

April 2021

FOOD SERVICE
DiCarlo



Cheese of the Month

CELLO



Copper Kettle Parmesan Wheel #18750 1/20 lb. avg.

While Parmigiano Reggiano is known as the king of cheeses, this Italian inspired creation is the U.S. answer to the royal creation. Cello Copper Kettle Parmesan starts with fresh milk heated in a traditional copper kettle and ages for 16 months to develop the complex fruity and nutty notes reminiscent of cooked caramel.

The caramel finish of our Copper Kettle wraps this cheese in a sweetness begging to be enhanced, but not overpowered. That's why food pairings like honey and figs complement Copper Kettle without competing against it. Dark chocolate adds a bite that's sure to bring out the savory elements, while candied almonds give you that salted caramel blend cheese dreams are made of. You can even sprinkle some Copper Kettle on your salad to brighten up those crisp greens. Chardonnay's moderate acidity and fruity notes let the flavors of Copper Kettle shine, while the richness of a malty Porter beer highlights the cheese's nutty, caramel finish.

Parmesan Mac & Cheese

Ingredients:

- 2 tbsp butter
- 1 tbsp oil
- 3 tbsp flour
- 2 cups of milk (for thinning)
- 1 cup of cheese
- 1/3 cup of Parmesan cheese
- 1 pound of pasta noodles
- salt and pepper to taste



Directions:

Place a pot of salted water on to boil for pasta. When water comes to boil add in pasta until just al dente. Drain pasta from water and set aside. To make the roux: Equal parts butter and/or oil and flour to make a roux. Let the roux cook for 1-2 min to cook out raw flour taste. Slowly whisk in milk to avoid any lumps. Once you have the mixture to desired thickness add in cheese. Gently fold in pasta to the sauce and place in oven safe dish. Cook at 400 degrees until golden on top and bubbly. enjoy!

Pasta of the Month

Linguine

#183350 20/1 lb.

Tri Color Cheese Tortellini

#187105 1/10 lb. frozen

Cheese Tortellini

#187110 1/10 lb. frozen

Cheese Manicotti

#187269 60/2.67 oz. frozen

Lasagna Pasta Sheets

#187275 1/10 lb. frozen

Stuffed Rigatoni

#187295 2/114 ct. frozen



ARNEO



Jumbo Stuffed Shells

#187368 96/2 oz. frozen

Square Cheese Ravioli

#187451 1/7.8 lb. frozen

Jumbo Round Cheese Ravioli

#187517 126/1.27 oz. frozen

What's New at DiCarlo...



David's Cookies
a bite above the rest.®

**New York Style Cheesecake
Single Serve**
#340718 18/4.4 oz.



**Chocolate Chip Brownie
Individually Wrapped**
#485536 48/4 oz.



**Chocolate Chip Cookies
Individually Wrapped**
#485574 72/1.33 oz.



**Gluten-Free
Chocolate Chip Brownie
Individually Wrapped**
#485526 48/3.5 oz.




Sweet Classic Chicken Breast
#125388 45/3.5 oz.

A little savory, a little sweet... this NAE partially cooked chicken breast will become a customer favorite!




Potato Scoops

#42515 6/3 lb.

Designed for dipping, dunking and scooping! With superior hold time, these scoops are a great base for loaded fries or nachos.



Tempura Battered Zucchini Sticks 3"

#42005 6/2 lb.

Exceptionally crispy with menu versatility. These are perfect for appetizers with your signature dipping sauce.



Jersey Shore Seasoned Fries 3/8"

#42900 6/4.5 lb.

Bold flavor and exceptionally crispy! These fries are calling to be your house fries.



Tempura Battered Pickle Chips

#41882 4/2 lb.

A versatile item, great for appetizers, dipping and as toppings for burgers and sandwiches!



CRISPIGO™

Onion Rings 1/4"

#43115 4/2.2 lb.

Deliver great, crispy rings every time your customers order take out or delivery!



Beer Battered Onion Rings 1/2"

#43105 6/2.5 lb.

With superior holding time, these onion rings will stay crispy longer. Great for appetizers, sides and even a topping.



Tempura Onion Rings 1/2"

#43120 6/2.5 lb.

Tempura batter gives these onion rings a light and crispy texture. They fit into every menu!



