

SIGNATURE

SAUCES

PRODUCTS WE CREATE

ITALIAN INNOVATIVE PASTA SAUCES

Three Cheese. Creamy Pasta Sauce with Pecorino Romano, Parmesan and Fontina Cheeses

Sicilian. Slightly Sweeter Pasta Sauce with Red Wine, Garlic, Herbs and Crushed Red Pepper

Sausage and Peppers. Chunky Tomato Pasta Sauce with Crumbled Italian Sausage, Tender Onions and Bell Peppers

Arrabbiata. A Spicy Red Sauce with Roasted Garlic, Olive Oil and Red Pepper

Parmesan Tomato Cream. Blush Pasta Sauce with California Tomatoes, Rich Cream and Parmesan Cheese

Bolognese. Slow Simmered Pork and Beef Sauce with Sautéed Onions and Garlic in Tomato Cream Sauce with a Hint of Nutmeg

San Marzano. Unparalleled Italian Style Pomodoro Tomato Sauce Specifically Designed to Accentuate the Flavor of the Highest Quality Tomatoes in the Industry

CLASSIC PASTA SAUCES

Marinara. Fresh and Light, Chunky Tomato Sauce with Fresh Basil, Garlic and Extra Virgin Olive Oil

Pasta Sauce. Smooth Tomato Sauce with Garlic and Herbs Perfect for a Spaghetti and Meatball Dinner

Tomato Basil. Pomodoro Style Sauce with Light Seasonings, Fresh Tomatoes and Basil

Tomato Cream. Simple Blush Sauce with Romano Cheese, Basil and Garlic

Spicy Tomato. Pasta Sauce with a Red Pepper Kick

Meat Sauce. Red Sauce with Beef, Herbs and Garlic

Pizza Sauce. Smooth Tomato Sauce with Garlic, Basil, Oregano and Parsley

INNOVATIVE BBQ SAUCES

Peach Burst. Fresh Peach BBQ Sauce, Accented with Ginger, Honey and Bourbon

Tonkatsu. Umami Combined with BBQ, Japanese Style BBQ, Spiced with Gochugaru, Ginger, Soy and Sesame

Cabernet BBQ. Sweet and Spicy BBQ Made with Cabernet Wine, Brown Sugar and Chipotle Peppers

Bourbon Bacon BBQ. Kansas City Style BBQ with Bourbon, Molasses and Real Bacon

Blood Orange BBQ. Tangy Southern Style Blood Orange BBQ, with Accents of Ginger, Allspice, Coriander and Habanero

Cherrywood Balsamic BBQ. Cherrywood Smoked BBQ with Sweet Balsamic and Brown Sugar

Mustard IPA BBQ. Honey Dijon BBQ with Accents of Citrus and Hops

Sugar Free Available upon request

CLASSIC BBQ SAUCES

Mesquite. Smokey Rich BBQ with Molasses and Sweet Tomato

Golden Mustard BBQ. Sweet and Tangy Yellow Mustard-Based BBQ with an Apple Cider Vinegar Pop

Sweet Rays. Our Spin on an Everyday Favorite

KC BBQ. A Rich and Thick, Tomato-Based BBQ with Brown Sugar, Buttery Flavors and a Cayenne Spice

Crafted Worcestershire. Not Quite a BBQ Sauce, but a Great Marinade and Grilling Sauce Crafted with Fig, Ginger, Tamarind, and Clove

North Carolina. Very Tangy Vinegar-Based BBQ Excellent for Pulled Pork or Southern Style BBQ

Memphis BBQ. Slightly Less Sweet, Tomato-Based BBQ with Notes of Worcestershire and Mustard

INNOVATIVE DRESSINGS

Garlic Impressions. Fresh Garlic Vinaigrette Made with a Sweet Cider Vinegar, Cracked Pepper and Mild Herbs

Romano Balsamic Vinaigrette. Balsamic Vinaigrette with Herbs, Dijon and Romano Cheese

Fig Balsamic Vinaigrette. Balsamic Dressing Infused with Fig

Coconut Mango Dressing. Sweet and Sour Dressing with Fresh Mango and Toasted Coconut

