



# State of the Plate

PRESENTED BY  **PERFORMANCE**  
FOODSERVICE



## FEATURED PRODUCTS

Click an option below to see more information.



# State of the Plate

PRESENTED BY  **PERFORMANCE**  
FOODSERVICE

## DINNER MENU



# ITEMS FEATURED AT STATE OF THE PLATE

ITEM #	DESCRIPTION	PACK/SIZE
509805	PORK BELLY 1/2 SKNLS CRYO	2/6.75 AV
509825	PORK BELLY SKN-ON CRYO	3/13 AV
464533	PORK LOIN BNLS C/C STRAP ON	2/9 LB
464518	PORK RACK 10 BONE FRNCHD	4/7 LB
471043	PORK RIB BACK PLD FZ	10/2.75 AV
464519	PORK RIB SPARE LIGHT 4.9 LB DN	9/4.9 LB
464540	PORK RIB ST LOUIS 3.75 LB DN	12/3 LB
464541	PORK TNDRLN 1.25 LB DN	12/1.25 LB



**PREMIUM PORK**  
A PLEDGE OF SUPERIORITY



*unsurpassed*  
**TASTE AND TENDERNESS**

Our exclusive PathProven™ food trace technology is used to not only establish a link between an animal and each cut of meat, but also to genetically ensure that our pork is the highest quality and provides the best possible eating experience.



Only the top 20% of premium hogs are selected for the Allegiance program, meeting specific marbling, color, and animal care specifications.



All hogs are raised on local farmer-grown corn diets which contribute to the beautiful marbling and superior flavor, juiciness, and tenderness.



Duroc terminal sires and Yorkshire/Landrace females are born and raised in the Midwest on a family owned collection of 24 farms which are routinely audited by third-party animal welfare authorities.



Allegiance pork is 100% all natural and is traced through our pioneering PathProven® program which enforces exacting specifications to ensure premium quality.



Cuts are specified for 1/8-inch maximum trim, and processed in a Single-source State-of-the-art facility by skilled craftsmen who focus on precision.



# ITEMS FEATURED AT STATE OF THE PLATE

ITEM #	DESCRIPTION	PACK/SIZE
611733	E3 Ranch & CO. 12oz Strip Steak CH	14/12 OZ
607063	E3 Ranch & CO. 16 oz Ribeye CH	10/16 OZ
602122	E3 Ranch & CO. 8 oz C/C Tenderloin Fillet CH	20/8 OZ
918555	PCM Beef 12 oz Beef Strip Steak CH	14/12 OZ
246313	PCM 10 oz Beef Ribeye Steak CH BNLS L/ON Cut From Downs	10 OZ
984267	PCM Beef 8 Oz Sirloin Fillet CH	20/8 OZ
246541	Gateway 12 oz Beef Strip Steak BNLS C/C	12 OZ
267529	Gateway 16 oz Beef Ribeye Steak BNLS L/ON	16 OZ
248794	PCM 22 oz Pork Chop Loin C/C B/I	22 OZ
231383	PCM 16 oz Pork Chop Frenched 2 bone	10/16 OZ
228767	PCM 8 oz Pork Chop Boneless Applewood	20/8 OZ
632674	PCM 14-16 oz Berkshire Tmhawk Chop B/I	12/14-16 OZ
257888	PCM 16 oz Berkshire Pork Shank B/I Volcano Style	10/16 OZ
964724	PCM 4 oz Lamb Chop Loin CH B/I	40/4 OZ
249693	PCM 8 oz Lamb chop Ch Frenched B/I	20/8 OZ
95711	PCM 12 oz Beal Chop Loin	14/12 OZ

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ESTD 1963

**MIDDENDORF**

**MEAT COMPANY** TM



# MIDDENDORF MEAT COMPANY

Orville J. Middendorf founded Middendorf Meat Co. in 1962. The St. Louis, Mo., company began as a one-room butcher shop, with Middendorf taking orders in the morning, processing them in the afternoon and delivering to customers the next day, same as today!

- 1962** - Middendorf Founded.
- 1986** - Partnered with the Certified Angus Beef® brand.
- 2002** - Joined Performance Food Group.
- 2007** - A state of the art 10,000 Sq Ft Facility was built.
- 2018** - Re-introduced Fresh Grinding of Beef and Pork Customization.
- 2019** - Re-Established Middendorf Meat Company.

## CUSTOM CUT MEATS

With customizable solutions that go beyond your standard product and ingredient needs, we can help your business with a diverse, quality branded product offering all which are produced by our Artisan Butchers in a just in time/next day fulfillment process.



**Beef**



**Pork**



**Lamb**



**Veal**



## Add Quality & Efficiency to Your Operations and the Plate

- **Control Portion Costs**
- **No Waste** - When using custom cut meats, all product is usable and nothing goes in the trash. If you need stew meat or other by-product, buy them separately and save.
- **Deliver Consistency** - Uniform sizing helps cooking times and plate appearance. Our meats are hand cut by experienced artisan butchers to your exact sizing and quality specifications. All of this not only saves you time, but also creates a consistent experience for your patrons.
- **Reduce Risk** - There is always an inherent risk of injury when choosing to cut your own meats, which is eliminated by letting our facility do this for you.
- **Confidence in the Cut** - Our facility is USDA inspected, and follows strict HACCP and SQF guidelines. Our experienced artisan butchers ensure quality and consistency with each and every cut.
- **Precise Inventory Control**

## Our 3-Step Commitment to Quality



### Sourcing Quality

We maintain **strong partnerships** with midwest meat packing companies. These companies are dedicated to providing us with the highest quality product available for production.

### Proper Aging

**We do not ship any cut before its time.** We believe an "An Award Winning Steak" is a properly aged product. The aging process allows natural enzymes to break down the hard connective tissue ensuring maximum flavor and tenderness. We strive to age our products for a minimum of 28 days or more.

### Ensuring Consistency

After the aging process is complete, every Primal is weighed and racked according to eye-size prior to production. This ensures the end product will be **consistent in size and shape** as the product is hand-cut by artisan butchers.



