# TASTE the SEASON

a complete juisé to enhance your seasonal menu



JANUARY-MARCH 2015



SUN	MON	TUE	WED	THU	FRI	SAT
			New Year's Eve	New Year's Day		
28	29	30	31	1	2	3
20	25		<b>0</b> 1	•	_	





#### Safi Gourmet

Safi Gourmet is the new face of Bogaris Olive Oil. "Safi" translates to "fresh," "honest," or "transparent," which is fitting for a company started by food enthusiasts that travel the world searching for farmers who are producing distinguished products. Piazza Produce continues to offer Bogaris Olive Oil as Safi Gourmet as well as new vinegar products.



#### Safi Arrope Vinegar

This intense, complex elixir is crafted from the finest Palomino and Moscato grapes grown in the Jerez region of Spain. Similar to an oak-aged balsamic, Arrope has scents of fig, vanilla, cherry, and spices while maintaining a balance of sweet and sour. You can use this in place of aged balsamic—in salads, over fish, or drizzle over cheeses.



#### Safi Sherry Vinegar

Our sherry vinegar from Jerez is made using the Solera Method which results in a bold vinegar with notes of dried fruits, nuts, and toffee. Using a pouch preserves the quality of the product by protecting it from light and oxygen. For a unique cabbage recipe this New Year's Day, make cabbage rolls filled with vegetables from Piazza Produce and drizzle with Safi Sherry Vinegar.



#### Safi Extra Virgin Olive Oil

Award-winning extra virgin olive oil by Safi Gourmet is produced half the year from a single farm in South America and half the year from a single farm in Europe. It contains notes of fresh cut grass, buttery almonds, tomatoes, green bananas, and artichokes. Try it on your roasted cabbage recipe today!



#### **Roasted Cabbage Recipe**

INGREDIENTS:

- 1 head green cabbage
- 2 Tbsp. olive oil
- Kosher salt and freshly-ground black pepper

DIRECTIONS:

Preheat oven to 450 degrees F. Line baking sheet with aluminum foil.

Cut the head of cabbage into 8 equally-sized

wedges. Arrange the wedges in a single layer on the prepared baking sheet.

Brush or mist the top sides of each cabbage wedge with the olive oil, then season generously with salt and freshly-ground black pepper. Turn cabbage wedges carefully, and then repeat on second side.

Roast cabbage for 10 minutes, or until edges and bottoms are nicely browned. Turn carefully and roast 10-15 minutes, until nicely browned and cooked through with a bit of chewiness remaining.

SUN	MON	TUE	WED	THU	FRI	SAT
4	5	6	7	8	9	10
		O	/	O		10



#### Cook's Ground Bison

Piazza Produce now offers Ground Bison from Cook's Bison Ranch located in Wolcottville, Indiana. Bison meat is cooked in much the same way as any other red meat, but its taste is more rich and flavorful. It is lower in fat and cholesterol and higher in protein than many other protein sources. Ground Bison 80/20 is available through Piazza Produce in a 4X5 pound case. Order a case today!



#### La Preferida Black Beans

The La Preferida family has been involved in the food business since 1898 and offers a full line of over 200 authentic Mexican food items. These beans are perfect for adding to your favorite chili recipe including the featured Bison and Black Bean Chili Recipe. If you are looking for a vegetarian option, exclude the bison from the recipe.



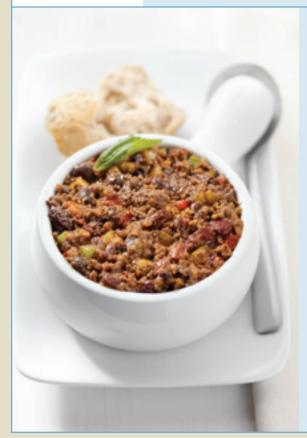
#### Chili Powder

Chili powder is classified as a seasoning containing a ground blend of chili pepper and other spices including salt and pepper and served as a staple in making your own chili. Piazza offers chili powder in a 1.25 pound jar, a 5 pound gallon, a 10 pound new pail, and a 22 pound bulk pail. Whatever size you need, Piazza has you covered this chili season!



#### **Cornerstone Sourdough Boule**

Cornerstone Bread Company, located in Indianapolis, now offers Piazza Produce customers a sourdough boule! It is 5" and comes in a 36 count pack. Bread bowls make the perfect complement to your favorite soup or chili—especially this time of year! Place your order with a Piazza sales rep today for next-day delivery. Item is delivered fresh and ready to fill!



#### Bison and Black Bean Chili Recipe

#### **INGREDIENTS:**

- 3 tablespoons extra-virgin olive oil
- 1 pound ground buffalo
- 1 large onion, diced
- 4 cloves garlic, minced
- 2 large red bell peppers, chopped (about 3 cups)
- 1/2 cup bulgur
- 2 tablespoons ancho chile powder
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon chili powder
- 1 teaspoon instant espresso powder or instant coffee
- 1/8 teaspoon cayenne pepper
- 3/4 teaspoon salt
- 2 15-ounce cans black beans, rinsed
- 14 ounces diced tomatoes
- 4 cups reduced-sodium beef broth

#### **DIRECTIONS:**

Heat oil in a Dutch oven over medium-high heat. Add ground buffalo, onion and garlic. Cook, stirring and breaking up the meat with a wooden spoon, until the meat is no longer pink, 3 to 5 minutes.

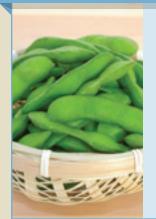
Add bell peppers; reduce the heat to medium and cook, stirring frequently, until the vegetables are starting to soften, 5 to 7 minutes.

