



# MOTHER'S DAY *Collection*

2024





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Delicious menu options  
to celebrate *Mom.*

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## Steakhouse-Style *Blackened Steak*

### *Ingredients*

- **3½ tbsp.** Al Dente's Blackened Seasoning Blend
- **2** steaks
- **2 tbsp.** blackened seasoning
- **2 tbsp.** unsalted butter
- **2 tbsp.** garlic herb butter

### *Directions*

1. Preheat the oven to 400 degrees F.
2. Pat the steaks dry with a paper towel.
3. Brush olive oil on the filets. Sprinkle the blackened seasoning over the meat and rub in. Flip over and repeat on the other side.
4. Turn on your kitchen exhaust fan. Heat a cast-iron skillet over high heat for five minutes. When the pan is hot, add butter, and when it is melted, add the filets.
5. Sear the filets without moving for two minutes and turn over and sear the other side.
6. Remove the skillet from the heat and place in the preheated oven. Cook the filets for four to five minutes or to 120 degrees F for rare, 125 degrees for medium-rare and 130 degrees for medium. Use an instant-read meat thermometer to ensure your steaks are cooked perfectly.
7. Remove the steaks and place on a platter. Cover tightly with aluminum foil and allow them to rest for five to ten minutes. The temperature of the filets will come up approximately five degrees while they rest.
8. Top with a pat of the garlic herb butter and serve immediately.

# PROTEIN



**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



**ROCKY JR.**  
**Chicken Breast NAE, BL/SL, Air Chilled**  
 #400256 | 4/10# Avg



**FRA' MANI**  
**Breakfast Link Sausage 1.5 Oz, FC**  
 #318062 | 8/8.5 Oz



**COPPER CREEK**  
**Angus Upper Choice Beef Tenderloin, PSMO**  
 #311173 | 12/5# Avg



**COPPER CREEK**  
**Angus Upper Choice Lip-On Beef Ribeye**  
 #311047 | 5/16# Up



**CERTIFIED MEAT PRODUCTS**  
**Upper Choice Boneless Ribeye Steak**  
 #311196 | 12/14 Oz



**CLOVERDALE**  
**Applewood Smoked Bacon 10/12, Prop 12 Compliant**  
 #319273 | 2/7.5 Lb



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

## Blackened Steak Ingredients

| DESCRIPTION                        | ITEM #  | BRAND          | PK/SZ    |
|------------------------------------|---------|----------------|----------|
| Blackened Seasoning Blend          | #512709 | Al Dentes'     | 6/24 Oz  |
| Upper Choice Boneless Ribeye Steak | #311196 | Certified Meat | 12/14 Oz |
| 83% Unsalted Butter                | #72620  | Wuthrich       | 36/1Lb   |

# PRODUCE



**Large Asparagus**  
#590186 | 11 Lb



**Organic Baby Spinach**  
#590501 | 1/4 Lb



BEACH ROAD ORG  
**Organic Wild Rocket Arugula**  
#591506 | 1/4 Lb



MANN'S  
**Broccolini**  
#590570 | 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**  
#590126 | 12 Ct



**Honeydew**  
#590618 | 5 Ea



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



**Gold Pineapple**  
#590125 | 6 Ct



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



**Yukon Gold B Potato**  
#590152 | 1/50 Lb



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



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



**Red Creamer Potato**  
#590142 | 1/50 Lb



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



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



GLOBAL MUSHROOM  
**Large Mushrooms**  
#590685 | 1/10 Lb



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



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



## Roasted Mushroom and Bacon Dutch Baby

### Ingredients

- **1 lb.** mixed mushrooms (such as cremini, beech, or shiitake)
- **4** slices bacon, roughly chopped
- **3** large eggs
- **1** clove garlic, chopped
- **3/4 c.** whole milk
- **3 tbsp.** unsalted butter, melted, divided
- **1/2 c.** all-purpose flour, spooned and leveled
- **2 tbsp.** cornstarch
- Kosher salt
- **1 tbsp.** fresh thyme
- **2 oz.** fontina or Cheddar cheese, grated (about 1/2 cup)
- **1** scallion, thinly sliced
- **2 tbsp.** chopped flat-leaf parsley

### Directions

1. Set oven racks in middle and upper positions. Preheat oven to 450°F. Place mushrooms and bacon on a rimmed baking sheet. Place on top rack in oven while preheating, and roast, stirring once, until mushrooms are golden brown, 25 to 30 minutes. Place a 10-inch cast-iron skillet on middle rack and heat 15 minutes.
2. Place eggs and garlic in a blender. Process on high until frothy, 45 seconds. With blender running, gradually add milk and 2 tablespoons butter; stop blender. Add flour, cornstarch, and 1/4 teaspoon salt; process 1 minute. Fold in thyme.
3. Carefully add remaining tablespoon butter to heated skillet and swirl to coat. Immediately add batter. Bake until golden brown and puffed, 14 to 16 minutes. Sprinkle with cheese and bake until melted, 3 to 5 minutes.
4. Top with mushroom mixture, scallions, and parsley.

