



*Steak Sandwich with
Horseradish & Chive Havarti*



Three Cheese Mac 'n Cheese



*Mexican-style Chicken Soup
with Queso Fresco*



Buttermilk Bleu Affinée Dressing

JUST THE FACTS:

Specialty cheese helps boost check averages in culinary applications and is the perfect vehicle to sell high margin beer, wine and spirits when served as a cheese course.

- With more flavor than their commodity counterparts, specialty cheeses can reduce food costs on a net basis. Utilizing bold and flavorful cheeses allows chefs to decrease the total amount of cheese required for a menu application – more flavor equals less cheese needed to complement the dish. Plus, specialty ingredients can help add cachet to a menu.
- Consumer demand for specialty cheeses has been consistently growing, and domestic specialty cheese consumption has tripled over the past two years.
- Artisan and handcrafted cheeses are one of the fastest-growing categories of cheese: Blue cheeses and goat cheese have been enjoying double-digit growth for several years now (Source: *Gourmet Retailer: Specialty Cheese Series III: Trends in the Cheese Case: The Times They Are a Changin' Nov 3, 2008*)
- Diners are increasingly interested about the origin of their food, and specialty cheese manufacturers have great stories to share.
- According to the Consumer Pricing Strategy Report, 41% of consumers will spend more for a higher quality sandwich if it contains premium cheese.
- Specialty cheese fits in with any day part – Breakfast, Lunch, Appetizers/Hors d'oeuvres, Dinner Entrees, Desserts – and a multitude of culinary applications. From omelets, soups, sauces, and salads to sandwiches, pasta, and cheese courses, Specialty Cheeses always add to the tab!

To find out more about Sysco Metro New York's Specialty Cheese offerings, contact your MA or:

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SPECIALTY Cheese ADDS TO THE TAB



SYSCO FOOD SERVICES OF METRO NEW YORK

is pleased to offer the following Specialty Cheese items:

1/5.5# Cypress Grove Humboldt Fog SUPC #0939751

Humboldt Fog is an elegant, soft, surface ripened cheese made from goat's milk. Its texture is creamy and luscious with a subtle tangy flavor.



2/6# Mediterranean Kuzina Feta Loaf SUPC #9768359

Mediterranean Kuzina Feta is chalky white in appearance with a distinctively tart, salty flavor. Its firm, yet crumbly texture makes it ideal for salads, pizzas and classic Greek dishes.



2/5# Mediterranean Kuzina Feta Crumbles SUPC #0135632

Mediterranean Kuzina Feta is chalky white in appearance with a distinctively tart, salty flavor. Its firm, yet crumbly texture makes it ideal for salads, pizzas and classic Greek dishes.



2/8# Mediterranean Kuzina Feta Pails SUPC #9768342

Mediterranean Kuzina Feta is chalky white in appearance with a distinctively tart, salty flavor. Its firm, yet crumbly texture makes it ideal for salads, pizzas and classic Greek dishes.



2/2.5# Crave Brothers Les Freres SUPC #5741634

This European style cheese was developed with care to reflect the Crave Brothers Irish-French heritage. It is a rich rind washed cheese with an earthy, fruity flavor. It tastes wonderful served with fruits and breads, paired with wine or in a cheese course.



2/3# Buttermilk Bleu Affinee SUPC #0788687

The freshest raw milk from Jersey cows makes Bleu Affinée decidedly bold. Bleu Affinée is cured for at least six months, creating a deliciously rich and creamy flavor. Include Bleu Affinée in a "flight" of blue cheeses, serve with dried fruit and nuts, or crumble on salads.



4/2.5# SOS Gruyere Slices SUPC #6466575

SOS Slices come in a rigid, plastic container that is re-closeable, stackable, fits into foodservice tray pans, all the while maintaining the integrity of the slices. It allows the slices to be stacked at an angle, which allows for hassle-free peel-ability, and thus, NO PAPER in between!



4/2.5# SOS Havarti Slices SUPC #6917597

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2/6# Block & Barrel Gruyere SUPC #2393056

Also known as the original cheese for French Onion Soup, Gruyere is a firm, hearty cheese that is nutty yet sweet in flavor. Aged over five months, Gruyere is great on sandwiches, quiches, appetizers and desserts.



2/6# Block & Barrel Smoked Gouda SUPC #2393049

Upscale any sandwich with Smoked Gouda. Made with 100% real Gouda aged a minimum of six months, this very mild cheese is naturally smoked over hardwood coals, giving it a slightly smoked flavor. Try a slice of Smoked Gouda melted on sliced tomatoes served on wheat bread for a easy snack.



1/9# Block & Barrel Havarti SUPC #0354555 (Horseradish & Chive), SUPC #2544211 (Pesto)

This buttery classic is laced with either horseradish and chives, giving it a unique texture and bold taste, or tangy pesto, livening up any Italian dish. Try cubing on a salad or slicing on a sandwich.



