



 *Gourmet*
KITCHEN

Resale Catalog

Dumplings & Potstickers



We Prepare Gourmet Food for Professional Chefs



Item # CO261242 150/case

Chicken & Lemongrass Potsticker:

An Asian potsticker filled with tender chicken coupled with lemongrass, and scallions.



Item # CO261587 150/case

Edamame Dumpling:

A traditional Asian potsticker filled with an amalgam of tender soybeans, cabbage, sweet corn and shiitake mushrooms. - **Vegan**



Item # CO261730 150/case

Kale & Vegetable Dumpling:

An Asian potsticker loaded with kale, spinach, corn, tofu, cabbage, carrots, edamame, onions, and a touch of sesame oil. - **Vegan**



Item # CO261365 150/case

Pork Potsticker:

A traditional Asian potsticker filled with tender pork, cabbage and mushrooms, folded into an authentic wrapper.



Item # CO701014 150/case

Vegetable Posticker:

Traditional Asian potsticker filled with a blend of cabbage, carrots, tofu, bean sprouts, vermicelli, onions, scallions, and celery.



Item # CO242043 150/case

Shrimp Dumpling:

A traditional Asian potsticker filled with shrimp, and folded in an authentic dumpling.



Item # CO261617 150/case

Peking Duck Mini Dumpling:

A miniature traditional Asian potsticker filled with Peking style duck and an amalgam of scallions, cabbage, cilantro and hoisin sauce and folded into an authentic dumpling.



Item # CO261259 150/case

Chicken Teriyaki Potsticker:

A traditional Asian potsticker filled with tender chicken and traditional teriyaki sauce.



Item # CO110717 150/case

Bulgogi Beef Dumpling:

Korean inspired dumpling stuffed with beef marinated in a traditional Korean bulgogi marinade of garlic, scallions, ginger, sesame, soy and Mirin wine.



Item # CO110700 150/case

Pork Kimchi Dumpling:

Korean inspired dumpling filled with savory pork balanced against the spiciness of traditional Kim Chi.

"I would like to make note that not only does this company have excellent product, but they also have the best customer service and should be a model for other suppliers."

-John

Purchasing Director, Hyatt Regency

Dumplings & Potstickers



Item # CO261693 400/case

Chicken & Cilantro Mini Dumpling:

Mini Asian style dumpling stuffed with chicken, cilantro, cabbage, scallions, and soy sauce.



Item # CO261716 150/case

Buffalo Chicken Potsticker:

American classic Buffalo shredded chicken dumpling.



Item # M9150 160/case

Philadelphia Cheese Steak Dumpling:

Traditional Philadelphia cheese steak wrapped in a handmade dumpling.



Item # FG006 300/case

Gluten Free Pork Dumpling:

All natural pork dumpling accented with green onion and ginger- **Gluten Friendly**



Item # CO702400 150/case

Thai Curry Samosa Triangle:

This traditional samosa blends the flavors of Thailand & India: Crispy triangles filled with fresh peas, carrots and corn and then seasoned with lemongrass, ginger and curry.



Item # CO701052 150/case

Vegetable Sui Mei:

Traditional steamed dim sums: vegetables and Asian spices coated with a layer of thin and translucent skin.



Item # CO261143 150/case

Chicken Sui Mei:

Traditional steamed dim sums with chicken and water chestnuts coated with a layer of thin and translucent wrapper.



Item # CO261136 150/case

Pork & Shrimp Sui Mei:

Our traditional pork & shrimp sui mei.



Item # CO703018 150/case

Chicken Wonton:

Chicken wontons made with a thin pastry wrapper and filled with savory minced chicken coupled with minced ginger, chopped onions, sesame oil and soy sauce.



Item # CO703002 150/case

Pork & Shrimp Wonton:

A traditional Asian potsticker filled with tender pork and shrimp, folded in an authentic skin.

"Yes, thank you for all the help and timely response. You continue to provide reliably consistent and high-quality products and service."

-Jeff

Executive Chef, Hilton

Asian Specialties

Buns & Spring Rolls



We Prepare Gourmet Food for Professional Chefs



Item # CO232204 120/case

Empty Bao Buns:

Traditional steamed Bao Buns left empty for you to create any dish.



Item # CO232105 240/case

Mini Char Sui Bao Pork Buns:

Traditional steamed buns filled with BBQ flavored pork.



Item # NS80008 100/case

Shrimp Tempura:

Classic shrimp tempura dipped in tempura batter and coated with rice crispies.



Item # M9038 120/case

Hargow:

A blend of succulent shrimp and crisp bamboo shoots, delicately wrapped in paper-thin Asian pastry and ready to steam.



Item # M9040 200/case

Shrimp & Vegetable Shaomi:

Steamed or deep-fried, a delicious combination of shrimp and tender Chinese vegetables.



