

MARDI GRAS

2022



SOUPS



#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.



#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.



#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.



#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

**HIDDEN
BAY**®



●●●●●●●●●●●●●●●● **SHRIMP & GRITS** ●●●●●●●●●●●●●●●●



STARTERS



#H3212, 12/2lb
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



SHRIMP & GRITS

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 Undeined 250-350

#FA308, 2/5lb
Luigi Fully Cooked Bacon Topping



*All seafood subject to availability



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



#DW896, 2/5 Lb
Buttermilk Hushpuppy



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



Yuengling
★ TRADITIONAL ★
LAGER

#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.

#M3008

Ocean Cafe Country Style Prefried
Breaded Oysters, 5/2lb



*All seafood subject to availability



**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
Un sliced, 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



*All items subject to availability



CAJUN SALMON

HIDDEN BAY

#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

#CE626, 6.75/lb

Culinary Secrets Cajun Seasoning

CULINARY
SECRETS

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

#17892, 4/1 Gal

Zatarain's Creole Style Mustard



HIDDEN BAY®

#11242, 10 Lb

Hidden Bay 5-7oz Shallow Skinned Tilapia Fillet
Individually Packed

#A7524, 10 Lb

Sea Best 7-9oz Tilapia Fillet
Individually Packed

#14424, 15 Lb - Sub #HV446, 15 Lb

Hidden Bay 5-7oz Skinless Striped Swai/Pangasius Fillet
Individually Quick Frozen

#14430, 15 Lb

Hidden Bay 7-9oz Skinless Striped Swai/Pangasius Fillet
Individually Quick Frozen



CULINARY
SECRETS

#CE730, 6/28 Oz

Culinary Secrets Lemon Pepper Seasoning

*All seafood subject to availability

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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



JTM[®]

#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, 2/81oz.

Sweet Street White Chocolate Blueberry Swirl Cheesecake
10" 14 Slice



#NE036, 2/Cnt

Bartram House Keylime Torte
10" 12 Slice



#21766, 4/51oz.

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
- 1 cup banana slices
- ½ cup light brown sugar
- ½ cup salted butter

- 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.
- 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.
- 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.



Featured Items

#13936, 10/32 Oz

Brickfire Bakery 3/4" White Texas Toast Bread
20 Slice, Frozen

#HA594, 30 Lb

Dole Frozen Banana Slices



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2022

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