

October 2021

FOOD SERVICE
Dicarlo



No Labor, No Problem... We have solutions!

We are featuring
many labor
saving items!

DiCarlo FOOD SERVICE
Family Owned Since 1963

Our Virtual Buying Show

September 28 - October 1, 2021

Attend at your convenience!

SAVE LABOR, TIME and MONEY!

- Ready to Heat and Serve Products
- Pre-cut Fresh Produce
- Take-Out Solutions
- Locally Sourced Items
- Eco-Friendly paper goods

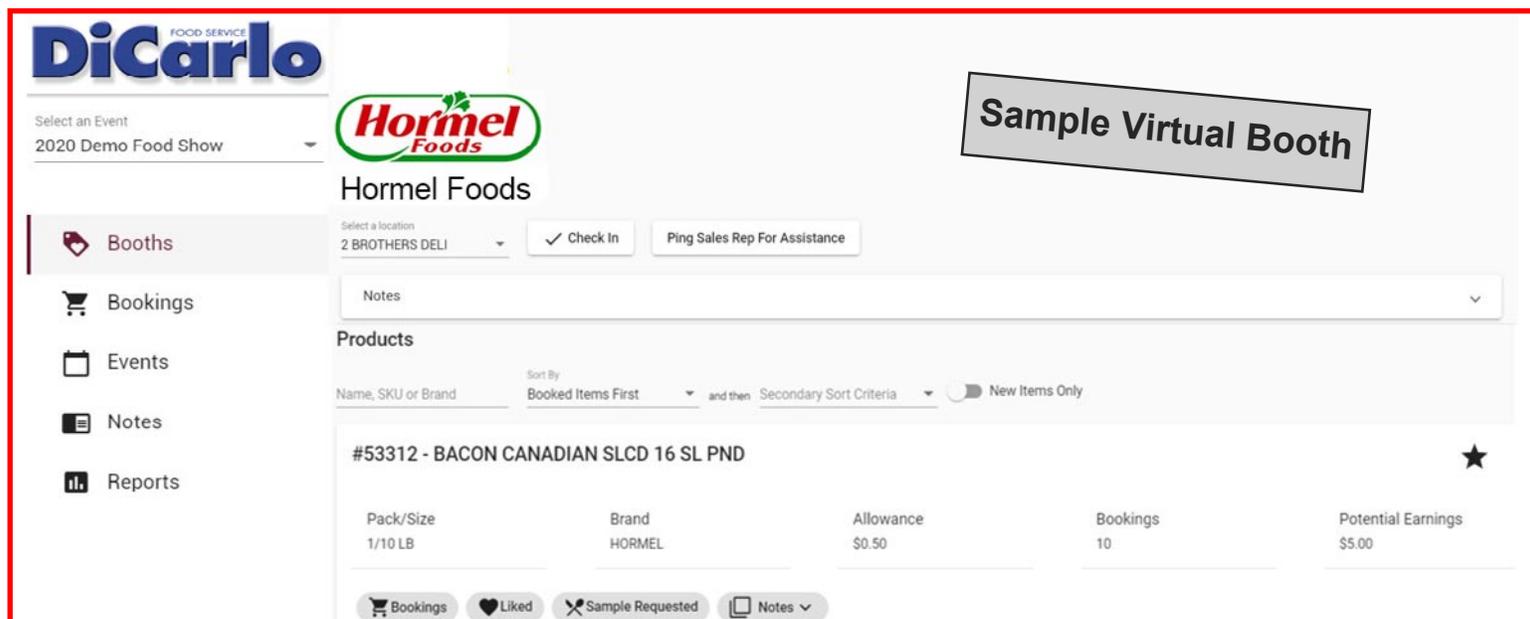
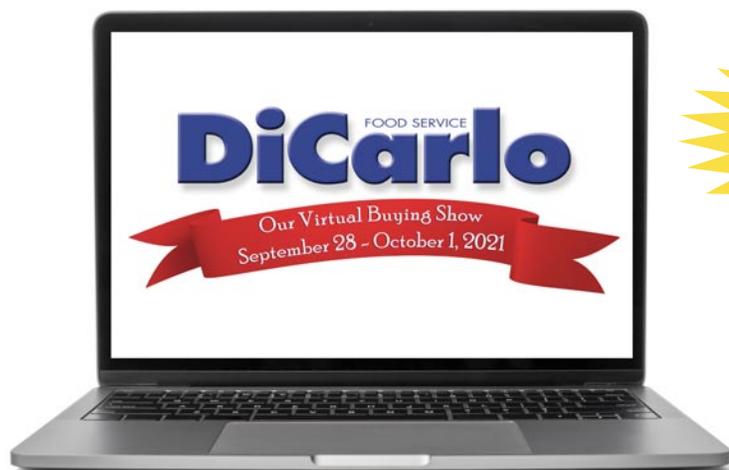
**Product Savings
for an 8 week
delivery period!**