Add bulgur, ancho chile powder, cocoa powder, chili powder, instant espresso (or instant coffee), cayenne and salt and cook, stirring, until aromatic, 30 seconds to 1 minute.

Stir in beans and tomatoes.

Add broth and bring to a boil. Reduce heat to a simmer, partially cover the pot and cook, stirring occasionally, until the liquid is reduced and thickened and the bulgur is tender, about 50 minutes.

SUN	MON	TUE	WED	THU	FRI	SAT
11	10	17	1 /	1 -	10	17
11	12	15	14	15	10	1/



#### Edamame

Edamame is young soybeans still in the pod. Because the beans are young and green when they are picked, edamame are soft and edible. Piazza Produce offers Edamame frozen, still in the pod. Edamame can be cooked in boiled salted water or steamed. To eat edamame, place the pod at your mouth, then squeeze or bite the beans into your mouth. You don't eat the pod, just the edamame beans inside.



#### **Rice Noodles**

Rice Noodles are a versatile glutenfree cooked rice noodle that provides convenience and consistency for traditional Asian or fusion dishes. The preferred cooking method for rice noodles is to place the frozen noodles in boiling water for 1-1/2 minutes and then drain. They are perfect in Pad Thai, stir-fry, pho or any soup.



#### **Japanese Dressing**

Japanese Dressing is a combination of Wasabi, Yuzu, Mustard, and Rice Vinegar. It is great as a dipping sauce for particularly fried items such as Tempura and Dumplings, or for regular salad and seafood items. No kitchen should be without a bottle of Japanese Dressing! It is available through Piazza Produce in a 6X60 case or each.



#### Parmesan Cheese

This dry, crumbly cheese originated from Northern Italy. It is often described as the "King of Cheeses." Parmesan offers a buttery, sweet, nutty flavor that intensifies with age. It is a perfect complement to top off any Italian dish or vegetable including edamame. Parmesan Cheese is available through Piazza Produce either shredded, grated, or as a whole wheel.



#### Sriracha

Sriracha is made from sun ripened chilies which are ground into a smooth paste, along with garlic and packaged in a convenient squeeze bottle. It is excellent in soups, sauces, pastas, pizzas, hot dogs, hamburgers, Chow Mein—pretty much everything – to give it a delicious, spicy taste. Only the highest ingredients are used and never any artificial colors or flavorings.



#### **Fortune Cookies**

This crisp cookie is a yummy dessert with a message that promises great success, love and harmony, fame and good fortune. Fortune Cookie became popular after World War II. Desserts were not traditionally part of the Chinese cuisine, and the cookies offered Americans something familiar with an exotic flair. Most people consider the fortune to be the essence of the cookie.



#### **Crispy Edamame Recipe**

INGREDIENTS:

- 12 ounces frozen shelled edamame
- 1 tablespoon olive oil
- 1/4 cup grated parmesan cheese
- Salt and Pepper to taste

#### **DIRECTIONS:**

- Preheat the oven to 400 degrees F (200 degrees C). Place the edamame into a colander and rinse under cold water to thaw. Drain.
- Spread the edamame beans into the bottom of a 9x13 inch baking dish. Drizzle with olive oil. Sprinkle cheese over the top and season with salt and pepper.
- Bake in the preheated oven until the cheese is crispy and golden, about 15 minutes.

SUN	MON	TUE	WED	THU	FRI	SAT
18	Martin Luther King Jr. Day	20	21	22	23	24



#### Local Folks

Local Folks Foods is proud to produce a variety of wholesome natural foods that capture the flavorful abundance of American's Midwest farm region. Their ingredients are harvested at their peak of ripeness to bring you the delicious "Flavor of the Midwest." They are committed to providing the best of our country's heartland bounty to your table year-round. Piazza Produce is proud to partner with Local Folks and carries a variety of their unique local products. Contact a Piazza Sales Rep today for a complete list of Local Folks items.



#### **Local Folks Salsa**

Local Folks has a variety of salsas that are packed full of fresh ingredients. The three types of Local Folks Salsas available to Piazza Produce customers are; Country Fresh Mild Garden Salsa, Country Fresh Medium Garden Salsa, and Country Fresh Hot Garden Salsa. All flavors are available in a 12X12 ounce case. Contact your Piazza Sales Rep to place your order today!



#### **Local Folks Barbeque Sauce**

Local Folks has three varieties of BBQ sauce that are available through Piazza Produce in a 12X18 ounce case. Honey Bar-Bee-Q is a sweet barbeque sauce with a touch of spice. Apple Butta' Bar-B-Q is a thick and sweet barbecue sauce. Hab-A-Q is a habanero barbecue sauce. Whatever type of barbeque sauce you crave, order a case today with a Piazza Produce Sales Rep!



#### **Local Folks Hot Sauce**

Local Folks has four different varieties of hot sauces that are available through Piazza Produce in a 12X5 ounce case. Smoked Red is a smoky hot sauce. Blazin' Red is a hot and smoky hot sauce. Border Buster is a Mexican style hot sauce. Seein' Red is hot sauce with a habanero kick! These HOT sauces are perfect for adding heat to your favorite dish. Order a case of each today!



#### Local Folks Pizza Sauce

One jar of Local Folks Pizza Sauce is enough for 2 large pizzas! So why not get a case of 12X16 ounce jars through Piazza Produce! You can make enough pizzas to please all of your customers! This delicious pizza sauce is made up of crushed tomatoes, tomato puree, water, evaporated cane juice, sea salt, garlic, oregano, basil, black pepper, and citric acid. Contact your Piazza Sales Rep to order a case today!



#### **Local Folks Ketchup**

Finally—Healthy Ketchup! Local Folks Ketchup has the familiar taste you expect, brightened by the fresh flavor of vine-ripened tomatoes. Ingredients include; tomato puree, water, evaporated cane juice, vinegar, salt, citric acid, onion poser, garlic powder, and spices. This unique local product is available through Piazza Produce in a 4X1 gallon case/each or a 12 count retail case.