**RIB + BRISKET + CHUCK
GOURMET HEREFORD PATTY**

A unique blend of flavorful beef cuts to make a perfectly delicious burger. We have combined succulent rib and brisket with lean chuck to create a well-balanced burger with unmatched depth of flavors. The combination of items from three different primal regions gives this burger blend a complex and rich beef flavor that can't be reached by any one muscle group alone.

**Rib Brisket Chuck Blend
Fresh Burgers**

6 oz. #141353 30/6 oz.
8 oz. #141355 24/8 oz.

Sirloin Philly Sandwich Steak
10% marinated
#145429 20/8 oz.

Sirloin Philly Sandwich Steak
#145431 27/6 oz.
#145432 20/8 oz.

Beef Philly Sandwich Steak
#145430 32/5 oz.

Ribeye Philly Sandwich Steak
#145440 40/4 oz.
#145436 32/5 oz.
#145433 20/8 oz.

Chicken Philly Sandwich Steak
#145434 40/4 oz.



**Ask your DiCarlo Sales Consultant
for an operator rebate for \$2 per
case on select items up to \$500
Valid 2/1 - 4/30/21**



Pit Ham Boneless
#110570 2/16 lb. avg.

Boiled Ham Natural Juice
#110577 2/12 lb. avg.

**Applewood Layout
Bacon 14/18 ct.**
#110137 1/15 lb.

**Sausage Link
Skinless .8 oz. Ckd**
#145251 200/8 oz.

Bacon Bits 1/4" Ckd
#110244 2/5 lb.

Virginia Ham
#110055 2/14-16 lb.

**Carvemaster
Applewood Smoked Ham**
#110057 2/7-9 lb.

Spiral Slice Bone-in Half Ham
#110569 4/6-10 lb.



Get your Menu ready for Cinco de Mayo!



Sliced Jalapeno Peppers
#62060 6/#10

Sliced Black Olives
#300132 6/#10



Mild Cheddar Cheese Sauce
#401000 6/#10

Nacho Cheese Sauce
#401002 6/#10



La Victoria Thick & Chunky Salsa
Mild #65467 4/1 gal.
Medium #65469 4/1 gal.

Tostitos Salsa Cup
#460876 30/3.8 oz.



Rosarita Refried Beans Vegetarian
#62628 6/#10



Sour Cream
#14405 2/10 lb.
#466000 100/1 oz.



Jarritos Fruit Flavored Soda from Mexico



Mandarin #62950 24/12.5 oz.
Fruit Punch #62954 24/12.5 oz.
Lime #62958 24/12.5 oz.
Guava #62960 24/12.5 oz.
Pineapple #62966 24/12.5 oz.
Mango #62968 24/12.5 oz.

Exclusive Mexican flavor with natural sweeteners and flavors that make Jarritos a delicious fruit flavored soda that is the perfect complement to your Mexican fare. Served in iconic glass bottles since 1950.



Tortilla Chips Salted
Yellow Triangle #519104 6/2 lb.
Tri-Color #519100 6/2 lb.



Finest CAL Premium Cocktail Mixes
Margarita Mix Concentrate
#53014 4/1 gal.

Margarita Mix Lite
#53029 12/1 ltr.



Fresh Limes
#1654 200 ct.



Fresh Tomatillos
#885 1 box



Ripe Hass Avocados
#1290 1 box

Shredded Red Cabbage
#995 4/5 lb.



6" Pressed Flour Tortillas
#331704 24/12 ct.

10" Pressed Flour Tortillas
#331706 16/12 ct.

12" Pressed Flour Tortillas
#331700 6/12 ct.

FEATURED PRODUCE ITEM



Broccoli Rabe

Item# 182 1 crate

Also known as rapini, broccoli rabe is not just the scraggly outcroppings of a broccoli plant or baby broccoli, like you might think. In fact, the leafy, cruciferous vegetable is closely related to the turnip. The deliciously bitter stems, leaves and nutty, broccoli-esque buds are all edible and commonly used in Italian cooking.



How to Sauté Broccoli Rabe

When sautéing broccoli rabe, load up on strong flavorings like garlic and red pepper flakes. For a bunch of broccoli rabe, three cloves of garlic may seem like a lot, but that strong flavor really complements the little bit of bitterness left in the greens. Cook the sliced garlic and red pepper flakes in a good olive oil, then toss in the blanched broccoli rabe and some salt and sauté until well-coated and fragrant. Don't forget to serve with lemon wedges for squeezing — the brightness of the juice balances out some of the earthiness in the broccoli rabe. Eat as a side dish, stuff into a sausage hoagie, toss with pasta, or even use it to top pizza.



