



# MOTHER'S DAY

## *Collection*

### 2025









# Contents

Delicious menu options  
to celebrate *Mom.*

Protein

Produce

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Mixology









**PACKER**  
**Cold Water Lobster Tail 5-6 Oz, Maine**  
 #450640 | 1/10 Lb



**STORM SEAFOOD**  
**Salmon Fillet 8 Oz BL/SL, IVP, Norwegian**  
 #456030 | 1/10 Lb



**CATSMO**  
**Smoked Salmon Gold Label**  
 #3950 | 1/3# Avg



**CAMPFIRE**  
**Airline Chicken Breast, 8 Oz, Skin On, Frozen**  
 #407029 | 24/8 Oz



**CRESTVIEW**  
**Chicken Breast Fillet, 6 Oz, Marinated**  
 #400242 | 2/5 Lb



**HATFIELD**  
**Pit-Style Hardwood Smoked Ham, Natural**  
 #319357 | 2/14# Avg



**HATFIELD**  
**Applewood Smoked Bacon 10/12 Layout, Prop 12 Compliant**  
 #319291 | 1/15 Lb



**HATFIELD**  
**Precooked Sausage Link, 1.75 Oz, Skin On**  
 #318041 | 1/10 Lb



**EVERGOOD**  
**Smoked Chicken Apple Sausage 2 Oz, FC**  
 #403113 | 2/5 Lb

## Surf + Turf

DESCRIPTION	ITEM #	BRAND	PK/SZ
Montreal Seasoning, No MSG	#517509	Al Dentes'	6/29 Oz
Upper Choice Tenderloin PSMO	#311173	Copper Creek	12/5# Avg
99.9% Clarified Butter	#70515	Wuthrich	4/5 Lb



# PRODUCE



**Asparagus**  
Large | #590186 | 1/11 Lb  
Jumbo | #590602 | 1/11 Lb



FIELD FRESH  
**Baby Spinach**  
#590503 | 1/4 Lb



FIELD FRESH  
**Wild Rocket**  
**Arugula**  
#590506 | 1/4 Lb



MANN'S  
**Broccolini**  
#590570 | 1/18 Ct



FAUROT RANCH  
**Peeled Baby**  
**Carrots**  
#590460 | 1/5 Lb



FAUROT RANCH  
**Peeled Baby**  
**Rainbow Carrots**  
#590215 | 1/5 Lb



MYCOPIA  
**Organic Chef's Mix**  
**Mushrooms**  
#590686 | 4/1.5 Lb



**Mixed Colors**  
**Marble Potatoes**  
#590157 | 1/10 Lb



**Cantaloupe**  
#590342 | 1/9 Ct



**Honeydew**  
#590618 | 1/5 Ea



FRESH ORIGINS  
**Micro Rainbow**  
**Intensity Mix**  
#590870 | 1/4 Oz



**Gold Pineapples**  
#590125 | 1/6 Ct



**Banana Fingerling**  
**Potatoes**  
#590143 | 1/20 Lb



**Watermelons**  
#590356 | 1/5 Ct



DRISCOLL  
**Raspberries**  
#590780 | 12/6 Oz



DRISCOLL  
**Strawberries**  
#590790 | 8/1 Lb



DRISCOLL  
**Blueberries**  
#590770 | 12/6 Oz



DRISCOLL  
**Blackberries**  
#590750 | 12/6 Oz



**Red B Potatoes**  
#590197 | 1/50 Lb



FIELD FRESH  
**Washed Spinach**  
#590510 | 4/2.5 Lb



FRESH ORIGINS  
**Multicolor Orchid**  
**Flowers**  
#590950 | 1/100 Ct



FRESH ORIGINS  
**White Orchid**  
**Flowers**  
#590089 | 1/100 Ct



FRESH ORIGINS  
**Purple Orchid**  
**Flowers**  
#590860 | 1/100 Ct



BABE FARMS  
**Baby Lettuce Mix**  
#590584 | 1/2 Lb



BABE FARMS  
**Blonde Frisee**  
**Lettuce**  
#590534 | 1/12 Ea





## Blackberry Goat Cheese Salad

### *Ingredients*

- **5 oz.** arugula
- **3-4 oz.** goat cheese
- **2 c.** ripe blackberries
- **¼ c.** salted pistachios, shelled
- Honey mustard dressing

### *Directions*

1. In a large bowl or on a large platter, toss the arugula, goat cheese, blackberries and pistachios with the honey mustard dressing, and serve.