Item # FG007 48/case

Vegetable Egg Roll:

Cabbage, carrots, bean vermicelli noodles and ginger wrapped in a crispy, egg roll. - **Gluten Friendly**



Item # M9206 200/case

Miniature Vegetable Egg Roll:

Traditional miniature vegetable egg rolls.



Item # I112 100/case

Vegetable Spring Roll - Cocktail Size:

A mix of green cabbage, onions, carrots, mushrooms, red pepper, water chestnuts, cilantro, and glass noodles with soy sauce and sesame garlic sauce. - **Vegan**



Item # I1110 80/case

Vegetable Spring Roll - Appetizer Size:

A mix of green cabbage, onions, carrots, mushrooms, red pepper, water chestnuts, cilantro, and glass noodles with soy sauce and sesame garlic sauce. - **Vegan**



Item # M9044 192/case

Spring Rolls - Vegetable:

An Asian vegetarian staple, these delicate pastries are filled with authenticity.

"We truly appreciate the support of Gourmet Kitchen. A great partnership has been formed as GK has performed extremely well even under the most difficult of situations."

-James

Purchasing Director, Marriott Marquis

Mini Dessert Selections



Item #TP1205 36/case

Mini Dessert Cups:

Flavors include: Tiramisu style mascarpone and coffee; Chocolate ganache with chocolate mousse and chocolate sauce; Lemon crumble with lemon zest; and Raspberry sponge with vanilla ice cream, raspberry puree and pistachio.



Item # OPD101 41/case

Assorted Exotic Petit Fours:

Flavors include: Mango and Passion Fruit; Red Berry Tartlets; Tiramisu; Pistachio Nougat; Lemon Meringue Tartlets; Red Berry Opera; and Apple Crumble Tartlets.



Item # M9248 232/case

Emotion Petit Fours:

Flavors include: Chocolate Tartlets; Choux Praline; Pistachio Squares; Tangerin Tartlets; Chocolate Eclairs; Coffee Eclairs; Raspberry Tartlets; Opera Squares; & Lemon Tartlets.



Item # M9246 192/case

Black & White Petit Fours

Flavors include: Brownie Square; Chocolate Éclair; Mendiant with Vanilla Cream; Orange and Chocolate Moelleux; Chocolate Chip Moelleux; White Chocolate Croquant with Coffee Ganache; Gianduja Chocolate Rectangle; White Chocolate Tartlet; and Dark Chocolate Tartlet.



Item # D1026 88/case

Assorted Cheesecake Drops:

Miniature cheesecake drops dipped in assorted milk chocolate and white chocolate with a white chocolate and dark chocolate drizzle.



Item # OPD104 63/case

Mini Assorted Tartlets:

Flavors include: Key Lime; Coconut; Chocolate; Apple Crumb; Lemon Meringue; Raspberry; Salted Caramel; and Pistachio.



Item # M9194 210/case

Chocolate Truffle Assortment:

Flavors include: Salted Caramel; Bavarian Creme; Raspberry; Coconut; Mocha; and Champagne.



Item # M9234 240/case

Assorted Chocolate Caramels:

Flavors include: Hawaiian Red Sea Salt; Coffeehouse Mocha; Pink Hawaiian Salt; and Double Dark Chocolate with Volcanic Black Sea Salt.



Item # DCAT03 84/case

Mini Assorted Cupcakes:

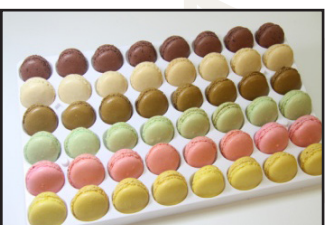
Flavors include: Raspberry, Lemon, Mango, Milk Chocolate, White Chocolate, and Dark Chocolate.



Item # M9220 132/case

Assorted Mini Desserts:

Flavors include: Raspberry Mousse Cup; White Chocolate Mousse Cup; Coffee Mousse Cup; Chocolate Mousse Cup; Lemon Bars; Profiteroles; Eclairs; and Cannoli's.



Item # D1040 192/case

Macarons French Classic Assortment:

Flavors include: Chocolate, Vanilla, Coffee, Pistachio, Raspberry, and Lemon.
- **Gluten Friendly**



Item # D1042 192/case

Macarons Winter Assortment:

Flavors include: Pumpkin; Cinnamon; Earl Grey Tea; Dark Chocolate/Orange; White Chocolate; and Chestnut/Whiskey
- **Gluten Friendly**

Mini Dessert Selections



Item # PD749 144/case

Mini Cheesecake Assortment:

Flavors include: Berry; Plain, Mocha; & Chocolate.



Item # PD729 144/case

Brownie Bite Assortment:

Flavors include: Raspberry cream cheese; Blondie; Peanut butter; and Cream cheese zebra.