2/5# Mezzaluna Shredded Parmesan SUPC #6374575

This outstanding Italian-style favorite is crafted and cured with care. Mezzaluna Shredded Parmesan has a nutty, sweet taste and is a perfect topping for salads or pastas.



2/2.75# Sysco Imperial Stilton SUPC #7929397

Often referred to as the "King of English Cheeses," Sysco Imperial Stilton is a rich, buttery blue cheese. Distinctive greenish-blue veins permeate its creamy, ivory body, and its flavors range from mild, with a slightly sharp bite when young, to well-rounded and tangy when mature.



4/2.5# SOS Fontina Slices SUPC #6917605

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4/2.5# SOS Sharp White Cheddar Slices SUPC #7814881

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2/4.75# VBCC Crème Fraiche
SUPC #0028977

Vermont Crème Fraiche is exquisitely rich with the cultured, nutty flavor and creamy texture that characterizes the best crème fraiche, a staple of French cuisine and the choice of professional chefs and home cooks alike.



2/5# VBCC Creamy Goat
SUPC #3352549

Vermont Creamy Goat Cheese is available either plain or blended with the finest ingredients such as imported olives, herbes de Provence and real garlic. The smooth, spreadable results are ideal for sandwiches, tossing with pasta or using instead of cow's milk ricotta in pastries and other dishes.



12/10.5 oz VBCC Goat Logs
SUPC #3351657

Distinguished by a simple, mild, fresh goats' milk flavor, the cheese is highly versatile - an excellent ingredient in many dishes as well as on its own. While goat cheese continues to grow in popularity, Vermont Chevre maintains its award-winning status with fresh taste and lower salt content.



4/5# VBCC Mascarpone
SUPC #0070094

It was only a matter of time before chefs asked Allison Hooper and Bob Reese, cofounders of Vermont Butter & Cheese Company, to create Mascarpone locally. Since then, Vermont Mascarpone has garnered accolades for its fresh, rich cream flavor and smooth, thick texture.



2/5# Emmi Kaltbach Cave-Aged Gruyere
SUPC #3784733

Aging and tender-loving care combine to make Kaltbach Cave-Aged Gruyere such a special delicacy. Exquisitely brittle and full-flavored without pungency, this cheese will melt in your mouth. Aged 12 to 14 months in actual sand stone caves named Kaltbach, near Lucerne Switzerland.



2/6# Emmi Gruyere King Cuts
SUPC #3763059

Originating in Switzerland, this award-winning, hand-crafted cheese has a pale yellow interior that may be sparsely scattered with pea-sized holes. It has a rather sweet, fruity flavor and significant aroma. The interior of Swiss Gruyere is firm, but slightly softer than Emmental, and it feels smoother in the mouth.



2/7# Emmi Swiss Alp Bellevue
SUPC #5748423

Full-bodied and mature, this delectable treat has an unmatched hint of herbs. Our Swiss Alp Bellevue is a hard cheese aged anywhere from 4 to 6 months. Excellent on a cheese plate with light red wine to bring out the herbal flavor.



1/14# Emmi Mourtardier
SUPC #3763208

Mourtardier is a pasteurized semi-soft cheese combined with mustard seeds. The mustard seeds give the cheese just a hint of mustard flavor. Aged 60 days, enjoy Mourtardier on salads or sandwiches along with a lighter style Pinot Noir from the Burgundy region of France or the vineyards of Oregon.



1/12# Emmi Piz Bever

SUPC #5699786

Translating to 'the mountain', Piz Bever is an 8 month old cheese made daily from fresh milk in small alpine dairies, guaranteeing a robust and clean flavor. Enjoy this full flavored cheese as part of a cheese board with a flinty, minerally chardonnay from the Burgundy region in France.



1/15# Emmi Raclette

SUPC #3763075

This cow's milk cheese comes into its own when heated in front of a fire or under a hot grill. The heat intensifies the nutty, sweet and slightly fruity aroma of Raclette. When grilled, the rind becomes crunchy and has a wonderfully savory flavor. Pairs well with a clean and crisp white, such as a Muscadet.



1/4# Emmi Don Olivo

SUPC #3763141

Emmi Don Olivo is a pasteurized semi-soft cheese combined with black olives. The olives enhance the cheese flavor ever so slightly. Aged 60 days, this flavorful cheese pairs well with a softer style red wine and is best served on a cheese board, as part of an appetizer or on salads.



2/14# Emmi Swiss Super Cuts

SUPC #3763117

Emmi Swiss is a rindless cheese that is aged for 60 or more days. It is made in a similar traditional manner as Emmentaler. This all-natural cheese is made from fresh milk from cows fed on grass and hay, resulting in a pliable smooth texture and a milder flavor than Emmentaler. Great on sandwiches.