# Quiche Lorraine

## Ingredients

### Pastry

- **8 oz.** plain flour
- **4½ oz.** butter, cubed
- **1** egg, beaten

### Filling

- **8¾ oz.** pancetta cubes
- **1** large onion, finely chopped
- **7 oz.** gruyere cheese, grated
- **3** large eggs
- **13½ fl oz.** single cream
- **7¾" deep** cake tin with a removable base



## Directions

### Pastry

1. Preheat the oven to 355°F and pop in a large, flat baking sheet to heat up.
2. Whizz the flour and butter together in a food processor.
3. Add the egg and whizz again until the pastry comes together and forms a ball.
4. Tip onto a lightly floured work surface and roll out to a thickness of 1/13–1/8 inch.
5. Line the bottom and sides of the cake tin.
6. Prick the base all over with a fork then chill in the fridge for 30 minutes.
7. Line the chilled pastry case with greaseproof paper, then fill with baking beans and bake for 20 minutes on the hot baking sheet.
8. Remove the baking beans and greaseproof paper and return to the oven for a further 10 minutes or until lightly golden brown.
9. Reduce the oven temperature to 300°F.

### Filling

1. Fry the pancetta cubes in a large non stick frying pan for approximately 10 minutes, turning regularly until golden and crisp.
2. Remove with a slotted spoon and set aside (keep the fat behind as this will add loads of flavor to your onions).
3. Add the onion to the pan and gently fry for 5 minutes until softened but not colored.
4. Whizz together the eggs and cream together in a blender (this will make the filling super smooth) and season with salt & pepper.
5. Fill the pastry case with most of the pancetta cubes, onion and grated cheese.
6. Pour over the custard mixture, then scatter over the remaining pancetta, onion and cheese.
7. Return to the oven for 55-60 minutes, then remove and allow to cool to room temperature before removing from the case.





**GINA MARIE**  
**Cream Cheese Natural Log**  
 #91834 | 12/2.5 Lb



**BELGIOIOSO**  
**Whole Milk Con Latte Ricotta Cheese**  
 #95405 | 2/5 Lb



**BELGIOIOSO**  
**Fontina Cheese, Quarter Wheel**  
 #93957 | 4/5# Avg



**EIFFEL TOWER**  
**Soft Ripened Brie Cheese Wheel**  
 #90805 | 1/2.2 Lb



**POINT REYES**  
**"Bay Blue" Blue Cheese**  
 #90614 | 1/6.5# Avg



**CYPRESS GROVE**  
**Mini Humboldt Fog Goat Cheese Wheel**  
 #94402 | 4/1# Avg



**LAURA CHENEL**  
**Fresh Goat Cheese Log**  
 #93928 | 12/8 Oz



**DI STEFANO**  
**Burrata Alla Panna, No Brine**  
 #93888 | 12/4 Oz



**MIFROMA**  
**Gruyere Cheese King Cut**  
 #93211 | 2/6# Avg



**ARRIGONI**  
**DOP Taleggio Cheese**  
 #93943 | 1/4.6# Avg



**BEEMSTER**  
**Gouda Cheese XO, 26 Months Aged**  
 #94502 | 1/6# Avg



**MOLINARI**  
**Pancetta, Rolled**  
 #312476 | 5/5# Avg



**SAN NICOLA**  
**Prosciutto Crudo**  
 #319370 | 1/14# Avg



**FONTANA**  
**Prosciutto di Parma, 14-16 Months Aged**  
 #319341 | 1/15# Avg



**FABRIQUE DELICES**  
**Truffle Butter, Frozen**  
 Black | #70517 | 4/1Lb  
 White | #70516 | 4/1Lb



**URBANI**  
**White Truffle Olive Oil "Obelisk", Italy**  
 #363064 | 6/250 mL

# SPECIALTY & CHEESES



# PANTRY



**BONNE MAMAN**  
**Individual Glass Jar Preserves**  
Strawberry | #283010 | 60/1 Oz  
Raspberry | #283015 | 60/1 Oz  
Wild Blueberry | #283005 | 60/1 Oz  
Orange Marmalade | #283020 | 60/1 Oz