**PERFORMANCE**  
FOODSERVICE - *Middendorf*

Locally Rooted | Nationally Trusted | Solutions For You

What matters most... **Our Customer.**  
The difference: **Our People** and **Our Performance.**

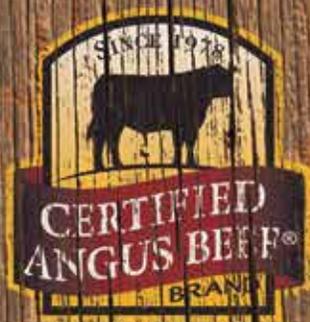




# ITEMS FEATURED AT STATE OF THE PLATE

ITEM #	DESCRIPTION	PACK/SIZE
247301	Tenderloin Fillet CH BNLS SKND	20/8 OZ
613599	Beef Rib Short CH BNLS	20/8 OZ
989143	Bone in Tenderloin Fillet 12/14 oz CH	15/12-14 OZ
281915	Short Rib Osso Buco Frenched 3" CH	5/18-20 OZ
987110	10 oz fillet C/C CH	16/10 OZ
66311	10 oz Hanger Strip Steak CH	16/10 OZ
655934	36 - 38 oz Tomahawk CH B/I	36-38 OZ
315338	B/I 14 oz Frenched Ribeye Spinalis Removed Prime	12/14 OZ
599666	Porterhouse 28 oz CH	6/28 OZ

— ☆ The ☆ —  
**BEEF CATTLE**  
STORY





# OUR ROOTS IN BOOTS

The *Certified Angus Beef*® brand was created by farmers and ranchers with the passion to deliver beef with great taste. For nearly 40 years, these farming and ranching families have been the foundation of the brand.



- The only brand owned by the American Angus Association®
- A not-for-profit created to increase demand for high-quality beef
- The brand supports local farmers and ranchers across the U.S.

## UNDER THE COWBOY HAT

Farmers are an independent and resourceful lot, living and working the land in rural communities across the nation. While each one is different and makes decisions geared to their specific farm, they collectively paint a picture of the “average” American farmer.

The average American farmer is

**58**

years old



**AVERAGE HERD SIZE 40**

**56%** of farms are owned by the same family for 3 generations

**64%** of farmers hope to pass it to the next generation



# BEEF 101: A BASIC GUIDE

It won't be long before you master the lingo and can speak like an old ranch hand. Here are some key points:

## CATTLE GROWTH & NUTRITION

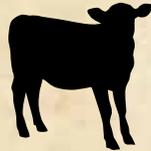
### MILK



**Birth: 80 lb.**

A calf will spend 7 months on pasture nursing on its mother

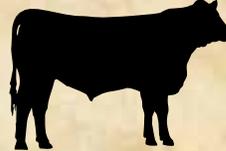
### FORAGE



**Weaning: 600 lb.**

A calf is weaned around 7 months, only eating grasses and forages

### GRAIN



**Finishing: 900 lb.**

Grains are added to cattle diets to provide more energy for growth



**Harvest: 1,400 lb.**

Finishing cattle on high-energy grains and some forages enhances marbling



**ANGUS IS A BREED OF CATTLE  
KNOWN TO PRODUCE BEEF  
WITH MORE MARBLING**



### COW

Mature female that has had a calf



### HEIFER

Female that has not given birth



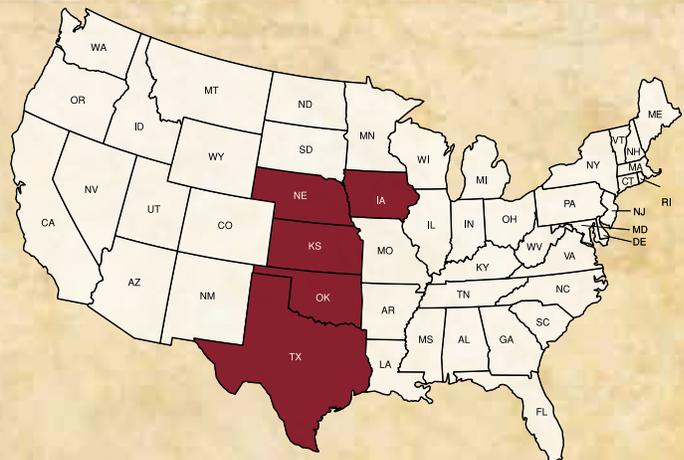
### BULL

Mature male used for reproduction



### STEER

Castrated male



### Top 5 states for beef cattle:

- 1. Texas** - 6.7 Million
- 2. Nebraska** - 4.4 Million
- 3. Kansas** - 3.7 Million
- 4. Oklahoma** - 2.2 Million
- 5. Iowa** - 2.1 Million

# GATE TO PLATE JOURNEY

Each steak has a history that begins long before the store or restaurant. It's a journey involving natural grasslands, efficient feedstuff use and dedicated cattlemen and women.

## 1 *It all begins on the* FARM OR RANCH:



Cows are bred, and calves are born each year in the spring or fall.

1. Farmers and ranchers monitor herd health and nutrition
2. Cows graze on grass pastures or hay, depending on the season
3. Calves remain with the cows until about 7 months of age



During a cow's gestation period, proper care ensures the health and condition of the unborn calf and the cow.

1. 9-month gestation period
2. Ranchers check cows around the clock at calving time
3. Ranchers ensure calves nurse shortly after birth



At weaning, ranchers work with veterinarians to prepare the calves for the grower or stocker.

1. Calf is separated from the cow around 7 months of age
2. Start to eat grass, hay and some grains
3. Vaccinations help reduce risk of illness

## 2 **MARKETS:** Cattle are sold through different marketing methods and then moved to a new location for continued care.

Cattle can be sold through:



**Livestock  
auction  
markets**

OR



**Directly  
from a  
rancher**

OR



**Video  
internet  
auctions**

## 3 **STOCKER/GROWER:**

Cattle may go to a rancher that specializes in feeding cattle on pasture or forages.

1. Cattle eat a forage-based diet
2. Calves begin to consume some grains
3. Cattle gain around 300 lb. during this phase



## **4 FEEDYARDS:**

Feedyards specialize in “finishing” cattle for the beef supply.

1. Cattle are grouped by weight to provide uniform care
2. Nutritionists create a balanced diet based on grains, forages, vitamins and minerals
3. Cattle gain 3 to 4.5 lb. per day for 5 to 8 months
4. They go to market at about 1,400 lb. (roughly 18 months)



## **5 PACKING PLANTS:**

USDA oversees cattle harvest, grading and food safety inspections.

1. All beef is inspected for food safety
2. USDA graders evaluate carcass marbling, maturity and cutability for the brand's 10 exacting standards
3. Humane Slaughter Act ensures proper animal handling and care



## **6 STORES & RESTAURANTS:**

Retail stores and restaurants are the final stop in providing beef to consumers.

