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Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Patio Season

Summer is in full swing, and patios across the country are buzzing with guests eager to enjoy great food and good company. Discover the products, flavors, and stories helping operators create memorable outdoor dining experiences all season long.

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Indulge in These Summer Favorites

Summer is in full swing, and patios across the country are buzzing with guests looking to soak up the season. This month, we're highlighting products designed to help operators make the most of outdoor dining, from shareable appetizers to flavorful accompaniments and memorable desserts. So grab your sunscreen, pull up a chair, and enjoy this month's featured products, one bite at a time!

Every great patio gathering starts with food worth sharing. **Van Lang's Shrimp & Pork Lumpia** delivers the perfect appetizer with succulent shrimp, seasoned pork, and crisp vegetables hand-rolled into a golden, crunchy spring roll. Whether it's happy hour, a World Cup watch party, or an outdoor gathering with friends, these crowd-pleasing bites are built for sharing.

When it's time for the main event, **Pilot Travel's Wagyu Burgers** bring a premium twist to a summer classic. Made from 100% grass-fed and finished Wagyu beef, these rich, flavorful burgers offer operators an easy way to elevate their grilling menu and create a memorable patio dining experience!

No patio menu is complete without the perfect accompaniments. Terrapin Ridge Farms helps operators add bold flavor with two versatile favorites. **Hot Pepper Bacon Jam** delivers the ideal balance of sweet and savory, pairing beautifully with charcuterie boards, artisan cheeses, burgers, and flatbreads. For a quick appetizer, serve it over cream cheese with crackers or alongside aged cheeses and cured meats.

For an equally flavorful finishing touch, **Roasted Garlic Avo Aioli** adds creamy richness to sandwiches, burgers, wraps, and grilled chicken. It also shines as a dip for fresh vegetables, a drizzle over loaded fries, or a spread that brings extra flavor to summer favorites.

Fresh seasonal ingredients and vibrant flavors continue to define summer menus. **1883 Strawberry Syrup** offers a bright strawberry profile that extends far beyond the beverage menu. Use it as the foundation for a house-made strawberry vinaigrette, drizzle it over mixed greens with goat cheese and candied pecans, or incorporate it into seasonal fruit salads for a fresh summer twist.

For operators looking to add a little heat, **Tari Rocoto Hot Sauce** delivers a creamy kick that pairs perfectly with burgers, grilled chicken sandwiches, wings, and shareable appetizers. Its balanced flavor and versatile application make it an easy addition to everything from backyard classics to globally inspired menu features.

To round out the experience, Traiteur de Paris offers two simple yet elevated dessert solutions. Their **Crème Brûlée** is prepared using traditional low-temperature cooking methods, delivering the rich, creamy texture and classic flavor guests know and love. It's a premium dessert experience with minimal labor and maximum impact. **Traiteur de Paris Mini Dessert Cups** feature four crowd-pleasing favorites: Chocolate, Lemon Meringue, Tiramisu-Style, and Vanilla & Raspberry. Perfect for dessert flights, sharing occasions, or curated tasting experiences, these thaw-and-serve treats provide a sweet finish to any summer menu.

Elevated Bars & Coffee Shops: Exciting News Is Brewing!

For more than 140 years, 1883 Maison Routin has been crafting premium syrups inspired by French expertise, creativity, and a passion for authentic flavor. Born in the French Alps and made with pure cane sugar, 1883 has become a favorite among baristas, bartenders, and culinary professionals around the world for its ability to bring depth, balance, and aromatic intensity to every creation.

This summer, we're excited to spotlight five of 1883's most versatile and beloved flavors: Vanilla, Caramel, Lavender, Strawberry, and Raspberry. Whether you're crafting signature lattes, refreshing lemonades, handcrafted cocktails, or seasonal menu features, these flavors offer endless opportunities to elevate your beverage program.

Stay tuned. These popular flavors will soon be easier than ever to bring into your operation.

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1883
MAISON ROUTIN
FRANCE



Scan to Shop All
1883 Products

Variety of Flavors

A symphony of the senses,
with endless crativity.

Cane Sugar Only

To ensure natural, consistent
sweetening.

Quality Made in France

The only syrup 100% made
In France, ensuring the
highest of standards and
consistent quality.