Simplot



Monaco Blend Vegetables

whole green beans, whole wax beans & baby carrots
#41080 8/3 lb.



Sonoma Blend Vegetables

broccoli, snap peas, orange & yellow carrot slices
#41088 8/3 lb.



Mashed Potatoes

as close as you can get to scratch-made without peeling
#42797 6/4 lb. frozen



Extreme Supreme Guacamole

chunky texture featuring jalapeno, pieces of tomato & cilantro flavor
#53064 12/16 oz.



Avocado Pulp

this smooth avocado pulp is a delicious topping or time saving base for your own signature recipes
#53095 6/3 lb. bag



Turkey Breakfast Sausage Link RTC

#111200 160/1 oz.

Turkey Breast Skin-on Foil RTC

#123200 2/9 lb.

Pan Roasted Turkey Breast Brown

#123210 2/7 lb.

Turkey Breast Skin-on Netted RTC

#123215 2/10 lb.

Turkey Breast Cook-in-Bag Raw

#123217 2/9 lb.

Turkey Breast Skinless Ckd

#123225 2/10 lb.

Turkey Burger White Meat 5.3 oz.

#125038 1/10 lb.



Lobster Meat

claw & knuckle #246064 6/2 lb.
claw, knuckle & leg #246067 6/2 lb.

Perfect for Lobster Rolls!



Una Bella Differenza



Andouille Sausage Sliced Ckd

#111664 3/5 lb. frozen

Andouille Sausage Link 4 oz. Ckd

#111674 4/3 lb. frozen



Hot Sausage Crumble Ckd

#111679 3/5 lb. frozen

Sweet Italian Sausage Rope

#111720 2/5 lb. frozen



Sweet Italian Sausage Sliced Random Ckd

#111722 1/15 lb. frozen



Sweet Sausage Chunks Ckd

#111728 3/5 lb. frozen

Sweet Italian Chicken Sausage 5-1

#111748 4/3 lb. frozen

NEW!



White Paper Towel 8"
Hardwound Roll

#546081 6/800'



Brown Natural Paper Towel 8"
Hardwound Roll

#546086 6/800'



Black Controlled Use
Towel Dispenser

#701800 1 dispenser

Premium Paper Towel 7.6"

#546090 6/700'



White Dispenser Napkins
Interfolded EZ

#543883 24/250 ct.



King Size Soft Pretzel

#357160 50/5 oz.



Super Jumbo Soft Pretzel

#357162 28/10 oz.

Super Soft Pretzel

#357166 100/2.5 oz.



Soft Pretzel Fries

#523120 1/345 ct.



Soft Pretzel Bites

#523179 1/350 ct.

**Ask your DiCarlo Sales Consultant
for an operator rebate for \$5 per
case on these items up to \$500
Valid 2/15 - 8/1/21**



Plain Churros 10"

#70200 100/10"



Funnel Fries

#357181 1/600 ct.



Cherry Italian Ice Push Up

#371482 24/4 oz.



Lemon Italian Ice Push Up

#371948 24/4 oz.

BioPak PROTECT™

CONTAINING SMART DESIGN.