**16,000** licensed  
foodservice and retailer partners



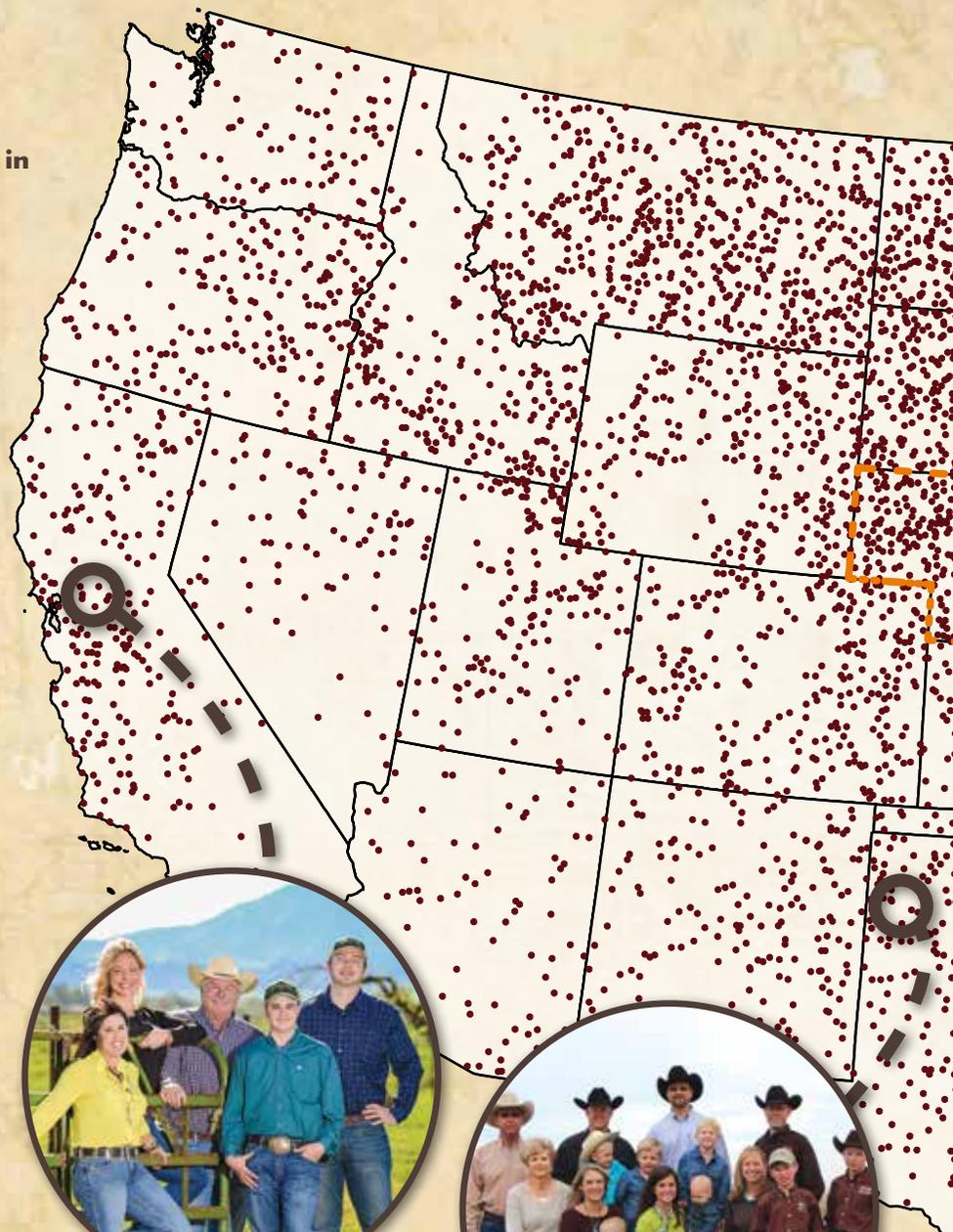
# A NETWORK OF FARMING AND RANCHING FAMILIES

More powerful than supporting one local farm or ranch, the brand supports a network of families across the United States. Ranching methods vary coast to coast to provide the best care for cattle in different environments and climates.

## Beef Cow Density Map

● = 2,500 Beef Cows

*U.S. Department of Agriculture, National Agricultural Statistics Service*



## Why are cattle raised in different areas?



### Farms and Ranches

Located in regions rich in grasses and prairies



### Feeders

Situated in regions with ideal climate and availability of feeds and grains



### Packers

Located near feedyards to reduce transportation



### Environment

A region's climate, landscape and rainfall need to be conducive to raising cattle



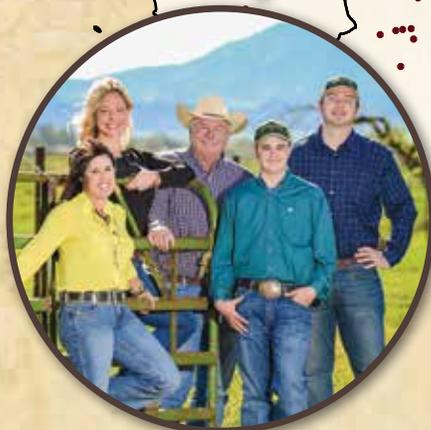
### Population

Cattle are typically grown in lowly populated areas



### Feed Resources

Cattle are fed different crops and grasses in different regions throughout U.S.



## THE DAL PORTO FAMILY

*Oakley, California*

The Dal Porto family has specialized in raising Angus cows and calves for more than three decades. Their pastures depend on the San Francisco Bay area's rainfall from October to April to provide grazing for their cattle the entire year.



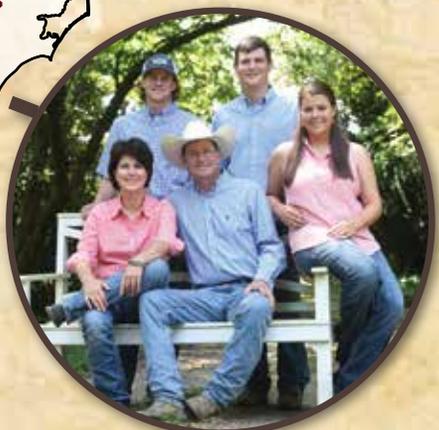
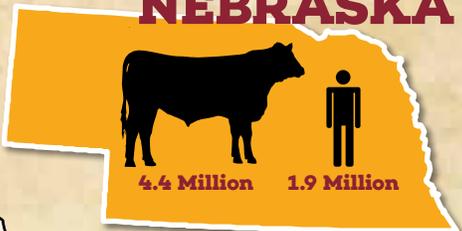
## THE OLSON FAMILY

*Hereford, Texas*

The Olsons have been raising Angus cattle on their ranch for nearly 30 years. They raise their cattle and calves on pastureland in the flat country where trees are scarce and the view stretches for miles.

# CATTLE TO PEOPLE RATIO

## NEBRASKA vs. NEW YORK



**THE YON FAMILY**  
*Ridge Spring, South Carolina*

The Yon family specializes in raising cows and calves on the natural grasses of the south. These first-generation farmers hope to pass the farm down to their children.



**THE TIFFANY FAMILY**  
*Herington, Kansas*

The Tiffany family specializes in feeding cattle and finishing them for the beef supply. Kansas and the surrounding areas are ideal for feeding cattle because of the environment and access to grains.



To learn more about these families and others, visit [CertifiedAngusBeef.com](http://CertifiedAngusBeef.com).