### Dutch Baby Ingredients

| DESCRIPTION                                     | ITEM #   | BRAND       | PK/SZ    |
|---|----------|-------------|----------|
| Organic Chef's Mix Mushrooms, Local             | #590686  | Mycopia     | 1/6 Lb   |
| 10/12 Applewood Smoked Bacon, Prop 12 Compliant | # 319265 | Daily's     | 1/15 Lb  |
| Large Pasture-Raised Fresh Whole Eggs           | #72830   | Vital Farms | 1/15 Dz  |
| Fontina Cheese, Quarter Wheel                   | #93957   | Belgioioso  | 4/5# Avg |



# Burrata with Balsamic Strawberries

## Ingredients

### Balsamic Strawberries

- **1 lb.** strawberries, stemmed + quartered
- **2 tbsp.** balsamic vinegar
- **1 tbsp.** honey
- **¼ tbsp.** red pepper flakes
- kosher salt

### Remaining Ingredients

- **6** strawberries, stemmed + very thinly sliced
- **1 tbsp.** honey
- **1 tsp.** lemon juice
- **1 tsp.** lemon zest
- **1 small handful** torn basil leaves
- **2 balls** burrata cheese, torn
- olive oil
- flaky sea salt
- freshly cracked black pepper
- extra red pepper flakes (optional)
- toasted bread, for serving

## Directions

1. For the balsamic strawberries, combine the strawberries, balsamic vinegar, honey, red pepper flakes, and a pinch of salt in a 2 qt saucepan over medium-high heat. Bring to a boil and cook for 5 minutes.
2. Reduce the heat to medium-low and cook for about 20 minutes, stirring often, or until thick and jam-like (reduce the heat to low if needed). Turn off the heat and let cool for about 10 minutes.
3. Meanwhile, combine the remaining sliced strawberries, honey, lemon juice, lemon zest, basil, a pinch of salt, and a drizzle of olive oil in a small bowl. Toss to combine and let marinate for 10 minutes.
4. To assemble, arrange the torn burrata onto a large plate. Spoon the balsamic strawberries and marinated strawberries over top.
5. Drizzle on a little extra olive oil. Season with a pinch of flaky sea salt, freshly cracked black pepper, and a pinch of red pepper flakes (optional). Serve the toasted bread alongside.



# SPECIALTY & CHEESES



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



**ATALANTA**  
**Bulgarian Sheeps Milk Feta Cheese**  
 #93988 | 1/2.2 Lb



**PINNA**  
**Ricotta Salata Sheep Cheese Wheel, Italy**  
 #93423 | 2/7# Avg



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



**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



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



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



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



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

## Burrata Ingredients

| DESCRIPTION                  | ITEM #  | BRAND          | PK/SZ     |
|------------------------------|---------|----------------|-----------|
| Strawberry                   | #590790 | Driscoll       | 8/1Lb     |
| Balsamic Vinegar 6%          | #565025 | Ambrosia       | 2/5 Ltr   |
| Golden Amber Honey Grade A   | #292026 | HLM Essentials | 6/5 Lb    |
| Crushed Red Pepper           | #512638 | Al Dentes'     | 6/13 Oz   |
| Burrata Alla Panna, No Brine | #93888  | Di Stefano     | 12/4 Oz   |
| Arbequina EVOO, Spain        | #363310 | Olivera        | 4/1 Gal   |
| Flaky Sea Salt               | #517064 | Maldon         | 12/8.5 Oz |



