

The Feed

NOVEMBER 2023 - JANUARY 2024

DISCOVER

New hand-picked products, marketing tips, and recipes to spark your creativity.

'Tis the season for holiday favorites!

Center of the plate ideas and more on page 6.

pg. **10**

Wow your guests with the newest, hottest item from ULF

CONTENTS

03 Winter Warm Ups

08 Local Vendor Spotlight

04 Bread Basket Essentials

09 Delectable Sides

05 Bold Appetizers

10-11 Shrimp Burger Inspiration

06-07 Center of the Plate

12 Desserts

Happy Holidays
from Upper Lakes Foods!

We hope your holidays are filled with joy,
laughter, and good food this holiday season.
We look forward to serving to in the New Year.

Cheers!



WINTER WARM UPS
to inspire up your drink menu

MAPLE BOURBON CAPPUCCINO

1 each Red Diamond French Vanilla
Cappuccino, prepared (416012)

2 Tbsp. Anderson's Maple Syrup Grade
A Pure Maple Syrup (354550)

½ oz. Bourbon

Garnish Baron Spices Ground Korintje
Cinnamon Spice (290824)

PREP | Pour cappuccino, maple
syrup, and bourbon into a mug.
Use a milk frother to create some
volume. Garnish with cinnamon.



ENGLISH TOFFEE
CAPPUCCINO
416013 - 6/2 lb.

WHITE CHOCOLATE
CARAMEL CAPPUCCINO
416015 - 6/2 lb.

FRENCH VANILLA
CAPPUCCINO
416012 - 6/2 lb.

HOT COCOA MIX
412505 - 6/2 lb.

Take the Chill off with 3 Boozy Hot Chocolate Ideas

Kahlua Hot Chocolate

Kahlua Coffee Liqueur + mini marshmallows
+ drizzle of chocolate syrup

Peppermint Patty

Peppermint Schnapps + whipped cream + candy cane garnish

Bailey's Hot Chocolate

Bailey's Irish Cream Liqueur + whipped cream + chocolate shavings

MAKE THE BREAD BASKET the main event



**HARVEST GRAIN
BAGUETTE**

730109 - 22/14.1 oz.

ARTISANAL BAKERS
TRIBECA OVEN



**GARLIC PETITE
PULL APART
BAGUETTE**

730110 - 38/8.2 oz.



FRENCH BAGUETTE

730111 - 22/10.9 oz.



**CORTO EXTRA
VIRGIN OLIVE OIL**

267790 - 1/10 lt.



**PASTORELLI
DARK BALSAMIC
VINEGAR** GF VG

289038 - 6/32 oz.

BUTTER BOARDS

Spread the word, butter boards are in.

A communal butter board is less recipe, more technique: Soften some butter, then feather it out on a wooden cutting board or a slate or marble cheese platter. Then, drizzle some honey. Grate some lemon zest. Scatter some flaky salt or some chile flakes. Add figs, maybe radishes -- let your creativity guide you. Serve with bread.

Here are some things to consider when making your own butter board:

The type of board matters. A wood cutting board may look rustic, but that gets gunky quickly. Place parchment paper over the board for easier cleanup, or opt for a marble or slate surface.

Utensils are essential for serving.

Soften naturally. The fat and milk solids in butter can separate when microwaved, so leave the stick out for about an hour ahead of plating.

Treat butter like frosting. Use the back of a spoon or an offset spatula to swirl it the way you would frost a layer cake.



BOLD APPETIZERS



**FULLY COOKED DUCK
WING DRUMETTE**

683324 - 5/2 lb.



**SWEET CORN BACON
DUCK WONTON**

683331 - 100/1.2 oz.



Mazzetta Company, LLC®

21-25 COOKED TAIL-ON SHRIMP

606735 - 1/2 lb.



