

March 2021

FOOD SERVICE
DiCarlo



Cheese of the Month



Double Cream Brie Cheese

#19152 2/2.2 lb.



Crafted in the small village of Saint-Mamet, in the hills of Auvergne, France. Soft-ripened double cream Brie is an indulgent treat. Many believe that the first Brie originated during the Middle Ages, while others think it dates back to the Roman invasion. Regardless, today Brie is a favorite on cheese platters and a treat around the world. This fine cow's milk cheese is the product of the expertise of our master cheesemakers and ages. Perfect for cheese plates, salads and much more.

Brie Mac & Cheese

- 8 oz. large shells, cooked according to package directions until al dente
- 14 Ritz crackers
- 1/2 teaspoon garlic powder
- 2 tablespoons melted butter + more for greasing the pan
- 8 oz. brie cheese, roughly chopped
- 1/4 cup dry white wine
- 3-4 tablespoons heavy cream
- 1 teaspoon Dijon mustard
- Kosher salt
- fresh cracked pepper
- fresh chopped parsley for garnish



INSTRUCTIONS:

- Cook pasta according to package directions. Drizzle with olive oil and sprinkle with salt and pepper. Toss to coat evenly.
- Add crackers, garlic powder, and a large pinch of salt and pepper to a food processor. Process until well minced.
- Add butter and pulse until well incorporated. Set aside.
- Add brie, white wine, heavy cream, Dijon mustard and a couple pinches of salt and pepper to a large pan.
- Heat over medium-low heat, stirring frequently, until the cheese is melted and creates a creamy sauce.
- Add cooked pasta and toss to coat evenly.
- Transfer to a buttered baking dish.
- Sprinkle cracker topping over the mac and cheese.
- Broil for 1-2 minutes on high or until the crackers crumbs start to turn a dark golden brown.
- Garnish with fresh chopped parsley and enjoy!

Pasta of the Month

SANTA MAURO
Qualità Garantita Dal 1963



Pasta Shells Conchiglie

#183455 2/10 lb.

Conchiglie is a variety of Italian medium-sized pasta characterized by its seashell shape. This size is perfect for baked dishes.

Imported from Italy, Santa Mauro pasta brings old world style to your dishes. Our pasta is made in the traditional method using bronze dies. Bronze die-cut pastas are coarser and more porous. This yields a better surface for sauces to cling to and a longer holding time.

Vegetarian Garden Vegetable

#230129 3/4 lb. condensed soup tub

Vegetable Beef with Barley

#230127 3/4 lb. condensed soup tub

Pasta Fagioli

#230131 3/4 lb. condensed soup tub

Chicken Tortilla

#230119 4/4 lb. ready to serve

Basil & Tomato Bisque

#230111 4/4 lb. ready to serve

Cream of Broccoli Soup

#230113 3/4 lb.

Italian Wedding Soup

#230115 3/4 lb.



Order 10 cases of qualifying Campbell's Soups between 1/1 - 3/31/21 and receive a FREE SOUP WARMER!



Ask your DiCarlo Sales Consultant for more info!

Roasted Chicken Noodle

#230121 3/4 lb. condensed soup tub

Minestrone

#230123 3/4 lb. condensed soup tub

New England Clam Chowder

#230125 3/4 lb. condensed soup tub

Limit 1 warmer per operator please

Chicken Breast Boneless/Skinless IQF

4 oz. #120005 4/10 lb.

7 oz. #120003 4/10 lb.



WE MAKE IT PREMIUM

AGROSUPER

CHICKEN

THE KEY TO AN EFFICIENT KITCHEN:

4 OZ FROZEN CHICKEN BREAST

Consistent portions for perfect dishes!

PRECISELY PORTIONED, THIS 4 OZ BONELESS SKINLESS CHICKEN BREAST IS YOUR GREATEST ALLY FOR CONSISTENTLY SIZED, DELICIOUS MEALS.

ALWAYS!