# AVAILABLE AT PERFORMANCE FOODSERVICE

*\* Special Order Item*

ITEM #	DESCRIPTION	PACK/SIZE
101644	ANTELOPE NILGAI OSSO BUCO FZ*	20/14 OZ
431033	BEEF RIBEYE STK WAGYU 12-16 OZ*	12/1 AV
502670	BEEF WAGYU COULOTTE STK*	12/8-9 OZ
533109	BEEF WAGYU RIBEYE TMAHWK FZ*	2/2 PK
457023	BISON RIBEYE STK FZ*	2/9 #AV
643863	BISON STK TNDRLN FZ*	12/8 OZ
285443	BOAR WILD BABY BACK RIBS 8 OZ*	1/20 AV
974748	BOAR WILD GRND FZ	2/5 LB
332668	BOAR WILD SHLDR BRT FZ*	6/4 LB
325606	BONES PEKING DUCK*	1/30 LB
398907	CAMEL GRND FZ*	10/1 LB
66589	EGG QUAIL TRAY*	1/10 CT
478869	ELK GRND FZ*	10/1 LB
444985	ELK LOIN CHOP FZ*	12/8-10OZ
441369	ELK PATTY 3/1 RND 95/5 FZ	30/5.3 OZ
354835	ELK RACK 2 RIB FRNCHD FZ*	40/8 OZ
331317	ELK STRIP LOIN DNUD FZ*	10/1.5 AV
269941	ELK TNDRLN FZ 2 PER PACK*	5/1-1.5AV

*Continued on next page...*



# AVAILABLE AT PERFORMANCE FOODSERVICE

*\* Special Order Item*

ITEM #	DESCRIPTION	PACK/SIZE
316412	OSTRICH GRND FZ*	4/2.5 LB
439828	OSTRICH STK 8 OZ IND VP FZ*	1/10 AV
572067	SAUSAGE OSTRICH W/PISTACHIO*	10/1 LB
398906	SAUSAGE VENISON SMKD FC FZ*	48/3 OZ
483056	SAUSAGE WILD BOAR BRATWURST FZ*	50/3.2 OZ
417059	SQUAB WHL FZ*	12/13-15OZ
42165	VENISON GRND FZ	1/10 LB
456544	VENISON GRND FZ*	10/1 LB
343087	VENISON RIB CHOP B/I FZ*	16/8-10OZ
687458	VENISON SADDLE B/I CERVENA FZ*	3/17 LB
542204	WATER BUFFALO GRND FZ*	1/10 LB



# **ITEMS FEATURED AT STATE OF THE PLATE**

*\* Special Order Item*

<b>ITEM #</b>	<b>DESCRIPTION</b>	<b>PACK/SIZE</b>
453213	Octopus*	1/26 AV
458272	U 10 Scallop*	1/8 LB
453112	Skate*	1/10 AV
453062	Arctic Char*	1/10 AV
469199	Halibut Whole B/I*	1/20 AV
456226	Mussels in Shell*	
492931	Salmon*	1/10 AV
489480	Tuna*	1/9 AV
453063	Barramundi*	1/10 AV
444372	Sea Bass*	1/10 AV
444258	Mahi Mahi*	1/11 AV
492932	Tuna Steaks*	1/10 AV
493703	Rainbow Trout*	1/10 AV
470222	Snapper*	1/10 AV
452541	Tilapia*	1/40 LB



# AVAILABLE AT PERFORMANCE FOODSERVICE

ITEM #	DESCRIPTION	PACK/SIZE
409845	LOBSTER MEAT CK DRY USA FZ	6/2 LB
529789	SALMON PORTN 4 OZ B/S IND VP FZ	1/10 LB
529793	SALMON PORTN 6 OZ B/S IND VP FZ	1/10 LB
529794	SALMON PORTN 8 OZ B/S IND VP FZ	1/10 LB
416842	SEA BASS CHILEAN PORTN 8OZ CI	1/10 LB
431637	SHRIMP WHI 13-15 HDLS/O RAW IN.	6/4 LB
421083	SHRIMP WHI 13-15 RPDT/ON FZ IN.	5/2 LB
431657	SHRIMP WHI 16-20 EZ PEEL FZ IN.	5/2 LB
431638	SHRIMP WHI 16-20 HDLS/O RAW IN.	6/4 LB
421117	SHRIMP WHI 16-20 RPDT/OFF IN.	5/2 LB
421091	SHRIMP WHI 16-20 RPDT/ON FZ IN.	5/2 LB
431658	SHRIMP WHI 21-25 EZ PEEL FZ IN.	5/2 LB
431639	SHRIMP WHI 21-25 HDLS/O RAW IN.	6/4 LB
421098	SHRIMP WHI 21-25 RPDT/OFF IN.	5/2 LB
421092	SHRIMP WHI 21-25 RPDT/ON FZ IN.	5/2 LB
421165	SHRIMP WHI 26-30 CPDT/ON FZ IN.	5/2 LB
431659	SHRIMP WHI 26-30 EZ PEEL FZ IN.	5/2 LB
431648	SHRIMP WHI 26-30 HDLS/O RAW IN.	6/4 LB