**MAPLE GROVE**  
**Pure Maple Syrup**  
25% | #529010 | 4/1 Gal



**MAPLE GROVE**  
**100% Pure Amber Grade A**  
**Maple Syrup**  
#529012 | 4/1 Gal



**RAVIFRUIT**  
**Lemon Zest, IQF**  
#234671 | 6/1.1 Lb



**DIVINA**  
**Greek Wildflower Honey**  
#292046 | 48/1.05 Oz



**NIELSEN MASSEY**  
**Pure Madagascar Bourbon**  
**Vanilla Extract**  
#219908 | 4/1 Gal



**ROLAND**  
**Wild Lingonberries**  
#244718 | 2/11 Lb



**KRUSTEAZ PRO**  
**Belgian Waffle Mix**  
#28420 | 6/5 Lb



**OLD FASHIONED**  
**Plain Crepe Shell, 6"**  
#12110 | 10/20 Ct



A close-up photograph of a light blue ceramic plate with a gold rim and a white floral pattern. The plate is filled with several golden-brown crepes, some of which are topped with fresh strawberries and a dusting of powdered sugar. Two whole strawberries and one sliced strawberry are also on the plate. The background is a dark, textured wooden surface.

## Strawberry Crepes

### *Ingredients*

- **1 c.** (8 oz.) milk
- **2** eggs
- **1¾ c.** all purpose flour
- **1 c.** sparkling mineral water
- **3 tbsp.** oil
- **1 tsp.** vanilla extract
- **¼ tsp.** salt
- **2 tbsp.** sugar
- Strawberry jam
- Fresh Strawberries, sliced

### *Directions*

1. In a large bowl, mix together the eggs with sugar, vanilla extract and salt. Stir in milk, add flour and mix well. Add the oil and mineral water and whisk until smooth.
2. Heat a medium nonstick pan over medium heat. Sprinkle 1 teaspoon of vegetable oil or butter. Pour a small ladle of batter in the middle of the pan and with a circular move spread the batter to the edges of the pan.
3. Cook the crepe until the bottom is light brown. Flip over and cook the other side until light brown. Repeat with remaining batter.
4. Fill crepes with strawberry jam and fresh strawberries.
5. Dust powdered sugar on top before serving if desired.



# BITES



VAN LANG  
**Peking Duck Spring Roll**  
#190920 | 200/.70 Oz



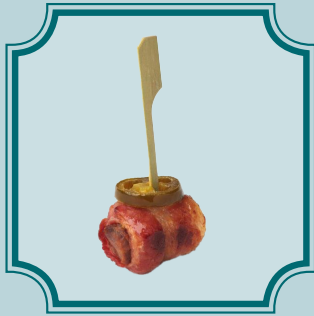
VAN LANG  
**Honey Sriracha Chicken Meatball**  
#343806 | 200/.80 Oz



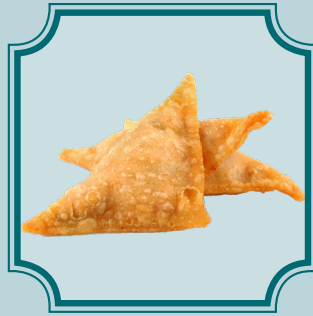
VAN LANG  
**Beef Empanada**  
#343810 | 200/.90 Oz



VAN LANG  
**Chicken Empanada**  
#343811 | 200/.90 Oz



VAN LANG  
**Fiery Peach BBQ Beef Brisket**  
#343812 | 200/.85 Oz



VAN LANG  
**Cream Cheese Crab Rangoon Wonton**  
#343820 | 200/.80 Oz



VAN LANG  
**Assorted Mini Quiches**  
#343821 | 200/1 Oz



VAN LANG  
**Mini Beef Wellington**  
#343825 | 200/1 Oz

# DESSERTS



TRAITEUR DE PARIS  
**Chocolate Variety Petit Fours**  
#11111 | 3/48 Ct



TRAITEUR DE PARIS  
**Euro Chef Mini Cups Assorted Petit Fours**  
#11113 | 36/1.07 Oz



TRAITEUR DE PARIS  
**Gourmet Collection Mini Cups Assorted Petit Fours**  
#11114 | 36/1.06 Oz



TRAITEUR DE PARIS  
**San Sebastian Cheesecake**  
#11118 | 20/3.35 Oz



TRAITEUR DE PARIS  
**Opera Cake**  
#11117 | 16/2.3 Oz



TRAITEUR DE PARIS  
**Valrhona Chocolate Lava Cake**  
#11116 | 20/3.17 Oz



MON CUISINE  
**Assorted Petit Fours, RTS**  
#11110 | 1/96 Ct



OLD FASHIONED  
**Cheese Blintz**  
#10516 | 144/2.25 Oz



# DESSERTS



SWEET STREET  
**Luscious Lemon Bar, 16 Sl,  
 8x12"**  
 #11064 | 4/2.38 Lb



SWEET STREET  
**Gluten Free Flourless  
 Chocolate Torte**  
 #11262 | 2/2.88 Lb