Attend our Virtual Buying Show September 28 - October 1

What you need to know...

- Visit foodshow.mealticket.com to gain access the show or look for your email invite from “Meal Ticket”
- Attend the event from your device, at your convenience
- Save on over 1,500 items!
- Savings are for the 8 week delivery period 10/3 - 11/27/21
- Click into each vendor booth to see what allowances are offered
- In each booth, you can request samples and more info on products



DiCarlo FOOD SERVICE

Select an Event
2020 Demo Food Show

Hormel Foods

Select a location
2 BROTHERS DELI

✓ Check In Ping Sales Rep For Assistance

Notes

Products

Sort By Booked Items First and then Secondary Sort Criteria New Items Only

#53312 - BACON CANADIAN SLCD 16 SL PND ★

Pack/Size	Brand	Allowance	Bookings	Potential Earnings
1/10 LB	HORMEL	\$0.50	10	\$5.00

Bookings Liked Sample Requested Notes

Sample Virtual Booth

**(one \$25 credit per account, must check-in at a minimum of 20 booths, account must be in credit terms to qualify)*

ARNEO



Cheese of the Month

Grated Imported Pecorino Romano Cheese Blend #15180 4/5 lb.

Piquant aged cheese for an added dimension of flavor. This blend is finely grated for ideal texture in many dishes.



Grated Imported Parmesan Cheese Blend #19950 4/5 lb.

Grated Parmesan Cheese is a salty, nutty Italian-style cheese and an essential ingredient in a number of recipes. The perfect blend for both your dishes and on the table top.

Brown Butter Sage Sauce

Ingredients:

- 4 tablespoons unsalted butter
- 10 small sage leaves
- 1/4 cup Walnuts chopped
- Arneo Grated Cheese Blend
- Freshly ground pepper

Great sauce for fall ravioli dishes!



In a non-stick skillet add butter, walnuts and sage. Allow to cook on medium heat until the butter turns a dark brown color. As soon as it darkens, add in your cooked ravioli and toss gently to coat. Plate the ravioli and sauce and top with Arneo Grated Cheese Blend.

Pasta of the Month



DiCarlo

Butternut Squash Ravioli

#187278 72/1.16 oz.



Roasted butternut squash, ricotta, brown sugar, walnuts, cinnamon, and nutmeg are infused together to create these scrumptious ravioli. Serve with a simple sage and browned butter sauce. Perfect on a crisp Fall night.



DiCarlo

Pumpkin Ravioli

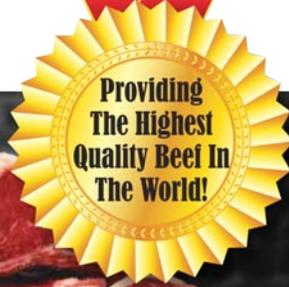
#187005 72/1.16 oz.



Filled with sweet pumpkin; a delicious fall-favorite.

Quick & Easy Sauce Recipe Recommendation:

Melt a stick of butter and drizzle a small amount on to each individual serving of ravioli. Next, sprinkle a pinch of ground cinnamon on top of the ravioli. Lastly, freshly grate a thick piece of Imported Parmigiano Reggiano Cheese over each plate and serve immediately.



**Midwest Corn-Fed 100 Days • No Meat & Bone Meal Fed
Humane Harvest Facility • Product of USA • No Continental
No Brahman • No Dairy • High Quality British Genetics**

Fresh Choice Angus Beef Chuck Roll Boneless

#130029 3/25 lb. avg.

