

FOOD SERVICE
DiCarlo



December 2019

Cheese of the Month

Fresh Mozzarella

#13370 6/16 oz. Wrapped individually and salted

#13224 2/3 lb. Ovoline in water

#13365 4/5 lb.

Our traditional style fresh Mozzarella has a wonderful creamy taste and tender texture. We use only the finest curd to produce consistent results that make all the difference when served. Fresh Mozzarella can be used in many ways ranging from salads and panini to baked ziti and margherita pizza to name a few.



Pasta of the Month

Tricolor Cheese Tortellini

#187105 1/10 lb. frozen

Cheese Tortellini

#187110 1/10 lb. frozen

Cheese Manicotti 5"

#187269 60/2.67 oz. frozen

Lasagna Pasta Sheet

#187275 1/10 lb. frozen

Cheese Ravioli Square

#187451 1/7.8 lb. frozen

Cheese Ravioli Round

#187517 126/1.27 oz. frozen



Stuffed Rigatoni

#187295 2/114 ct. frozen

Jumbo Stuffed Shells

#187368 96/2 oz. frozen



What's new at DiCarlo...

Sweet Pancake Mix

#94215 6/5 lb.



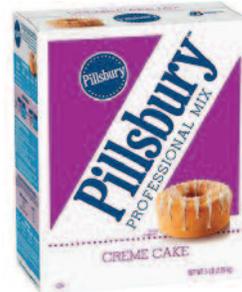
Pillsbury Sweet Pancake Mix is a great alternative to your standard buttermilk pancake by incorporating a tasty amount of sweetness. It provides a high quality, consistent, and tolerant pancake in an easy, **add water-only format**.



Creme Cake Mix

#94925 6/5 lb.

Pillsbury versatile creme cake mix allows you to create a multitude of moist, delicious, super-rich specialties from one easy mix. This creme cake mix is ideal for suspending fruits, nuts and other particulates.



SUPER DOLCE PIZZA SAUCE

#20098 6/#10

Thanks to our unique super-low temperature process, Super Premium SuperDolce gives your signature pizza sauce recipe the naturally sweetest, freshest, and most intense tomato flavor available anywhere.



Buffalo Chicken Fritter Bites Raw

#121107 2/5 lb.

Add some excitement to the menu with Tyson Buffalo Chicken Bites. Made with diced chicken breast and rib meat, these bites are coated with buffalo-style breading for zesty flavor. Simply fry and serve with your signature dipping sauce. Perfect for appetizers and center-of-plate features.





EGG PRODUCT CONVERSIONS

DEB EL FOODS LIQUID WHOLE EGGS WITH CITRIC ACID CONTAIN THE SAME PROPORTION OF EGG YOLK TO EGG WHITE AS SHELL EGGS.

LIQUID vs. SHELL

MEASURE	# OF SHELL EGGS
1 POUND	10 LRG 12 MED
4 TABLESPOONS	1 LRG
1/4 CUP	1 LRG
1/3 CUP	2 MED
1/2 CUP	2 MED
2/3 CUP	4 MED
1 CUP	5 LRG 6 MED
2 CUPS	10 LRG 12 MED
LIQUID EGG YOLKS	
1 TABLESPOON	1 LRG YOLK
1 CUP	13 SHELL EGG YOLKS
1 POUND	26 SHELL EGG YOLKS
EGG WHITES	
2 TABLESPOONS	1 LRG WHITE
1 CUP	7 SHELL EGG WHITES
1 POUND	14 SHELL EGG WHITES
HARD COOKED EGGS	
20 LB. PAIL HARD COOKED EGGS	APPROX. 180 EGGS
10 LB. PAIL HARD COOKED EGGS	APPROX. 90 EGGS

Any apparent volume equivalency discrepancies are due to the range of volume by USDA grading standards (e.g. Large eggs are defined as weighing a minimum of 24 oz. per dozen and a maximum of 26.9 oz. per dozen.)