#### Local Folks Stone Ground Mustard

This delicious stoneground mustard is made from a 200 year-old German recipe with the twist of honey and ripe red peppers for a little sweetness and jalapenos for the perfect heat. Ingredients include; brown and yellow mustard seed, honey rice wine vinegar, bell peppers, jalapenos, salt, cilantro, and lemon juice. This unique local product is available today.

SUN	MON	TUE	WED	THU	FRI	SAT
25	26	27	28	29	30	<b>7</b> 1
25	26	21	20	29	30	JAN <b>3 I</b>



#### **Van Lang Tuxedo Truffles**

An assortment of goat cheese grape truffles presented in Black & White Sesame Seeds, Beet Red, Parsley Green, and original White. Preparation Method: Let product come to room temperature before serving.



#### Van Lang Honey Sriracha Chicken Meatball

Asian chicken meatball boldly seasoned and glazed with sriracha and honey. Preparation Method: Bake from frozen in 375-400F oven for 8-10 minutes.



#### Van Lang Carolina BBQ Pork Biscuit

Tender braised pork smothered with rich BBQ sauce and topped with a red cabbage slaw. Preparation Method: Bake from frozen in 375-400F oven for 8-10 minutes.



# Van Lang Green Chile Pork Sope

Tender green chile braised pork topped with fire roasted green and red chiles and corn on a sundried tomato sope. Preparation Method: Bake from frozen in 375-400F oven for 8-10 minutes.



#### **Van Lang Tapas Skewer**

A flavorful combination of Spanish chorizo, green olive, sweet pickled pepper and Fontina cheese.
Preparation Method: Let product come to room temperature before serving.



# Van Lang Candied Apple Pork Belly

Decadent applewood smoked pork belly and fire-roasted Fuji apples in a rich brown sugar glaze. Preparation Method: Bake from frozen in 375-400F oven for 8-10 minutes.



#### Van Lang Giardiniera Deli Skewer

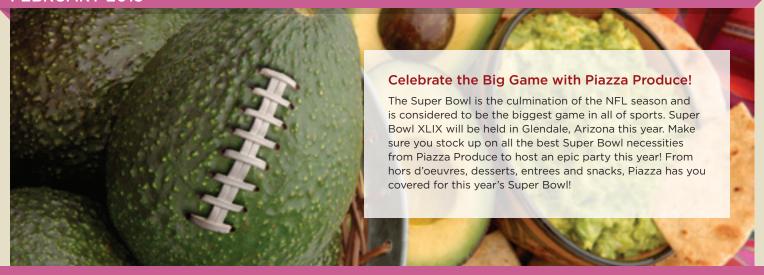
A zesty combination of deli pastrami, pickled sport pepper, carrot, pimento stuffed olive and Fontina cheese. Preparation method: Let product come to room temperature before serving.



#### Van Lang Patatas Andalucia

A classic combination of Spanish chorizo, manchego cheese, roasted red bell pepper and peas served in a gemstone potato cup. Preparation Method: Bake from frozen in 375-400F oven for 4-6 minutes.







#### Kabob Andouille Sausage en crute

Andouille Sausage and spicy pommery mustard wrapped in puff pastry for a truly unique flavor. From frozen bake in a pre-heated 350 degree convection oven for 8-10 minutes or until internal temperature reached 165 degrees. This bite sized treat is available through Piazza Produce in a 200 count case.



# Kabob Parmesan stuffed peppadew

A sweet, vibrant Peppadew pepper, stuffed with a creamy blend of goat and cream cheeses, rolled in an aromatic medley of parmesan cheese and herbed bread crumbs. Deep fry from frozen at 350 degree for 6-8 minutes or until golden brown. This delicious appetizer is a vegetarian item.



#### Kabob Reuben Krisp

Slow roasted corn beef and crisp sauerkraut, gently tossed in a creamy thousand island dressing; hand scooped in an open faced crisp tart, garnished with shredded aged Swiss cheese. From frozen bake in a pre-heated 350 degree conventional oven for 8-10 minutes or until internal temperature reaches 165 degrees. Available through Piazza Produce.



#### **Pirom's Peking Duck Roll**

The Peking Duck Rolls from Pirom's contains tender duck flavored with hoisin sauce and scallions in a lite crispy wrapper. They are delicious and easy to make! Just deep fry from frozen until golden brown. Your guests will love these tasty and unique treats! They are available through Piazza Produce in a 4X100 count case or 100 count each.



#### Van Lang Shrimp and Black Bean Quesadilla Cone

Tender pieces of shrimp and black beans are mixed in perfect proportion with cheeses and spices, presented in an easy-to-handle cone shape. 1 oz. pieces – 200 per case (4 trays of 50). Bake from frozen in 350F oven until filling temperature reaches 165F.



#### Van Lang Italian Sausage Calzone

Spicy Italian sausage, zesty tomato puree, onions, Italian herbs and spices tucked inside a puff pastry shell. 1.5 oz pieces - 200 per case (4 trays of 50). Bake from frozen in350-400F oven for 10-15 minutes or until golden brown and filling temperature reaches 165F.

SUN	MON	TUE	WED	THU	FRI	SAT
8	9	10	11	12	13	Valentine's Day



#### **Local Frozen Blueberries**

Blue Sky Berry Farm is located in Wanatah, Indiana. During the summer harvest, Blue Sky Berry Farms takes some of their sweetest and largest blueberries and freezes them to lock in freshness and nutrients for Piazza Produce customers to enjoy year round. These delicious local blueberries are available in a 30 pound case anytime of the year. Order a case today!



