallops Wild Littleneck Clams | Farm Raised Littleneck Clams | Mussels | Oysters & More

ORDERS ARE PLACED THROUGH SALES CONSULTANT OR CUSTOMER SOLUTIONS TEAM



TOP SEAFOOD DISHES

Salmon Entree
Fish/Shellfish Tacos
Calamari Appetizer
Shrimp Entree
Salad Topping
Fish & Chips



Spicy Mango Habanero | Cajun Chipotle Lime | Korean BBQ | Blackened Coconut Curry | Caribbean Jerk

TOP PICKS Ale Battered Cod

Ale Battered Cod 39723 Ale Battered Pollock 40254 Pub Style Battered Pollock 40253 Phosphate Free White Shrimp 16-20 | 21-25 | 26-30 | 31-40

CALAMARI

Served with roasted tomato and balsamic glaze

TREND Serve finished with a sweet teriyaki sauce, green onions and toasted sesame seeds

FISH & CHIPS

Battered cod or haddock with thin crisp fries or fresh chips

TREND Serve with a miso tartar or a curry ketchup

MUSSELS OR CLAMS

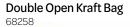
Steamed in white wine with garlic toast TREND Steamed mussels with coconut milk and Thai chiles



NONFOODS

Newsprint Liner 70932 Black/Natural Check Liner 70929 Red Check Liner 70931

cleavaph



Kraft Paper Bags

8x4.5x10.25" 68103 12x9x15.75" 68109 10x6.75x12" 68107



Printed 12x9x15.75" 68099

Microwave Safe | Dishwasher Safe | Consumer Reusable

CRISP FOOD TECHNOLOGIES® CONTAINERS

Convection cross-flow design to relieve moisture and condensation while maintaining temperatures.

- Withstands temperatures to 230°F under heat lamps, in warming units and the microwave
- · Better temperature retention, better texture and better for tasting fried foods

Anti-fog lid

6x9" Base 66705 6x9" Lid 66706



Black Nitrile Gloves

M 68129 | L 68127

Black Vinyl Gloves

S 68166 | M 68167 L 68168 | XL 68169 **Kraft Food Trays**

3# 69148 | 5# 69153

Kraft Folded Boxes #166609 | #366613 #166605 | #566608

9x9x4" Wing Box 68438 Other sizes available

TOP SHELF LOW FOAM BAR SINK DETERGENT 15971

Premium, low foaming, manual detergent specifically designed for bar glassware and utensils.

- Removes greasy soil and lipstick
- Perfect for submersible electric glass cleaning
- Can be used in any water condition or temperature

CHLORACTION CHLORINATED CLEANER & DESTAINER 14302

Concentrated formula with highly effective surfactants that deliver tremendous cleaning action on stains, soap scum, mold, mildew and helps eliminate fruit flies.

· Quickly emulsifies to remove fats, oils and grease from hard surfaces

BIO CLEAN NO RINSE ENZYME FLOOR CLEANER 14308

Dual action works immediately to emulsify grease and enzymes to continue in breaking down soils after floor are cleaned. REQUIRES DISPENSING EQUIPMENT.



