

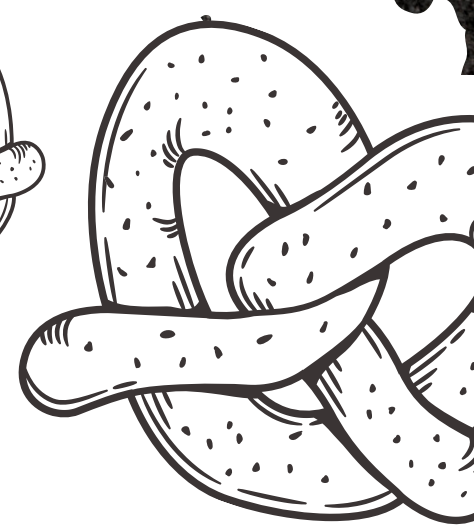
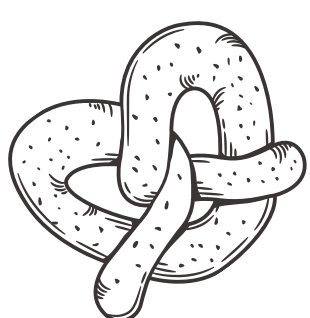
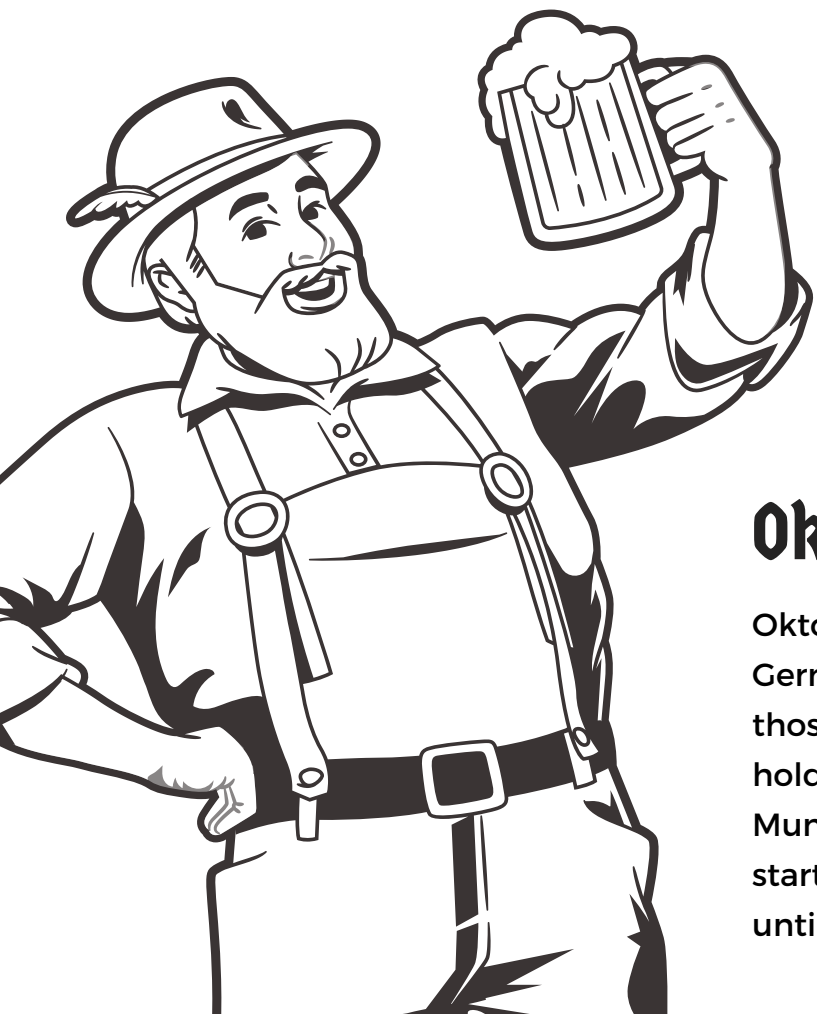
IT'S THAT TIME OF THE YEAR

IT'S OKTOBERFEST!