WE MAKE IT PREMIUM





**Upper 2/3 Choice Angus
1881 Hereford Beef Striploin Center Cut**

#135711 15/12 oz. fresh

#135712 12/14 oz. fresh

**Upper 2/3 Choice Angus
1881 Hereford Beef Striploin 0x1**

#140507 5/14 lb. avg. fresh



What is 1881 Omaha Hereford™ Beef?

- The top 2% from Greater Omaha Beef
- USDA Quality: Top Choice
- Hereford & Angus Black Baldy Beef
- Medium to fine marbling texture
- Exceptional quality and consistency
- A prime dining experience



Pepperoni Stick 45mm

#111045 1/10 lb. avg.

Sliced Pepperoni 51mm

#111190 5/5 lb.

Sliced Cup Crisp Pepperoni

#111192 5/5 lb.

Genoa Salami Stick 84mm

#111452 2/5 lb. avg.

Italian Sausage Crumble Cooked

#111685 1/10 lb.



St. Patrick's Day Menu Items



Corned Beef Brisket Raw
#110276 2/14 lb. avg. 30% pump

Corned Beef Brisket Ckd
#110280 2/10 lb. avg.



Bran Style Mustard
#284052 4/1 gal.

Sliced Rye Bread Thick Cut
#205866 1/6 ct.



Dinner Napkins 2-ply
#543902 20/500 ct.



**GULDEN'S
Spicy Brown
Mustard**
#284250 4/1 gal.
#284283 12/12 oz.



Plastic Plates
9" #545212 1/500 ct.
10.25" #545214 1/500 ct.



Cutlery Kit - Heavyweight
black fork, knife, spoon, napkin, salt & pepper
#544004 1/250 ct.



Idaho Potatoes #2
#691 1/50 lb.



Whole White Potatoes
#36252 6/#10 60-80ct.



Clear Plastic Cup 16 oz.
#545256 20/50 ct.



Green Cabbage
#202 1/50 lb.



Corned Beef Hash
#200405 6/#10



Clear Plastic Cup 16 oz.
#545265 20/50 ct.



FEATURED PRODUCE ITEM



northshire farms

Green Beans *Cleaned & Clipped*

Item# 159 2/5 lb.



Bacon Green Bean Bundles with Brown Sugar Glaze

Ingredients

8 slices bacon
1 pound green beans washed and trimmed
4 tablespoons (1/2 stick) butter
1 teaspoon salt
1/2 teaspoon garlic powder
3 tablespoons packed brown sugar
Freshly cracked black pepper



Instructions

Preheat oven to 400°F. Line a large, rimmed baking sheet with heavy foil. Lay bacon strips on pan without overlapping. Bake for 10 minutes or until bacon is just starting to brown on the edges while remaining underdone and pliable. Drain bacon on a plate lined with paper towels and, once cool, cut each slice in half. Reduce oven temperature to 350°F.

While bacon cooks, bring a large pot of water to a boil. Blanch green beans by plunging them into the boiling water for 3 minutes. Drain and immediately transfer beans to a large bowl of ice water to stop the cooking process.

In a small pot, melt the butter. Mix in salt, garlic powder, and brown sugar until well blended.

To assemble bundles, lay 8 to 12 beans in a pile (or less, depending on the thickness of your beans). Take a half piece of bacon and wrap it around the top of the green bean bundle, tucking the ends underneath. Lay the bundle on a baking sheet with the bacon seam-side down. Repeat with all green beans.

Using a spoon, evenly drizzle the butter/sugar mixture over each green bean bundle. Season with freshly cracked black pepper, to taste.

Roast at 350°F for 20 to 25 minutes or until bacon is crisp and cooked through. Allow to rest on the baking pan for 3 to 5 minutes before serving.

Hand Sanitizers, Dispensers & Cleaning Products



Push-In Manual Foam Dispenser

#701230 1 count

Use this to dispense foaming hand sanitizers. Keep your customers safe and germ-free when they visit your establishment with this easy-to-hang dispenser. Push in to release foam.