Whole Liquid Eggs

- #146020 6/5 lb. frozen
- #146217 2/20 lb. fresh
- #146608 15/2 lb. fresh

Scramble Egg Mix Raw Cook-in-Bag

- #146025 6/5 lb. frozen

Egg Whites Super Wip

- #146202 6/5 lb. frozen

Egg Whites

- #146206 15/2 lb. refrigerated

Plain Egg Yolks

- #146207 15/1 lb. refrigerated

Hard Cooked Peeled Eggs

- #146232 12/12 ct.

Plain Omelet

- #146715 84/3 oz. frozen

Cheddar Omelet

- #146718 72/3.5 oz. frozen

Scrambled Egg Patty 4"

- #146722 153/1.5 oz. frozen

Egg Substitute Cholesterol-Free

- #147012 12/2 lb. frozen





Fresh Center Cut Choice Beef Striploin

#135700 15/12 oz.

#135710 12/14 oz.



Fresh Center Cut Chain-off Beef Filet Mignon 8 oz.

#135701 24/8 oz.



Fresh Choice Beef Metro Filet Mignon 6 oz.

#135703 32/6 oz.



Fresh Choice Beef Cowboy Ribeye Split Bone

#135702 12/14-16 oz.



Fresh Beef Top Round Inside Split, Trim & Tied

#135704 2/15 lb. avg.



Fresh Beef PSMO Tenderloin

Choice #135705 2/6.5 lb.

Select #135706 2/6.5 lb.



Fresh Outside Peeled Skirt Steak

#141201 4/5 lb.



Frozen Ground Beef 81/19 Fine

#135045 8/10 lb.



Fresh Choice Beef Striploin 0x1 Hereford Upper 2/3

#140507 5/14 lb. avg.

#135712 12/14 oz.



Frozen Choice Beef Filet Tips

#146756 6/4 lb.

FEATURED PRODUCE ITEM



northshire farms

Peeled Mini Carrots with Tops

#211 1/5 lb.

#226 1/5 lb. rainbow



Carrots are one of the most common ingredients found in the kitchen as well as one of the most versatile and fundamental ingredients for culinary use in recipes both sweet and savory. Carrots provide the highest content of vitamin A of all the vegetables. Brightly orange colored carrots contain the pigments known as carotenoids and flavonoids, two important phytochemicals and natural bioactive compounds found in plant foods that provide several antioxidant benefits and defenses against cancer.

Tightly seal unwashed carrots in a plastic bag in the coolest part refrigerator. Wash just before using, since the added moisture in the bag could cause spoilage. Carrots begin to go limp once exposed to air.

Roasted Rainbow Carrots

Ingredients:

3 Bunches baby carrots

1 Tbsp. Olive Oil

1/2 tsp. Kosher Salt

Toss 3 bunches baby rainbow carrots, 1 tablespoon olive oil and 1/2 teaspoon kosher salt on a baking sheet; arrange in a single layer.

Roast at 450 degrees F, turning once, until tender and slightly browned, 15 minutes. Sprinkle with salt and chopped chives.



Don't Settle. Eat Delicious. Eat **UNCUT.**



Before the Butcher UNCUT is where PLANT meets PROTEIN. Our 100% gluten and GMO free plant meat products are perfect for vegetarian and vegan recipes. Perfect for salads, stir fry, sliders, pizza, pasta and more!



Plant Meat Burger Raw
#20700 40/4 oz.



Plant Meat Chicken Chunk Cooked
#20714 2/5 lb.



**Plant Meat Bulk
Burger Meat Raw**
#20706 4/2.5 lb. *S/O



**Plant Meat Ground Italian
Sausage Raw**
#20710 4/2.5 lb.



Plant Meat Ground Chorizo Raw
#20712 4/2.5 lb.



Plant Meat Beef Tips
#20718 2/5 lb.