Item # M9246 50/case

Cheesecake Lollipops:

Flavors include: Chocolate Tuxedo; Cherry pink Cashmere; Toffee Top Hat.



Item # OPD105 38/case

Mini Chocolate Pastry Assortment:

Flavors include: Passion Gianduja Tart; Mini Opera Cake; Pistachio Éclair; Chocolate Éclair; Chocolate Raspberry Cake; Salted Caramel Tartlet; and Dulce Mango Cake.



Item # D1004 100/case

Deep Fried Apple Pie Empanada

Empanada dough filled with crisp apples, rhubarb, cinnamon, and sugar.

Individual Cakes & Tartlets



Item # OPD102 20/3"/case

Trilogy Chocolate Cake:

A combination of white and dark chocolate mousse with a thin layer of chocolate crunch. - **Gluten Friendly**



Item # OPD103 20/3"/case

Red Berry Mascarpone Cake:

Vanilla cake with layered raspberry and mascarpone mousse. - **Gluten Friendly**



Item # DSP028 12/3"/case

Colombian Cake:

Milk chocolate mousse and dulce de leche with two layers of chocolate dacquoise, finished with chocolate spray. - **Gluten Friendly**



Item # DSP224 12/3"/case

Dome Cake:

Chocolate sabayon with chocolate dacquoise, raspberry coulis, and short dough base. - **Gluten Friendly (Cookie not included)**



Item # DSP025 12/3"/case

Caramelo Cake:

Chocolate and caramel mousse, chocolate dacquoise, finished with dark chocolate spray and a line of smooth caramel. - **Gluten Friendly**



Item # DSP026 12/3"/case

Fantasia Cake:

Exotic mousse puree with a bottom layer of almond dacquoise filled with raspberry coulis, finished with chocolate spray and passion fruit. - **Gluten Friendly**

Individual Cakes & Tartlets



Item # DSP027 12/3"/case

Ruby Cake:

Raspberry cheesecake filled with lemon curd and almond dacquoise. Glazed with raspberry mirror glaze. - **Gluten Friendly**



Item # DSP400 32/3"/case

Lava Cake:

Authentic lava cake with a rich dark chocolate filling.



Item # DSP002 12/3"/case

Exotic Cake:

Mango passion mousse with mango pieces, pineapple and bananas, lined with coconut joconde. Topped with a passion fruit glaze.



Item # DSP005 12/3"/case

Marquis Au Chocolat Cake:

Bittersweet chocolate mousse with two layers of chocolate sponge, soaked with kirsch syrup.



Item # DSP001 12/3"/case

Vanilla Bourbon Cake:

Sponge cake with vanilla syrup and Tahitian vanilla bean mousse.



Item # DSP218 12/3"/case

Apple Tartlet:

Pure butter short dough filled with almond cream and apple.



Item # DSP252 12/3"/case

Passion Fruit Tart:

Chocolate shortdough filled with passion fruit curd and topped with passion fruit glaze.



Item # DSP219 12/case

Pear Tartlet:

Pure butter short dough filled with poached pear and almond cream.



Item # DSP220 12/3"/case

Lemon Meringue Tartlet:

Pure butter short dough with lemon curd. Topped with caramelized meringue.



Item # DSP035 12/3"/case

Raspberry & Vanilla Cheesecake:

Vanilla biscuit topped with creamy NY style cheesecake and finished with homemade raspberry glaze.



Item # OPD108 20/case

Chocolate & Raspberry Stuffed Macaron:

Large chocolate macaron stuffed with fresh raspberries and chocolate mousse.



Item # FG002 16/case

Gluten Friendly Pecan Tart:

Delicious tart crust made with white rice, tapioca and potatoes, stuffed with pecan filling. - **Gluten Friendly**

Individual Cakes & Tartlets



Item # TP62173 16/case

Gianduja Chocolate Tart:

Delicate and crunchy topping: almond pieces, crushed hazelnuts, candied orange pieces, and pistachio crumble.



Item # TP7560 20/case

Apple Crepe Suzette:

Traditional French crepe folded around caramelized apples drenched in a decadent caramel sauce with complex notes of Grand Marnier and Semolina oranges.



Item # OPD106 1/case

Exotic Half Sheet:

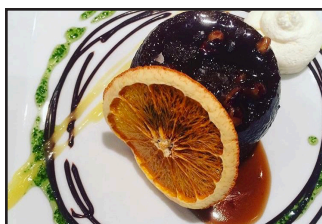
Coconut, mango, and passion fruit combined together in a bright and colorful 11" x 14" sheet. - **No Sugar Added**



Item # M9256 120/case

Chocolate Mocha Cookie:

A chocolate mocha cookie that is gluten free, soy free, nut free, dairy free, and corn free.