Automatic Foam Dispenser

Without Stand #701231 1 count

With Stand #701232 1 count

Use this to dispense foaming hand sanitizers. Keep your customers safe and germ-free when they visit your establishment with this automatic dispenser. Place hand under sensor to release foam. Available with stand or without.

All Purpose Lavender Cleaner

#548508 4/1 gal.

Heavy duty deodorizer and all purpose cleaner. With a fresh lavender scent. This product cleans and deodorizes in one easy step. Save time and labor with this dual action cleaner.



Bleach

#547952 6/1 gal.

Disinfects, sanitizes and deodorizes.



Non-Alcohol Foaming Hand Sanitizer

#558650 2/1 gal.

VelvaSan is a healthcare grade, skin-conditioning, non-alcohol foaming hand sanitizer based on the active ingredient Benzalkonium Chloride.



Hand Sanitizer

#558674 4/1 gal.

Contains 80% alcohol. Kills germs!



Hand Sanitizer

#558655 12/16 oz.

Contains 80% alcohol. Kills germs! Bottle has a flip top cap.



All Purpose Cleaner Sanitizer with Bleach

#550840 9/32 oz.

Meets the EPA's criteria for use against SARS-CoV-2. Offers the convenience of portable, on demand cleaning and sanitizing for use on hard, non-porous surfaces with only 1 minute of contact.



Table Turner Surface Wipes

#558700 12/80 ct.

Clear and clean tables/surfaces in one easy step. Recommended for all types of hard, non-porous surfaces, including glass, mirrors, stainless steel, plastic, tile, sealed stone or wood, and more. Environmentally friendly.

Arrex-100 Disinfectant

#580200 6/1 qt. spray bottle

#580204 4/1 gal. concentrate



- EPA registered, quaternary disinfectant/sanitizer
- Kills 99.999% of Viral Bacteria in under 60 seconds including SARS & COVID.
- Recommended by NYS & CDC for proper COVID-19 Disinfection.
- Food safe formulation. Safe on ALL hard and soft surfaces including wood, leather and laundry.

Guest Safety: 9 Tips for Safe Indoor Dining

Ask yourself this: Do you feel confident that you and your team are taking all the right precautions and following set guidelines?

Then ask yourself: Will your guests see and feel those safety measures?

It's one thing to put certain practices in place in the kitchen, it's another to make sure your guests can see them in action, read about them, and hear about them from your employees.

So, as COVID-19 restrictions begin to relax and you begin serving more guests indoors again, recognize that many people will, understandably, feel concerned about the risk of exposure.

As tired as your guests are of eating at home, and as much as they miss your food, employees, and ambiance—they need to feel safe when they walk through your doors.

While the coronavirus may challenge us for the foreseeable future, our industry continues to find innovative ways to help guests feel safe while eating out.

Here are some strategies that can help improve public trust and confidence in your restaurant's commitment to safety:

1. Update business websites and social media pages to provide clear information about how your restaurant goes above and beyond local health and safety recommendations to provide a safe and enjoyable dining experience for guests. Your regulars may be wondering about the specifics, but may be too reserved to ask, so your open communication about your solutions can help put their concerns to rest.
2. Prepare thoughtful statements in response to frequently asked questions and provide these to your employees so they're prepared when guests at the door or the table want to know more about the precautions and policies of your restaurant. Hosts, servers, and managers should feel confident in delivering a reassuring and factual message when asked about the topic of COVID-19 safety.
3. Utilize a digital system to track and manage disinfecting procedures, employee health status, food handling processes, and safe serving temperatures. An easy-to-use management app like ComplianceMate-C19 also captures and stores contact tracing data with specific date, time, and location information. This risk management tool has helped hundreds of restaurants to re-open safely, ensure guest safety, and provide clear documentation in case of an inspection.
4. Assign a dedicated manager to implement and monitor your risk reduction efforts, who can personally check on employee compliance and guest comfort. Having a team member who is solely focused on and directly responsible for actively managing concerns, questions, or complaints improves accountability and shows your dedication to maintaining the safest possible dining environment.
5. Display informative signs at the entry, waiting area, and at tables, outlining the safety measures your restaurant has implemented and encourage your guests to participate in keeping dining safe and enjoyable for everyone.
6. Manage the flow of foot traffic to limit a guest's contact with others. Make use of all appropriate entrances and exits to guide guests to tables without passing close to other diners and employees. Consider using directional indicators (signs, floor mats, etc.) to make this flow as seamless as possible. Separate pickup areas from dining areas, or practice contact-less pickup by taking payment over the phone and delivering meals to the guest's car when they arrive.
7. Require your employees to wear gloves and masks at all times, as a visible sign to guests that your commitment to preventing guest exposure while dining out is a serious one. Employees who have symptoms or feel sick must be required to stay home and not be allowed contact with guests or their meals.
8. Provide hand sanitizer at the entrances, exits, restrooms, and perhaps at each table to encourage its regular use by guests and employees. Also provide protective gear for employees who clear tables, clean restrooms, wash dishes, or take out trash to protect them from exposure to items guests have used.
9. Regularly disinfect surfaces, dishes, silverware, and cooking utensils after each use or at regular intervals throughout each shift, using EPA-approved cleaning solutions, in line with health department recommendations and regulations.