#### Make your own Scones!

Light and fluffy coming out of the oven, Scholar's Inn Scones are impossible to resist! Just use Scholar's Inn Plain Scone Dough and mix in local frozen blueberries to create a delicious Valentine's Day treat! Fully baked in less than 20 minutes, this frozen dough is available in a 9 pound bucket. Don't forget the blueberries!



#### **Scholars Inn Cookie Pucks**

Scholar's Inn Bakehouse, located in Bloomington, Indiana, now offers Piazza Produce customers Cookie Pucks! They are available in a variety of flavors including Chocolate Chip, Oatmeal Raisin, Ginger, Peanut Butter and Sugar. They are also available in different sizes, including 1 oz., 2 oz., and 3 oz. They are frozen "pucks" of cookie dough that are ready to bake and serve! Try them all today!



#### **Genoise Mix**

Genoise Mix from Piazza Produce offers extreme convenience and consistency with significant labor savings. It can be used for preparation of genoise, joconde, jelly rolls, carrot cakes, etc. With this 33 pound bag from Piazza, the possibilities for your dessert menu are endless. Also available in chocolate!



#### **Carnations**

The carnation is one of the world's oldest flower varieties and the most popular as well. Carnations have many meanings, but the most widely accepted are fascination, distinction, and love. There are many ways to incorporate these flowers in a variety of different arrangement styles for Valentine's Day including fresh baskets, centerpieces, and vase arrangements. Pre-order a case today!



#### **Capriole Goat Cheese Hearts**

Add romance to your menu this Valentine's Day with Capriole's Goat Cheese Hearts. Only available in February, Capriole makes plain 6 oz ripened hearts and 6 oz bourbon chocolate cheese hearts just for Piazza Produce customers! Pre-order your cheese hearts in January for a delicious and unique cheese plate to serve on Valentine's Day!



# Annie's Peanut Butter Explosion

Annie's individual Peanut Butter Explosion is made up of chocolate genoise and velvety peanut butter mousse, and then garnished with brownie bits. This delectable dessert is available through Piazza Produce in a 24 count case.



#### Annie's L'il Red Velvet Cake

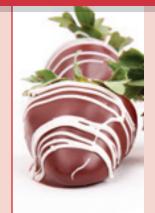
Who doesn't love red velvet cake—especially on Valentine's Day? Annie's individual L'il Red Velvet Cake includes layers of moist red velvet genoise with rich homemade cream cheese and then accented with a dark chocolate feather. A definite crowd pleaser!

SUN	MON	TUE	WED	THU	FRI	SAT
Bal II	Presidents' Day	Mardi Gras	Ash Wednesday	Chinese New Year		
15	16	17	12	19	20	21
13	10	17	10	13	20	21



#### **Callets Sensation**

Piazza Produce now offers Callets Sensation—perfect for decorating your Valentine's Day dessert! One glance at the new Callets Sensation in enough to be seduced! Everyone is attracted to their shape—no two identical—and deep shine, reminiscent of pearls. They are crispy on the inside and have a rich chocolate taste. They are available through Piazza Produce in Milk and Dark Chocolate. Try them today!



# **Chocolate Covered Strawberries**

Nothing says "Valentine's Day" like strawberries dipped in chocolate! Make your own dipped strawberries this year using items from Piazza Produce. Long stem strawberries are flavorful and have a deep red coloring. They are perfect for dipping! Use Piazza's semi, milk, or white chocolate pate to dip these delicious strawberries!



#### **Chocolate Ravioli**

Looking for a unique dessert to serve on Valentine's Day? Chocolate ravioli's cook just like normal ravioli pasta—except they have a sweet surprise inside! They are filled with chocolate ganache. This interesting item will surprise and delight your guest's taste buds. Add raspberry sauce on top and garnish with whipped cream to create a wonderful plated dessert!



#### Roses

Piazza Produce now offers roses, just in time for Valentine's Day! They are available in a variety of colors including red, white, hot pink, lavender and peach. These beautiful, long-stem roses are wrapped in a 25 stem bunch. Piazza also offers Sweetheart and Spray Roses in a variety of colors. To place your order, contact Annie with Piazza Produce at 317-430-4368 or piazzafloral@piazzaproduce.com.



#### Bittersweet Raspberry Almond Tart

This delicious Raspberry Almond
Tart is a butter cookie tart shell filled
with a crunchy, chewy, almond filling
topped with seedless raspberry
jam and a decorative swirled glaze.
This beautiful and delicious tart was
selected as the Outstanding New
Product Winner at the International
Fancy Food Show. A very special treat
available through Piazza Produce.



#### **Elfroy Pastry Cream**

Elfroy Pastry Cream is considered by many pastry chefs to be the world's best pastry cream and a tremendous time saver! Elfroy has been used by top pastry professionals for decades. It may be enriched by substituting half of the water with whole milk. It is commonly used as a base in fruit tarts, soufflés, light buttercreams and Bavarian creams.



#### Crème Brulee Mix

Crème Brulee is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel. Using Piazza's Crème Brulee Mix makes creating your own Crème Brulee easy this Valentine's Day. Just mix heavy cream, milk and crème brulee mix and bring to a boil. Pour into individual molds and refrigerate for 2 hours. Caramelize with sugar prior to serving. Enjoy!



#### Bittersweet Individual Mountain Berry Tart

This individual Mountain Berry Tart is filled with almond pastry cream and topped with a mountain of ripe blueberries and raspberries. This delicious individual dessert is available in a 24 count case through Piazza Produce.