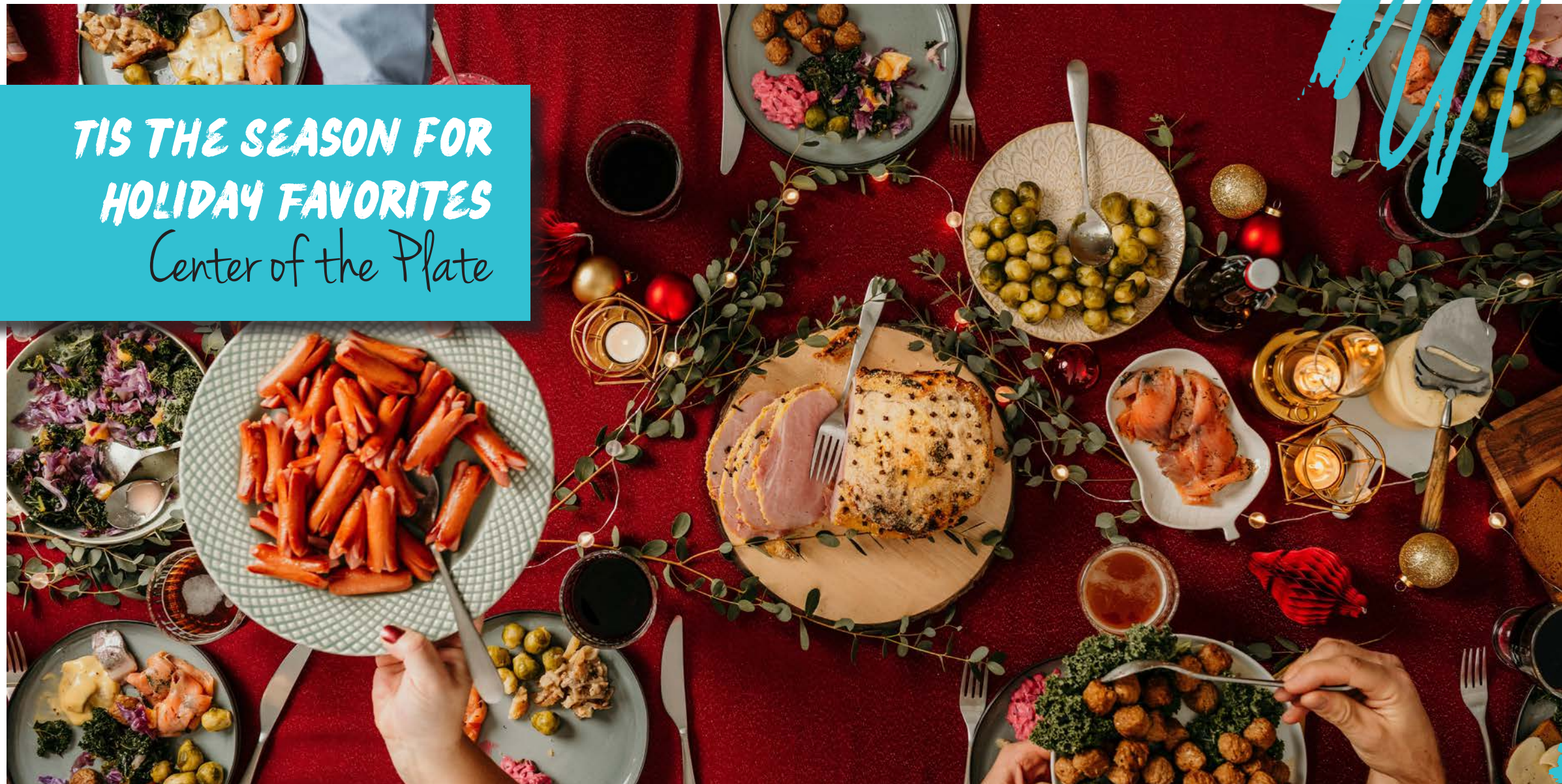
COCKTAIL SAUCE

275230 - 1/32 oz.

TREND ALERT

As we step into 2024, anticipate a culinary renaissance with appetizers at the forefront, featuring a fusion of bold spices, unexpected textures, and artful presentations.