Implementing these nine strategies will help ensure you and your staff are taking all the necessary steps to make your guests feel safe and comfortable.





Chocolate Pudding

#401006 6/#10

Vanilla Pudding

#401008 6/#10

Banana Pudding

#401012 6/#10

Butterscotch Pudding

#401014 6/#10



Tapioca Pudding

#401016 6/#10

Rice Pudding

#401018 6/#10



delicious. friendly. good.™

- Aseptically Packaged
- Retains Appearance, Texture & Taste
- Shelf-Stable
- Extended Shelf Life
- No Preservatives
- No Refrigeration Required
- Ready-To-Serve

Chocolate Pudding

#401024 48/3.5 oz.

Vanilla Pudding

#401026 48/3.5 oz.



Chocolate Pudding with Splenda

#401032 6/#10

Vanilla Pudding with Splenda

#401034 6/#10



Vinyl Powder-Free Gloves

Small	#545800	10/100 ct.
Medium	#545802	10/100 ct.
Large	#545804	10/100 ct.
X-Large	#545806	10/100 ct.



Easter is April 4th

Lamb Leg Boned Rolled Tied

#145121 8/6 lb. avg. frozen

Frenched Lamb Rack 28 oz. & up

#145122 12/ 28-32 oz. frozen

New Zealand Lamb Rack

14-16 oz. #145113 20 ct. frozen

16-18 oz. #145112 20 ct. frozen

Applewood Smoked Carvemaster Ham

#110057 2/ 9-10 lb.

Spiral Slice Ham Bone-in

#110569 4/ 6-10 lb.

Pit Ham Boneless

#110570 2/16 lb. avg.



Menu Items for Lent



Barramundi Fillets

7-9 oz. Skin-on/Boneless #264848 1/10 lb.
7-9 oz. Skinless/Boneless #264846 1/10 lb.



Ahi Yellow Fin Tuna

4 oz. #246875 40/4 oz.
6 oz. #246880 1/10 lb.
8 oz. #246883 1/10 lb.
10 oz. #246889 1/10 lb.

Saku Blocks 9-12 oz. #265115 20 ct.
Goma Wakame Seaweed Salad #60400 5/2 lb.



Cultivated Mussels Vac-Pac

#246266 10/1 lb.



Calamari Todarodes 5-8"

Tubes & Tents #261921 4/2.5 lb.
Tubes Only #261926 4/2.5 lb.



Lobster Tails

4 oz. Cold Water #267510 1/10 lb.
5 oz. Warm Water #268065 1/10 lb.
8 oz. Warm Water #268020 1/10 lb.
10-12 oz. Warm Water #268022 1/10 lb.

Lobster Meat

Broken Claw & Knuckle #246069 6/2 lb.
Claw, Leg & Knuckle #246067 6/2 lb.
Tail, Claw & Knuckle #246071 6/2 lb.