 **PERFORMANCE**
FOODSERVICE



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



Oktoberfest is Upon Us!

Oktoberfest is an annual festival held in Munich, Germany. A large number of U.S. cities, particularly those with large German American populations, hold Oktoberfests modeled after the original Munich celebration. These festivals traditionally start in the third weekend of September and run until the first Sunday in October.



Item #37384

**Boneless Cooked Pork Roast
Tied With Natural Juice**



**COBBLESTREET
MKT.**

Black Forest Ham & Swiss Melt

featuring

Cobblestreet Market

Black Forest Ham

Item #16004



Item #63510
 Cooked Boneless Choice Beef Pot
 Roast Pot With Onions



Item #M5402
 3.7oz. White Sandwich Roll



Item #54602
 Fully Cooked Beef Pot Roast In Gravy Cooked



Item #V2910
 Fully Cooked, Seasoned Select Beef Pot
 Roast in Juice



Item #37484
 Fully Cooked Choice Pot Chuck Beef Roast
 With Carrot And Onion, 10lb



Item #H0664

Fully Cooked Pork
Bratwurst Pork 6"



Item #H2780

Precooked Smoked Pork & Beef
Sliced Polska Kielbasa Sausage

Item #B6318

Precooked Pork Sausage Links,
8-12 Ounce

Item #M0106

4" Cooked Pork Sausage Link



NEW BELGIUM

Fat Tire



BEER CHEESE

ITEM #K3332

This flavorful Beer Cheese Dip is created by blending creamy cheddar cheese with spices and New Belgium's Fat Tire amber ale. This dip is great paired with pretzels, fries and chips or served as a topper for burgers, fries, nachos, tater tots and much more.



Item #D8250
Pretzel Bites



KEY FEATURES & BENEFITS

- Labor saving convenience compared to making from scratch
- On trend flavor with real craft American amber ale - New Belgium's Fat Tire®
- Menu versatility providing a complement to appetizers, sandwiches, burgers, and entrées

LET'S CREATE GREAT DISHES TOGETHER.® **J.T.M.®**

NEW BELGIUM

Fat Tire



BEER CHEESE MENU INSPIRATIONS



BEER CHEESE & POTATO SOUP



BEER CHEESE TOTS

BEER CHEESE REUBEN

Yield: 1

Serving Size: 1 sandwich

INGREDIENTS:

3 oz	JTM Craft Beer Cheese	Item #K3332
2 slices	Marble Rye Bread	Item #23112
4 oz	Corned Beef	Item #G1762
3 oz	Sauerkraut, drained	Item #44004
2 slices	Swiss Cheese	Item #26040

RECIPE PREPARATION METHOD:

1. With a nonstick spray, coat flat top or griddle evenly. Place marble rye bread slices on griddle and top it with Swiss cheese slices.
2. Sear corned beef and sauerkraut for 3-4 minutes and place over Swiss cheese.
3. Top with heated Fat Tire® Beer Cheese Dip.
4. Slice finished sandwich on a bias and serve.



BEER CHEESE SOUP

Yield: 15 servings (1 serving = 8 oz.)

Ingredients	Amount
Craft Beer Cheese Dip (K3332), thawed	5 lbs.
Canola Oil	2 oz.
Carrots, diced 1/4"	16 oz.
Onions, diced 1/4"	16 oz.
Red peppers, diced	1 Tbsp.
Chicken Broth	1 qt.
Bacon, cooked/chopped	8 oz.
Scallions, diced small	2 bun.

Pre-Preparation

1. Heat Craft Beer Cheese Dip in a steamer or water bath for 25-30 minutes to 140°F for 15 seconds (HACCP Critical Control Point) and hold hot at 135°F until ready to serve.