TIS THE SEASON FOR HOLIDAY FAVORITES Center of the Plate



Entrée Add-Ons



GARLIC HERB CHEESE SPREAD
208832 - 1/3 lb.



BLUE CHEESE CRUMBLE
210800 - 1/5 lb.



HOLLANDAISE SAUCE
775675 - 8/2 lb.

PORTABELLA MUSHROOM CAPS
128836 - 1/5 lb.



ZTF WHIPPED 72% FAT BUTTER BLEND
214666 - 1/20 lb.

FROM FIELD TO PLATE



U-15 ROUND GOLD PACK SHRIMP
604612 - 1/2.5 lb.



**LOBSTER SHRIMP
SCALLOP RAVIOLI**
762028 - 1/6 lb.



**PACIFIC WILD KETA
SALMON LOINS**
640085 - 1/10 lb. 4 oz.



SLADE GORTON

4 - 5 OZ. CANADIAN LOBSTER TAIL
623751 - 1/10 lb.



6 - 7 OZ. CANADIAN LOBSTER TAIL
623753 - 1/10 lb.



**21-25 CT. RAW TAIL-OFF PEELED
& DEVEINED SHRIMP**
606717 - 1/2 lb.

26-30 COOKED TAIL-ON SHRIMP
606738 - 1/2 lb.



**COOKED CANADIAN LOBSTER
CLAW KNUCKLE MEAT**
606716 - 1/2 lb.



Our Service
YOUR SUCCESS

PARMESAN CRUSTED CHICKEN BREAST
674803 - 32/4 oz. avg

MARINATED RIBEYE STEAK
519564 - 20/8 oz.

IW BONELESS PORK CHOPS
508234 - 32/5 oz.



MEDIUM SIZED BONELESS DUCK BREAST
508234 - 24/6.5 - 9.5 oz. avg.

Rancher's Legacy

Local Vendor Spotlight



Fresh Craft Burgers

80/20 HANDCRAFT ANGUS BEEF PATTY
514717 - 18/8 oz.

75/25 HANDCRAFTED ANGUS BEEF PATTY
514746 - 30/5.33 oz.

FEATURED ITEM

CRAFT ANGUS BEEF PATTY
514724 - 24/7 oz.

Tender-Form Burgers

ANGUS 80/20 NATURAL BEEF PATTY
515177 - 48/4 oz.

2-1 80/20 FRESH NATURAL BEEF CHUCK PATTY
515017 - 6/2 lb.

Frozen Burgers

3-1 NATURAL BEEF PATTY
515175 - 45/5.33 oz.

TWIN CITY BEEF BLEND PATTY
514720 - 24/7 oz.

Next Day Steaks

N/D CHOICE LIPON RIBEYE
518681 - 14/12 oz.

N/D CHOICE BEEF STRIP END TO END
518781 - 20/8 oz.

Rancher's Legacy Meat Company was built to consistently produce high-quality fresh and frozen ground meat in patty and bulk configurations. Simply, the company makes products that meet or exceed its customers' specifications, provides outstanding service to its customers, and most importantly, places food safety and integrity of product as its highest priorities.

NEXT DAY PROGRAM

Committed to delivering unparalleled freshness, Rancher's Legacy ensures that their premium meat products reach customers within an impressive 24-hour time frame. This commitment to

swift delivery not only reflects their dedication to quality but also guarantees a timely and delectable dining experience for all their patrons. For next day delivery make sure your order is in by 9:30 a.m.



DELECTABLE SIDES



SUPERB BEEF DEMI GLAZE PASTE GF
294358 - 1/1 lb.



ROAST BEEF GRAVY
294653 - 12/50 oz.

ROASTED PORK GRAVY
294678 - 12/50 oz.



DELUXE FRESH MASHED POTATOES
703931 - 4/6 lb.

FRESH SHREDDED HASHBROWNS
703926 - 2/10 lb.



PREMIUM MASHED POTATOES
148845 - 4/5 lb.