Lobster Sensations

#267000 6/2 lb.



Sea Scallops IQF

10-20ct. #260260 2/5 lb.
20-30ct. #260301 2/5 lb.

Bay Scallops IQF

60-80ct. #260205 2/5 lb.

P&D Shrimp Tail-off Raw

267086 5/2 lb. P&D Shrimp 16-20 ct.
267212 4/2.5 lb. P&D Shrimp 21-25 ct.
267500 5/2 lb. P&D Shrimp 31-40 ct.
267180 5/2 lb. P&D Shrimp 31-40 ct.
267088 5/2 lb. P&D Shrimp 41-50 ct.
267092 5/2 lb. P&D Shrimp 51-60 ct.



Pasteurized Crabmeat

Jumbo Lump #242081 6/1 lb.
Super Lump #242086 6/1 lb.
Special #242094 6/1 lb.
Claw #242095 6/1 lb.



Imitation Crabmeat

#269205 4/2.5 lb.

P&D Shrimp Tail-on Raw

267399 1/10 lb. P&D Shrimp 8-12 ct.
267400 1/10 lb. P&D Shrimp U-15 ct.
267402 1/10 lb. P&D Shrimp 16-20 ct.



Portugese Octopus 6-8 lb.

#261974 4/7 lb.



Spanish Octopus Legs Cooked

#261979 1/7 lb. 2 per bag



Wild White Panama Shrimp in Shell Raw

267011 10/5 lb. White Shrimp in Shell U-8 ct.
267013 10/5 lb. White Shrimp in Shell U-10 ct.
267015 10/5 lb. White Shrimp in Shell U-12 ct.
267017 10/5 lb. White Shrimp in Shell U-15 ct.

White Asian Shrimp in Shell Raw

267055 6/4 lb. White Asian Shrimp in Shell 13-15 ct.
267057 6/4 lb. White Asian Shrimp in Shell 16-20 ct.
267406 1/10 lb. White Asian Shrimp in Shell 26-30 ct.

Crabcakes, Fishcakes & Stuffed Sole

Krabby Cakes 3 oz.

Oven Ready #266212 6/2.5 lb.

Fish Cakes 2 oz.

Ovenable #263152 1/10 lb.

Maryland Crab Cake 3 oz.

#266260 48/3 oz.

Scallop & Crab Stuffed Sole

#262700 32/5 oz.

Cooked Shrimp

267035 5/2 lb. P&D Tail-on Shrimp 16-20 ct.

Menu Items for Lent



Breaded Shrimp

Breaded Popcorn Shrimp 60-90 ct.
#266226 4/2.5 lb. Tail off

Breaded Deep Cut Shrimp 12-15 ct.
#266254 4/3 lb.

Breaded Shrimp 40-50 ct. Tail-on
#246320 12/7 oz. pouch

Beer Battered Shrimp 31-35 ct.
#246504 1/10 lb.

Breaded Butterfly Shrimp 16-20 ct. Tail-on
#246300 4/3 lb.

Breaded Butterfly Shrimp 21-25 ct. Tail-on
#246302 4/3 lb.

Breaded Butterfly Shrimp 35 ct. Tail-on
#266242 10/1.13 lb.

Coconut Breaded Butterfly Shrimp
16-20 ct. Tail-on
#246304 4/3 lb.

Coconut Breaded Shrimp 13-15 ct. Tail-on
#266245 4/3 lb.



Breaded Fish

Breaded Fish Stick .8 oz Ckd
Ovenable #260508 1/10 lb.

Tavern Battered Flounder 4 oz.
#266002 4/2.5 lb.

Breaded Natural Cod 4 oz.
Oven Ready #246660 40/4 oz.

Battered Cod Wedges
#260675 1/10 lb.

Sam Adams Beer Battered Cod Raw
2 oz. #267668 4/2.5 lb.
4 oz. #267662 4/2.5 lb.

Battered Country Fry Cod 3.75 oz.
#263557 43/3.75 oz.