Item # M9174 48/case

Sticky Toffee Pudding:

Scrumptious moist cake made with fresh dates, espresso, and vanilla in a buttery toffee sauce.



Item # DSP146INDY 12/case

Individual Tiramisu:

Ladyfingers soaked with coffee liquor and layered with a delicious mascarpone mousse.



Item # FG003 18/case

Gluten Friendly Brownie:

A 3.5 Oz. brownie that is rich, chocolaty, and chewy. - **Gluten Friendly**



Item # OPD107 20/case

Vegan Chocolate Mousse Cake:

Chocolate mousse cake that is both gluten friendly and vegan. - **Gluten Friendly, Vegan**

Sliceable Strips



Item # DSP125 4/12"/case

Opera Strip:

Layers of thick almond sponge soaked with espresso, filled with ganache and coffee butter cream.



Item # DSP153 2/16"/case

Lemon Tart:

Buttery shortbread crust filled with pure lemon curd and finished with a lemon glaze.



Item # DSP157 2/16"/case

Equator:

Raspberry passion fruit coulis, coconut biscuit and topped with passion fruit glaze.



Item # DSP146 2/16"/case

Tiramisu Strip:

Ladyfingers soaked with coffee liquor and filled with mascarpone mousse.



Item # DSP241 2/16"/case

Black Forest Cheesecake:

Oreo crust with cherries in kirsch liquor and chocolate mousse.



Item # DSP162 2/16"/case

Edelweiss Strip:

Almond dacquoise, raspberry coulis, white chocolate mousse, ladyfingers and a crunchy bottom.



Item # DSP242 2/16"/case

Desire Strip:

Hazelnut daquoise, chocolate ganache and Grand Marnier orange liquor with hazelnut crunch and chocolate mousse.



Item # DSP143 2/16"/case

Primavera Strip:

Layers of strawberry and pistachio mousse between layers of vanilla sponge and kirsch syrup.



Item # DSP170 2/16"/case

Red Velvet Strip:

Three layers of dark red sponge cake brushed with vanilla syrup alternated with creamy white cream cheese icing and topped with white velvet spray.



Item # DSP163 2/16"/case

Carrott Cake Strip:

Two layers of moist carrot sponge finished with cream cheese icing, clear glaze, and shredded carrots.



Item # DSP246 2/16"/case

Dublin Strip:

Bittersweet chocolate Guinness ganache with two layers of chocolate sponge soaked with Guinness beer and finished with chocolate glaze.



Item # DSP164 2/16"/case

Marjolaine:

Four layers of hazelnut daquoise filled vanilla mousse, praline mousse chocolate mousse. - **Gluten Friendly**



Item # DSP140 4/12"/case

Chocolate Crunch Bar:

Wonderfully crunchy bottom made of imported wafers and praline topped with chocolate mousse.



Item # DSP117 2/9"/case

Sacher Cake:

Chocolate cake with a chocolate glaze and a hint of fresh raspberries. - **Gluten Friendly**

"I truly appreciate everything that you, and your staff always do, and will always be utilizing your great products. You need a spokesman, or ever an endorsement, you most definitely have mine!"

-Rich
Director of Purchasing, Hyatt

Breakfast Selections



We Prepare Gourmet Food for Professional Chefs



40/case

Breakfast Burritos:

Flavors Include: Chorizo; Egg & Cheddar; Sausage, Egg, & Cheddar; Western Style; and Western Style without Ham.



36/case

Southern Style Breakfast Biscuits:

Flavors Include: Egg, Applewood Bacon, & Cheddar; Egg, Spring Onion, & Cheddar; Egg, Smoked Ham, & Cheddar; Egg, Tennessee Sausage, & Cheddar; & Tennessee Sausage & Cheddar (No Eggs)



Item # S2054

48/case

Sausage, Egg, and Cheese Breakfast Empanada:

Our signature blend of savory breakfast sausage, sharp cheddar cheese and scrambled eggs hand sealed in a large white empanada.



9/case

Deep Dish Buttermilk 14" Breakfast Tarts:

Flavors Include: Fresh Bananas & Walnuts; Fresh Blueberries & Granola; Fresh Cranberries & Apples; and Pumpkin & Cinnamon Streusel.



9/case

Large Savory 14" Breakfast Tarts:

Flavors Include: Gruyere, Leeks & Spinach; Quiche Lorraine with Applewood Bacon & Swiss Cheese. - **Cage Free Eggs**



24/case

3.25" Entree Quiches:

Flavors Include: Quiche Lorraine with Applewood Smoked Bacon; Aged Gruyere & Summer Leek; Applewood Smoked Bacon, Leeks, and Potato; & Baby Spinach & Imported Swiss.



Item # OPQ101

1/case

Black Truffles & Leeks Breakfast Tart:

Black truffle peelings and sauteed summer leeks, combined with Swiss cheese in a 22" large savory tart, perfect portions for a new breakfast selection.



