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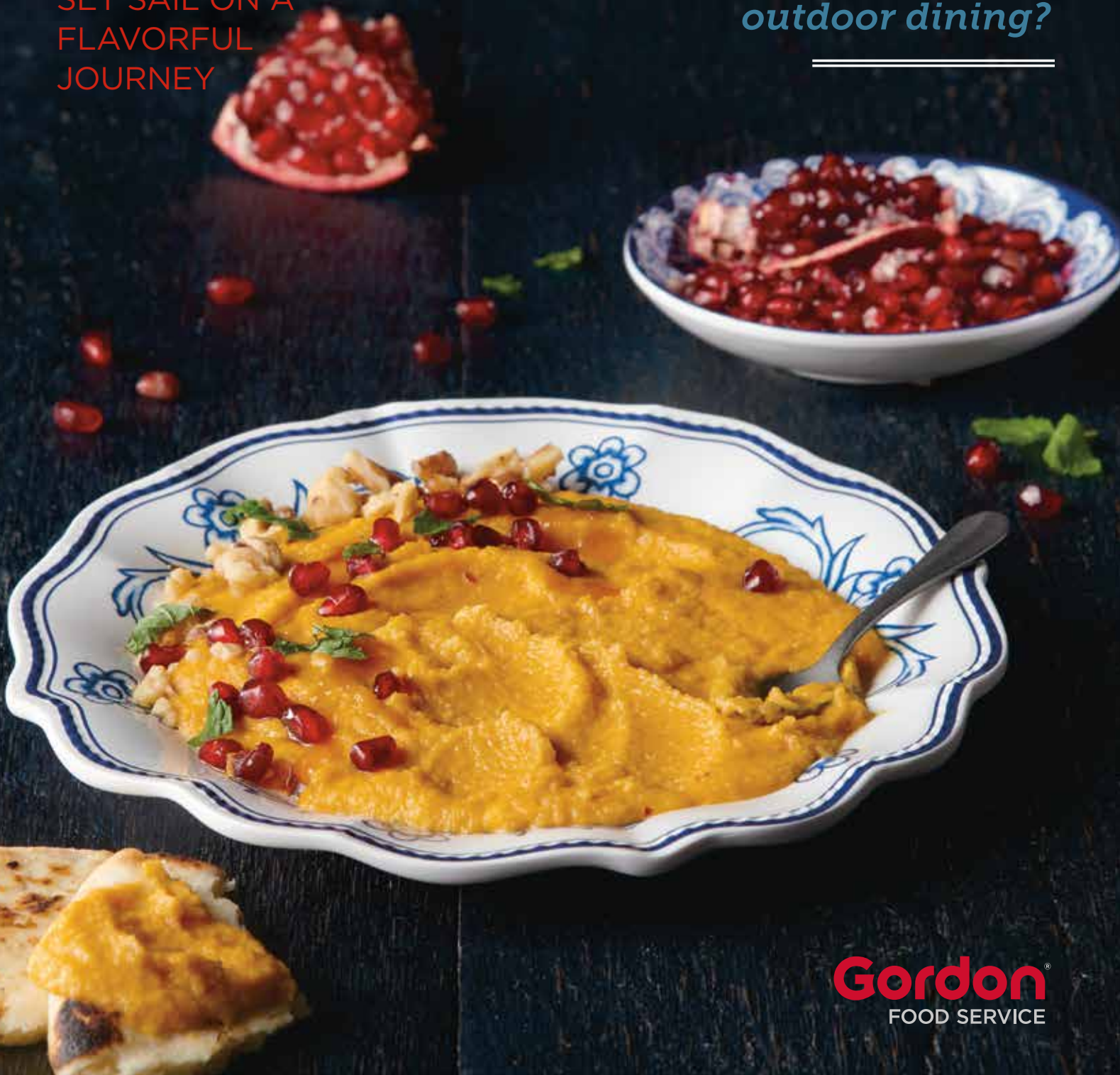
# foodscape™

**TOMORROW TASTES  
MEDITERRANEAN**  
SET SAIL ON A  
FLAVORFUL  
JOURNEY

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*Are you ready  
to experience  
outdoor dining?*

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**Gordon®**  
FOOD SERVICE

# THE FOUNDATION OF FLAVOR



## We Speak Global Flavor... Fluently

Behind our new Trade East® packaging is a world where culture meets cuisine. Boldly tell the story of every dish by calling on spices, seasonings, rubs, blends and fusions. When you highlight global flavor and diversity, you deliver an unforgettable dining experience.

