# MARDI GRAS 2022



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#### #EA508

Campbell's Reserve Lobster Bisque with Sherry 4/4lb - Ready to Use, Frozen

Made with tender pieces of lobster, fresh cream, real butter and laced with sherry, this bisque is an indulgent classic.



#### #79044

Blount Fine Foods Shrimp & Corn Bisque 4/4lb - Ready to Use, Frozen

A delightful creamy combination of sweet roasted corn, tender shrimp, zesty red peppers and potatoes, finished with a touch of spice.



#### #CH084

Chef Francisco Chicken Gumbo Soup 4/8lb - Ready to Use, Frozen

A thick, seasoned gumbo that's full of tomatoes, okra, celery, chicken and red bell peppers.

#### #59564

Chef Francisco Lobster & Crab Bisque 4/4lb - Concentrate, Frozen

Juicy crab and sweet, tender lobster are gently simmered in a light creamy tomato broth flavored with a savory cheese, onions and paprika.





#### #59486

Blount Fine Foods Maine Lobster Bisque 4/4lb - Ready to Use, Frozen

A perfect blend of minced sweet lobster meat simmered in rich cream and sherry.



**#FH984** Delancey Street White Chicken Chili 4/5lb



# SHRIMP & GRITS

# STARTERS



**#H3212,** 12/21b Packer Breaded Okra, Frozen



#### **CAJUN SHRIMP SKEWERS**

**#CA548**, 6/12 Cnt Hidden Bay White Shrimp Skewers Raw Peeled And Deveined 31-40 Tail On 5 Per Skewer

**#CE728**, 6/22Oz Culinary Secrets Cajun Seasoning

**#CE626**, 6.75/lb Culinary Secrets Cajun Seasoning

**#F0670**, 4/2.5 Lb Icelandic Lime & Garlic Shrimp Skewer 4/Cnt Raw Peeled And Deveined 16-20 Tail On



#### **Featured Items**

**#R1546,** 12/2lb Pillsbury Quick White Corn Grits

**#DR630,** 4/5lb Corazo Cheddar Jack Cheese Shred

**#H6432,** 4/5lb Hidden Bay Salad Shrimp Cooked Peeled Undeveined 250-350

**#FA308,** 2/51b Luigi Fully Cooked Bacon Topping



\*All seafood subject to availability

**#TA048,** 4/3lb Intro's Battered Sweet Corn Nuggets

Charles Contra



**#DW896**, 2/5 Lb Buttermilk Hushpuppy



APPETIZERS

TORS D'OEUVRES

**#W8196**, 4/2 Lb Cavendish Farms Tempura Battered Banana Pepper Rings



**#41718** Icelandic Yuengling Beer Battered Shrimp, 31-35 lb, 2/5lb



Yuengling® Battered Shrimp are dipped in a special batter made with renowned Yuengling® lager. These plump, juicy, tender Shrimp oven-bake or deep-fry from frozen in minutes to the perfect marriage of light, crispy, malty-flavored coating and succulent sweet Shrimp taste.





INCREASE YOUR CHECK SIZE WITH A MARDI GRAS FAVORITE!

#### **HURRICANE INGREDIENTS**

- 2 oz. light rum
- 3 oz. dark rum
- 6 oz. passion fruit juice
- 6 oz. orange juice
- 2 tbsp. grenadine
- Ice
- Orange slices
- Maraschino cherries

## SHRIMP PO BOYS

#### **Featured Items**

**#58418**, 36/5.9Oz Signature Breads 11.5" French Sandwich Roll Unsliced, Partial Baked, Frozen

**#15466**, 4/2.5 Lb Hidden Bay Battered Popcorn Shrimp 60-100 Count

or

**#98924**, 4/3 Lb Beer Battered Round Shrimp 31-35 Count No Tail, Fry Or Oven Bake

**#JJ754,** 2/5 Lb Peak Fresh Green Lettuce Washed And Trimmed, Crown Fresh

**#HV252,** 8/18 Oz Garlic Aioli Sauce



## MAKE IT A SLIDER!

**#E3242**, 10/12Cnt Rotella's Mini 3" Brioche Bun Frozen

# LOBSTER ROLLS

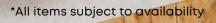
**#EB708,** 96/1.5Oz Heritage Ovens New England Top Sliced Hot Dog Bun