Item # OPQ102

1/case

Roasted Tomato & Spinach Breakfast Tart:

Sauteed baby spinach and oven roasted tomatoes, combined with Swiss & feta cheese in a 22" large savory tart, perfect portions for a new breakfast selection.

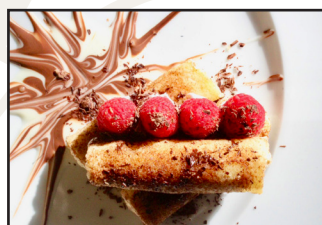


Item # P2084

100/case

Blueberry GoOats Croquette:

Hearty steel cut oats are slow simmered and hand folded with fresh blueberries into bite-size morsels for a sweet and unique breakfast treat.



Item # D1005

50/case

Cinnamon Blintz:

A traditional blintz: this 4" sized treat is rolled with sweet cream cheese, brown sugar, and cinnamon - also available in cocktail size.

"Everything has been great, people are loving the food and it cuts down on cook time. Well worth it!!! Again, THANK YOU for helping us out of a bind!!! You guys rock!!!"

-Ashley

Catering Director, Washington D.C.



Item # J25009 168/case

Black Truffle Cheese Sachetti:

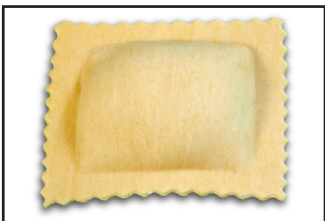
Ricotta, mozzarella, Parmesan and Pecorino Romano cheeses blended with black truffle peelings and truffle oil wrapped in par cooked mini egg beggars purses.



Item # J44230 150/case

Crimini Mushroom Ravioli:

Egg pasta ravioli filled with oven roasted portabella and crimini mushrooms blended with mozzarella and Parmesan cheeses, onions, Madeira wine, roasted garlic and cracked black pepper.



Item # ML4751 6#/case

Roasted Butternut Squash & Goat Cheese Ravioli:

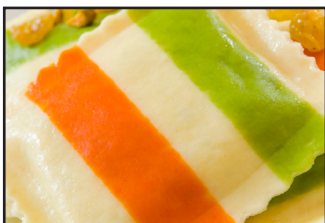
Roasted butternut squash combined with fresh sage & goat cheese, another perfect Fall treat.



Item # ML3209 10#/case

Maine Lobster Ravioli:

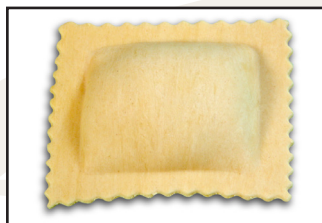
Lobster meat combined with mozzarella, ricotta, onions, red pepper, and a little fresh parsley.



Item # ML3608 6#/case

Classic Six Cheese Ravioli:

A combination of ricotta, mozzarella, Swiss, Parmesan, fontina, & Romano cheese blended together form the perfect ravioli.



Item # ML3675 6#/case

Roasted Vegetable & Goat Cheese Ravioli:

Eggplant, onions, carrots, zucchini, Ricotta and goat cheese combined in a ravioli.



Item # ML8621 6#/case

Short Rib & Vegetable Ravioli:

Short ribs, crimini mushrooms, carrots, onions, & Italian spices combined to form a tasty ravioli.



Item # ML4750 6#/case

Pumpkin Ravioli:

Pumpkin combined with Parmesan, nutmeg, brown sugar, & fresh parsley to form a perfect Fall ravioli.



Item # ML1310 10#/case

Sweet Potato Gnocchi:

A perfect treat.



Item # ML1254 10#/case

Potato & Truffle Tortelloni:

Potato and truffles in a tortelloni.



Item # ML1222 10#/case

Wild Mushroom Tortellini:

Crimini mushrooms combined with mozzarella & Romano Cheese in a tortellini



Item # M9258 288/case

Asparagus Leek & White Bean Ravioli:

Bright asparagus & leeks combine with nutty white beans, ricotta, fontina, and Parmesan cheese in a delicate egg ravioli.

Unique Specialties



We Prepare Gourmet Food for Professional Chefs



Item #M9124 88/case

Corn & Edamame Quesadilla:

Crisp tortilla with a creamy combination of edamame beans, corn, Jack cheese, roasted red bell & pablano peppers.



Item # M1026 100/case

Wild Mushroom Tart:

Our savory, hand-made cup filled with a mix of wild mushrooms and artisan cheese.



Item # I1134 80/case

Mini Cuban Sandwich:

Traditional Cuban sandwich miniaturized: Shredded pork, pickle relish, smoked ham, and Swiss cheese on a petite bread.



Item # C1316 88/case

Cherry Blossom Tart:

The flavors of black cherries, small batch goat cheese and Clover honey complement each other perfectly in this splendid addition to any Spring or Summer menu.