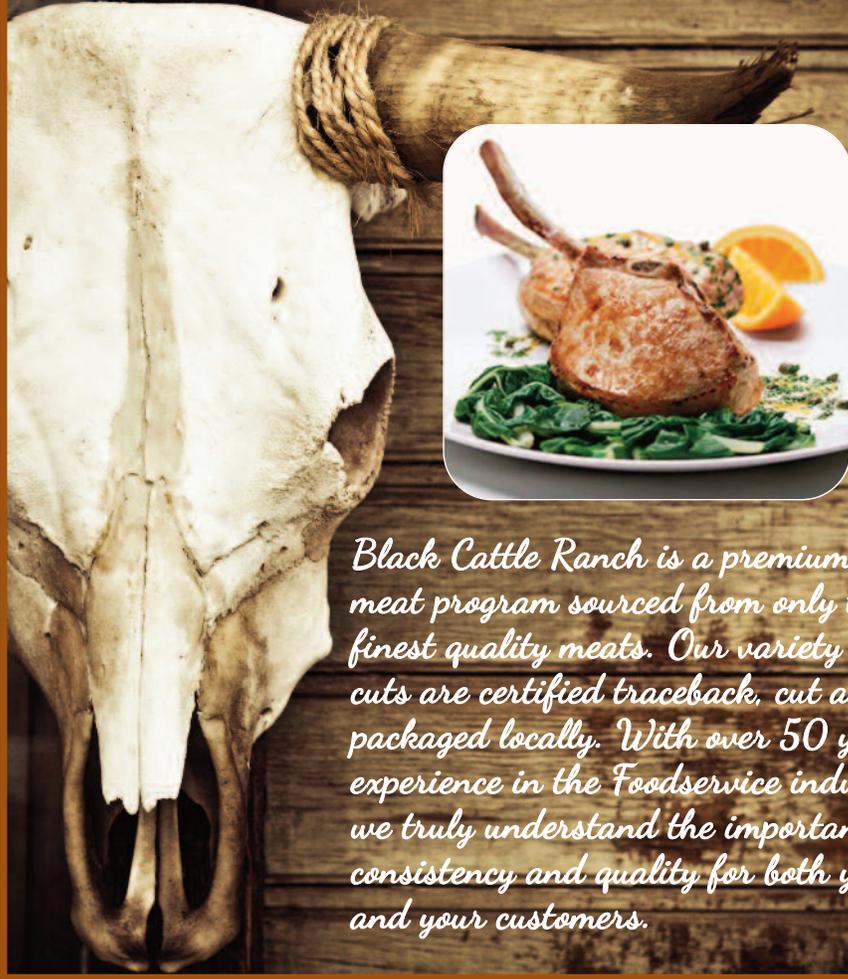


Plant Meat Ground Beef Raw
#20720 4/2.5 lb.



Plant Meat Pulled Pork Cooked
#20722 4/2.5 lb.

Black Cattle Ranch



Black Cattle Ranch is a premium fresh meat program sourced from only the finest quality meats. Our variety of cuts are certified traceback, cut and packaged locally. With over 50 years experience in the Foodservice industry, we truly understand the importance of consistency and quality for both you and your customers.



This month's featured item...

ABF Frenched Pork Chop Center Cut Long Bone

#143142 12/14 oz. frozen

These antibiotic-free center cut chops are so tender and flavorful. They have just the right amount of marbling to give you the most incredible taste. The long makes for great plate presentation. Perfect grilled, broiled, or baked. Taste the difference in this premium protein.



Agfola Foods, Inc.

Italian Artisan Pastries Since 1923

Cannoli Cream with Chips in Bags

#190852 4/2 lb.

Small Cannoli Shells

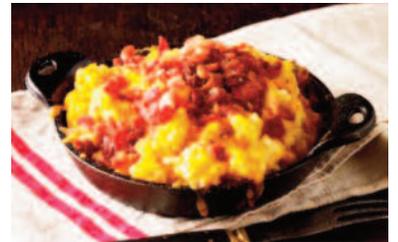
#344402 10/12 pk.

Large Cannoli Shells

#344405 8/6 pk.

Small Sfogliatelle Ready to Bake

#344420 1/100 ct.



Par Cooked Bacon Topping 1/2" x 1/2" dice

#110265 4/2.5 lb.



- Par-cooked format is easy for back-of-house staff to use and reduces the food safety concerns of raw bacon.
- A premium, flavorful ingredient that finishes cooking in the oven.
- Versatile, and is perfect in a wide variety of recipes that are already on your menu.



Blended Oils

90% Canola / 10% Olive Oil
#321120 6/1 gal.