# **BARS & BROWNIES**

Apple Butter Crumb Bar
Cookies & Cream Bar
Lemon Bar
Oatmeal Walnut Raisin Bar
Raspberry Bar
Apple Blondie Brownie
Fudge Ganache Brownie
Turtle Brownie

## **CHEESECAKES**

Original Plain Cheesecake
Cappuccino Cheesecake
Chocolate Chip Cheesecake
Pumpkin Cheesecake
Raspberry Swirl Cheesecake
Chocolate Truffle Cheesecake
Turtle Cheesecake
Peppermint Cheesecake
Variety Case

# **TARTS**

Raspberry Almond Tart
Mountain Berry Tart
Key Lime Tart
Bourbon Pecan Tart
Lemon Flower Tart

# **LAYER CAKES**

Banana Fudge Chocolate Chip Cake
Black Forest Cake
Chocolate Flourless Cake
Cookies & Cream Cake
Carrot Cake
Grandma's Chocolate Cake
Heath & Chocolate Mousse Cake
Italian Lemon Cake
Lemon Sunburst Cake
Red Velvet Cake
German Chocolate Cake

# **INDIVIDUAL**

Tuxedo Bombe
Red Velvet
Peanut Butter Explosion
Tiramisu
Chocolate Marquise
Raspberry Lemon Drop
Bourbon Pecan Tart
Lemon Flower Tart
Mountain Berry Tart

### **PIES**

Coconut Cream Pie
German Chocolate Pie
Peanut Butter Pie
Pecan Pie
Pumpkin Chess Pie
Pumpkin Pie
Sugar Cream Pie
Apple Pie
Blueberry Pie
Cherry Pie
Peach Pie
Variety Case—

Apple, Blueberry, Peach, Cherry
Variety Case—
Banana Cream, Chocolate Cream,
Coconut Cream, Lemon Meringue

### MINI

Chocolate Assorted Mini Cheesecakes
Citrus Assorted Mini Cheesecakes
Macaroons
Petits Fours Exotic
Petits Fours Prestige

# **MISCELLANEOUS**

Mini Filled Cannoli Italian Tiramisu Caramel Apple Strudel

PIAZZA
PRODUCE
8 SPECIALTY FOODS

(317) 872-0101 • 1-800-772-7255

www.piazzaproduce.com

SUN	MON	TUE	WED	THU	FRI	SAT
22	23	24	25	26	27	28



#### **Integrative Flavors**

Integrative Flavors has been in the business of making highly regarded food bases since the 1930's. Since that time, Integrative Flavors has helped thousands of chefs and product developers achieve maximum flavor and consistency while reducing labor. Piazza Produce offers a wide variety of Integrative Flavor base flavors. Ask a sales rep today for a complete list!



#### **Gluten Free Bases**

Having customers who have a gluten allergy can be quite challenging, but with these gluten free bases from Piazza Produce, you don't have to worry! The following bases are gluten free: Chicken, Clam, Lobster, Crab, Shrimp, Vegetable, Roasted Garlic, Chipotle, Ancho, Pork, Ham, Red Bell Pepper, Turkey, and Low Sodium Chicken and Ham.



#### **Guacamole Recipe**

Ingredients: 2 avocados (smashed), 1/2 tsp Roasted Garlic Concentrate, 2 Roma tomatoes (chopped), Onion (chopped), 1 tbsp. fresh cilantro (chopped), 1 lime

Directions: Combine ingredients, except lime. Smash together. Squeeze lime into mixture. Refrigerate to let ingredients meld together.



#### **Vegan Bases**

Finding items that are vegan friendly can be difficult, but with these vegan bases from Piazza Produce, it is easy! The following bases are vegan friendly: Vegetable, Roasted Garlic, Chipotle, Ancho, and Red Bell Pepper Base. Try one today to make a dish your vegan customers will love!



#### Crab & Corn Chowder with Chanterelle Mushrooms

Using Integrative Flavors allows you to cook with quality food bases that improve flavor, save time, and reduce labor. Making Crab and Corn Chowder with Chanterelle Mushrooms has never been easier! Just add the crab base and ham base to the recipe for a dish that will impress your customers. For the complete recipe, please visit www. integrativeflavors.com.



#### **Chipotle Potato Recipe**

This delicious recipe is easy to make using Integrative Flavors!

Ingredients: 4 large potatoes, 2 tbsp. oil, 1 tsp Chipotle Concentrate

Directions: Peel and dice potatoes, toss potatoes in olive oil and Chipotle Concentrate. Bake at 450 degrees until roasted (about 30-45 minutes). Enjoy!



#### Vegan Portabella "Steak" Recipe

INGREDIENTS:

- 2 Tbsp. olive oil, plus oil for preparing the pan
- 4 large Portobello mushroom caps (5-6" diameter)
- 1 tsp Roasted Garlic Concentrate
- 1 Tbsp. Tamari (Japanese Soy Sauce)
- 2 tsp Balsamic Vinegar

#### DIRECTIONS:

 Preheat oven to 450°F with rack in center of oven. Oil shallow roasting pan large enough for mushroom caps in one layer.

- Wipe caps, lightly with damp paper towel. Remove stems so caps sit flatly in pan. Tap mushrooms, gill side down to remove any dirt in crevices. Arrange in pan, gill side down.
- Combine oil, tamari and vinegar in a small bowl.
   Use a fork to emulsify the oil by whisking. Mix in Roasted Garlic Concentrate. Liberally brush mixture on tops and sides of caps.
- Roast 5-6 min until color of tops and edges deepens. Flip, stir oil mixture and brush bottoms.
   Roast until tender 3-5 min. They will look slightly collapsed. Serve immediately, whole or sliced.