Rich in flavor and well-marbled. Braise for a great pot roast. True fall weather comfort food!



Baked Beef Meatballs Cooked

.5 oz. #144127 1/10 lb.
1 oz. #144138 1/10 lb.
2 oz. #144153 1/10 lb.

Beef & Pork Meatballs Cooked

1 oz. #144168 1/10 lb.
3 oz. #144158 1/10 lb.



**Precooked Products are
More Consistent, Less Labor,
More Profitable, Zero Waste.**



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.

FEATURED PRODUCE ITEM



Autumn Squash



northshire farms

The cooler months are prime time for Autumn squash. Pumpkins may get all the glory at Halloween, but there are many other versatile, vividly colored, flavorful, and nutrient-packed varieties to brighten up fall and winter meals. Sweeter, denser, and more firm in texture than summer squash or zucchini, winter squash take well to a wide spectrum of seasonings and can be true crowd-pleasers in warming soups, casseroles, risotto, lasagna, and even desserts.



Acorn Squash #770



Spaghetti Squash #771



Butternut Squash #772

Butternut Squash Risotto

INGREDIENTS

7 c. low-sodium chicken broth
1 tbsp. extra-virgin olive oil
1 small onion, chopped
2 tbsp. butter, divided
4 c. cubed butternut squash (from a 2 1/2-lb. squash)
3 cloves garlic, minced
2 c. arborio rice
1/2 c. white wine
1 c. freshly grated Parmesan
2 tbsp. freshly chopped sage



DIRECTIONS

In a medium saucepan over medium heat, bring chicken broth to a simmer. Reduce heat to low.
In a large pot or Dutch oven, heat oil. Add onion and cook, stirring often, until beginning to soften, about 5 minutes. Stir in squash, 1 tablespoon butter and garlic. Cook until the squash is beginning to color around edges and then soft, about 6 minutes. Season with salt and pepper.
Stir in remaining tablespoon butter arborio rice, stirring quickly. Cook until the grains are well-coated and smell slightly toasty, about 2 minutes. Add the wine and cook until the wine has mostly absorbed.
With a ladle, add about 1 cup hot broth. Stirring often, cook until the rice has mostly absorbed liquid. Add remaining broth about 1 cup at a time, continuing to allow the rice to absorb each addition of broth before adding more.
Stir often and cook until squash is tender and risotto is al dente and creamy, not mushy, about 25 minutes. Stir in Parmesan and sage, then season with salt and pepper before serving.

Recipe courtesy of www.delish.com

It's Pie Season!

Offering fresh baked pies has never been easier.

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"
340753	Baked 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"
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*



Center Cut Pork Loin Bnls

#141980 6/8 lb. avg.



Kielbasa Rope Natural Casing

#110720 2/5 lb.



Bratwurst

#140256 2/5 lb. 4-1



Pounded Veal Leg Cutlets

2 oz. #141752 80/2 oz.

4 oz. #141800 40/4 oz.

5 oz. #141790 32/5 oz.

**Perfect for
Wiener Schnitzel!**

Potato & Cheddar Pierogies



#205350 288/1.4 oz.



Sauerkraut

#36402 6/#10



Red Cabbage

#31354 6/#10

Applesauce

Sweetened #50051 6/#10

Unsweetened #55408 6/#10



Brauhaus Soft Pretzels

#357185 12/10 oz.



Soft Pretzels

Bites #523179 1/350 ct.

#357160 50/5 oz.

#357170 100/3.5 oz.

#357166 100/2.5 oz.



Fresh Sauerkraut

#303550 12/2 lb.



Bavarian Pretzel Stick

#519932 72/2.4 oz.



Spicy Brown Mustard

#284250 4/1 gal.

P/C #460410 1/500 pk.

Squeeze #284283 12/12 oz.



Yellow Mustard

P/C #460390 1/500 pk.

Squeeze #520603 12/12 oz.



Bavarian Pretzel Braid

#357164 50/7 oz.



Pretzel Fries

#523120 1/345 ct.

Dijon Mustard

#436120 6/48 oz.



