

Cheese of the Month



How do you want your Parmesan?

Imported Parmesan Cheese

Shredded #15065 4/5 lb. Grated #15177 4/5 lb. Shaved #18480 4/5 lb.







Prima Latte sources the finest quality Parmesan Cheese from around the world. This Parmesan Cheese is aged a minimum of 10 months to ensure its sweet and nutty flavor. These products offer the high quality and taste of imported cheese and the convenience in a ready to use product.

Parmesan-Roasted Cauliflower

Ingredients

- 1 head cauliflower, cut into florets
- 1 medium onion, sliced
- 4 sprigs thyme
- 4 garlic cloves, unpeeled
- 3 tablespoons olive oil

Kosher salt and freshly ground black pepper

½ cup grated Parmesan



Preheat oven to 425°. Toss cauliflower florets on a large rimmed baking sheet with onion, thyme, garlic, and oil; season with salt and pepper. Roast, tossing occasionally, until almost tender, 35-40 minutes. Sprinkle with Parmesan, toss to combine, and roast until cauliflower is tender, 10–12 minutes longer.

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





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





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

Ask your DiCarlo Sales Consultant for more information!









Greek Yogurt

Plain

#16015 6/32 oz.



Blueberry

#16021 12/5.3 oz.

Vanilla

#16023 12/5.3 oz.



Strawberry/Raspberry #16037 12/5.3 oz.



Yogurt

Strawberry & Strawberry Banana

#16558 48/4 oz. assorted



Blueberry & Vanilla Light #16562 48/4 oz. assorted

Vanilla

#16561 6/64 oz. pouch

Strawberry #16582 6/64 oz.



Bacon

Precooked Bacon 300 ct.

#110020 2/150 slice

Cooked Bacon Bits

#110244 2/5 lb.

Bacon Ends & Pieces

#110041 5/3 lb.

Layer Bacon 18/22 ct.

Bronze Label

#110133 1/25 lb.

Layer Bacon 14/18 ct.
Bronze Label

#110262 1/25 lb.

Applewood Layout Bacon 14/18 ct.

#110137 1/15 lb.

Layout Bacon 18/22 ct.

#110263 1/15 lb.

Canadian Bacon Gold Label









Ham

Virginia Ham #110055 2/14-16 lb.

Carvemaster
Applewood Smoked Ham

#110057 2/7-9 lb.

Boiled Ham #110562 4/13 lb.

Spiral Slice Bone-in Half Ham

#110569 4/6-10 lb.

Pit Ham Boneless

#110570 2/16 lb. avg.

Boiled Ham Natural Juice

#110577 2/12 lb. avg.

<u>Sausage</u>

Breakfast Sausage Link in Casing Raw

#142503 2/5 lb.

Sausage Link Skinless .8 oz. Cooked

#145251 200/.8 oz.

Breakfast Sausage Patty 2 oz. Cooked

#145226 80/2 oz.



ITEM# PACK SIZE DESCRIPTION 542100 CUP 1 OZ SOUFFLE CLEAR PLASTIC 10/250 CT 542102 10/250CT CUP 1.5 OZ SOUFFLE CLEAR PLASTIC 542116 10/250 CT CUP 2 OZ SOUFFLE BLACK PLASTIC CUP 3.25 OZ SOUFFLE BLACK PLASTIC 542118 20/125 CT 542110 20/125 CT **CUP 3.25 OZ SOUFFLE CLEAR PLASTIC** 542112 20/125 CT CUP 4 OZ SOUFFLE CLEAR PLASTIC 542114 20/125 CT CUP 5.5 OZ SOUFFLE CLEAR PLASTIC 542140 10/250 CT LID FOR 1 OZ SOUFFLE CUP 542142 10/250 CT LID FOR 1.5-2-2.5 OZ SOUFFLE CUP 542146 10/250 CT LID FOR 3.25-4-5.5 OZ SOUFFLE CUP







CUP 2 OZ SOUFFLE CLEAR PLASTIC 540950 10/200 CT



Calamari Todarodes 5-8"

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





Cultivated Mussels Vac-Pac #246266 10/1 lb.

White Flour Tortilla Wraps 12"

#331700 6/12 ct.

Whole Wheat Wraps 12" #331702 6/12 ct.

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

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

Sundried Tomato Wraps 12" #331708 6/12 ct.

Garden Spinach Wraps 12" #331710 6/12 ct.

Herb Garlic Pesto Wraps 12" #331712 6/12 ct.





Made from simple, all-natural ingredients such as wheat, coconut oil, and potatoes. Impossible Burger cooks up like a traditional beef burger, juicy and delicious!

Impossible Burger

Patty #109006 40/4 oz. Brick #109008 4/5 lb.





FEATURED PRODUCE ITEM

Green Kale

#370 1 crate





northshire farms

Kale is a food that you can count on for some outstanding health benefits, if for no other reason than its exceptional nutrient richness. Look for kale with firm, deeply colored leaves and moist hardy stems. Kale should be stored in a cool environment since warm temperatures will cause it to wilt and will negatively affect its flavor. The leaves should look fresh, be unwilted, and be free from signs of browning, yellowing, and small holes. Choose kale with smaller-sized leaves since these will be more tender and have a more mild flavor than those with larger leaves. Kale is available throughout the year.

