



MOTHER'S DAY *Collection* 2024





Contents

Delicious menu options
to celebrate *Mom.*

Protein
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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	36/1 Lb

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	4/1.5 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

DESCRIPTION

ITEM

BRAND

PK/SZ



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 | 4/1 Lb
White | #70516 | 4/1 Lb



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

Burrata Ingredients

DESCRIPTION	ITEM #	BRAND	PK/SZ
Strawberry	#590790	Driscoll	8/1 Lb
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
- **1 1/4 c.** all-purpose flour, spooned and leveled
- **1/4 c.** unsweetened cocoa, sifted
- **1 1/2 tbsp.** 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)
- **1/2 tbsp.** 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



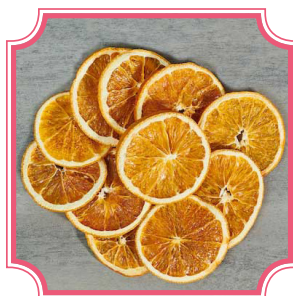
ADAMANCE
Raspberry Puree, Frozen
#234655 | 4/35 Oz



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



GARNICHE
Dried Lime Rounds
#241627 | 1/1 Lb



GARNICHE
Dried Orange Rounds
#241628 | 1/1 Lb



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



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 | 1 Dz



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

Strawberry Peach *Frosé*

Ingredients

- **1 (760 mL) bottle** rosé wine
- **3 oz.** simple syrup
- **1c.** frozen strawberry puree
- **1c.** 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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