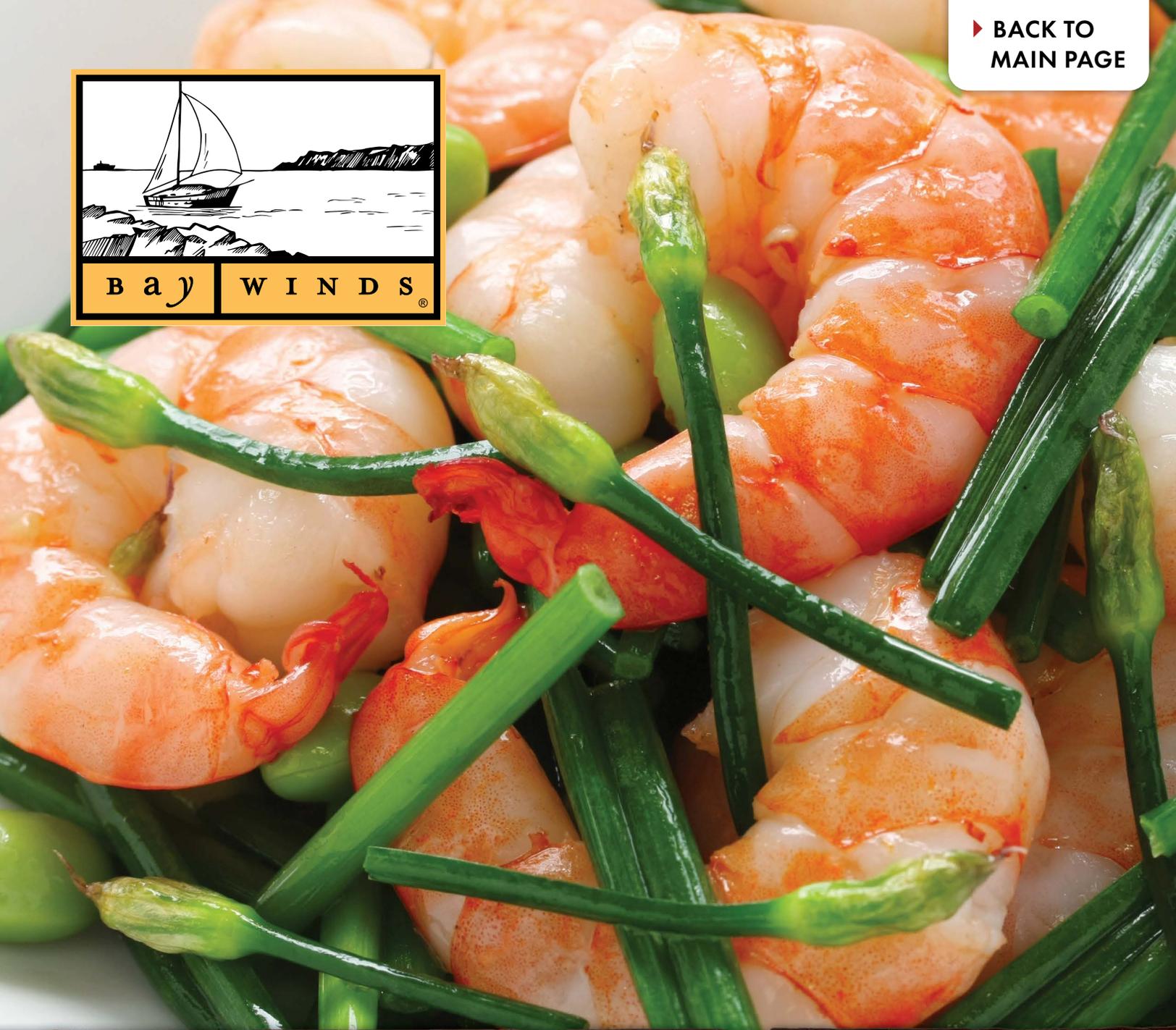
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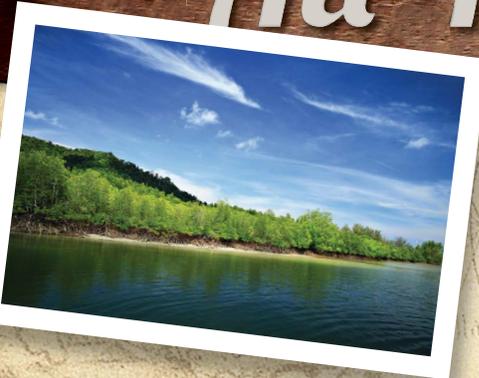
# AVAILABLE AT PERFORMANCE FOODSERVICE

ITEM #	DESCRIPTION	PACK/SIZE
421121	SHRIMP WHI 26-30 RPDT/OFF IN.	5/2 LB
421095	SHRIMP WHI 26-30 RPDT/ON FZ IN.	5/2 LB
420963	SHRIMP WHI 31-35 RAW HDLS/O EC	10/5 LB
421125	SHRIMP WHI 31-35 RPDT/OFF IN TH	5/2 LB
573834	SHRIMP WHI 31-40 CPDT/OFF FZ TH	5/2 LB
431667	SHRIMP WHI 31-40 EZ PEEL FZ IN.	5/2 LB
421127	SHRIMP WHI 31-40 RPDT/OFF IN.	5/2 LB
421078	SHRIMP WHI 31-40 RPDT/ON FZ IN.	5/2 LB
421129	SHRIMP WHI 41-50 RPDT/OFF IN.	5/2 LB
421148	SHRIMP WHI 51-60 RPDT/OFF IN.	5/2 LB
421151	SHRIMP WHI 61-70 RPDT/OFF IN.	5/2 LB
421153	SHRIMP WHI 71-90 RPDT/OFF IN.	5/2 LB
537729	SHRIMP WHI 91-110 RPDT/OFF FZ	5/2 LB
558251	TROUT RAINBOW FIL 5-7 OZ FZ	1/10 LB

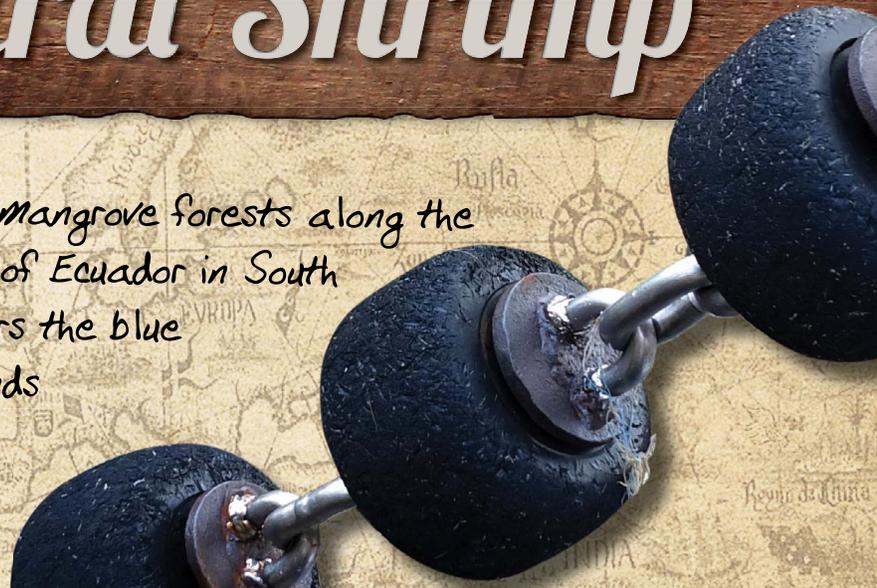
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# All-Natural Shrimp



The primitive mangrove forests along the Pacific Coast of Ecuador in South America borders the blue freshwater ponds that are one of the habitats for Bay Winds® All-natural White Shrimp.



**A**long the Pacific coast of Ecuador and Peru, the Gulf of Guayaquil takes its name from Ecuador's Guayaquil River which empties into it. It is here among the Mangrove forest, with the ebb and flow of the tides, where blue, nutrient-rich, freshwater rivers mingle with the saline water of the ocean. Bay Winds® All-Natural Shrimp are harvested from these clean waters south of the Equator as well as from other sustainable locations across the globe. The shrimp are not processed with any added Phosphate, providing a pure, wild, natural taste; solid bite and fine texture.

## ***Exceptional quality. Exceptional story.***

The Bay Winds® brand is reserved for Performance Foodservice's top tier seafood portfolio featuring all-natural, premium seafood sourced from prime, sustainable areas of the globe. Primarily wild-caught, each species that is selected for the Bay Winds® brand must meet our strict standards, tight specifications, and be processed with the utmost craftsmanship.