Your Gordon Food Service® Sales Representative can help you select from hundreds of carefully crafted options.

# TRADE EAST®



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Adding new foods and flavors doesn't need to feel foreign.

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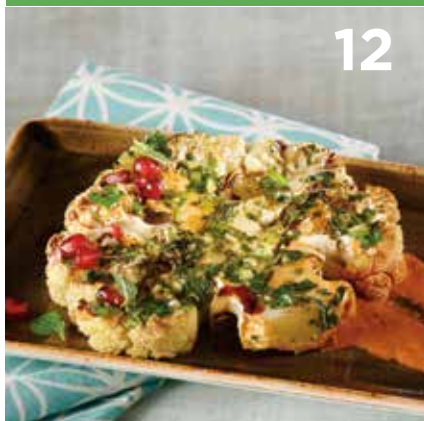
Learn how you can do more with less effort.

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Help your customers enjoy the fresh air by being patio ready.

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Stay connected with  
Gordon Food Service®



[gfs.com/ideas](https://gfs.com/ideas)



HERE FOR GOOD



Flavor is ever-evolving, and the Gordon Food Service® story is much the same. We're always looking forward, aware that our story is still being written the same way as yours—by a passion for food. **We are Here for You.**

## Plan for Success

### UPCOMING DATES AND EVENTS

#### JUNE

##### 03 National Egg Day

Get cracking with eggs any way you like. Over-easy. Scrambled. Hard-boiled. In a cake batter.

##### 10 National Iced Tea Day

Sip down this summertime beverage basic. Dress it up with Markon® fruit slices.

##### 19 Father's Day

Show dads some love with hero sandwiches, barbecue favorites and "pop"-sicles.

#### JULY

##### 04 Independence Day

Deck the tables with red, white and blue and celebrate with a special burger menu.

##### 07 World Chocolate Day

Feature specials on chocolate desserts or tuck a mini chocolate in to-go bags with a note of thanks.

##### 20 National Hot Dog Day

Celebrate summer's favorite food. Build a special hot dog menu and run it through National Chili Dog Day on July 28.

##### 30 National Cheesecake Day

Shouldn't this be every day? Whip up your own or call on Sienna Bakery® specialties.

#### AUGUST

##### 05 International Beer Day

Prepare salty snacks, appetizers or feature special pairings with favorite craft brews.

##### 16 National Bratwurst Day

Smother your brats in onions and brown mustard, or go global with banh mi toppings.