**#12482,** 6/2 Lb Nautifish Claw/Knuckle Cooked Lobster Meat Frozen, Wild Catch Weight

**#H7364,** 6/2 Lb Sea Best Claw/Knuckle Cooked Lobster Meat Frozen

**#CE506**, 4/1 Gal Culinary Secrets Extra Heavy Premium Mayonnaise

**#GC936,** 2/2 Lb Peak Fresh Baby Spinach





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**#15736,** 10 Lb Hidden Bay 4oz. Keta Alaskan Salmon Fillet Boneless & Skinless

**#BW484,** 10 Lb Hidden Bay 5oz. Atlantic Salmon Fillet Boneless & Skinless, Individually Packed

**#BW480,** 10 Lb Hidden Bay 6oz. Atlantic Salmon Fillet Boneless & Skinless, Individually Packed

**#BW482,** 10 Lb Hidden Bay 8oz. Atlantic Salmon Fillet Boneless & Skinless, Individually Packed **#NR040,** 20/8oz

Sea Best Atlantic Salmon Portion Boneless & Skinless, Individually Packed

#### #CE728, 6/22oz

Culinary Secrets Cajun Seasoning

**CULINARY**<sup>®</sup> secrets

**#CE626**, 6.75/lb Culinary Secrets Cajun Seasoning

#### CREOLE MUSTARD, ANOTHER PERFECT SALMON TOPPING!

**#17892 ,** 4/1 Gal Zatarain's Creole Style Mustard



# HIJJEN/ BAIJ

**#11242,** 10 Lb Hidden Bay 5-7oz Shallow Skinned Tilapia Fillet Individually Packed

**#A7524,** 10 Lb Sea Best 7-90z Tilapia Fillet Individually Packed

**#14424,** 15 Lb - Sub #HV446, 15 Lb Hidden Bay 5-70z Skinless Striped Swai/Pangasius Fillet Individually Quick Frozen

**#14430,** 15 Lb Hidden Bay 7-90z Skinless Striped Swai/Pangasius Fillet Individually Quick Frozen



## SEARED SCALLOPS IN A CAJUN MUSTARD CREAM SAUCE

#### INGREDIENTS

- 1 pound sea scallops
- 2 teaspoons cajun seasoning
- 1/2 tablespoon butter
- 1/2 tablespoon oil
- 1 clove garlic, chopped
- 1/2 cup heavy/whipping cream
- 2 tablespoon dijon mustard
- 1 tablespoon lemon juice
- salt and pepper to taste
- 1 tablespoon parsley, chopped

#### INSTRUCTIONS

- Pat the scallops dry and press on the cajun seasoning.
- Melt the butter into the oil in a pan over medium-high heat, add the scallops and sear until lightly golden brown, about 1-2 minutes per side, before setting aside.
- Add the garlic and cook until fragrant, about a minute.
- Add the heavy cream, mustard and lemon juice, bring to a boil, reduce the heat and simmer until the sauce thickens a bit, about 2-3 minutes.
- Season the sauce with salt and pepper to taste and serve the scallops in the sauce garnished with the chopped parsley.