SUN	MON	TUE	WED	THU	FRI	SAT
MAD 1	2	3	4	5	6	7
MAR	_			0		/



#### "Spring" into March with local cheeses from Piazza Produce

Spring is seen as the time of growth, renewal and new life. This is a great time of year to incorporate fresh, local cheeses on your menu. Piazza Produce is proud to feature fine, local cheeses from 10 local farms within a 250 mile radius of Indianapolis. As a locally owned and operated business, we live here, we work here, and we eat here. We appreciate fresh, local flavor and we know your customers will too. Contact a local Piazza sales rep for a complete list of local cheese we offer.



#### Steckler Grassfed

Steckler Grassfed is a family-owned, pasture-based, certified organic farm in Southern Indiana where they produce raw aged cheeses. Piazza Produce offers Steckler Grassfed Organic Cheese in a variety of sizes and flavors. All organic flavors are available in a 5 pound block or in a 20X8 oz. retail pack. Try them all today!



#### **Ludwig Farmstead Creamery**

Ludwig Farmstead Creamery is located in Fithian, Illinois where they handcraft cheeses in small batches from their own cow's. They use traditional old-world customs and state-of-the-art technology to create these delicious products. They don't use hormones or antibiotics and their cows are certified humane. Piazza carries a variety of their products.



#### Capriole

Capriole makes their fresh, ripened, and aged goat cheeses by hand in Greenville, Indiana. It is a way of life in which the land, animals, and cheese has managed them for over 35 years. "Sustainable, "natural", "free-farmed", and "artisan" are the realities on which Capriole has founded their farm, and the ones they continue to live daily.



#### **Tulip Tree Creamery**

Tulip Tree Creamery is located on the northwest side of Indianapolis. Fons Smits, the cheese maker, is from the Netherlands. They specialize in cheese and butter made from local Indiana dairy farmers who pledge not to use growth hormones. Their mission is to create unique products, support Indiana Farmers, and be customer focused. A perfect fit for Piazza!



#### Kenny's Farmhouse Cheese

Dairy farming for 35 years, Kenny Mattingly and Family have been serving the regional and national markets with fine hand-made cheeses. They started at Farmer's Markets in Louisville. Kenny's produces a variety of cheeses that are made from using their own cows and they are aged in caves located on their property. Try their unique creations today!



#### Jacobs & Brichford Farmstead Cheese

Jacobs & Brichford proudly produces farmstead artisan cheese. The cheese is sourced from their own pasture raised, grass-fed cows and processed using raw milk. Jacobs & Brichford is located in Connersville, Indiana, making this local farmstead cheese one of a kind!

SUN	MON	TUE	WED	THU	FRI	SAT
8	9	10	11	12	13	14



#### Cucina della Cucina

Cucina della Cucina provides Piazza Produce a variety of fine frozen ravioli's and pasta. They are a family owned food manufacturer that provides exceptional quality and hand-made style gourmet products that create new innovative options to expand your menu. Piazza currently stocks 15 different flavors of ravioli's and 3 varieties of pastas. Contact your local sales rep for a complete list.



#### Pear & Mascarpone Ravioli

Cucina della Cucina's Sweet & Savory Pear Mascarpone Ravioli is an exciting new addition. Rich Mascarpone & Ricotta cheeses are expertly blended with hand chopped dried pears, savory cheeses and spices that create a distinctive flavor. It is great as an appetizer, main dish accompaniment, or vegetarian entrée or dessert. Available through Piazza Produce in a 10 dozen count case.



#### Sweet Potato Raisin Pecan Ravioli

Cucina della Cucina's Sweet Potato Raisin Pecan Ravioli combines locally grown sweet potatoes with succulent pieces of raisins, dates and candied pecans. All of these delicious ingredients are wrapped in colorful yellow orange pasta. Available through Piazza Produce in a 10 dozen count case.



#### Meyer Lemon Ricotta with Fresh Wild Arugula Ravioli

Cucina della Cucina's Meyer Lemon Ricotta is a refreshing ravioli! Smooth, creamy ricotta with Meyer Lemon accented with Kenter Canyon arugula. It bursts with sweet and tangy flavor in each bite. Available through Piazza Produce in a 10 dozen count case.



#### Penne Rigati Pasta

Penne Rigati Pasta is medium length tubes crafted with perfect diagonally cut ends. The ridges catch sauce and chunks perfectly. This pasta is perfect for making your own mostaccioli! Don't forget the fresh mozzarella and crushed red pepper from Piazza's Finest Line!



# Local Folks Tomato & Herb Marinara

Local Folks now offers Tomato and Herb Marinara Sauce in a 12X24 ounce 12 count special order case. This thick, authentic Italian tomato sauce goes great on pasta, pizza or any Italian dish. Ingredients: crushed tomatoes, tomato puree, water, sea salt, cane juice, garlic, oregano, basil, onion, black pepper, rosemary, ground bay leaves, thyme, and citric acid.



#### Pappardelle Pasta

Pappardelle Pasta is now available through Piazza Produce from Cucina della Cucina! Pappardelle are large, very broad, flat pasta noodles, similar to wide fettuccine. The name derives from the verb "pappare"—to gobble up. So gobble up this delicious, unique pasta. Don't forget the pasta sauce!



# Local Folks Garden Mushroom Pasta Sauce

Local Folks now offers Mushroom and Garden Vegetable Pasta sauce in a 12X24 ounce 12 count special order case. This delicious pasta sauce is authentically seasoned and tastes great on any pasta dish. Ingredients: tomatoes, mushrooms, onions, carrots, bell peppers, sea salt, basil, oregano, black pepper, ground bay leaves, rosemary, thyme, citric acid.

