

CINCO DE MAYO





WELCOME TO CONTIGO

Contigo® consists of a family of products that are true to the heritage of Latin foods — rich and robust, flavorful, always inventive and as expansive and diverse as Latin America itself. The Contigo® brand is owned and exclusively distributed by Performance Foodservice.

Contigo® means “WITH YOU” in Spanish, and is our promise of delicious, quality and sensible products that help our customers grow their businesses. We understand recipes and techniques vary from region to region so our Contigo® products range from staples found in most Latin kitchens to specialized ingredients targeted to specific cultures and ethnicities.

CHIPS & DIP

CHIPS

#FM212, 8/16 Oz
Contigo Thick Triangle White Corn Tortilla Chips

#FM226, 8/16 Oz.
Contigo Yellow Round Corn Tortilla Chips

SALSA

#49740, 4/1 Gal
San Pablo Thick & Chunky Mild Salsa

#49754, 4/1 Gal
San Pablo Thick & Chunky Medium Salsa

GUACAMOLE

#NH800, 12/1 Lb
Contigo Western Guacamole

#NH804, 12/1 Lb
Contigo Southwest Guacamole

JALAPENOS

#CP740, 6/#10 Can
Contigo Sliced Nacho Jalapeno Peppers

#CP742, 4/1 Gal
Contigo Sliced Nacho Jalapeno Peppers





GUACAMOLE WITH GOAT CHEESE

INGREDIENTS

Chunky Avocado – 2lb (#HV292)
Fresh Cilantro – 1 cup chopped (#CF489)
Garlic – 3 cloves minced (#GC952 or #GC953)
Jalapeno – 2 jalapenos minced (#W3244)
Lime – juice of 2 limes (#13506)
Red Onion – ¼ of onion diced (#NH700)
Tomatillo – 4 diced (#FF588)
Salt and Pepper – to taste
Goat Cheese – 12 oz goat cheese crumbled (#DV430)
Tortilla Chips for serving (#FM212)

DIRECTIONS

Scoop chunky avocado pulp into bowl. Add remaining ingredients and mix until incorporated. Top with goat Cheese. Serve with salted tortilla chips.

To spruce this recipe up, serve individual tortilla chips with a tablespoon of the guacamole topped with a garnish of cilantro leaf, slivered tomatillo, and red onion.

FIRE ROASTED GAZPACHO

INGREDIENTS

Fire Roasted Tomatoes with Juice (#BW598)
Tomato Juice (use leftover juice from fire roasted tomatoes)
Cucumber, Peeled and Diced (#13280)
Red Bell Pepper, Seeded and Diced (#75336)
Red Onion, Diced (#NH700)
Avocado, Diced (#H3592)
Fresh Cilantro (#CF489)
Fresh Lime (#13506)
Cotija Cheese (#FF952)

DIRECTIONS

Add fire roasted tomatoes to a blender and blend until coarsely pureed. Pour into a soup Bain Marie and add diced vegetables and tomato juice. Mix well.

Add salt and pepper to taste. Refrigerate 1 hour, or up to 24 hours, and serve as a chilled starter or add chopped cold shrimp to make a bit heartier. Garnish with fresh cilantro leaves, lime wedge, and cotija cheese.