Every pound of Bay Winds® seafood has a story. Whether it is sourced from remote locations like the northern ice shores of Antarctica; or from the unique marine environment that feeds off the Kuroshio and Oyashio currents, north of Hokkaido Japan. Fishing masters like Captain Andres Montemuiño or Captain John Jordan guide boats named "On The Hook" or "Globalpesca III," with crews of waterman whose lineage to the seas often go back generations.

Inside each elegantly designed black box of Bay Winds® is seafood with exceptional quality, pride, workmanship and taste.

## ***Bay Winds® All-Natural Shrimp is...***

- The species Latin name of White Shrimp is *Litopenaeus vannamei* and it is globally the most popular of all shrimp. The meat is firm, yet tender, and cooks to a pleasant red hue. The flavor is mild and sweet.
- Bay Winds® All-Natural Shrimp is available year-round and maintains consistent quality. White shrimp are available under the Bay Winds® portfolio. Product can be sourced in Ecuador, Peru, Thailand and India.

## ***Products***

Bay Winds® offers White shrimp in a variety of preparations: Raw, Headless, Shell On; Raw, Peeled, Deveined, Tail On; Cooked, Peeled, Deveined, Tail On. All products are available in a host of sizes and are conveniently packaged.

## ***Menu Suggestions***

- Barbeque-Glazed, Bacon Wrapped Shrimp on Skewer
- Shrimp Poached with Mirin and Ginger accompanied by Spicy Yuzu-Wasabi Sauce
- Hand Crafted Coconut Breaded Shrimp with Coconut and Mango Sauce

## ***Promoting Bay Winds® All-Natural Shrimp***

When promoting Bay Winds® All-Natural Shrimp on your menu be sure to include any combination of these descriptors that will enhance the patron's impression and can allow you to earn more profit.

*Sustainable; Farm-raised; No added phosphate; All-Natural; Clean, organic taste; Firm but tender.*

## ***Knowledge is Power***

A few things that your restaurant wait-staff should know...

- The meat is firm yet tender and cooks to a pleasant reddish/white hue and is mild and sweet in flavor.
- Bay Winds® All-Natural shrimp contains no added phosphates. Typically shrimp has been soaked in Sodium tripolyphosphate which is an inorganic compound. Since this shrimp is all-natural, there is no chemical modification to the flavor, texture or density and allows for the freshest taste.
- Since a balanced ecosystem is the foundation for developing any sustainable activity, Bay Winds® Shrimp are farm raised utilizing good farming practices in order to take care of the environment.





# FEATURED ITEMS AT STATE OF THE PLATE

ITEM #	DESCRIPTION	PACK/SIZE
523381	Micro Bull's Blood	1/8 OZ
423542	Micro Rainbow Mix	1/4 OZ
523538	Tiny Veggies Carrot Mix*	1/50 CT
375977	Micro Basil Lemon	1/4 OZ
375189	Micro Amaranth Red	1/4 OZ
523380	Micro Celery	1/8 OZ
592911	Micro Tangerine Lace	1/4 OZ
523591	Micro Wasabi	1/8 OZ
386455	Micro Cajun Mix	1/4 OZ
386471	Micro Citrus Mix	1/4 OZ
597560	Micro Merlot Mix	1/8 OZ
577484	Petite Lemon Grass	1/4 OZ
523448	Petite Pumpkin Green	1/8 OZ

ITEM #	DESCRIPTION	PACK/SIZE
513785	Mini Crown Lettuce Mix	1/50 CT
523512	Herb Top Amaranth Carnival Tops	1/50 CT
592912	Herb Top Mint Lime	1/50 CT
528895	Maple Hibiscus Leaf	1/50 CT
487592	Gold Popcorn Shoots	1/4 OZ
513787	Specialty Ice Bud	1/25 CT
580598	Leaves Oyster	1/50 CT
577927	Edible Flower Bachelor's Buttons	1/50 CT
	Edible Flower Fireside Fall Mix	Available Soon!
577499	Edible Flower Hibiscus	1/50 CT
523592	Micro Flower Blend	1/200 CT
497315	Micro Flower Orchids	1/100 CT
508673	Micro Flower Sun Daisy Mix	1/200 CT



# ITEMS FEATURED AT STATE OF THE PLATE

ITEM #	DESCRIPTION	PACK/SIZE
544733	VEAL HINDSHANK OSSO BUCO 2.5"	10/1 LB
549558	PIANCONE EPICUREO® VEAL SHORT RIB	2/5 LB
549693	PIANCONE EPICUREO® LAMB GROUND	5/2 LB
239320	MEATBALL/MEATLOAF MIX	5/2 LB
544746	VEAL CUTLET 4OZ	40/4 OZ
544756	VEAL LOIN CHOP PORTERHOUSE 16OZ	10/16 OZ
372049	VEAL RIB CHOP GRAIN FED 16OZ	12/14-16 OZ
549571	LAMB LOIN CHOP 8OZ	20/8 OZ
549692	LAMB LEG KABOB	5/2 LB
549564	LAMB TOP ROUND	6/1.75 LB
544759	VEAL KANSAS CITY STRIP 16OZ	10/16 OZ



# AVAILABLE AT PERFORMANCE FOODSERVICE

*Item in gray were featured at the State of the Plate event.*

ITEM #	DESCRIPTION	PACK/SIZE
651721	COFFEE HOUSE WB*	2/5 LB
651727	COFFEE DECAF WB*	2/5 LB
651732	COFFEE NOTORIOUS DARK WB*	2/5 LB
651733	COFFEE NOTORIOUS WB*	2/5 LB
651739	COFFEE HOUSE BLND FRAC PACK	24/3 OZ
651740	COFFEE DECAF FRAC PACK	24/3 OZ
651743	COFFEE NOTORIOUS DARK FRAC	24/3 OZ
651759	COFFEE ETHIOPIAN YIRG Z FRAC	24/3 OZ
651798	COFFEE DECAF WB*	6/12 OZ
651805	COFFEE ETHIOPIAN YIRG Z WB*	6/12 OZ
651814	COFFEE VIVACE WB*	6/12 OZ



# Experience ‘The New Standard’ of excellence in coffee.

Performance Foodservice presents a portfolio of coffees in our Coda Coffee brand, produced by Coda Coffee Company of Denver, CO. Coda Coffee Company is one of the premier craft coffee roasters in America. Not only known only for its variety of hand-selected, expertly roasted beans and favorably complex coffees, but for its commitment to working with its growers to influence sustainable growing practices, exceeding fair trade practices, and sourcing the best beans from around the globe.

Enjoy Coda Coffee in nine distinctive flavors of carefully roasted Arabica coffee across 52 SKUs, including 3-, 5- and 8-oz. Frac Packs, 12-oz., and 5-lb. Whole Bean and Drip Grind coffees in a variety of light, medium, and dark roasts. Select from the light roasts of Coda House Blend, Ethiopia Yirg Z (Yirgacheffe), or Notorious Espresso. Vivace and the Decaf Blends sourced from Ethiopia and Fair-trade Organic Decaf from Honduras make up the selection of medium roasts offered in the Coda Coffee portfolio. Lastly, the robust Bravaccio, Santos, and Dark Notorious flavors comprise the dark roast collection. Equipment services from BUNNserve complete the package, from installation through recovery, refurbishing, warehousing, and redeployment.