SUN	MON	TUE	WED	THU	FRI	SAT
15	16	St. Patrick's Day	18	19	First Day of Spring	21



#### Happy St. Patrick's Day!

Happy St. Patrick's Day from Piazza Produce! St. Patrick's Day is a cultural and religious holiday commemorating Saint Patrick; the most commonly recognized Saint in Ireland. In the seventeenth century, St. Patrick's Day was an official feast day and has become a celebration of Irish culture ever since. Currently in the U.S., St. Patrick's Day is celebrated with parades, wearing green, feasting and drinking green beer! Sláinte!



#### Irish Aged Cheddar

Aged Irish Cheddar Cheese has a rich, sharp and strong flavor that brings home the essence of lush, clean and pure Irish Countryside. Irish Cheddar Cheese can be used in a variety of recipes for St. Patrick's Day including Corned Beef and Cabbage Grilled Cheese, Irish Soda Bread Grilled Cheese, Irish Cheddar Cheese Soup in Bread Bowls, and Irish Cheddar and Stout Fondue.



#### Cherimoya

This fruit is becoming more and more popular as people discover its great flavor. The inside has inedible black seeds that are easily avoided. The pulp is like that of an avocado and blends flavors of banana, mango, papaya and pineapple. Use in mousse, fruit salads, or in chicken or tuna salad. Cherimoyas also pair well with melon in fruit cups. Try this unique fruit today!



#### **Green & White Carnations**

Don't forget to wear green when celebrating the upcoming holiday—St. Patrick's Day! Green and white carnations are available through Piazza Produce. The carnations are packed 25 stems to a bunch. Bunches are either all green or all white and there is a 2-day lead time with this item. Make sure you pre-order a few bunches today!



#### **Shamrocks**

Shamrocks are three-leaved green and white clovers. According to legend, shamrocks are a symbol of Ireland, with St. Patrick having used it as a metaphor for the Christian Trinity. Piazza carries green shamrocks with white flowers in a 4 inch pot. There are 15 pots in a case and require a 3-day lead time. Order a case today!



#### **Broccolini**

This elegant vegetable is a naturally occurring hybrid cross between broccoli and gai lan (Chinese Kale). Broccolini is sweet with a subtle peppery edge in the stem. It is 100% edible and makes for an elegant plate or salad presentation. Treat your guests to this exciting vegetable this spring!



#### **Smoking Goose Corned Beef**

Smoking Goose's Corned Beef: all natural, pasture-raised beef briskets get black peppercorns, juniper berries, bay leaves, mustard seed, coriander, garlic, and four leaf clovers. Okay, that last ingredient didn't make it in, but Smoking Goose's Corned Beef is fully cooked, simple to heat and serve steaming hot next to potatoes and cabbage or sliced thin and stacked tall under mustard and rye.

SUN	MON	TUE	WED	THU	FRI	SAT
22	23	24	25	26	27	28



#### **Sour Cherry Spread**

Dalmatia sour cherries, resembling sweet or wild cherries, ripen to perfection in the classic Mediterranean climate of balmy days and cool nights. We harvest them in late summer and simmer them gently to create this intense spread full of flavor and aroma.



#### Sweety Drop Peruvian Peppers

Jumbo Sweet Drops (all natural Peruvian Peppers) are small, "tear-shaped" peppers that originated in the Peruvian Amazon. A unique pepper that resembles a grape tomato, Sweet Drops are bursting with sweet and sour flavor. Add pizazz and zest to salads, flatbreads and pasta dishes or pair with a tangy blue cheese.



#### **Pickled Baby Chipotle Carrots**

Smoky and crisp with a strong chipotle kick, these carrots are made for serious snacking! These unique pickled carrots are available through Piazza Produce in a 6x3.3 pound tin.



#### **Pickled Asparagus**

Crisp and fresh asparagus that has been harvested at the peak of flavor and expertly pickled. The satisfying crunch makes this a great addition to cold pasta salads, a garnish to brunch quiches or a whimsical Bloody Mary stirrer.



#### **Pickled Spicy Snap Peas**

Crispy, zesty pickled snap peas are eye-catching and palette-pleasing. A surefire way to upgrade your Bloody Mary! They also pair excellently with mixed charcuterie.



#### **Marinated Kalamata Olives**

Picture: Marinated Kalamata Olives

Smoky and tangy Kalamata olives marinated with red pepper strips in a piquant blend of herbs and spices. Perfect for a charcuterie board or in your favorite Bloody Mary!



# Beets in a Mediterranean Marinade

Savory-sweet and earthy beets marinated with aromatic garlic and onions, fragrant lemon peel and spices. Our all-natural marinated beets are ready to serve. Pair with sheep milk feta or crumbled goat cheese and toasted walnuts.



#### Hungarian 'Goathorn' Peppers in Brine

Fruity, tangy and crunchy peppers that are handpicked in the Yakima Valley of the Pacific Northwest. A hint of maple syrup and spice make this a delightful choice for topping flatbread, tossing into salad or layering over a dip.

SUN	MON	TUE	WED	THU	FRI	SAT
29	30	MAR 31	APR 1	2	3	4



#### **Deep Pockets**

Deep Pockets Empanada are handcrafted, all-natural empanadas made with a century-old family recipe. Their international delights start with a flaky, golden crust and are then stuffed with all-natural meat or beans and combined with the perfect amount of spices. These delicious "pockets" are available through Piazza Produce in a 24 (4 oz) case and in a 6X4 (4 oz) retail pack. Try them all today!



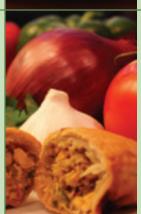
#### Western Omelet Empanada

Deep Pockets Breakfast Empanada is stuffed with eggs, cheese, red & green pepper and onions. It is a great option for breakfast whether at the table or on the go. Never start your day hungry!