80% Canola / 20% Olive Oil
#321127 6/1 gal.

50% Canola / 50% Olive Oil
#321130 6/1 gal.



Super Heavy Pizza Sauce
#20051 6/#10

Ground Peeled Tomatoes Supreme
#20101 6/#10

Diced Tomatoes in Juice
#20151 6/#10

Tomato Puree 1.06
#20311 6/#10

Tomato Paste
#20651 6/#10

Plum Tomatoes in Juice California
#20751 6/#10

Plum Tomatoes in Juice Italian
#20801 6/#10

Plum Tomatoes in Juice Spanish
#20860 6/#10

DiCarlo



'Tis the Season for Restaurant Holiday Promotions

During the traditional holiday shopping season, many people rely on local, independent restaurants as a respite from the hustle and bustle. They may also look to establishments like yours to help with their holiday entertaining needs, or even as a last-minute gift certificate option. A well thought out holiday marketing plan can be a great way to boost your revenue, whether it's offering a gift card as a way to give something more personal than cash, or a menu that works for any holiday get-together. Providing a welcome, festive atmosphere for busy shoppers, families, and off-the-clock professionals can also be much appreciated during the holiday season. Here's how to use marketing ideas to give your business the gift of extra revenue all season long.



Get in the spirit: From the moment patrons enter your restaurant, you want it to be a positive experience, and that starts with the music. For the holidays, your goal is to appear festive, but you don't want to be obnoxious (like playing Christmas music in October). You also don't want to offend or alienate anyone by playing overly religious tunes. Follow these guidelines as you adapt your playlist for the holiday crowd:

Start playing holiday music in December. Shoppers are already being bombarded at the malls in early November, so don't pile on. Layer in holiday music with your existing soundtrack. That way, there's something for those who aren't feeling the spirit quite yet. Select holiday music in a style that appeals to your restaurant atmosphere. You can choose genres like instrumental, jazz, modern pop, or rock. Beyond music, use your televisions to set the holiday mood. Play holiday classics like *Miracle on 34th Street* or *It's a Wonderful Life* on a couple of your screens.

Deck the dining room: It's always a good idea to redecorate your restaurant with a fresh, new look for the holidays. You can go with a harvest theme for fall, and then move into Christmas/Hanukkah/winter décor post-Thanksgiving. Here are some areas to focus on:

Window displays: Be festive, but avoid overkill. People may keep walking if they see a window full of only holiday symbols that don't apply to them.

Tables: Dress your tables with holiday-themed centerpieces. Trimmed branches help create a natural-looking centerpiece with candles and silver ornaments. And extra flameless candles all around to create a warm and comfortable vibe for winter.

Lighting: The addition of Christmas lights along the ceiling, or around columns and mantles, makes for an inviting look.

Menus and signage: Incorporate some holiday imagery, like snowflakes, into your restaurant logo and/or onto window signs and your printed menus.

Treat customers on your "nice" list: It's a great time of year to thank your most loyal customers and delight them with a little something special to ensure they continue to visit you in the months (and hopefully years) ahead.

Deliver some digital good cheer: Reaching customers with business information and special deals during the holiday season can help your restaurant stay top of mind and competitive in a time when shopping is peaking. Publicize special events and menus using social media, email, and text campaigns so your customers know all about your special offers. And change up your website's homepage with holiday dessert ideas or to share how you're using seasonal ingredients on your menu.

Draw them in with goodwill: The holiday season can be a tough one on your guests' wallets. With that in mind, you have the opportunity to launch a prix fixe menu that draws them in for its value and, of course, your good food. Such specials can also encourage customers to choose your restaurant for their holiday get-togethers, whether it's a group of soccer moms, a "friendsgiving" outing, or a corporate staff dinner.