FAJITAS



#HC324, 2/5 Lb
Contigo Fully Cooked Beef Fajita Strips



#HC322, 2/5 Lb
Contigo Filled Cooked Chicken Breast Fajita Strip



#CR066, 5/2 Lb
Hidden Bay White Shrimp 26-30
Raw, Peeled & Deveined





MORE FAJITA OPTIONS

PROTEINS

#FG338, 4/5 Lb

Contigo Unseasoned Marinated Inside Skirt

#BW566, 4/10 Lb

Silverbook Marinated Boneless Chicken Breast

#BW568, 4/10 Lb

Silverbook Boneless Chicken Breast

#NH988, 4/5 Lb

Braveheart Whole Marinated Inside Skirt Steak

#NE904, 4/15 Up

Sukarne Outside Skirt Steak

#38196, 4/16 Up

Iowa Beef Producers Boneless Sirloin Flap

#CK718, 10 Lb

Contigo Traditional Ground Chorizo Sausage

#EA714, 4/5 Lb

Contigo Marinated Diced Beef

#FJ950, 5/2 Lb

Contigo Fully Cooked Seasoned Pork Carnitas

TORTILLAS

#66004, 24/12 Cnt

San Pablo 6" White Flour Tortilla

#66060, 12/12 Cnt

San Pablo 10" White Flour Tortilla

#67582, 8/12 Cnt

San Pablo 12" White Flour Tortilla

CHEESE

#DV172, 6/5 Lb

Contigo Easy Melt White American Cheese Loaf

#DV173, 1/5 Lb

Contigo Easy Melt White American Cheese Loaf

#CF088, 6/5 Lb

Ultimelt White American EZ Melt Cheese Loaf

#B5214, 6/5 Lb

San Pablo Yellow American Cheese Melt

#V2436, 6/#10 Can

San Pablo Nacho Cheese Sauce

#V2136, 6/#10 Can

Culinary Secrets Aged Cheddar Cheese Sauce

#FM040, 42 Lb

Contigo Mild White Cheddar Cheese Block

#DR636, 4/5 Lb

Corazo Amarillo Blanco Fine Shredded Cheddar Jack Cheese

#DR622, 4/5 Lb

Corazo Mozzarella Blanco Feather Shredded White American Cheese

#FN912, 4/5 Lb

Corazo Monterey Jack Feather Shredded Cheddar Cheese

#DR610, 4/5 Lb

Corazo Amarilla Queso Feather Shredded Cheddar Cheese

#FF952, 5/2 Lb

Contigo Grated Cotija Cheese



AVOCADOS

#70332, 48 Cnt

Hass #1 Fresh Avocado

#FA314, 1/4.5 Lb

Contigo Individually Wrapped Fresh Avocado Halves

#E8842, 12/1 Lb

Harvest Fresh Supreme Avocado Pulp Frozen

#H3592, 12/2 Lb

Harvest Fresh Diced Avocados Frozen



TOMATOES

#CV448, 6/106 Oz

Contigo Whole Peeled Tomato in Juice

#NH778, 6/#10 Can

Piancone Whole Peeled Tomato in Juice

#CK256, 6/#10 Can

Assoluti Whole Peeled Tomato in Juice

#BW598, 6/#10 Can

San Pablo Fire Roasted Diced Tomato in Juice



#FF588, 6/#10 Can

Contigo Whole Tomatillo





ELOTES

Cotija is a traditional Mexican cheese that gets its name from the town of Cotija in the state of Michoacán, where it originated more than over 400 years ago. This hard, white, crumbly Mexican cheese is made from cow's milk and has a bold, salty flavor and coarse texture. Cotija is Mexico's parmesan. Cotija is ideal for sprinkling over beans, salads, soups, tacos, enchiladas, nachos, or even mixing into dressings and sauces. Sprinkle over grilled fish, burgers, grilled shrimp, pork, steaks, or corn on the cob for Elote. The saltiness, texture, and flavor of Contigo® Grated Cotija Cheese is an excellent way to add the finishing touch to an entrée

INGREDIENTS

Roasted Corn Cobs (#N6144)
Radishes, diced (#78024 or #78025)
Green Onions, chopped (#NH206 or #NH207)
Fresh Lime, juiced (#13506)
Fresh Cilantro, chopped (#CF489)
Cotija Cheese (#FF952)
Chipotle Peppers in Adobo Sauce, pureed (#DT554)
Mayonnaise (#CE506)

DIRECTIONS

Mix Mayonnaise, lime juice, and chipotle pepper puree and whisk until incorporated. Add salt and pepper to taste. You can adjust the heat to this by monitoring the amount of chipotle peppers you add. Put aside to rest. This can be kept refrigerated for up to 10 days.

Roast the corn on the cob on the grill for 10 minutes until the corn has a nice roasted look. Put aside to chill.

In a bowl combine the roasted corn, radishes, green onions, lime juice, and chipotle mayonnaise. Garnish with cilantro and cotija cheese.