**MAISON DE MONACO**  
**70% Strawberry Preserves,**  
**Bulk, Frozen**  
 #297006 | 1/8 Lb



**MAISON DE MONACO**  
**70% Raspberry Preserves,**  
**Bulk, Frozen**  
 #297005 | 1/8 Lb



**MAISON DE MONACO**  
**70% Apricot Preserves,**  
**Bulk, Frozen**  
 #297002 | 1/8 Lb



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



**ROLAND**  
**100% Pure Amber Grade A**  
**Maple Syrup**  
 #529013 | 4/1 Gal

### *Chocolate Matcha Pound Cake Ingredients*

| DESCRIPTION                                    | ITEM #  | BRAND          | PK/SZ     |
|--|---------|----------------|-----------|
| Large Pasture-Raised Fresh Whole Eggs          | #72830  | Vital Farms    | 1/15 Dz   |
| Madagascar Bourbon Pure Vanilla Extract 1 Fold | #219908 | Nielsen Massey | 4/1 Gal   |
| 22-24% Unsweetened Dutch Cocoa Powder          | #111279 | Valrhona       | 3/2.2 Lb  |
| Organic Barista Matcha Green Tea Powder        | #128098 | Rishi          | 1/3.57 Oz |



## Chocolate Matcha Swirl Pound Cake

### Ingredients

- **1 c.** (2 sticks) unsalted butter, at room temperature
- **1 c.** sugar
- **3** large eggs, at room temperature
- **1 tsp.** pure vanilla extract
- **1 tsp.** kosher salt
- **1¼ c.** all-purpose flour, spooned and leveled
- **¼ c.** unsweetened cocoa, sifted
- **½ tsp.** matcha powder

### Directions

1. Preheat oven to 325°F. Lightly grease an 8-by-4-inch loaf pan. Line with parchment paper, leaving an overhang on the two long sides; grease paper.
2. Beat butter and sugar with an electric mixer on medium speed until very light and fluffy, 5 to 6 minutes. Add eggs, one at a time, beating until fully incorporated after each addition. Beat in vanilla and salt.
3. Reduce mixer speed to low and add flour, beating until just incorporated. Transfer half the batter (about 1 1/2 cups) to a bowl and stir in cocoa. Add matcha to remaining batter and beat until fully incorporated.
4. Spoon 2 tablespoons of matcha batter into one corner of the prepared pan. Spoon 2 tablespoons of chocolate batter alongside. Repeat procedure, creating a checkerboard pattern with five rows total. Swirl the mixture in a figure-eight pattern a couple of times using a butter knife (don't swirl too much or the mixture will become muddy). Bake until a toothpick inserted into center comes out clean, 55 minutes to 1 hour.
5. Let cool in pan on a wire rack 10 minutes, then use paper to lift cake from pan and cool completely on rack.

# Mini Clementine Curd Tartlets

## Ingredients

### Clementine Curd

- **3** egg yolks
- **1 tsp.** finely grated clementine zest
- **¼ c.** freshly squeezed clementine juice
- **2 tbsp.** freshly squeezed lemon juice
- **¼ c.** granulated sugar
- **3 tbsp.** cold unsalted butter

### Whipped Cream

- **¾ c.** heavy cream
- **3 tbsp.** confectioners sugar
- **½ tsp.** pure vanilla extract

### Remaining Ingredients

- **15** Kontos Mini Fillo Shells
- **15** small clementine twists

## Directions

1. Make the curd: Combine the egg yolks, clementine zest, clementine juice, lemon juice, and granulated sugar in a medium saucepan set over medium heat. Cook, whisking constantly, until thickened, 5 to 7 minutes. Whisk in the butter. Remove the saucepan from heat and transfer the curd to a small bowl. Let cool completely. Refrigerate until ready to use.
2. Make the whipped cream: Combine the heavy cream, confectioners sugar, and vanilla in a medium bowl or in the bowl of a stand mixer fitted with the whisk attachment and beat on medium high until stiff peaks form, about 5 minutes.
3. Put the thawed phyllo cups on a large plate. Spoon 1 tablespoon of curd into each of the cups followed by a dollop of whipped cream. Garnish each with a clementine twist.

# Mini Lemon Cheesecake Tarts

## Ingredients

- **45** mini fillo shells
- **1 + ¼ c.** sugar (divided)
- **½ tsp.** vanilla extract
- **4 oz.** cream cheese, softened
- **½ c.** heavy whipping cream
- **4** lemons, juiced
- **2** eggs + **2** egg yolks
- **8** tablespoons unsalted butter, cut into cubes
- pinch of salt

## Directions

1. Beat ¼ cup sugar, vanilla, and cream cheese with a mixer at medium speed until well mixed.
2. Beat whipping cream in a separate bowl at high speed until peaks form. Gently fold whipped cream into cream cheese mixture.
3. Pipe mixture into fillo shells. Refrigerate during next steps.
4. In a small saucepan, combine 1 cup sugar, eggs, egg yolks, salt, and lemon juice over medium-high heat and whisk constantly until thick (about 3 minutes).
5. Remove from heat and add butter 1 cube at a time until melted.
6. Pour over cheesecake layer in shells. Refrigerate 1-2 hours and garnish as desired.