Rinse kale leaves under cold running water. Chop leaf portion into 1/2" slices and the stems into 1/4" lengths for quick and even cooking. Quick Steam your kale. Quick Steaming kale gives it maximum flavor.

Warm Kale Antipasto Salad

2 red onions, halved and sliced

2 small Japanese eggplants, halved lengthwise and sliced

12 baby bell peppers (any color), halved

1 pint cherry tomatoes, halved

3 tablespoons extra virgin olive oil, plus more for drizzling

Kosher salt and freshly ground pepper

8 cups chopped kale leaves

1 romaine lettuce heart, chopped

2 tablespoons balsamic vinegar

1 crusty whole wheat roll, cubed

8 slices soppressata or salami, cut into strips

2 ounces pecorino romano cheese, shaved

Directions

Preheat the broiler. Arrange the red onions, eggplant, bell peppers and tomatoes on a baking sheet drizzle with 2 tablespoons olive oil and season with salt and pepper. Broil, turning halfway through, until the vegetables are soft and slightly charred, about 12 minutes. Combine the kale and romaine in a large bowl with the remaining 1 tablespoon olive oil and the vinegar. Add the broiled vegetables and toss. Make the croutons: Spread the bread cubes on the same baking sheet, season with salt and pepper and broil until golden, turning once, 1 to 2 minutes. Divide the salad among bowls. Top with the soppressata, pecorino and croutons, drizzle with olive oil and gently toss.

Back-of-House Labor Saving Tip

Speed and efficiency in a kitchen have always been vital to turn tables rapidly and increase profits. Disposable ovenable pan liners are a great way to help boost not only efficiency but also help obtain true back-of-house labor savings. When comparing the costs of staff and cleaning materials that are used to clean burned-on food from oven pans, the costs begin to add up.

When cleaning oven pans, not only are labor and supplies being used, but also precious time, when another dish could have been prepared and served instead. By using disposable ovenable pan liners, the



kitchen staff can quickly insert the raw foods into the ovenable bag that's placed inside the cooking pan, and put both into the oven, and walk away, not having to worry about stirring constantly to avoid pan burn-in. These Elara pan liners can withstand temperatures up to 400°F (204°C). The staff member can then move on to performing other essential tasks. This type of efficiency has become even more important in the current job market when there are fewer labor resources and an ever-growing number of consumers venturing out to revisit their reopened favorite restaurant(s). Take advantage of those patrons by using labor-saving shortcuts such as those that disposable ovenable pan liners offer to get those patrons served quickly. These types of shortcuts are essential in the current market, and the patrons will notice the great service.

When utilizing disposable ovenable pan liners, food yield and quality are also improved. Food retains its flavor and moisture within the protection of the high-quality nylon pan liners. Since there's less food burned onto the pan, food yield is increased, and more of the food inside of the ovenable pan liner is available to be served. Once the pan is empty, the kitchen staff can simply dispose of, or store leftovers in the bag, and the pan is ready to be sanitized and reused for the next dish with a new pan liner. This is how expedience should work. Dishwashing is not a revenue-generating task; remove it from the foodservice process and help your labor force too by using disposable ovenable pan liners.

Features and Benefits:

- Can withstand temperatures up to 400°F (220°C)
- Eliminate scrubbing to remove baked-on foods
- Preserves food moistness and flavor
- Quick and easy clean up, saving time and money
- Increased food yield

Applications:

- Baking meats and poultry
- Baking vegetables and pastas
- Perfect for soups and gravies
- Transporting, serving, and storing food
- Store and dispose leftovers







Flame Roasted Peppers & Onions #45010 6/2.5 lb.



Flame Roasted Corn & Peppers #45015 6/2.5 lb.



- Just Thaw & Serve, no heating needed

 Made from scratch appearance and flavor without the labor and waste

- Exceptional versatility across the menu

- Ideal for cold applications like salads



Flame Roasted Corn #45017 1/20 lb.



Flame Roasted Pineapple & Pepper Blend #45045 6/2.5 lb.

The first NFL game is September 9th!

Beef Chili with Beans #143800 4/5 lb.











Conquest Delivery Fries Skin-on 3/8" #42917 6/5 lb.

Conquest Delivery Shoestring Fries 1/4" #42915 6/4.5 lb.

Conquest Delivery Fries Tin Roof #42910 6/5 lb.

> Conquest Delivery Fries Skin-on 3/8" #42917 6/5 lb.





Italian Breaded Chicken **Breast Ckd** #125151 2/5 lb.

Breaded Chicken Breast Ckd 4 oz. #125165 1/10 lb.

Boneless Breaded Chicken Wings Raw #122030 2/5 lb.



Spicy Breaded Chicken Wings Zings Ckd

#124066 2/7.5 lb.

Breaded Chicken Wings Dings Ckd #124068 2/7.5 lb.



Breaded Cheddar Cheese Jalapeno Popper #41842 4/3 lb.

Breaded Cream Cheese Jalapeno Popper #41844 4/3 lb.