- 1677360 Vanilla Syrup PET Bottle 2/1L
- 1948755 Caramel Syrup PET Bottle 2/1L
- 4888014 Raspberry Syrup PET Bottle 2/1L
- 5234808 Strawberry Syrup PET Bottle 2/1L
- 7072492 Lavender Syrup PET Bottle 2/1L

Quick Serve Racks and Pumps

- 7410906 Syrup PET Pump 8ml Dose 1/25ct
- 7199719 Metal Black 4 Syrup Slot Rack
- 7199723 Metal Black 6 Syrup Slot Rack





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Taste of the French Countryside

Founded in 1981 by Jean-Claude Guilloteau in Pélussin, France, Fromagerie Guilloteau has built a reputation for producing exceptional cheeses that capture the essence of the French countryside. Combining traditional cheesemaking techniques with innovative methods, the dairy is known for its expertise in ultrafiltration, a process that preserves the richest components of milk and creates cheeses with remarkably smooth, creamy textures.

Among its most celebrated offerings is Fromager d'Affinois Excellence, a triple cream cow's milk cheese prized for its velvety texture and delicate rind. The thin, edible rind allows the rich dairy flavors to shine, delivering a luxurious experience with every bite.

Versatile and elegant, Fromager d'Affinois Excellence is equally at home on a cheese board, as part of an appetizer presentation, or incorporated into culinary creations. Whether drizzled over a finished dish, blended into a light cheese mousse, or served as refined canapé bites, it brings a touch of French indulgence to both foodservice menus and everyday entertaining.

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- A. 7489624 Petit D'affin Double Cream 8/5.29oz
- B. 7394791 Petit D'affin Triple Cream 8/5.29oz
- C. 7162840 Mini Fromage D'affin 40/.88oz

- D. 7340363 Fromage Cheese Brie Peppercorn 2/2kg
- E. 7489645 D'affin Cheese Soft Excellence 1/4.4lbs
- F. 7489646 D'affin Cheese Red Chili Pepper 1/4.41lbs

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Taste of the Sea: Scalia Colatura di Alici

Few ingredients capture the essence of the Mediterranean quite like Scalia Colatura di Alici and Blue Marlin Cuttlefish Ink. Rooted in centuries of coastal tradition, both products celebrate the sea through artisanal craftsmanship and concentrated flavor, offering chefs and home cooks a unique way to elevate their culinary creations.

For generations, Scalia has preserved the rich heritage of Sicilian fishing culture. Based in the coastal town of Sciacca, the company continues the time-honored practice of producing Colatura di Alici, a prized anchovy essence whose origins date back to Ancient Rome.

Made from fresh Mediterranean anchovies, the process begins with hand-cleaning and layering the fish with salt before they are carefully pressed and aged. Over approximately 45 days, the liquid released during curing is collected and filtered multiple times, resulting in a clear amber-colored essence rich in savory umami flavor.

By honoring traditional methods and focusing on simplicity, Scalia continues to deliver an authentic taste of the Mediterranean that has been cherished for centuries.

- A. 7471947 Anchovy Colatura 1/16.9oz
- B. 7471946 Anchovy Colatura 12/3.5oz
- C. 7441749 Cuttlefish Squid Ink 1/8oz



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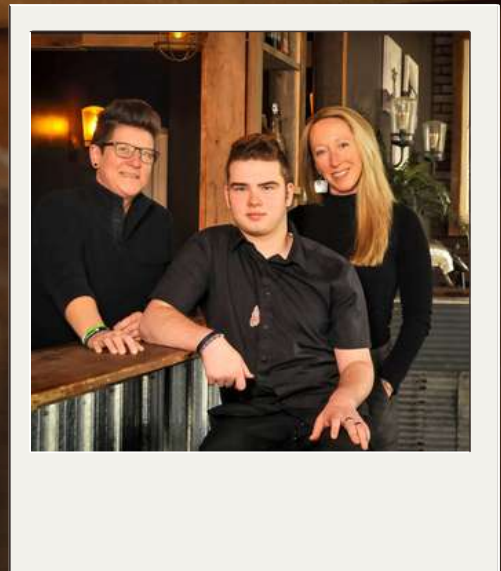
J'S BBQ

Built on Family, Fueled by Flavor

J's BBQ was founded in 2014 by two women and one extraordinary son, Jadon, who overcame challenges after suffering a stroke at birth and living with Cerebral Palsy and Epilepsy. Determined to create a self-directed future for their family, they built J's BBQ on the principles of resilience, hard work, and unwavering belief. They envisioned a brand that would bring people together through memorable flavors and genuine hospitality.