Beer Battered Pollock 2 oz.
#246506 1/10 lb.

Potato Crunch Pollock Fillet Ckd
#263530 44/3.6 oz.

Breaded Scallops Raw
30-40ct. #266203 1/10 lb.



Fish Fillets

Salmon Fillets

8 oz. #269050 20/8 oz.

Wild Keta Bnls 4 oz. #269090 1/10 lb.

Wild Keta Sknls/Bnls 6 oz. #269092 27/6 oz.

Swordfish Fillets

6 oz. 1/4 moon #246890 1/10 lb.

8 oz. Bnls/Skin-on #246892 20/8 oz.

Red Snapper

Bnls/Skin-on Fillets 6-8 oz. #246904 1/10 lb.



Tilapia Fillets

3-5 oz. #264901 1/10 lb.

5-7 oz. #264905 1/10 lb.

7-9 oz. #264907 1/10 lb.



Chilean Sea Bass

4 oz. Boneless/Skinless #246784 40/4 oz.

Pollock Fillets IQF

2-4 oz. #264512 4/10 lb.

Catfish Fillets IQF

5-7 oz. #264810 1/15 lb.

Cod Fillets & Loins

Fillet 16-32 oz. #266054 3/14 lb.

Loin 4 oz. #267652 1/10 lb.



ANCHOVIES IN OLIVE OIL SPANISH

#240605 6/15.8 OZ.

Once they have fully matured, we fillet the anchovies one by one using a knife and pack them carefully by hand in olive oil. Thanks to this meticulous preparation process, our anchovies have a compact texture and intense flavor.



THE GREAT ANCHOVY

#240610 15/67 GR.

A treat for the most discerning palates. We select larger anchovies, prepare them in the traditional style and preserve them in extra virgin olive oil. These anchovies are notable for their meaty texture and excellent aroma. An exceptional product with an intense flavor and firm texture.



BOQUERONES WHITE ANCHOVIES MARINATED

#240650 12/3.9 OZ.

We preserve our fresh anchovies (boquerones) using a totally traditional method and always following strict quality controls. We fillet them by hand, one by one, and marinate them in wine vinegar. Once they have reached optimum maturity, we pack them in olive oil, garlic and parsley.



PIQUILLO PEPPERS STUFFED WITH TUNA

#240635 12/300 GR.

With a delicious tomato and pepper sauce. Great served with potato mash or some mushrooms. You can also serve these with stir-fried vegetables and diced ham for an even more nutritious meal.



SARDINES IN OLIVE OIL SPANISH

#240630 20/4.94 OZ.

We preserve the Sardina Pilchardus variety of pilchards using our fresh and Traditional methods. They are cleaned by hand, one by one, and fried in virgin olive oil.



TUNA IN OLIVE OIL VENTRESCA

#242310 24 /3.88 OZ.

The most tender and delicate cut of White tuna. Hand packed in fine fillets, these belly fillets are a delicacy prized by the most expert palates.



#242302 50/3.25 OZ.

TUNA IN OLIVE OIL WHITE BONITO DEL NORTE

The exquisite flavour of the finest White tuna is enhanced by olive oil, which gives it a silky texture. All the flavour and nutritional benefits of the Mediterranean diet come together in this classic Ortiz product. Ideal for tapas or appetizers.



#242304 12/7.76 OZ.



P.O. BOX 2365 • 1630 N. OCEAN AVENUE • HOLTSVILLE • NY 11742
631-758-6000 • FOR SALES 1-800-DICARLO • dicarlofood.com

DEPOT CENTERS:
BELLMAWR, NJ LINDEN, NJ WESTBOROUGH, MA

WE ARE OPEN TO THE PUBLIC!
PLEASE VISIT OUR STORE

1630 N. OCEAN AVE, HOLTSVILLE NY

Hours: Tuesday - Friday: 8:30am - 5:30pm

Saturday: 9:00am - 3:30pm

Sunday & Monday: Closed



@dicarlofood



National Distribution with Personal Service



DiCarlo Distributors is not responsible for any typographical errors.