ROASTED GOLD YUKON CHUNKED POTATOES
758930 - 1/2.5 lb.



ROASTED ROSEMARY SEASONED RED POTATOES
758924 - 1/2.5 lb.

ROASTED SEASONED ROOT VEGETABLES
758923 - 1/2.5 lb.



Introducing the new **SHRIMP BURGER**

As seen at the 2023 Fall Food Show!



FIRECRACKER SHRIMP BURGER

INGREDIENTS

- | | |
|--|---|
| 1 ea. Harvest of the Sea Shrimp Patty (569792) | 1 tsp. Tabasco Sriracha Sauce (289905) |
| 1 ea. Baker Boy Brioche Bun (715871) | 1 oz. Jimmy's Pineapple Dressing (276153) |
| 2 oz. Taylor Coleslaw Mix (143411) | .25 ea. ProAct Jalapeno, Fine Dice (129742) |

PREPARATION

Coleslaw Mixture: Combine slaw mix, Sriracha, jalapeño, and pineapple coleslaw dressing. Set aside.

Burger: Sear shrimp patty on flat top until internal temperature reaches 155 degrees. Place burger on the heel of the bun, top with coleslaw and then the crown. Serve with side of pub fries.

TOPPING IDEAS

FRESH START

Avocado slices, roasted red peppers, and microgreens on a sesame seed bun with a creamy lemon and dill sauce

SOUTHWEST SPICY

Pepper jack cheese, Boston lettuce, pico de gallo, and guacamole on a potato bun with a chipotle mayo

SWEET & SMOKY

Top with mango salsa, fresh greens, and a Sriracha-mayo drizzle on a toasted Everything bagel.

SIGNATURE SHRIMP BURGER

INGREDIENTS

- 1 ea. Harvest of the Sea Breaded Shrimp Patty (569791)
- 1 ea. Pan O Gold 4.5" Artisan Bun (715992)
- 1 ea. ProAct Green Leaf Lettuce (135806)

2 oz. Sauce Craft Signature Sauce (463424)

1 ea. Lemon, Cut Into Wedge (105106)

2 ea. Tomato, Sliced (121152)

2 ea. Capital City Jumbo Red Onion, Sliced (138602)

PREP | Place shrimp patty in the fryer or bake in the oven. Toast the bun on flat top grill until golden.

Assemble sandwich by placing lettuce on the heel of the bun, topped with

tomato, shrimp patty, signature sauce, red onion and finish with the crown of the bun. Serve with lemon wedge.

SCAN THE QR CODE FOR
MORE DELICIOUS RECIPES!



Desserts & Toppings

to end things right

PETERSON FARMS

IQF CULTIVATED BLUEBERRIES

749404 - 1/30 lb.

IQF SLICED JONATHAN/ IDA RED APPLES

749758 - 1/40 lb.

IQF WILD CANADIAN BLUEBERRIES

749406 - 1/30 lb.

FLAV-R-PAC

BLUEBERRY TOPPING GF

749929 - 6/2 lb.

RASPBERRY TOPPING GF

749952 - 6/2 lb.

ROASTED BROWN SUGAR FUJI APPLES

758921 - 1/2.5 lb.

STRAWBERRY TOPPING GF

749945 - 6/2 lb.

UNITED SUGARS
CORPORATION

LIGHT BROWN SUGAR

341556 - 16/2 lb.

POWDERED SUGAR

340828 - 1/25 lb.

**SWEET
STREET**
EST. 1970

EZ8 DESSERT BAR VARIETY

(Summerberry Stack, Chocolate
Peanut Butter Stack, 7 Layer Bar,
Lemon Crumb, Apple Crumb, Totally
Oreo Brownie, Fabulous Chocolate
Chunk, & Toffee Crunch Blondie)

729330 - 1/8 ct.

10" NEW YORK CHEESECAKE

729340 - 4/16 sli.

BROWN BUTTER CAKE

729382 - 8/4 ct. 4.32 oz