# DESSERTS



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



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



GALAXY DESSERTS  
**Chocolate Lava Cake**  
#11158 | 24/4 Oz



GALAXY DESSERTS  
**Individual New York Cheesecake Bambino**  
#11605 | 24/4 Oz



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



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



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



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



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



CHEESECAKE FACTORY  
**Original Classic Cheesecake**  
#11652 | 2/80 Oz



CHEESECAKE FACTORY  
**Fudgy Wudgy Chocolate Cheesecake, 10", 14 SI**  
#11666 | 2/6.6 Lb



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



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



KONTOS  
**Mini Fillo Shell, Prebaked**  
#13810 | 2/44 Ct



MONA LISA  
**3" Marbled Chocolate Tulip Cup\***  
#3082 | 1/36 Ct

## Tart Ingredients

| DESCRIPTION                             | ITEM #  | BRAND            | PK/SZ    |
|---|---------|------------------|----------|
| Mini Fillo Shell, Prebaked              | #13810  | Kontos           | 2/44 Ct  |
| Madagascar Bourbon Pure Vanilla Extract | #219910 | Nielsen Massey   | 6/1 Qt   |
| Cream Cheese Loaf, Kosher               | #91805  | Brighton Farms   | 10/3 Lb  |
| Large Pasture-Raised Fresh Whole Eggs   | #72830  | Vital Farms      | 1/15 Dz  |
| Grated Orange Zest, IQF                 | #234670 | Ravifruit        | 6/1.1 Lb |
| Granulated Cane Sugar                   | #526040 | C&H              | 1/25 Lb  |
| Natural Heavy Cream 40%                 | #171244 | Producer's Dairy | 6/64 Oz  |
| Confectioner's Cane Sugar               | #526905 | C&H              | 24/1 Lb  |



KNORR  
**Chocolate Milk Mousse Mix**  
#262002 | 10/8.25 Oz

\*Order cut off times apply.

# MIXOLOGY



**ADAMANCE**  
**White Peach Puree, Frozen**  
 #234652 | 4/35 Oz



**ADAMANCE**  
**Mango Puree, Frozen**  
 #234633 | 4/35 Oz



**ADAMANCE**  
**Raspberry Puree, Frozen**  
 #234655 | 4/35 Oz



**ADAMANCE**  
**Clery Strawberry Puree, Frozen**  
 #234650 | 4/35 Oz



**GARNICHE**  
**Dried Lime Rounds**  
 #241627 | 1/1Lb



**GARNICHE**  
**Dried Orange Rounds**  
 #241628 | 1/1Lb



**GARNICHE**  
**Dried Blood Orange Rounds**  
 #241629 | 1/1Lb



**GARNICHE**  
**Dried Grapefruit Wheels**  
 #241631 | 3/4 Oz



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



**RISHI**  
**Golden Triangle Iced Black Tea Bag, Organic**  
 #128115 | 24/1 Oz



**RISHI**  
**Elderberries Hibiscus Iced Tea Bag, Organic**  
 #128125 | 25/1.25 Oz



**PARADISE**  
**Original Tropical Iced Tea Bag**  
 #128506 | 50/1 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 | 1Dz



**STOLZLE**  
**Weinland Champagne Flute, Glass, 7 Oz**  
 #898602 | 2 Dz

# Strawberry Peach *Frosé*

## *Ingredients*

- **1 (760 mL) bottle** rosé wine
- **3 oz.** simple syrup
- **1 c.** frozen strawberry puree
- **1 c.** frozen peaches puree
- fresh strawberries for garnish

## *Directions*

1. Measure out and reserve 10 ounces wine. Divide remaining wine between 2 ice cube trays and freeze until firm, about 2 hours (frozen wine cubes can be frozen in a zipper-lock bag for up to 2 months).
2. To a blender, and in this order, add the reserved 10 ounces wine, simple syrup, strawberries, peaches, and frozen wine cubes. Blend until smooth, scraping down the sides of the jar as necessary. Pour into chilled wine glasses and garnish with strawberries.

## *Strawberry Peach Frosé Ingredients*

### DESCRIPTION

Strawberry Puree, Frozen  
White Peach Puree, Frozen  
Simple Syrup  
Strawberry

### ITEM #

#234650  
#234652  
#36307  
#590790

### BRAND

Adamance  
Adamance  
Merit  
Driscoll

### PK/SZ

4/35 Oz  
4/35 Oz  
12/33.8 Oz  
8/1Lb



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