	Product Name	Origin	Flavor Profile	Bean Type
<b>LIGHT ROASTS</b>				
<b>B</b>	<b>Coda House</b>	El Salvador, Sumatra, Colombia.	Caramel. Honeysuckle. Melon.	Caturra, Catuai, Maragotype, Pacamara.
<b>B</b>	<b>Notorious Espresso</b>	Brazil, Colombia, Nicaragua.	Complex. Caramel. Milk chocolate.	Acaia, Typica, Bourbon, Caturra, Catuai.
<b>SO</b>	<b>Ethiopia Yirg Z (Yirgacheffe)</b>	Ethiopia.	Floral. Sweet molasses. Lemon citrus	Heirloom.
<b>MEDIUM ROASTS</b>				
<b>SO</b>	<b>Coda Decaf</b>	Ethiopia.	Sweet. Nutty.	Bourbon.
<b>SO O FT</b>	<b>Coda Decaf FTO</b>	Honduras.	Smooth. Sweet. Walnut.	Caturra, Catuai, Bourbon.
<b>B O FT</b>	<b>Vivace</b>	Honduras, Mexico, Ethiopia.	Refreshing. Walnut. Maple syrup.	Catuai, Caturra, Typica, Bourbon, Pacamara, Pacas, Kent.
<b>DARK ROASTS</b>				
<b>B</b>	<b>Dark Notorious</b>	Brazil, Colombia, Nicaragua.	Complex. Caramel. Milk chocolate.	Acaia, Typica, Bourbon, Caturra, Catuai
<b>B O FT</b>	<b>Bravaccio</b>	Mexico, Indonesia, Honduras.	Pipe tobacco. Cedar. Robust.	Ateng, Djember, Typica.
<b>B O FT</b>	<b>Santos</b>	Honduras, Mexico, Ethiopia.	Dark chocolate. Oak. Cocoa.	Catuai, Caturra, Typica, Bourbon, Pacamara, Pacas, Kent.



**SO** SINGLE ORIGIN    **B** BLEND    **O** ORGANIC    **FT** FAIR TRADE



Coda Coffee Co. is one of only 3,500 Certified B Corporations in more than 70 countries around the world meeting the highest standards of social responsibility, traceability and accountability, and transparency across all aspects of our business including our employees, supply chain, customers, and the communities in which we do business.



LIGHT ROASTS			
ITEM #	DESCRIPTION	PACK	SIZE
651739	COFFEE HOUSE BLND FRAC PACK <b>B</b>	24	3 OZ
651761	COFFEE HOUSE FRAC PACK <b>B</b>	24	5 OZ
651768	COFFEE HOUSE FRAC PACK <b>B</b>	20	8 OZ
651797	COFFEE HOUSE WB <b>B</b>	6	12 OZ
651819	COFFEE HOUSE DRIP GRIND <b>B</b>	6	12 OZ
651721	COFFEE HOUSE WB <b>B</b>	2	5 LB
651779	COFFEE HOUSE DRIP GRIND <b>B</b>	2	5 LB
651733	COFFEE NOTORIOUS WB <b>B</b>	2	5 LB
651793	ESPRESSO NOTORIOUS DRIP GRIND <b>B</b>	2	5 LB
651759	COFFEE ETHIOPIA YIRG Z FRAC <b>SO</b>	24	3 OZ
651766	COFFEE ETHIOPIA YIRG Z FRAC <b>SO</b>	24	5 OZ
651773	COFFEE ETHIOPIA YIRG Z FRAC <b>SO</b>	20	8 OZ
651805	COFFEE ETHIOPIA YIRG Z WB <b>SO</b>	6	12 OZ
651828	COFFEE ETHIOPIA YIRG Z DRIP <b>SO</b>	6	12 OZ
651734	COFFEE ETHIOPIA YIRG Z WB <b>SO</b>	2	5 LB
651794	COFFEE ETHIOPIA YIRG Z DRIP <b>SO</b>	2	5 LB

**SO** SINGLE ORIGIN    **B** BLEND    **O** ORGANIC    **FT** FAIR TRADE

MEDIUM ROASTS			
ITEM #	DESCRIPTION	PACK	SIZE
651740	COFFEE DECAF FRAC PACK <b>SO</b>	24	3 OZ
651762	COFFEE DECAF FRAC PACK <b>SO</b>	24	5 OZ
651769	COFFEE DECAF FRAC PACK <b>SO</b>	20	8 OZ
651798	COFFEE DECAF WB <b>SO</b>	6	12 OZ
651822	COFFEE DECAF DRIP GRIND <b>SO</b>	6	12 OZ
651727	COFFEE DECAF WB <b>SO</b>	2	5 LB
651781	COFFEE DECAF DRIP GRIND <b>SO</b>	2	5 LB
651741	COFFEE DECAF FTO FRAC PACK <b>SO O FT</b>	24	3 OZ
651763	COFFEE DECAF FTO FRAC PACK <b>SO O FT</b>	24	5 OZ
651770	COFFEE DECAF FTO FRAC PACK <b>SO O FT</b>	20	8 OZ
651801	COFFEE DECAF FTO WB <b>SO O FT</b>	6	12 OZ
651825	COFFEE DECAF FTO DRIP GRIND <b>SO O FT</b>	6	12 OZ
651729	COFFEE DECAF FTO WB <b>SO O FT</b>	2	5 LB
651784	COFFEE DECAF FTO DRIP GRIND <b>SO O FT</b>	2	5 LB
651814	COFFEE VIVACE WB <b>B O FT</b>	6	12 OZ
651838	COFFEE VIVACE DRIP GRIND <b>B O FT</b>	6	12 OZ

DARK ROASTS			
ITEM #	DESCRIPTION	PACK	SIZE
651743	COFFEE NOTORIOUS DARK FRAC <b>B</b>	24	3 OZ
651765	COFFEE NOTORIOUS DARK FRAC <b>B</b>	24	5 OZ
651772	COFFEE NOTORIOUS DARK FRAC <b>B</b>	20	8 OZ
651732	COFFEE NOTORIOUS DARK WB <b>B</b>	2	5 LB
651789	COFFEE NOTORIOUS DARK DRIP <b>B</b>	2	5 LB
651803	COFFEE NOTORIOUS DARK WB <b>B</b>	6	12 OZ
651827	COFFEE NOTORIOUS DARK DRIP <b>B</b>	6	12 OZ
651760	COFFEE BRAVACCIO FRAC PACK <b>B O FT</b>	24	3 OZ
651767	COFFEE BRAVACCIO FRAC PACK <b>B O FT</b>	24	5 OZ
651774	COFFEE BRAVACCIO FRAC PACK <b>B O FT</b>	20	8 OZ
651807	COFFEE BRAVACCIO WB <b>B O FT</b>	6	12 OZ
651832	COFFEE BRAVACCIO DRIP GRIND <b>B O FT</b>	6	12 OZ
651737	COFFEE BRAVACCIO WB <b>B O FT</b>	2	5 LB
651796	COFFEE BRAVACCIO DRIP GRIND <b>B O FT</b>	2	5 LB
651810	COFFEE SANTOS WB <b>B O FT</b>	6	12 OZ
651836	COFFEE SANTOS DRIP GRIND <b>B O FT</b>	6	12 OZ