SWEET STREET  
**3 Layer Lemonade Cake  
 w/Lemon Curd, 9"**  
 #11352 | 2/4.06 Lb



SWEET STREET  
**Salted Caramel Vanilla  
 Crunch Cake, 14 Sl**  
 #11350 | 2/4.88 Lb



SWEET STREET  
**Key Lime Pie, 12", 14 Sl**  
 #16005 | 4/79 Oz



SWEET STREET  
**Creme Brulee  
 Cheesecake**  
 #11630 | 2/5 Lb



GALAXY DESSERTS  
**Assorted Macarons, RTS**  
 #11860 | 2/72 Ct



MODA  
**Sweet Tart Shell  
 Prebaked, RTU**  
 1.3" | #16329 | 1/288 Ct  
 1.9" | #16345 | 1/144 Ct



MORALBERTI  
**Lemon Meringue Flambe  
 Cream Tart**  
 #11400 | 1/42 Oz



MORALBERTI  
**Chocolate Hazelnut Tart,  
 12 Sl**  
 #11405 | 1/42 Oz



MORALBERTI  
**Raspberry Panacotta  
 Cheesecake, Uncut**  
 #11410 | 1/45 Oz



MORALBERTI  
**Caribe Coffee White  
 Chocolate Individual Cake**  
 #11450 | 12/3.5 Oz



MORALBERTI  
**Black Wool Chocolate  
 Individual Cake**  
 #11425 | 12/3.5 Oz



MORALBERTI  
**Dulce de Leche, Precut,  
 48 Ct**  
 #11475 | 1/98.7 Oz



MORALBERTI  
**Wild Berry Cake, Precut,  
 48 Ct**  
 #11480 | 1/98.7 Oz



MORALBERTI  
**Gluten Free Mono with  
 Nougat Individual Cake**  
 #11445 | 9/2.7 Oz



# MIXOLOGY



**BOIRON**  
**Ambient Strawberry Puree**  
 #3736 | 1/1L



**BOIRON**  
**Ambient Pineapple Puree**  
 #3737 | 1/1L



**BOIRON**  
**Ambient Raspberry Puree**  
 #3738 | 1/1L



**BOIRON**  
**Ambient Passion Fruit Puree**  
 #3739 | 1/1L



**BOIRON**  
**Ambient Mango Puree**  
 #3741 | 1/1L



**GARNICHE**  
**Dried Lime Rounds,**  
**256 Ct**  
 #241627 | 1/16 Oz



**GARNICHE**  
**Dried Orange Rounds,**  
**128 Ct**  
 #241628 | 1/16 Oz



**GARNICHE**  
**Dried Blood Orange**  
**Rounds, 140 Ct**  
 #241629 | 1/16 Oz



**GARNICHE**  
**Dried Red Dragon Fruit**  
**Slices**  
 #241631 | 1/16 Oz



**GARNICHE**  
**Dried Pineapple**  
**Wheels, 180 Ct**  
 #241632 | 2/10 Oz



**GARNICHE**  
**Dried Grapefruit Wheels**  
 #241630 | 4/3 Oz



**SUN ORCHARD**  
**Fresh Orange Juice,**  
**Pasteurized, Low Pulp, RTS**  
 #171704 | 4/1 Gal



**SUN ORCHARD**  
**Bloody Mary Mix, RTU**  
 #30800 | 6/64 Oz



**LIBBEY**  
**Renaissance Champagne**  
**Flute, Glass, 8 Oz**  
 #898400 | 1 Dz



**STOLZLE**  
**Coupe Champagne**  
**Glass, 8 Oz**  
 #898603 | 2 Dz



**STOLZLE**  
**Nick & Nora Glass,**  
**5.75 Oz**  
 #898604 | 2 Dz





# Strawberry Bellini

## Ingredients

- **1 (750 mL) bottle** Prosecco
- **1c.** strawberry puree
- fresh strawberries for garnish

## Directions

1. Slice the reserved strawberries in half lengthwise, then cut a small slit through the bottom of each strawberry so you can rest it on the glass.
2. Divide the strawberry puree among 6 Champagne flutes or wine glasses (about 1-inch of puree each) and top with Prosecco.
3. Push a strawberry into the side of each glass where you cut the slit to garnish.

## Strawberry Bellini Ingredients

DESCRIPTION	ITEM #	BRAND	PK/SZ
Ambient Strawberry Puree	#3736	Boiron	1/1L
Strawberry	#590790	Driscoll	8/1Lb





**For Questions Or To Order, Please Contact Your BiRite Sales Representative**  
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