Item # SK101 60/case

French Onion Soup Boule:

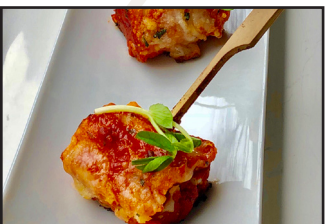
Caramelized onions with Gruyere cheese in a mini brioche.



Item # C2410 100/case

Buffalo Chicken Empanada:

Tender hand pulled chicken doused in spicy buffalo sauce balanced by the sharpness of crumbled bleu cheese folded into our signature empanada dough.



Item # V2286 100/case

Miniature Vegetable Lasagna:

Strips of hearty Durum wheat lasagna wrapped around layers of creamy ricotta cheese, sautéed spinach and garlic, and our house made marinara sauce; presented on a bamboo paddle skewer.



Item # D2016 100/case

Peking Duck Ravioli:

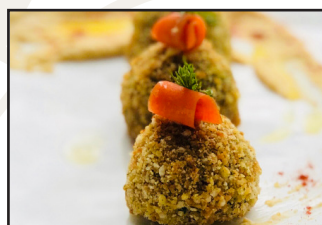
Peking style duck filled round wonton lightly dusted with panko bread crumbs, and black and white sesame seeds.



Item # B2176 80/case

Mini Philadelphia Style Cheese Steak Hoagie:

An updated version of a true Philadelphia classic: Tender sirloin steak sautéed with caramelized onions and cheese, loaded into a petite hoagie roll.



Item # V2284 100/case

Quinoa & Zucchini Fritter:

Vegetarian and gluten friendly Quinoa and Zucchini fritter made with crumbled pine nuts, feta cheese, lemon zest, fresh parsley and dill. - **Gluten Friendly**



Item # P1044 100/case

Pork Carnita Taquito:

Pork taquito with onions, fresh lime, cilantro, & Mexican spices rolled into a miniature seasoned tortilla.



Item # S5036 100/case

Maui Shrimp Spring Roll:

Whole shrimp spiced with hot chilies, curry, and fresh cilantro wrapped in a spring roll.

<u>Appetizers & Hors D'oeuvres</u>	<u>Code</u>	<u>Case Count</u>
Arepas with Chorizo & Manchego	S2044	100
Atlantic Caught Wild Salmon Satay with a Lime and Cilantro Marinade	S1010	100
Beef Sirloin Satay	B2028	100
Beef Tenderloin Kabob with Peppers and Red Onion	K1002	100
Chicken Satay	C2032	100
Chicken Tandoori with a North Indian Spice Marinade	C2078	100
Chicken Tikka Masala on a Skewer	C2224	100
Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon	B1026	100
Green Chili Arepas	V2274	100
Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon	V2170	80
Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil	V2166	80
Moroccan Lamb Kabob with Fig, Apricot and Peppers	K1118	100
Paella Croquettes with Shrimp & Chorizo	SKR107	100
Pork Dumpling	FG006	300
Potato Pancakes	V2012	144
Quinoa and Zucchini Fritter	V2284	100
Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot and Parsnip	K1116	80
Roasted Vegetable & Hummus Large Tart	V2272	18
Scallop Wrapped in Applewood Smoked Bacon (20/30) - Premium	S3004	100
Shrimp Kabob with Two Shrimp (21/25) and a Red and Green Pepper	K1012	80
Shrimp Wrapped (21/25) with Applewood Bacon with a Hint of Horseradish Sauce	B1004	100
Thai Peanut Chicken Satay	C2062	100
Turkey Tenderloin Infused with Sage and Wrapped in Applewood Smoked Bacon	C2222	100
Vegetable Egg Roll - 3 oz.	FG007	48
Vegetable Empanada	FG008	100

<u>Desserts</u>	<u>Code</u>	<u>Case Count</u>
Caramelo Cake - Chocolate & Caramel Mousse with Chocolate Dacquoise	DSP025	12/3"
Chocolate Mousse Cake	OPD107	20
Columbian - Milk Chocolate & Dulce de Leche with Chocolate Dacquoise	DSP028	12/3"
Dome - Chocolate Sabayon with Chocolate Dacquoise, and Raspberry Coulis	DSP224	12/3"
Fantasia - Exotic Mousse Puree with Almond Dacquoise and Raspberry Coulis	DSP026	12/3"
Macaron French Classic Assortment	D1040	192
Macaron Winter Assortment	D1042	192
Marjolaine Strip	DSP164	2/16"
Mini Brownie 3.5 oz.	FG003	16
Pecan Tart	FG002	16
Red Berry Mascarpone Cake	OPD103	20
Ruby - Chocolate Sabayon and Pistachio Mousse with Chocolate Dacquoise	DSP027	12/3"
Sacher - Chocolate Cake with Chocolate Glaze and Raspberries	DSP117	2/9"
Trilogy Chocolate Cake	OPD102	20

Products are made with ingredients that do not contain Gluten (Barley, Rye, & Wheat).