Meyer Lemon Poppyseed. Sweet and Tangy Poppyseed Dressing Infused with Meyer Lemon

Peppercorn Parmesan Ranch. All Natural and MSG Free, Shelf Stable Ranch Dressing, with Parmesan and Cracked Peppercorns

Lemon Basil Vinaigrette. Fresh Basil and Lemon Vinaigrette with Cider Vinegar and Light Pepper

Mediterranean Za'atar. Dressing of Fresh Lemon, Olive Oil and Traditional Za'atar, Consisting of Fresh Sumac, Thyme, Marjoram, Sesame and Sea Salt of Fresh

CLASSIC DRESSINGS

Balsamic. Traditional Balsamic Dressing with Extra Virgin Olive Oil, Sweet Basil and Garlic

Italian. Imported Red Wine Vinegar, Extra Virgin Olive Oil, Peppercorns, Garlic and Oregano

Poppy. Sweet Poppy Dressing with an Apple Cider Vinegar Pop

Ranch. All Natural, Traditional Ranch Dressing with a Rich Buttermilk Flavor
Caesar. Rich and Creamy Caesar Dressing with Anchovies, Course Ground Pepper and Pecorino Romano
Old World Garlic Parmesan. Traditional Italian Dressing with Fresh Garlic, Italian Parmesan, Herbs and Wine
Vinegar Strawberry Vinaigrette. A vibrant and refreshing strawberry dressing with basil and white balsamic
Roasted Tomato. Sweet, savory, and smokey rich and complex with a slight tang
Honey Mustard. A sweet floral, and slightly spicy

INNOVATIVE ASIAN SAUCES

Teriyaki. Sweet Soy Glaze with Ginger and Garlic
Teriyaki Marinade. Grill and Marinade Sauce with Fresh Ginger, Garlic and Sesame
Spicy Mandarin Sauce. Sweet and Spicy Orange Glaze with Fresh Marmalade, Ginger and Chilies
Sweet Thai Chili. All Natural Sweet and Spicy Chili Garlic Sauce
Honey Lime Sracha. Chili Pepper Sauce with Pure Honey and Fresh Lime
Garlic Sesame. Sweet and Spicy Garlic Sesame Marinade and Grill Sauce with Pineapple, Jalapeno and Ginger
Thai Peanut Sauce. Thai Grilling Sauce with Rich Peanut, Fresh Cilantro and Chilies
Fijian Lemongrass. Sweet and Spicy Sauce with Lemongrass and other Citrus Notes, Fresh Chili, Ginger, Garlic and Sumac
Cashew Chicken Sauce. Soy-Based Simmer Sauce, Flavored with Orange BSF
Sesame and Ginger. Excellent Over Rice with Chicken Breast
Spicy Thai Mango. Korean Chili Paste with Fresh Mango Puree Sauce
Gochujang. Korean Fermented Soybean and Chili Sauce Traditionally used as a Condiment for Bulgogi and Bibimbap
Yum Yum. A creamy Asian style sauce with garlic, ginger and hints of toasted sesame

SEAFOOD SAUCES

Lobster Sauce. Lobster Finishing Sauce Made with Sherry and Rich Cream
White Clam Sauce. Rich Clam Stock, Excellent for Clambakes, Soup Base or Italian Clam Pasta Dishes like Vongole or Cioppino
Tartar Sauce. Rich, Mayonnaise-Based Dipping Sauce with Citrus, Dill and Pickle Relish
Cocktail Sauce. Smooth Tomato Sauce with Fresh Horseradish and Citrus
Lemon Dill Sauce. Dipping Sauce Made with Fresh Lemon, Dill and Mustard
Remoulade. Creole Dipping Sauce, Made with Mayonnaise, Spicy Brown Mustard, Cajun Spices and Pickle Relish
White Wine Scampi Sauce. Light Braising Sauce Made with Sherry, Butter, Garlic, Fine Herbs and Citrus

