

*Chef Tim's*

# FOOD SHOW MENU



## **Breakfast Items: 8:30am-11am**

- **Waffle Breakfast Sandwich** *warm waffle, fried egg, chorizo aioli, shaved parmesan & arugula*
- **Breakfast Panzanella** *yogurt, berry medley, scone croutons*
- **Cornbread Fluffernutter & Jelly** *cornbread, rosemary infused peanut butter, fluff, cran-raspberry jelly, crushed peanuts*
- **Overnight Oats** *rolled oats soaked in oat milk and topped with pineapple, apples, and granola*
- **Hazelnut Croissants** *and Nutella hot chocolate for dipping*

## **Snacks Service: 11am-12pm**

- **Chips & Dip** *pork puffs with bacon truffle dip*

**VISIT CHEF AT  
BOOTH #401**

## **Lunch: 12pm-Done**

- **Buffalo Chicken Planks** *fire braised chicken, buffalo sauce, blue cheese and celery on hash brown potato*
- **Smoked Brisket Bruschetta** *whipped garbanzo beans, sweet pepper relish and Feta cheese on warm focaccia bread*
- **Ginger Sticky Shrimp Taco** *ginger chili "sticky sauce", miso slaw*
- **Roasted Pork Belly** *zaatar, cilantro, tzatziki, pita crumble*
- **Lobster Salad** *coconut milk, lime juice, aji-avocado, pickled onions*
- **Pasta** *waste not want not style*

Subject to change.



**2** **Dennis** **22**  
PAPER & FOOD SERVICE  
100% EMPLOYEE OWNED  
**FOOD SHOW**  
NOW IS THE TIME FOR COLLABORATION





# VISIT CHEF TIM ONLINE ANYTIME AT DENNISEXPRESS.COM/CHEF

**Dennis** MENU

## CHARCUTERIE SELECTIONS

BROWSE CHEF'S COLLECTION

## CORPORATE CHEF TIMOTHY LABONTE

**AWARD-WINNING, 30 YEAR FOODSERVICE VETERAN**

When he's not visiting customers, Chef Tim is hard at work in the Dennis test kitchen experimenting with new products, developing recipes, evaluating strategies for foodservice operations of all types and contributing to a growing collection of content specifically for professional foodies...



**Dennis** MENU

### FROM THE CHEF

**For Creating Greener St. Patrick's Day Menus**

It's easier than you might think, and finding creative opportunities for flavor and color helps make your menu, and in your register!

**SEE MORE**

**Slammin' Salmon**

**Slammin' Salmon Recipe**

A salmon recipe absolutely slammin'! A unique and flavorful preparation, it's the perfect way to showcase delicious healthy salmon on your menu.

**SEE MORE**

**GAME DAY APPETIZER**

**Chef Tim's**

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**Dennis** MENU

### Chef's CHARCUTERIE

is in-artisan meats and cheeses, an array of accompaniments, and glamor-shot worthy presentations are taking appetizer menus up a notch.

Charcuterie offering can be a profitable way to showcase diverse ingredients and create unique dining experiences.

For sampling a variety of delectable foods when dining out. Charcuterie boards are an ideal way to present a variety of prepared flavors in an almost artistic fashion. In fact, the encyclopedia definition of charcuterie goes beyond the art of preparing various meats, in particular pork, in order to present them in the most diverse and appealing presentation of meats, along with complementary and contrasting flavors, bites, and textures.

With a little prep work, charcuterie boards are easily customized to your customer's preferences.

It is a great way to increase your check average by \$20-\$35+, depending on the size of your board and the items being offered.

Some with offering a charcuterie selection and other items, your restaurant include...

- and Cocktails
- Special occasions
- Charcuterie selections
- Social Media
- Compared to food offerings
- your appetizer menu (CharcuterieE)



**CHARCUTERIE**

**PEPPERONI STICK**

**CAPICOLA**

**WASTE NOT WANT NOT**

**WASTE NOT, WANT NOT.**

The reduction of food-waste is a trend that has extended beyond homes and into foodservice, driven primarily by the demands of consumers...

**VIEW THE SERIES**

**ALL POSTS**

**VIEW ALL POSTS**

See what's new from Chef Tim by viewing his latest posts. Recipes, WNW, Chef's Pantry and more - all in the order they were added...

**VIEW POSTS**

**CHEESE BOARD**

These specialty cheese selections were handpicked by Chef Tim. From fine dining, to bar snacks to room service offerings we have a cheese for all platforms.

**BROWSE THE CHEESE**

**SLAMMIN' SALMON**

Flavor-packed inspiration from Chef Tim!

**WATCH THE NEW RECIPE**