Vegan Selections

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Chocolate Mousse Cake - Gluten Friendly	OPD107	20
Edamame Dumpling	CO261587	150
Indian Samosa with Spiced Potato & Green Peas	RAJF251	200
Kale & Vegetable Dumpling	CO261730	150
Large Vegan Caponata Phyllo Star	V2220	12
Roasted Root Vegetable Kabob	K1116	80
Roasted Vegetable & Hummus Large Tart	V2272	18
Vegan Capanata Phyllo Star	V2132	100
Vegetable Pakora	RAJF258	200
Vegetable Spring Roll - Appetizer Size	I1110	80
Vegetable Spring Roll	I1112	100
Vegetable Tikis	M9254	120



"Again, no worries and great follow up and communication on your part sir. That is greatly appreciated and why I am a loyal customer for the past 10 years working with you all. You all are very good at what you do!!! As always thank you all for great customer service it is noticed and valued! I truly appreciate you all."

-Adam
Exectutive Chef, Marriott

Product Name	Code	Case Count
Beef Kabob with Peppers & Onions - 4 Oz.	K1036	40
Beef Wellington in Puff Pastry - 6 Oz.	B2032	24
Chicken Kabob with Peppers & Onions - 4 Oz.	K1038	40
Large Beef Empanada - 3 Oz.	I1084	48
Large Braised Short Rib & Manchego Empanada - 3 Oz.	B2246	48
Large Cheesesteak Empanada - 3 Oz.	B2308	48
Large Vegan Caponata Phyllo Star - Vegan	V2220	12
Large Vegetable Empanada - 3 Oz.	V2258	48
Mediterranean Couscous Purse	M9142	24
Philadelphia Cheesesteak Spring Roll - 3 Oz.	I1292	40
Premium Lump Crab Cakes - 3 Oz.	C4028	48
Reuben Spring Roll - 3 Oz.	B2226	48
Roasted Vegetable & Hummus Large Tart - Gluten Friendly, Vegan	V2272	18
Roasted Vegetable Ratatouille Tart - 3.25"	V2248	24
Vegetable Strudel in Phyllo with Deiterranean Vegetables - 7 Oz.	V2038	20
Vegetable Wellington in Puff Pastry with Hummus & Roasted Vegetables - 5 Oz.	V2036	12
Wild Mushroom Strudel in Phyllo - 7 Oz.	M1024	20



"I wanted to thank you for making this transition from your competitor as smooth and great as it has been. We had a number of vendor switches at the same time, and you were far and away the best at taking our account to a new level."

-Matthew
Executive Chef, Westin

Muffin Batter Flavors

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Blueberry Muffin Batter	MF1800	18#
Banana Nut Muffin Batter	MF1806	18#
Maui Morning Muffin Batter	MF1808	18#
Lemon Poppy Seed Muffin Batter	MF1815	18#
Strawberry Banana Muffin Batter - Low Fat	MF1824	18#
Blueberry Muffin Batter - Gluten Free	MF1860	18#
Chocolate Muffin Batter - Gluten Free	MF1863	18#

Shells & Bases

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Assorted Mini Taco Shells	M9230	100
Blini's	TP58619	240
Empty Bao Buns	CO232204	120
Empty Cone - Neutral Flavor	PD286	271
Empty Bread Boules	TP50134	210
Neutral Pastry Shell - Gluten Friendly	PD725	96



"I also have to say the product is great and nothing but good feedback from our clients."

-Joel
Executive Chef, Sodexo

Product Name	Code	Case Count
American Wagyu Burger with American Cheese and Sauteed Onions	B2062	72
Beef Wellington	B2018	100
Braised Short Rib & Manchego Empanada	B2202	100
Buffalo Chicken Spring Roll	I1044	100
Cherry Blossom Tart	C1316	88
Chicken and Lemongrass Potstickers	CO261242	150
Chicken Tandoori with a North Indian Spice Marinade	C2078	100
Chicken Yakatori - Marinated Thigh Meat Skewered with Spring Onions	C2058	100
Coney Island Franks - Stuffed with Sauerkraut and Mustard	F1008	100
Corn & Edamame Quesadilla	M9124	88
Fire Roasted Vegetable Empanada with Cheddar and Pepper Jack Cheese	I1070	100
French Onion Soup Boule	SK101	60
Malibu Coconut Shrimp (21/25) with Shredded Coconut and Rum Batter	S5002	100
Maui Shrimp Spring Roll	S5036	100
Mini Cuban Sandwich with Pork, Ham, Swiss and Pickles	I1134	80
Mini Dessert Shooter Cup Assortment	TP1205	36
Mini Philadelphia Style Cheese Steak Hoagie	B2176	80
Premium Lump Crab Cakes - .75 Oz.	C4022	100
Raspberry, Toasted Almonds and Brie in a Phyllo Roll	C1018	100
Scallop Wrapped in Applewood Smoked Bacon (20/30) - Premium	S3004	100
Smoked BBQ Pulled Pork Encased in a Miniature Southern Style Biscuit	P1004	100
Southwestern Beef Empanada with Fire Roasted Vegetables	B2006	100
Spanakopita with Baby Spinach and Grecian Feta in a Phyllo Triangle	C1022	100
Vegetable Spring Roll - Cocktail Size	I1112	100
Wild Mushrooms and Artisan Cheese Tart	M1026	100