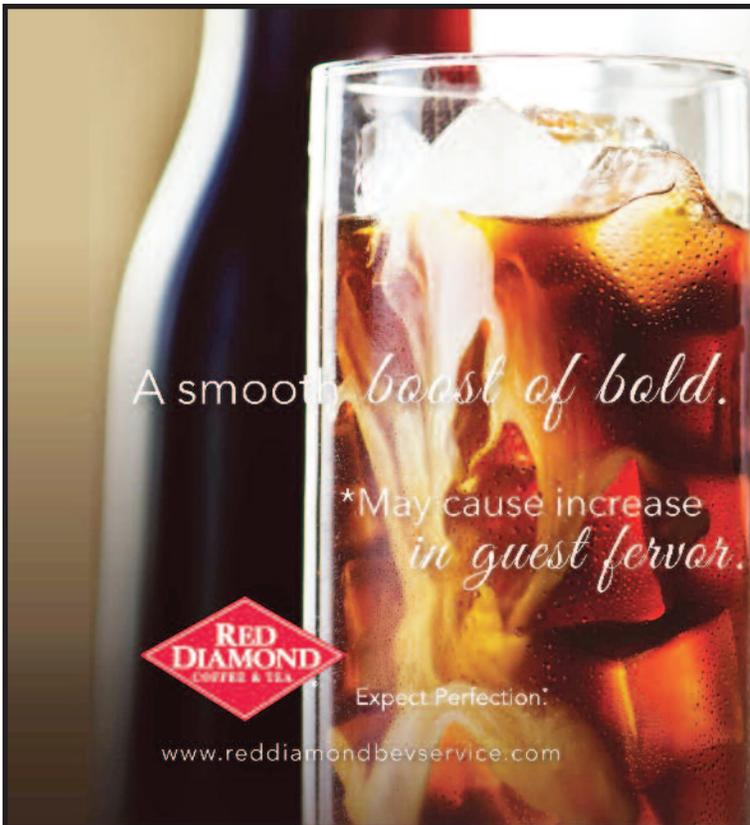
Another great idea—since it is the season of giving—is to pair up with a local charitable group to host a gift-giving drive. You could even give your guests access to special menu options or discounts if they support the cause. For example, bringing in a new, unwrapped toy gets them a coupon for their next visit.

Unwrap new catering and takeout options: Hosting a holiday celebration at home can be so time consuming. That's where you come in. Even if you don't normally offer takeout or catering options, choose limited menu options for guests and pick a pre-order deadline well in advance of the holiday so you have plenty of time to prepare the special items. On the flip side, it's been found that the days leading up to a holiday can be a great sales boost for your take-out menu, too (if you have that option), so be prepared.

Offer gift card incentives: People often buy gift certificates for their children's teachers, their co-workers, or their neighbors. Make it easier for patrons to cross someone off their shopping lists with a gift card to your restaurant. The best part is you may even earn some new customers if those gift recipients haven't been to your restaurant yet. Some tactics to try:

Use promotional emails, signage, and your servers to get the word out. You can even consider running a gift card competition between all of your servers with a bonus for the person who sells the most. As for the gift cards/certificates themselves, have them designed with a festive look to reflect the holiday season. Make sure they're also branded with your restaurant logo and colors so recipients know where they're heading. Lastly, add on an incentive to entice your customers to make multiple gift card purchases. For example, if they buy \$200 worth of gift cards, they get a \$25 gift card for themselves. Or you can do a buy 3, get 1 free.

As the holidays approach, you'll be ready. By positioning your restaurant as a holiday sanctuary, a shopping mall escape, a hosting helper, a gathering place for friends and family, or a last-minute gift idea, the holidays can be the most wonderful time of the year.



A smooth *boost of bold.*

**May cause increase
in guest fervor.*



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Cold Brew Filter Pack

#366560 12/1 lb.

— GET YOUR DAILY —



Brewed by
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GET A FREE DISPENSER KIT! #366560 Fitz Cold Brew Coffee™



Prosciutto di Parma 24 month Gold

#110147 2/13-15 lb.

Prosciutto di Parma 16-18 month

#110145 2/16 lb.



Be prepared for the first snow storm!



Safe-T-Salt Ice Melt

#560001 1/50 lb.





Catering Companions



Candles & Sterno

- 605570 1/288 ct. Votive Candle 10 Hr.
- 605580 1/144 ct. Votive Candle 15 Hr.
- 620100 1/500 ct. Tea Light Candles 5 Hr.