FINISHING – SIMMER SAUCES

Italian Piccata. Creamy Lemon and Sherry Simmer Sauce Excellent on Veal, Chicken, Shrimp or Seafood
Marsala. Rich and Meaty Sauce with Sweet Marsala Wine, Pepper and Herbs
Cacciatore. Rich Meaty Tomato Simmer Sauce, Excellent with Chicken, Peppers, Caramelized Onion and Mushrooms
Demi Glace. Cabernet Wine and Beef Reduction, Simmered with Roasted Vegetables, Thyme and Sage
Black Garlic Shiitake Demi. Hand-Cut Shiitake Mushrooms and Specially Fermented Black Garlic in a Traditional French Demi-Glace Reduction Lemon
Chardonnay Butter Beurre Blanc. Traditional French “White Butter” Sauce, Accented with Chardonnay and Fresh Lemon

INDIAN

Tikka Masala. Creamy Tomato Sauce with Toasty Garam Masala Spices, Curry, Coriander and Cumin
Butter Masala. Tikka Masala with Fresh Ginger, Cilantro and Ghee
Kashmiri Curry. Northern Indian Curry Sauce with Coconut Milk and Nutmeg
Madras Curry. Spicy Curry Simmer Sauce with Onions, Garlic, Coriander and Cardamom

MEXICAN/GLOBAL INFUSION

Cuban Mojo. Traditional Cuban Marinade Consisting of Citrus, Garlic, Cilantro, Cumin, Mint and Oregano
Mole. Rich Oaxacan Sauce Made from Slowly Roasted Poblano Peppers, Tomato, Mexican Spices and Bitter Chocolate
Adobo. Spanish Marinade Mainly Made of Paprika, Garlic, Cumin and Oregano
El Pastor. Marinade for Slow Roasted Pork Consisting of Guajillo Peppers, Citrus Fruit and Mexican Spices. Typically Served with Pineapple and Cilantro
Ropa Vieja. Cuban National Dish Marinade and Simmer Sauce, Including Rich Tomato and Spanish Olives
Creole Sauce. Roasted Tomato and Chili Sauce with Cajun Spices, Peppers and Onions
Spicy Harissa Tabini. Spicy Chili Peppers, Cumin and Coriander Combined with a Nutty and Rich Tabini Paste
Churrasco Barbacoa Mopping Sauce. Brazilian Steakhouse-Inspired Topical
Peri-Churri. Cilantro-Green Onion Hand Chopped Botanicals with Garlic and Lime Combined with Almonds and the Latin American Chilies of Peri-Peri Heat
Tandoori Mustard. Moroccan Spices Combined with the On-Trend Sour of All Natural Colorless Mustard

CREAMS

Alfredo Sauce. Rich and Creamy Italian Sauce Made with Cream, Pecorino Romano and Italian Parmesan
Mac N Cheese. Decadent Cheese Sauce, Made with Local Aged Cheddar and Creamy White American Cheese
Beer Cheese. Rich Cheese and “Ale” Based Soup or Dipping Sauce with Bell Peppers, Bacon and Smoky Paprika Russian
Beef Gravy Sauce. Enriched with Sour Cream, Served with Tender Beef, Mushroom and Egg Noodles

Paprikash. Hungarian Traditional Sauce Consisting of Rich Chicken Flavor, **Paprika** and Sour Cream Best Served with Slow Cooked Chicken and Spaetzel

Queso. Mexican White Cheese Dipping Sauce for Tortilla Chips or “Fundito” with Added Chorizo

Sausage Gravy. Rich Breakfast Gravy with Pork, Spices and Thickened Milk, Served on Traditional Biscuits

PESTOS

Basil Pesto. Genovese Sauce of Blended Basil, Garlic, Extra Virgin Olive Oil and Italian Parmesan

Sun Dried Tomato Pesto. Flavorful Puree of Rich Dried Tomatoes, Toasted Walnut, Extra Virgin Olive Oil and Fresh Herbs

MARGARINE BUTTER COMPOUNDS

Garlic Herb Spread. Flavorful Spread with Fine Herbs and Garlic

St. Helena Olive Spread. Imported Olive and Butter Spread with Rosemary, Garlic and Pecorino Romano