Breaded Cheese Ravioli #41848 2/5 lb.

Breaded Mozzarella Sticks 3" #41950 4/3 lb.

Battered Mozzarella Sticks #41952 4/3 lb.







Baby Back Pork Ribs 1.75 Down #110085 1/30 lb. frozen

St Louis Pork Ribs 2.7 Down #143609 1/30 lb. frozen



Chunky Blue Cheese Dressing #280052 4/1 gal.



Original RedHot Sauce #401880 4/1 gal.

Buffalo RedHot Sauce #401882 4/1 gal.







Chunky Blue Cheese Dressing Cup #460011 96/1.5 oz.

Get your Game Day Snacks!



Potato Scoops #42515 6/3 lb.





CRISP<u>To</u>go" Onion Rings 1/4" #43115 4/2.2 lb.



Hashbrown Potato Patty 2.1 oz. #42789 12/20 ct.



Jersey Shore Seasoned Fries 3/8" #42900 6/4.5 lb.



Beer Battered Onion Rings 1/2" #43105 6/2.5 lb.



Hashbrown Cubes Small Diced #42792 6/5 lb.





Tempura Onion Rings 1/2" #43120 6/2.5 lb.



Tempura Battered Zucchini Sticks 3" #42005 6/2 lb.



Stright Cut Fries 3/8" Clear Coat #42950 6/4.5 lb.



Tempura Battered Pickle Chips #41882 4/2 lb.











Beer Battered Haddock 6 oz.

#246180 1/10 lb.

Great for crispy fish wrap, fish fry platter, entrees and more!



#246504 1/10 lb.

Serve with your favorite dipping sauces, use in tacos, wraps, appetizers. Serve in a shrimp and fries basket.

Beer Battered Pollock 2 oz.

#246506 1/10 lb.

Great for crispy fish wrap, fish fry platter, fish tacos, appetizers. Toss with Buffalo sauce and top with bleu cheese crumbles for a real kick!





Bacon Cheddar Tater Kegs

#42230 106/1.5 oz.

This tater features creamy cheddar cheese, big bacon bits, sour cream, and a hint of chives. And of course, crispy, crunchy potatoes.



Buffalo Chicken Tater Kegs

#42232 106/1.5 oz.

Break out the blue cheese for these taters. They're stuffed with shredded chicken, melted mozzarella cheese, and tangy buffalo sauce.

Pre-cut produce saves labor time and offers consistency



Carrot Shredded Item# 1022 4/5 lb.



Peeled Mini Carrots with Top Item# 211 1/5 lb.



Peeled Mini Rainbow Carrots with Top Item# 226 1/5 lb.



Celery Sticks 5" Item# 1025 2/5 lb.



Diced Yellow Onion 3/8" Whole Peeled Red Item# 1024 2/5 lb.



Onion Item# 668 2/10 lb.



Whole Peeled Yel**low Onion** Item# 663 2/10 lb.



Green Peppers & Onions Sliced Fajita Item# 2662 4/4 lb.



Broccoli Florets Item# 9000 4/3 lb. Item# 1000 6/3 lb.



Green Beans Cleaned & Clipped Item# 159 2/5 lb.



Diced Plum Tomatoes 1/4" Item# 866 4/5 lb.



Pico de Gallo diced tomato, red onion, jalapeno Item# 9862 4/5 lb.



Curly Parsley Washed & Cleaned Item# 1035 4/1 lb.



Scallions Washed & Trimmed Item# 728 4/2 lb.



Cilantro Washed & Cleaned Item# 332 4/1 lb.



Apple Slices Individually Wrapped Item# 1565 50/2 oz.



Mushrooms Sliced Item# 514 2/5 lb.



Mushrooms Sliced 1/2"
Item# 515 1/10 lb.





Shredded

Item# 1008 4/5 lb.



Romaine Shredded Item# 1028 6/2 lb.



Iceberg/Romaine Blend 50/50 Item# 1029 4/5 lb.



Romaine Lettuce Chopped Item# 1021 6/2 lb.



Kale Blend Shredded 80% kale, 10% red cabbage, 10% green cabbage Item# 2842 5/2 lb.



Washed Escarole Item# 336 4/2.5 lb.



Better Burger Leaf
Item# 414 1 case



Green Leaf Fillets cleaned & cored Item# 476 2/5 lb.



cabbage, carrots, red cabbage Item# 998 4/5 lb.



Cole Slaw Thick Cut
cabbage & carrots
Item# 1011 4/5 lb.



Riced Cauliflower
Item# 222 2/5 lb.



Green Cabbage Shredded Item# 3094 4/5 lb.



Red Cabbage Shredded Item# 995 4/5 lb.

Sold by each



Spring Mix Item# 422 1/3 lb.



Heritage Tuscan Blend Item# 681 4/3 lb. 40% red components may contain Lolla Rosa, Red Oak, Red Leaf

60% green components may contain





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1630 N. OCEAN AVE, HOLTSVILLE NY

Hours: Tuesday - Friday: 8:30am - 5:30pm Saturday: 9:00am - 3:00pm Sunday & Monday: Closed