#### Peaches and Cream Empanada

Deep Pockets Peaches and Cream Empanada is the perfect medley of all natural peaches, cinnamon, nutmeg and creamy goodness. Serve it on its own, a la mode or drizzle with a bourbon cream sauce. Your taste buds will be delighted!



#### Caribbean Seasoned Chicken Empanada

Deep Pockets Caribbean Seasoned Chicken Empanada is bursting with all natural chicken and potatoes and special seasonings. These perfectly seasoned pockets of deliciousness are sure to be a crowd-pleaser!



#### Caribbean Beef or Turkey Empanada

Deep Pockets Caribbean Beef Empanada is stuffed with all natural beef, cheese, potatoes and the perfect amount of seasoning. This 120 year old family recipe is sure to please! Available in beef or turkey.



#### Southwest Black Bean Empanada

Deep Pockets Southwest Black
Bean Empanada is loved by all of
our customers, including our Vegan
fans! These delicious empanadas are
bursting with all natural black beans,
rice, non-GMO corn and red & green
peppers. Be prepared to be amazed at
the medley of flavors that will please
your taste buds.



#### Bleu cheese dressing

Ken's Dressing was inspired by their original steak house recipe. Since 1941, they are all about big bold flavors, and blending only the most select ingredients. Ken's Chunky Bleu Cheese dressing is spicy and thick with a smooth blue cheese taste. A little goes a long way with this dressing. Make sure to use it as a dip with your favorite Deep Pockets Empanada!



#### Ranch Dressing

Ranch dressing is not only delicious on salads, but makes for a great dipping sauce! Piazza Produce has a variety of Ken's Ranch Dressings available including Buttermilk Ranch, Homestyle Ranch, and Lite Ranch in a 4X1 gallon case or by the gallon each. Complement the spiciness of the black bean empanada with the cool flavor of ranch dressing dipping sauce. You'll thank us later!

# AN ASTOUNDING TASTE-TO-SIZE RATIO.

### **BEEF**

Beef Brochette with Pepper & Onion
Beef Satay
Franks in a Blanket
Mini Beef Wellington
Mini Cheeseburger
Mini Hot Dog
Hibachi Beef Skewers
Beef Empanada
Reuben Crisp
Giardiniera Deli Skewers
Beef & Chorizo Meatball 1.5 oz

### **CHEESE**

Brie, Pear & Almond in Fillo
Brie with Raspberry en Croute
Macaroni & Cheese Bites
Apricot Brie en Croute
Fig & Blue Cheese Flatbread
Raspberry Brie Bite
Fig & Mascarpone Beggars Purse
Fig & Goat Cheese Flatbread
Tuxedo Goat Cheese Truffles

# **PIZZA**

Mini Assorted Pizza
Pepperoni Pizza
BBQ Chicken Pizza
Spinach Goat Cheese Pizza
Vegetable Pizza
Cheese Pizza
Sausage Pizza
Sun-Dried Tomato & Cheese Pizza
Italian Sausage Calzone

### STUFFED MUSHROOMS

Florentine Stuffed Mushroom Sausage Stuffed Mushroom Crabmeat Stuffed Mushroom Boursin Stuffed Mushroom

### **POULTRY**

Cashew Chicken Spring Roll

Hawaiian Chicken Brochette

Chicken Marrakesh Skewer Chicken Quesadilla Cornucopia Chicken Satay Rumaki Buffalo Chicken Spring Roll Skewered Hibachi Chicken Chicken Empanada Saltimbocca Bite Chicken Quesadilla Cone Mini Chicken Cordon Bleu Chicken Singapore Skewers Coconut Chicken Medallions Greek Chicken & Eggplant Skewer Peking Duck Roll Premium Chicken Potsticker Sesame Chicken Tender Pecan Crusted Chicken Tender Skewer Smoked Chicken Goat Cheese in Phyllo Purse Thai Peanut Chicken Skewer Chicken Tandoori Skewer Chicken & Mango Spring Roll Chicken Pesto Flatbread Sriracha Chicken Meatball Skewer Sesame Chicken Tempura

### **SEAFOOD**

Coconut Lobster Skewers
Coconut Shrimp
Cozy Shrimp
Mini Crab Cake
Crab Rangoon
Scallops wrapped in Bacon
Shrimp Spring Rolls
Shrimp Tempura
Shrimp Casino
Shrimp & Black Bean Quesadilla
Shrimp & Grits Cake
Premium Shrimp Dim Sum Shao Mai
Shrimp & Pork Egg Roll 3 oz

### PORK

Almond Stuffed Dates in Bacon
Ancient Grains Arancini
Andouille Sausage en Croute
BBQ Pork Biscuit
Candied Apple Pork Belly
Cuban Spring Roll
Green Chili Pork Sope
Italian Sausage en Croute
Patatas Andalucia
Premium Pork Shao Mai
Pork Skewer
Tapas Skewers
Vietnamese Meatball Skewer
Bacon & Cheese Mini Potato Skin

### **VEGETABLE**

Artichoke Parmesan Heart Asparagus Asiago in Fillo Guava & Almond Krisp Empanada Mushroom vol au vent Spanakopita Vegetable Potsticker Samosa Vegetable Quesadilla Cornucopia Mushroom Beggars Purse Breaded Peppadew stuffed with Parmesan Portobello Puffs Roasted Tomato Bruschetta Kalamata Artichoke Tart Vegetable Spring Rolls Antipasto Skewer Artichoke Beignet Vegetable Potsticker Premium Vegetable Potsticker Vegetable Shao Mai Black Bean & Cheese Empanada Mediterranean Vegan Fillo Purse Antipasto Brochette Mini Tuscan Ratatouille Tart Asparagus & Peppadew Frittata

# **ASSORTMENTS**

Mini Quiche Assortment

#### HORS D'OEUVRES FROM





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