Lobster Butter. Rich Compound Butter Flavored with Herbs, Decadent Lobster and Cream Cheese

CONDIMENTS

Ketchup. Signature Tomato Ketchup

Coleslaw Dressing. Apple Cider Vinegar and Mayonnaise-Based Dressing with Celery Seed and the Right Amount of Tang

Chili Sauce. Tomato Base Flavored with Fresh Lemon, Onion and Clove

Potato Salad. Mayonnaise Salad Base with Spicy Brown Mustard and Hints of Celery

Amba Aioli. Indian Pickled Mango Condiment with Turmeric Emulsified with Oil and Vinegar

Basil Aioli. Rich Homemade Mayonnaise Emulsion with Fresh Basil

Garlic Aioli. A light yet velvety aioli with fresh garlic, lemon, and rich extra virgin olive oil

WING SAUCES

Hot. A Fierce Wing Sauce with a Prominent Flavor of Peppery Cayenne

Medium. Well composed balance of Rich Buttery Flavor and a Pleasing Level of Heat

Mild. An approachable buffalo sauce with the full flavor of rich butter and a slight kick of cayenne

Garlic. An ample amount of roasted garlic accompanied by rich parmesan and herbs

Cajun. A unique blend of thyme, garlic, cayenne, and black pepper with other bonafide Louisiana spices

SALSA

Hot. Spicy Red Table Salsa with Fresh Jalapeños and Cilantro

Mild. Mild Table Salsa with Cilantro and Garlic

Verde. A bright restaurant style salsa with flavors of lime, cilantro, garlic and fresh tomatillo

Corn Salsa. Chunky Salsa with Sweet Corn, Onion, Tomato and Cilantro

Tequila Lime. Table Salsa with Fresh Citrus and Agave

Smoky Chipotle Salsa. Spicy Deep Red Salsa with Smoky Chipotle Peppers and Adobo Spice

Roja. Red Table Salsa with Roasted Tomato, Poblano, Anaheim and Serrano Peppers. Finished with Fresh Cilantro

SOUPS/STOCKS

Lobster Bisque. Rich Broth Soup, Flavored with Lobster and Sherry. Enriched with Cream

Minestrone. Italian Soup Translated “To Serve.” Made with Herbs, Vegetables, Broth, Beans and Pasta

Clam Chowder. “New England” Style Cream Soup with Clams and Potatoes

Tomato Basil. “Sweet and savory bisque of roasted tomatoes with sweet cream and basil

Beef Vegetable. Hearty Beef-Based Broth Soup with Heavy Vegetables

Chicken Noodle. White Meat Chicken, Rich Chicken Stock, Mirepoix, FinFei Herbs and Egg Noodles

Pasta e Fagioli. Traditional Italian “Peasant-Food” Dish, Literally Translated to Pasta and Beans

Chicken Stock. Rich Chicken Flavor Reduced into a Stock that can be used for a Base of Many Soups or Sauces

Bone Broth. Broth from Slow Cooking Bones and Dissolving the Healthy Collagen into Water. Excellent in Aiding Digestion and Rich with Minerals

Chili. Tomato and Red Kidney Bean Stew with Lean Ground Beef, Flavored with Chili Powder, Peppers, Spices and Cinnamon

Beef Gravy. Thickened Beef Gravy Made with Traditional Spices and Roasted Beef Juices

Chicken Gravy. Lighter Fare Gravy, Flavored with Roasted Chicken Juices and Vegetables

Pot Roast Gravy. Rich Beef Gravy with Garlic, Vegetables, Rosemary and Thyme

Morel Mushroom. A hearty mushroom cream soup with the flavors of deep woods from earthy Morels

Tortilla. Spicy south western style soup with peppers and infused with the flavor of fresh made corn tortillas

Vegetable. Fresh light soup with all the flavors of a summertime garden

RUBS

Beer Can Chicken. Wheat Pilsner. Zip Protein.

Erie Island Smoke.