Recipe Preparation Method

1. In a large stock pot, simmer carrots, onions, and peppers in oil until slightly caramelized and tender.
2. Add chicken broth to vegetables and bring to simmering point, cooking for approximately 10 minutes.
3. Add heated Craft Beer Cheese Dip to stock pot and blend well.
4. Portion 8 oz. of soup into bowl and garnish with diced scallions and chopped bacon prior to service.

BEER CHEESE TOTS

Yield: 1 serving

Ingredients	Amount
Craft Beer Cheese Dip (K3332), thawed	4 oz.
Tater Tots	6 oz.
Parsley, chopped	1 Tbsp.
Red Onion, diced	1 oz.
Tomatoes, diced	2 oz.
Jalapeño, sliced	1 Tbsp.
Avocado, sliced	4 oz.

Alternate Toppings:

- Chopped Bacon or Ham
- Smoked Sausage
- Roasted Peppers
- Fried Onion Strings

Pre-Preparation

1. Heat Craft Beer Cheese Dip in a steamer or water bath for 25-30 minutes to 140°F for 15 seconds (HACCP Critical Control Point) and hold hot at 135°F until ready to serve.

Recipe Preparation Method

1. Prepare tater tots according to manufacturer instructions (oven or fryer method) and place on serving platter.
2. Drizzle Craft Beer Cheese Dip over tater tots.
3. Top tater tots and Craft Beer Cheese Dip with parsley, onions, tomatoes, jalapeños and avocado.



Item #60926
Oreida Tater Tots

Celebrate Oktoberfest with a Pittsburgh Passion, Pierogies!



Pierogies

— FOODSERVICE —



**Unstuffed Pepper
Pierogies**

Item #55564

Potato and Cheddar Mini Pierogies

Item #55694

Potato and Cheddar Regular Sized Pierogies



**Kelbasa Crumble
Pierogies**



**Yuengling Lager Beer
Battered Pierogies**



J.T.M.[®]
FOOD GROUP

Item #M1806
Pretzel Sticks (top)

Item #D8250
Pretzel Bites

Item #J3786
Beer Cheese Base

Item #PA312
10oz. Large Brauhaus
Soft Pretzel (right)

Item #B4154
Ventura Dusseldorf Mustard





Item #GC246
Soft Pretzel Fries

SUPERPRETZEL **SOFT PRETZELS**

Item #27988

24oz. Large Texas Twist Soft Pretzel



Item #29754

2.4oz. Bavarian Soft Pretzel Sticks



Item #A3840

10oz. Super Pretzel Soft Pretzel

Item #MM644

Prop & Peller 10oz. Soft Pretzel





Item #R2814
Maine 3oz. Baked Potato Pancakes
(While Supplies Last)



Item #D7324
Homestyle Mini Potato Pancakes





Wholesome Harvest Baking
4oz. Pretzel Rolls
Item #B8296

Old Neighborhood
Cooked Corned Beef Rounds
Item #G1762

1,000 Island Dressing
Item #G1762 & #10886

Swiss Cheese
Item #26040



Item #61650

Precooked Spaetzle Dumplings



Item #25486

1/2" Wide Curly Egg Noodle

Item #25462

1/4" Medium Curly Egg Noodle

Item #30214

7/8" Extra Wide Curly Egg Noodle

Item #25468

3/16" Kluski Noodle





Item #M7182
Chicken Spaetzle Soup



Item #A3900
Chicken Noodle Soup



Item #L0418
Steak and Ale Chowder



Item #69354
Stuffed Pepper Soup



Item #F1056
Kale, Parmesan & Sausage Soup



Item #J1226

Cinnamon Apple Slices

JTM[®]
FOOD GROUP



Item #C8418
Black Forest Sheet Cake



Item #R6438
Unbaked Apple Dumplings With Sauce



Item #T6652
Bavarian Apple Strudel



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2021

Performance Pittsburgh
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