Tamper-evident seal

One-piece design, no assembly or lid inventory

Retains heat and vents steam

Leak resistant, withstands sauces and gravies

Lift flap to reveal window for order verification

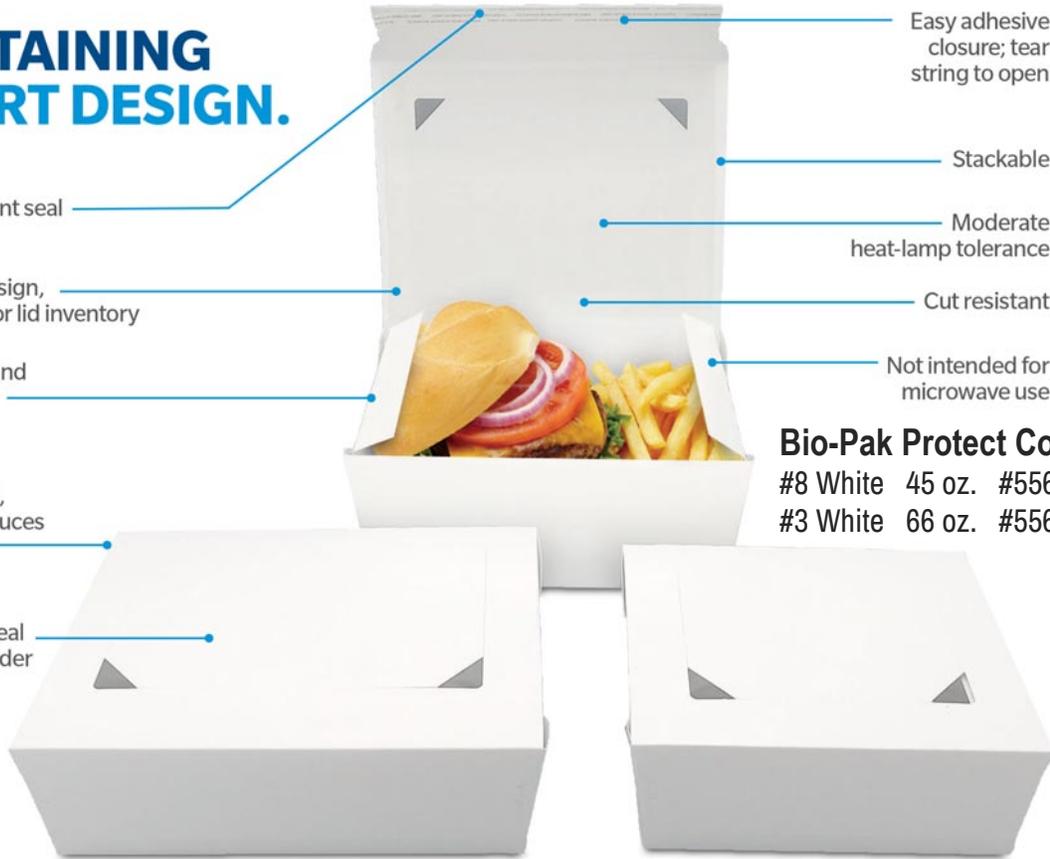
Easy adhesive closure; tear string to open

Stackable

Moderate heat-lamp tolerance

Cut resistant

Not intended for microwave use



Bio-Pak Protect Containers

#8 White 45 oz. #556084 6/40 ct.
#3 White 66 oz. #556080 4/40 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

Smithfield
Farmland
FOODSERVICE GROUP

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.



Chef Pierre



Where pie comes from:

Item#	Description
340052	Unbaked Apple Pie 10"
340202	Unbaked Cherry Pie 10"
340352	Unbaked Peach Pie 10"
340412	Unbaked Pumpkin Pie 10"
340452	Unbaked Strawberry Rhubarb Pie 10"
340502	Baked Pecan Pie 10"
340552	Unbaked Pie Shells 10"
340600	Baked Apple Hi Pie, Packed 4/10"
340601	Unbaked Apple Pie No Sugar Added 10"
340602	Unbaked Blueberry Pie No Sugar Added 10"
340615	Unbaked Peachberry Pie 10"
340618	Unbaked Strawberry Rhubarb Hi Pie 10"
340712	Unbaked Apple Grande Pie 10"
340722	Unbaked Dutch Apple Pie 10"
340725	Unbaked Fruits of the Forest Pie 10"
340734	Unbaked Blueberry Hi Pie 10"
340735	Baked Sweet Potato Pie 10"
340753	Baked Pumpkin Pie 10"
340764	Unbaked Peach Hi Pie 10"
341320	Boston Creme Pie Thaw & Serve
346015	Chocolate Cream Pie 10"
346020	Banana Cream Pie 10"
358070	Baked Lemon Meringue Pie 10"
358072	Unbaked Coconut Custard 10"
358076	Baked Gourmet Lemon Meringue Pie 10"

*Packed 6 count unless otherwise noted

PERDUE



Turkey Breast Skin-on Foil RTC

#123200 2/9 lb.



Turkey Breast Skin-on Netted RTC

#123215 2/10 lb. avg.



Turkey Breast Cook-in-Bag Raw

#123217 2/9 lb. avg.



Pan Roasted Turkey Breast Skin-on

#123210 2/7 lb. avg.