Asian Concierge Items

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Indian Samosa with Spiced Potato and Green Peas	RAJF251	200
Chicken Teriyaki Potsticker	CO261259	150
Buffalo Chicken Potsticker	CO261716	150
Pork & Kimchi Dumplings	CO110700	150
Shrimp and Vegetable Shaomai	M9040	200
Spring Rolls – Vegetable	M9044	192
Empty Bao Buns	CO232204	120
Kale and Vegetable Dumpling - Vegan	CO261730	150
Chicken and Lemongrass Potstickers - Favorite	CO261242	150
Pork Potstickers	CO261365	150
Vegetable Potstickers	CO701014	150
Edamame Dumpling - Favorite, Vegan	CO261587	150
Bulgogi Beef Dumplings	CO110717	150
Mini Char Sui Bao Pork Buns	CO232105	240
Vegetable Pakora - Vegan	RAJF258	200
Thai Curry Vegetable Samosa Triangle - Vegan	CO702400	150

Concierge Hors D'oeuvres Items

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Breaded Ravioli	M9034	150
Potato Pancakes	V2012	144
Sweet Potato Latke	M9146	200
Sweet Potato Tater Tot	M9190	200
Mini Franks in a Blanket	F1006	100
Pizza Bagels	C1052	100
Coney Island Franks	F1008	100
Vermont Cheddar Cheese Puff	C1032	100
Vegetable Spring Roll – Cocktail Size	I1112	100
Baby Spinach and Imported Swiss Cheese Puff	C1038	100
Sweet Potato Puff	V2020	100
Spanakopita	C1022	100
Grilled Chicken Fajita	I1024	100
Chicken and Cheese Quesadilla	I1016	100
Arepas with Chorizo and Manchego - Favorite	S2044	100
Deep Fried Apple Pie Empanada	D1004	100

Concierge Hors D'oeuvres Items Continued

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Quiche Lorraine with Applewood Smoked Bacon	Q1004	100
Mediterranean Ratatouille Tart	Q1030	100
Sesame Chicken Tender	C2024	100
Potato Croquettes with White Truffles	V2084	100
Deep Dish Pizza Quiche with Italian Sausage	Q1012	100
Philadelphia Cheese Steak Tart	Q1048	100
Roasted Turkey Cobbler	Q1050	100
Aged Gruyere and Summer Leek Tart	Q1046	100
Roasted Red Pepper and Goat Cheese Quiche	Q1016	100
Black Bean and Sharp Cheddar Spring Roll	I1008	100
Reuben Puff - <i>Favorite</i>	B2026	100
Coconut Coated Chicken Tenders	C2022	100
Stromboli Stuffed with Pepperoni	C1058	100
Asparagus Roll Up	V2002	100
Grilled American Cheese Sandwich	C1138	100
Philadelphia Cheese Steak Spring Roll - <i>Cocktail Size</i>	I1116	100
Tri Colored Vegetable Tortillas	I1038	100
Smoked BBQ Pulled Pork Biscuit - <i>Favorite</i>	P1004	100
Fire Roasted Vegetable Empanada	I1070	100
Macaroni and Cheese Poppers with no Ham	C1104	100
Porcini Mushroom Risotto Croquette - <i>New</i>	M1108	100
Buffalo Chicken Spring Roll	I1044	100
Roast Pork Spring Roll - <i>New</i>	P1054	100
Buffalo Chicken Empanada	C2410	100
Chorizo Empanada - <i>Favorite</i>	I1150	100
Wild Mushrooms Tart	M1026	100
Pork Carnita Taquito	P1044	100
Pastrami & Whole Grain Mustard Spring Roll - <i>Favorite</i>	B2210	100

Concierge Dessert Items

<u>Product Name</u>	<u>Code</u>	<u>Case Count</u>
Chocolate Truffles Assortment	M9194	210
Assorted Chocolate Caramels - <i>New</i>	M9234	240
Cheesecake Drops	D1026	88
Mini Cupcakes	DCAT03	84

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