BLACK BEANS WITH CHORIZO

INGREDIENTS

Chorizo (#DB334 or #CK718)
Fresh yellow onion (#14096)
Jalapeno, chopped (#W3244)
Salt and pepper, to taste
Ground cumin (#CE726 or #CE727)
Garlic, minced (#CE836 or #CE837)
Chicken stock (#11284)
Black beans (#15168)
Colby Jack shredded cheese – enough for topping (#FN912)

DIRECTIONS

Heat chorizo until cooked through. Drain and put aside.
Add onion and jalapeno to pan and sauté. Add salt, pepper and garlic and sauté until incorporated.

Add chicken broth and beans and bring to a boil. Once heated, mash to desired consistency. To serve portion into side dish, top with cheese and chorizo. Heat until cheese is melted and lightly browned.

BEANS & RICE

#15168, 6/#10 Can
Bountiful Harvest Unseasoned Black Beans

#E4836, 6/#10 Can
Bountiful Harvest Fancy Pinto Beans

#NT822, 1/50 Lb
Silver Source Triple Cleaned Pinto Beans

#A6940, 6/26.25
Santiago Whole Refried Beans

#13020, 50 Lb
Bountiful Harvest Long Grain White Rice





#DR938, 2/5.5 Lb
Contigo Tres Leches Cake Tray



#DR934, 12/4 Oz
Contigo 4oz. Individual Flan Cups



#H1584, 24/2 Oz
El Monterey Raspberry Cheesecake
Dessert Chimichanga



#58208, 100 Cnt
Tio Pepe's 16" King Size Churro



#A4906, 48 Cnt

Sweet Street Original 6" Cheesecake Xango



MEXICAN COFFEE

Mexican Coffee is the perfect combination of freshly roasted coffee, chocolate and cinnamon. This delicious hot drink is topped with whipped cream for a decadent breakfast drink, or an afternoon pick me up. You can also enjoy this as an after-dinner beverage with your favorite dessert. Some say it is a perfect marriage between hot chocolate and coffee.

INGREDIENTS

- 1/2oz Monin® Vanilla Syrup (#23978)
- 1/2oz Monin® Cinnamon Syrup (#79636)
- 12 oz Notorious Dark Coda Coffee (#DW752)
- 2oz milk

GARNISHES

- Whipped Cream (#J5076)
- Cinnamon (CE732 or #CE733)

PREPARATION

Pour ingredients into serving glass in order. Stir to mix. Garnish with whipped cream and cinnamon



JARRITOS
LIME
NATURAL FLAVOR SODA WITH REAL SUGAR
12 FL OZ (354 mL)

JARRITOS
GUAVA
NATURAL FLAVOR SODA WITH REAL SUGAR
12 FL OZ (354 mL)

MINERAGUA
Club Soda
JARRITOS

JARRITOS
MANGO
NATURAL FLAVOR SODA WITH REAL SUGAR
12 FL OZ (354 mL)

JARRITOS
GRAPEFRUIT
NATURAL FLAVOR SODA WITH REAL SUGAR
12 FL OZ (354 mL)

JARRITOS
ORANGE
NATURAL FLAVOR SODA WITH REAL SUGAR
12 FL OZ (354 mL)



MANGO HIBISCUS TEA

INGREDIENTS

- 3/4oz Monin® Hibiscus syrup (#AP308)
- 2 Pumps Monin Mango Flavor (#39938)
- 6oz Freshly Brewed Tea

GARNISHES

- Mango
- Mint

PREPARATION

Fill 16oz glass full of ice. Pour ingredients in glass in the order listed. Pour mixture into a mixing tin and back into the glass.

JARRITOS SODA

Mineraqua Club Soda

#A1976

Lime

#V5294

Grapefruit

#V7254

Mango

#V7256

Sangria

#E1054

Pineapple

#V5292

Strawberry

#V7260

Tammarind

#V5298

Fruit Punch

#V5296

Mandarin

#V3992





Check out our other catalogs online!

Scan the QR Code above or visit
[PerformanceFoodService.com/
Our-Locations/Pittsburgh](https://PerformanceFoodService.com/Our-Locations/Pittsburgh)



2022

Performance Pittsburgh
226 East View Drive | Mount Pleasant, PA 15666 | 724.696.2200