Fall Flavors

10" Pumpkin Maple Praline Cake

#340676 1/12 cut



10" Pumpkin Cheesecake

#340632 1/14 cut



Libby's



100% Solid Pumpkin

#55445 6/#10

ChefPierre

Prebaked Pumpkin Pie 10"

#340753 610"



Pumpkin Blondies

#485116 2/24 ct.

Unbaked Pumpkin Pie 10"

#340412 6/46 oz.

DiCarlo

Jumbo Round Pumpkin Ravioli

#187005 72/1.17 oz.



Acorn Squash #770



Spaghetti Squash #771



Butternut Squash #772

Jumbo Round Butternut Squash Ravioli

#187278 72/1.16 oz.



We also carry assorted Pumpkins & Gourds



How the Pandemic Has Reshaped the Future of Restaurants

With rising cases of the Delta variant of the coronavirus forcing some restaurants to bring back mask requirements and instate new policies requiring customers to show proof of vaccination, it can be difficult to imagine what restaurants' post-pandemic future will look like. The past year-and-a-half has brought countless challenges for restaurants, from the early days when restaurant operators were forced to think on their feet as sudden shutdown orders brought dine-in business to a halt, to current struggles with supply and staffing. During the course of the pandemic, restaurants have had to reinvent themselves countless times – ramping up off-premises sales, exploring virtual brands and rallying around their communities to support people in need.



While many of these changes came out of necessity as a reaction to the times, the pandemic has brought about a shift in the restaurant industry that will outlast the pandemic. Most restaurant operators plan to keep at least some of the changes they made to their operations during the pandemic, according to the National Restaurant Association's 2021 State of the Industry report. In fact, more than 25% of fast-casual and quickservice restaurant operators said they plan to keep all of the changes they made to their restaurants after COVID-19 has subsided.

Whether it's new or expanded channels for off-premises that cater to lasting demand for convenient meal options or programs that serve the local community, here's a look at some of the concepts and innovations that are defining the future of foodservice.

Takeaway is here to stay

Delivery and takeout sales skyrocketed early in the pandemic since they were restaurants' only means of serving customers while their dining rooms were closed, but many eateries are betting on continued demand for off-premises. Darden Restaurants reported sustained interest in off-premises dining in June even as dine-in sales picked back up, and off-premises sales accounted for 33% of total sales at Olive Garden in the quarter ending May 30.

Darden has made improvements to its digital ordering and curbside pickup operations to streamline takeout. Countless other restaurants are also making efforts to scale up takeout operations and make it as convenient as possible for customers to get food to go. Chains including Portillo's, Chipotle and Jack in the Box have announced plans for new stores that will serve off-premises orders only, and many restaurants have unveiled revamped store designs that feature multiple drive-thrus or expanded parking areas for in-car dining.

Brands take shape without brick and mortar

While some restaurants will take on new physical forms in the coming years, there is also a wave of new restaurant brands that have done away with the need for a storefront altogether.

Virtual concepts and ghost kitchens were already growing before the pandemic, but the uptick in takeout and delivery orders has kicked off a tidal wave of new virtual brands that is still going strong. Chicken wing concepts have been one of the most popular entry points into virtual brands, with new virtual brands including Cosmic Wings and Wings Out debuting from Dine Brands and Dave & Buster's, respectively.

Some virtual brands are betting on the continued growth of both on- and off-premises dining by expanding from digital to brick and mortar. Dickey's Restaurant Brands plans to launch a restaurant next month for the Wing Boss virtual brand it launched earlier this year.

Hotel guests dine in and order out

With travel starting to rebound after people put trips on pause during the pandemic, some hotels are overhauling their food options to be more appealing to travelers. One change we're likely to see more of in the coming years is hotels adding partnerships with restaurants or delivery services to cater to people who don't want to give up their food delivery habit while on the road. For example, Resorts World Las Vegas recently announced it is partnering with Grubhub to replace traditional in-room dining with its delivery service.

On the other end of the spectrum, some hotels are stepping up their in-house restaurant game to become dining destinations in their own right by partnering with big-name chefs. The partnerships – which range from permanent restaurants to limited-time dinner series – can be a win-win for chefs who are looking for new opportunities after their businesses were hit hard by the pandemic.