With degrees in nutrition, food science, and hospitality management, along with more than 50 years of combined industry experience, the founders transformed a local restaurant into a growing national brand. During the pandemic, they expanded beyond the restaurant by introducing their signature sauces and dry rubs in retail-ready packaging. Their perseverance led to participation in Sysco's Home Grown Program, helping introduce J's BBQ products to commercial kitchens across the country.

Each sauce reflects a chapter of the family's story. **Original BBQ** captures the rich barbecue traditions Susan discovered while living in Texas, while **Cranberry-Jalapeño Chutney** honors Jen's Wisconsin roots with a sweet-heat balance inspired by classic supper club flavors. **Smokin' HOT** delivers bold spice that reflects the founders' fearless spirit, and **Kentucky White** pays tribute to Susan's Kentucky heritage with a creamy Southern-style white barbecue sauce made with Wisconsin horseradish.



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Crafted with premium ingredients, J's BBQ's gluten-free sauces and all-natural dry rubs deliver bold, balanced flavor with exceptional versatility. From proteins and seafood to vegetables, wings, sandwiches, pizzas, soups, and signature house recipes, the products perform equally well as marinades, finishing sauces, dips, glazes, and seasonings. Whether in a commercial kitchen or at home, J's BBQ offers chefs and cooks the tools to create memorable dishes with consistency, creativity, and authentic barbecue flavor.

What began as one family's determination to build a brighter future has grown into a trusted brand rooted in perseverance, tradition, and unforgettable taste—bringing a little piece of their story to every table.

7267358 Kentucky White Sauce 6/30oz

7358206 Cranberry Jalapeno Chutney 2/128oz

7358208 Original Sauce 2/128oz

7365396 Smokin' Hot Sauce 2/128oz

7375471 Dry Rub 25oz 6/25oz

7375567 Jerk Dry Rub 6/18oz

7375571 Cajun Dry Rub 6/18oz

7469324 Cajun Dry Rub 9/8oz

7469326 Dry Rub 9/11oz

7469338 Original Sauce 12/16oz

7469340 Smokin' Hot Sauce 12/16oz

7469375 Cranberry Jalapeno Chutney 12/16oz

7469540 Jerk Dry Rub 9/8oz

7469541 Kentucky White Sauce 6/13oz





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A French Tradition Since 1888

At the start of the 20th century, Mont Saint-Michel was famously marked by La Mère Poulard and the Marquis of Tombelaine. Annette Poulard, a talented cook, arrived with the architect Mr. Corroyer and eventually opened her inn, La Mère Poulard, in 1888. She gained fame for her secret omelet recipe, which became her signature dish. Annette's warmth and culinary skills made her an ambassador of French cuisine, and she successfully ran the inn for 70 years, leaving a legacy of recipes that continue to inspire today.

During her time at the inn, Annette Poulard also baked her famous butter biscuits daily in her kitchen for the children of pilgrims visiting Mont Saint-Michel, creating a lasting connection between the inn and these delectable treats. This personal touch contributed to the cookies becoming a symbol of comfort and hospitality.

La Mère Poulard derives its honorary title of "Mother" from its expertise, traditional recipes, and working methods, which emphasize the quality of the ingredients used. Over time, the reputation of La Mère Poulard and its iconic cookies spread beyond the borders of Normandy and Brittany. The biscuits quickly gained recognition as a symbol of French culinary excellence and were enjoyed by tourists, royalty, and gourmets alike.

*Coming Soon

- 7353027 Pure Butter Shortbread Cookie 12/4.41oz
- 7353020 Salted Caramel Shortbread Cookie 12/4.41oz
- 7353019 Chocolate Chip Shortbread Cookie 12/4.41oz

- 7512191 Shortbread Lemon Cookie 12/8.82oz
- 7512198 Shortbread Butter Cookie 12/8.82oz
- 7512202 Shortbread Caramel Cookie 12/8.82oz
- 7512206 Shortbread Chocolate Chip Cookie 12/8.82oz
- 7512207 Shortbread Cookie BTR 12/8.82oz

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