# DINNER MENU

ITEM #	BRAND	DESCRIPTION	PACK/SIZE
645203	LUIGI	10" CAULIFLOWER GLUTEN FREE PIZZA CRUST	24/10"
357150	MAGELLAN	ALMOND NAT SLCD TFF	3/2 LB
61702	PACKER	AVOCADO	1/12 CT
855571	PEAK	BASIL FRSH	1/1 LB
613599	PERF CAB	BEEF ANG RIB SHORT CH BNLS	20/8 OZ
247301	PERF CAB	BEEF TNDRLN FIL CH BNLS RANGE SKND	20/8 OZ
316155	PACKER	BEET GLDN FRSH	1/25 LB
61546	PACKER	BEET NO TOPS	1/25 LB
799556	PILLSBRY	BISCUIT CORNBREAD 2.2 OZ FZ	1/120 CT
523381	FRSHORGN	BLOOD BULL MICRO GRN	1/8 OZ
336213	WENNERS	BREAD BKD GARLIC KNOT FZ	60/1.3 OZ
516793	BUTTRBAL	BUTTER BALL SLTD FZ	3/3 LB
157189	NTRSBST	BUTTER SOLIDS UNSLTD AA TFF	36/1 LB
468410	SWTENCRCR	CAKE LEMON ITAL CREAM RND 12 SL	2/66 OZ
544571	PEAK	CARROT BABY PLD	2/5 LB
867179	PEAK	CELERY FRSH	1/6 CT
453062	BSTNFISH	CHAR ARTIC FIL 1-3 LB BNLS	1/10 AV
486488	PIANCONE	CHEESE CAESAR BLND SHAVED DOM	1/5 LB
607249	NTRSBST	CHEESE GOAT PLN CRUMBLES	2/2 LB
397855	ROMA	CHEESE MOZZ OVOLINI FRSH 4 OZ	2/3 LB
471818	SWTENCRCR	CHEESECAKE SEA SALT CARAMEL	2/12 SL
633587	SGR AVE	CHOCOLATE 9" 4 LYR FZ	1/96 OZ
651739	CODA	COFF COFFEE HOUSE BLND FRAC PAC	24/3 OZ



# DINNER MENU

ITEM #	BRAND	DESCRIPTION	PACK/SIZE
199406	NTRSBST	CREAM HVY 36% TFF	12/32 OZ
535725	DLCTBLS	CREAMER NON DAIRY ECO STIC	2000/1.5 GM
616603	ROMA	CRISP CHEESE PARMESAN DIME SIZE	6/200 GM
676234	RED BULL	DRINK ENERGY COCONUT BERRY	24/8 OZ
677494	RED BULL	DRINK ENERGY TROPICAL CAN YLW	24/8.4 OZ
72005	PACKER	FENNEL ANISE FRSH	1/24 CT
283987	PEAK	GARLIC WHL PLD DOM	1/5 LB
434904	PIANCONE	GLAZE BALSAMIC	4/27 OZ
559405	FRST MRK	GLOVE NITRILE L PWDR FREE BLK	4/100 CT
559406	FRST MRK	GLOVE NITRILE XL PWDR FREE BLK	4/100 CT
423542	PACKER	GREENS MICRO RAINBOW	1/4 OZ
629421	WEST CRK	GRITS CHED	4/5 LB
633585	SGR AVE	LEMON 9" 4 LYR FZ	1/96 OZ
954947	PACKER	LIME PERSIAN 200 CT	1/40 LB
363421	PACKER	MUSHROOM MIX WILD	1/3 LB
272401	PEAK	MUSHROOM SHIITAKE #1	1/3 LB
263975	ASSOLUTI	OIL OLIVE 100% EXTRA VIRGIN	1/3 LT
967312	CAJUNCHF	OKRA PICKLED	6/.5 GA
288570	ROMA	OLIVE KALAMATA PITTED LG	4/2 KG
362592	BRILLIAN	PAN COATING CANOLA BASED TFF	6/17 OZ
520893	ROMA	PANCETTA	3/4 LB
855537	PEAK	PARSLEY FRSH ITAL FLAT LEAF	1/1 LB



# State of the Plate

PRESENTED BY  **PERFORMANCE**  
FOODSERVICE



## DINNER MENU

ITEM #	BRAND	DESCRIPTION	PACK/SIZE
875070	CHEF XPR	PECAN PCS LG CANDIED	1/5 LB
968061	MDY DNBR	PEPPERS RED FIRE RSTD	12/28 OZ
471767	SWTENCR	PIE KEY LIME DP DISH 64 OZ FZ	2/12 SL
567172	IBP	PORK GRND COARSE 72/28 FZ	4/10 LB
464518	ALLEGNCE	PORK RACK 10 BONE FRENCHED	4/7 LB
366261	SMITHFLD	PORK RIND PELLET CVP	1/25 LB
800416	HERITAGE OVENS	ROLL DGH PARKERHOUSE WHI FZ	288/1.2 OZ
228739	SISTER	ROLL DNR WHEAT YEAST PARBKD	120/1.5 OZ
625140	PEAK	SALAD BLND HERITAGE	4/3 LB
458272	BSTNFISH	SCALLOP SEA U-10 DRY DOM	1/8 LB
421098	BAYWINDS	SHRIMP WHITE 21-25 RPDT/OFF	5/2 LB
633438	SGR AVE	STRWBRY 9" 4 LYR FZ	1/1 CT
413339	DLCTBLS	SUGAR PACKET PC	3000/.1 OZ
323617	DLCTBLS	SWEETENER PINK PACKET SACC	2000/1 GM
309187	DLCTBLS	SWEETENER YLW PACKET SUCRA	2000/1 GM
907380	GUEST HS	TEA AUTOBREW FP	32/4 OZ
855509	PEAK	THYME FRSH	1/4 OZ
954798	PACKER	TOMATO GRAPE	12/1 PT
524002	PEAK	TOMATO VINE RIPE 4X5	1/20 LB
877030	CATELLI	VEAL GRND 80/20 FZ	5/2 LB
273751	WEST CRK	VINEGAR RED WINE 50 GRAIN	1/1 GA
938902	LAVASH	WAFER SESAME ORGNL	1/250 CT