Community support for all seasons

Despite the difficult circumstances that the restaurant industry continues to face during the pandemic, chefs and restaurant operators were quick to come to the aid of those in need in their communities. This community-focused ethos will continue to be a driving force for many restaurants even after the pandemic has ended.

After she was laid off in 2020, chef Camille Cogswell worked with the social justice bake sale effort Bakers Against Racism, and now she is working on a community-focused bakery in North Carolina.

Massachusetts chef Tracy Chang started two non-profits during the pandemic that distribute groceries to restaurant industry employees and serve meals to front-line workers. Chang said she plans to keep serving her community even after her restaurant resumes normal dine-in business. "These communities will continue to feel the impact of COVID even after the pandemic is over," she said



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

Chocolate Pudding with Splenda

#401032 6/#10

Vanilla Pudding with Splenda

#401034 6/#10



P/C Nacho Cheese Sauce Cup

#401036 30/3.7 oz.

Mild Cheese Sauce

#401000 6/#10

Nacho Cheese Sauce

#401002 6/#10

- 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.



CAULIFLOWER CRUSTS

GLUTEN FREE ALWAYS

REAL CAULIFLOWER AS THE #1 INGREDIENT

NO ARTIFICIAL COLORS, FLAVORS, OR PRESERVATIVES

ONLY 1 GRAM OF SUGAR PER SERVING

NO TRANS FAT PER SERVING

Offer your guests a traditional crust alternative that **never** sacrifices on taste or comfort. Your health-nut, gluten-free, plant-based enthusiasts will LOVE that cauliflower is the #1 ingredient and that it's lower in calories, fat AND sodium. Our tasty, crispy, they won't believe it's cauliflower crust delivers and satisfies cravings, every time.

PIZZA.YOUR FAVORITE VEGETABLE.



Cauliflower Pizza Crusts

10" #162522 24/5.5 oz.

12" #162526 24/8 oz.



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.



New at DiCarlo!



Banana Cream Pie 10"

Thaw & Serve
#358077 4/40 oz.

Creamy and dreamy, our Banana Cream pie is bursting with banana flavor. It's the perfect ending to a great meal or super delicious all on its own.



Chocolate Cream Pie 10"

Thaw & Serve
#358079 4/40 oz.

If you have a craving for creamy chocolatey goodness, this pie is a must-have. It features our famous crust, chocolate cream, whipped cream and chocolate shavings.



Lemon Meringue Pie 10"

Thaw & Serve
#358080 4/42 oz.

With its lemony tart and sweet custard filling and its cloud of light and fluffy whipped meringue, it's not just a quintessential pie. It's pure happiness on a pie plate.



Pumpkin Pie 10"

Thaw & Serve
#358089 6/40 oz.

It's easy to fall in love with this pie. We played with the balance of pumpkin and allspice to arrive at the perfectly rich and creamy texture and spiced-just-right taste.



Pecan Pie 10"

Thaw & Serve
#358091 6/40 oz.

The combo of toasty pecans, our melt-in-your-mouth sweet filling, and tender crust will make any pie lover swoon with delight.



Unbaked Blueberry Pie 10"

#358081 6/44 oz.

Blueberries, a super food? You bet! We're convinced your customers will fall under our Blueberry pie spell.



Unbaked Two Crust Apple Pie 10"

#358083 6/44 oz.

Loaded with fresh tart-sweet apples, and covered with a tender, flaky crust.



Unbaked Cherry Pie 10"

#358085 6/44 oz.

Bulging with fresh, plump, juicy, naturally sweet-tart cherries, and topped with our signature tender and flaky crust, it's pure cherry perfection.



Unbaked Peach Pie 10"

#358087 6/44 oz.

The natural sweetness of the fresh, juicy peaches, plus a hint of cinnamon and nutmeg will have your taste buds singing.

DiCarlo FOOD SERVICE

P.O. BOX 2365 • 1630 N. OCEAN AVENUE • HOLTSVILLE • NY 11742
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BELLMAWR, NJ NEWARK, 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 - 3:00pm

Sunday & Monday: Closed

The Multi-Unit Group
National Distribution with Personal Service

DMA



@dicarlofood



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