Turkey Breast Skinless Ckd

#123225 2/10 lb. avg.



Smoked Skinless Turkey Breast

#123205 2/10 lb. avg.

Philadelphia Cream Cheese

- Plain #18332 1/50 lb.
- Plain #18365 1/30 lb.
- Plain #18338 6/3 lb.
- P/C Light Cup #18353 100/.75 oz.
- P/C Plain Cup #18359 100/1 oz.
- Neufchatel #18150 1/30 lb.



Ask your DiCarlo Sales Consultant for an operator rebate for up to \$1,000





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.
267088	5/2 lb.	P&D Shrimp 41-50 ct.
267092	5/2 lb.	P&D Shrimp 51-60 ct.



P&D Shrimp Tail-on Raw

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



Cooked Shrimp

267035	5/2 lb.	P&D Tail-on Shrimp 16-20 ct.
246320	12/7 oz.	Breaded Tail-on Shrimp 40-50 ct. Pouch

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.

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.

New England Shrimp Roll

INGREDIENTS

- 4 sandwich rolls cut in half
- 4 Tbsp butter, melted
- ½ cup mayonnaise
- 3 Tbsp lemon juice
- Pinch of cayenne pepper
- 1 tsp old bay seasoning
- Salt to taste
- 1 lb Aqua Star Shrimp, peeled, tail-off, cooked, cooled & diced
- 1/3 cup celery diced
- 1/3 cup red onion diced
- 1 cup lettuce, shredded



Preheat oven to high broil. Brush rolls with butter on the inside and broil until golden brown. Set aside until filling is ready. Mix mayonnaise, lemon juice, cayenne pepper, old bay seasoning and salt to taste in a medium size bowl. In another bowl, mix cooked shrimp, celery and red onion. Spread lemon aioli on the toasted rolls (leaving some to mix with the shrimp) and divide shredded lettuce evenly between each roll. Mix the remaining aioli with shrimp and evenly distribute between the rolls.



Tiramisu Cake
#359359 2/4 lb. tray



Tres Leches Cake
#359367 2/5.5 lb. tray



Flourless Chocolate Cake
Gluten-Free
#359369 2/14 cut



Limoncello Mascarpone Cake
#359445 2/3.5 lb.



Toasted Almond Creme Cake
#359361 2/4.25 lb. tray



Tiramisu Cups
#359360 2/4 lb. tray



Italian Rainbow Cake 10"
#359492 2/4 lb.

NEW!



Black Bowl PET
 160 oz. #543014 25 ct.
 12" Dome Lid #543016 25 ct.
 80 oz. #543018 25 ct.
 10" Dome Lid #543020 25 ct.



Caterware Tray Black
 12" Round #543026 25 ct.
 12" Lid #543040 25 ct.
 16" Round #543028 25 ct.
 16" Lid #543044 25 ct.
 18" Round #543031 25 ct.
 18" Lid #543048 25 ct.



Black Plastic Serving Spoon
 #544880 /144 ct.



Clear Plastic Serving Fork
 #544910 /144 ct.

9" Black Plastic Serving Tongs
 #544921 1/48 ct.



Micro Container w/ Anti-Fog Vented Lid 32 oz. 6" x 9"
 #566373 160 sets 6x9"

Cutlerease®
 Cutlery Dispensing System

Black Plastic Cutlery Dispensed



Fork #544300 24/40 pk.
 Fork Dispenser #701700
 Spoon #544305 24/40 pk.
 Spoon Dispenser #701710
 Knife #544310 24/40 pk.
 Knife Dispenser #701720
 Base #701730 1 ct.



Clean, Hygienic Cutlery

Cutlerease™ innovative dispensing system promotes improved hygiene and reduces the spread of germs by releasing one piece of cutlery at a time.

Operators

- Tape tabs offer sanitary handling of cutlery refill packs and easy pick up and loading of cutlery into cartridge.
- Cutlerease™ system has no trays or levers; helps prevent accumulation and transfer of germs and bacteria.
- One piece at a time dispensing supports a take-only-what-you-need mindset and reduces waste.



Consumers

- Cutlerease™ system automatically dispenses one piece of cutlery at a time.
- Handle-first delivery maintains cutlery's sanitary eating area.
- Take only cutlery that is needed.



DiCarlo FOOD SERVICE

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



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DiCarlo Distributors is not responsible for any typographical errors.