## SCALLOPS

**#12430,** 2/5 Lb Nautifish Sea Scallops Dry U-10

**#12410,** 2/5 Lb Nautifish Sea Scallops Dry 10-20

**#26298,** 2/5 Lb Hidden Bay Sea Scallops 10-20 Water Added

**#12418,** 2/5 Lb Nautifish Sea Scallops Dry 20-30

**#13824,** 2/5 Lb Nautifish Sea Scallops Dry 30-40

**#25856,** 2/5 Lb Hidden Bay Bay Scallops 80-100 Dry

# CAJUN SHRIMP & ANDOUILLE PIZZA

### INGREDIENTS

1, 12" crust **#DL212,** 50/6.25 Ultimo 12" Thin Partial Baked Extra Crispy Pizza Crust 2 oz. #22826, 4/64 Oz Villa Frizzoni Frozen Alfredo Sauce 1/8 oz. **#CE729,** 1/22 Oz Culinary Secrets Cajun Seasoning 2 oz. #42324, 1/12 Lb Fontanini Natural Casing Smoked Andouille Sausage Links 6" 4-1 4 oz. #CR072, 5/2 Lb Hidden Bay White Raw Shrimp, Peeled And Deveined Tail Off 51-60 2 oz. **#FJ406,** 24/15 Oz Luigi Diced Green Peppers 1/4 oz. #HB398, 25/Lb Peak Fresh Jumbo Red Onion 3 oz. **#NH068,** 6/5 Lb Bacio Mozzarella White Cheddar Provolone Shredded Cheese Blend 1/2 oz. **#10475,** 1/1 Gal Trappey's Hot Red Devil Sauce

### **BBQ RIBS & BEANS**



#FD996

Raw Baby Back Pork Ribs 1.75 Down Frozen, 21 Cnt.

**#28160,** 4/1 Gal Culinary Secrets Sweet and Spicy Barbeque Sauce

**#C8838,** 4/1 Gal Cattlemen's Mississippi Honey Barbecue Sauce

**#12164,** 4/1 Gal Cattlemen's Tangy Gold Barbecue Sauce

**#NK214,** 10/3 Lb JTM Provisions Spicy Barbecue Baked Beans, Cook in Bag

# KING CAKE SHOTS

AN ALTERNATIVE TO TRADITIONAL DESSERTS

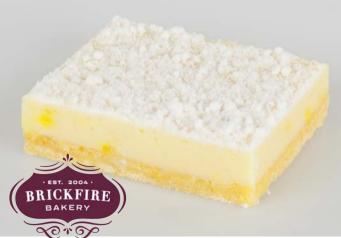
#### INGREDIENTS

- 2 ounces cake flavored vodka
- 1 ounce plain vodka
- 2 ounces Irish Cream liqueur
- 2 ounces Fireball whiskey
- 1 ounce heavy cream
- Purple, green, and gold sugar
- Whipped cream, as a garnish



#### **#P3594,** 2/810z. Sweet Street White Chocolate Blueberry Swirl Cheesecake 10" 14 Slice







**#NE036**, 2/Cnt Bartram House Keylime Torte 10" 12 Slice

**#21766,** 4/510z. Brickfire Bakery Lemon Bar 8.75x12.25" Uncut



## MARDI GRAS PANCAKES, A FAT TUESDAY TRADITION

#### **Featured Item**

**#29162,** 6/5 Lb Culinary Secrets Sweet Buttermilk Pancake Mix

#### **More Ingredients**

- 1/2 tsp Cinnamon, ground
- 1/4 tsp Nutmeg, ground
- Food coloring, Red, blue, green and yellow
- Glaze or icing
- Sugar crystals, green yellow and/or purple



## KING CAKE CINNAMON ROLLS

#### **Featured Item**

**#D3558,** 108/5 Oz Rich's Cinn-Sational Cinnamon Roll Dough

## **BANANAS FOSTER FRENCH TOAST**

#### INGREDIENTS

- 13.5 oz can coconut milk
- 1 teaspoon vanilla
- 2 eggs
- 6 slices texas toast bread
- · Heat a skillet or griddle over medium heat.
- In a shallow dish, add the coconut milk, eggs, and vanilla. Whisk together.
- Soak a slice of the bread in the egg mixture and flip, so both sides are soaked in the mixture.

#### **Featured Items**

**#13936,** 10/32 Oz Brickfire Bakery 3/4" White Texas Toast Bread 20 Slice, Frozen

**#HA594,** 30 Lb Dole Frozen Banana Slices

• Once the griddle is hot, cook the bread until nicely browned on each side. Keep warm in the oven if needed while you repeat with the other slices of bread.

• 1 cup banana slices

½ cup salted butter

• <sup>1</sup>/<sub>2</sub> cup light brown sugar

- To make the bananas foster, heat the butter and brown sugar over medium heat in a skillet. Mix to create a sauce. Add the bananas and let cook until slightly thickened and sticky.
- To assemble, slice each piece of brioche bread in half diagonally. Place 3 halves on each plate and top with the bananas foster mixture. Add freshly whipped cream, if desired. Serve and eat immediately.



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#### 2022

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