- 560200 1/144 ct. Liquid Wax Fuel Cell Sq. 10 hr.
- 560205 1/36 ct. Liquid Wax Fuel Cell 36 hr.



- 547450 1/72 ct. Blue Methanol Chafing Fuel Gel 2 hr.
- 547454 1/24 ct. Chafing Fuel Screw Cap 4 hr.
- 547456 1/24 ct. Chafing Fuel Screw Cap 6 hr.
- 547520 1/12 ct. Butane Fuel for Portable Stove 8 oz.



Steam Trays & Racks

- 546881 1/18 ct. Sterno Rack Full Size
- 542712 1/50 ct. Full Steam Tray Medium
- 542714 1/50 ct. Full Steam Tray Deep
- 542715 1/50 ct. Full Steam Tray Shallow
- 542716 1/100 ct. Half Steam Tray Medium
- 542718 1/100 ct. Half Steam Tray Deep
- 542720 1/50 ct. Lid for Full Steam Tray
- 542722 1/100 ct. Lid for Half Steam Tray



Take-out Trays

- 551050 1/50 ct. Take-Out Tray White 12x21x3.5"
- 551052 1/50 ct. Take-Out Tray White 16x12x3.5"



Cutlery & Serving Pieces

- 531120 10/100 ct. Bamboo Cocktail Picks 4"
- 544910 1/144 ct. Clear Plastic Serving Fork
- 544880 1/144 ct. Black Plastic Serving Spoon
- 544921 1/48 ct. Black Plastic Tongs 9"
- 544101 1/1000 ct. Heavy Black Cutlery Teaspoon
- 544108 1/1000 ct. Heavy Black Cutlery Fork
- 544109 1/1000 ct. Heavy Black Cutlery Knife
- 544110 1/1000 ct. Heavy Black Cutlery Soup Spoon
- 546073 1/1000 ct. Heavy White Cutlery Fork
- 546072 1/1000 ct. Heavy White Cutlery Knife
- 546074 1/1000 ct. Heavy White Cutlery Soup Spoon

- 544008 1/100 ct. Glimmerware Rolled Cutlery Kit
- 8542608 30/20 ct. Glimmerware Salad Fork
- 8542610 24/25 ct. Glimmerware Dinner Knife
- 8542614 24/25 ct. Glimmerware Teaspoon



Plates

- 545210 1/1000 ct. White Plastic Plate 6"
- 547600 10/18 ct. White Plastic Plate Square 7"
- 545212 1/500 ct. White Plastic Plate 9"
- 545214 1/500 ct. White Plastic Plate 10.25"
- 552024 1/500 ct. Molded Fiber Acorn Plate 10"



Tumblers

- 543280 25/20 ct. Clear Plastic Tumbler 8 oz.
- 543285 25/20 ct. Clear Plastic Tumbler 10 oz.

Napkins

- 541212 8/2500 ct. White Napkin Bands 4.5" x 1.5"
- 543851 8/500 ct. Beverage Napkin White 1-ply
- 543856 1/1000 ct. Beverage Napkin Black 2-ply
- 541858 4/250 ct. Beverage Napkin Navy Blue 2-ply
- 543900 1/3000 ct. Dinner Napkin White 1/8 Fold 2-ply
- 543902 20/150 ct. Dinner Napkin White 2-ply
- 541560 1/300 ct. Dinner Napkin Linen Like 1/8 Fold
- 541212 8/2500 ct. Napkin Bands White 4.5" x 1.5"

Stackable Catering Trays & Bowls

- 543027 25/12" Caterware Tray 12" Plastic
- 543050 25/12" Caterware 12" Dome Lid
- 543030 25/16" Caterware Tray 16" Plastic
- 543052 25/16" Caterware 16" Dome Lid
- 543033 25/18" Caterware Tray 18" Plastic
- 543055 25/18" Caterware 18" Dome Lid
- 543011 25/160 oz. Black Bowl PET 160 oz.
- 543013 1/25 ct. Clear Lid for 160 oz. Bowl
- 549080 1/25 ct. Clear Bowl PET 80 oz.
- 546570 1/25 ct. Clear Lid for Bowl 80 oz.



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