##### 18 National Fajita Day

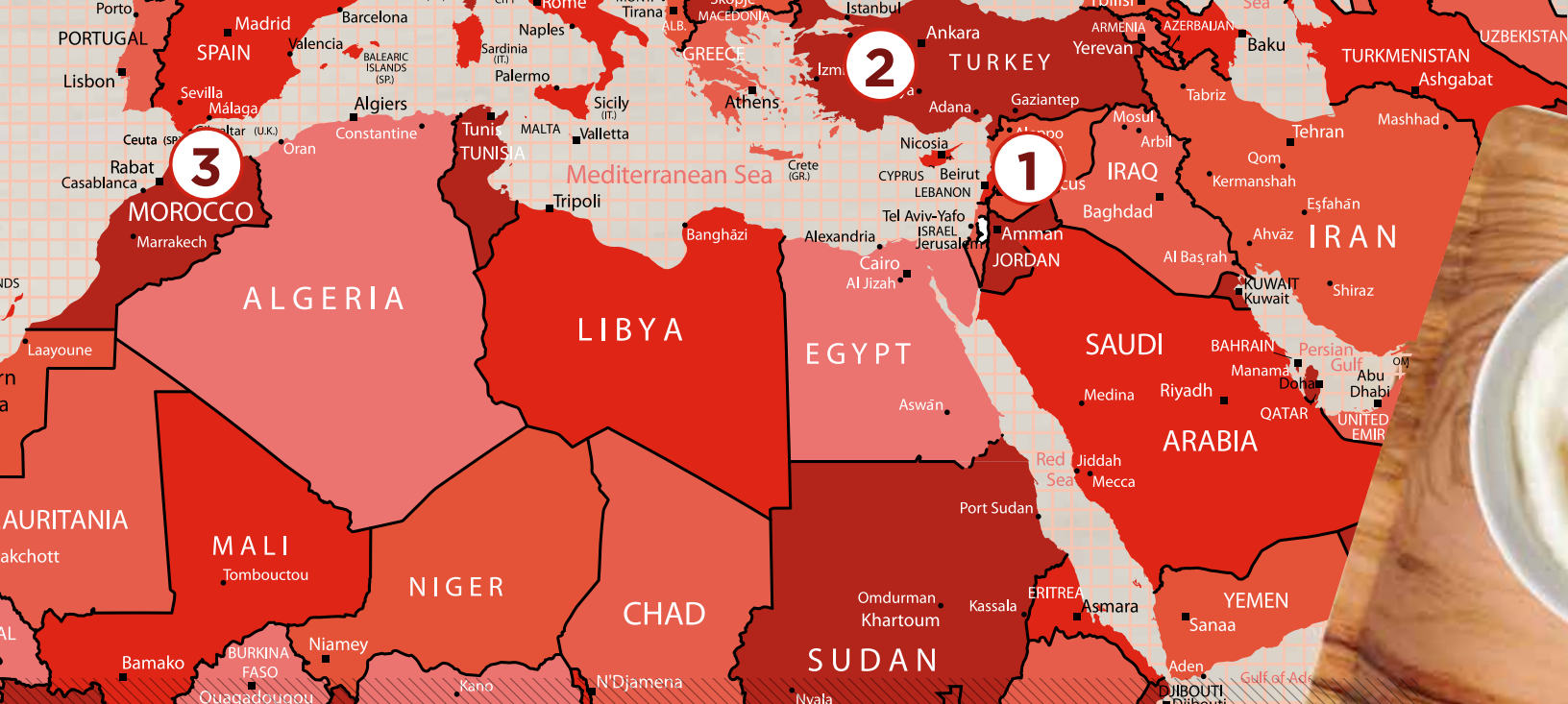
Add some sizzle with an all-veggie version, a fajita on a stick, or a seafood option using shrimp.

7



10





# MEDITERRANEAN FLAVORS *yours to rediscover*

*The cuisine at the cradle of civilization meets the future of dining.*

At the dawn of 2022, food trend predictions called for more global flavors and health-conscious eating. Mediterranean foods and flavors are poised to help operators keep pace.

Sail through the Strait of Gibraltar and enter a world of Mediterranean flavor that goes far beyond the familiar Italian and Greek dishes. From Albania to Turkey, there are 21 countries bordering the Mediterranean Sea, each with regional cuisines ripe for adding global flavor and satisfying mindful eaters.

“The repertoire of what you have available for Mediterranean cuisine is a huge reach, with all kinds of wonderful foods stretching from North Africa to the Middle East and the Baltic region to the Iberian Peninsula,” said Gordon Food Service® Consulting Chef Nicholas Gonring. “And from a health perspective, it’s really encouraging that you can cook more healthy and flavorful dishes.”

## Start simply

Adding Mediterranean foods and flavors to the restaurant menu doesn’t have to feel foreign. It can be as simple as starting by mixing up some dips or adding seasonings, glazes and sauces to a familiar protein like chicken or vegetable like cauliflower.

“The foods you select can be approachable and recognizable while being interesting and healthy,” Gonring said. “There are so many foods and flavors in the Mediterranean realm—it’s a fun spot to play in.”

Although Mediterranean foods are Old-World, it’s a new school of thought for some operators. For those looking to differentiate their menus and achieve the sweet spot of being both flavorful and healthy, there’s a lot of promise. To set yourself up for success, Gonring recommends looking for ingredients that can become staples.



1

**TOUM**

A Lebanese version of vinaigrette.

LEMON JUICE  
DIJON MUSTARD  
OIL  
LOTS OF GARLIC

2

**MUHAMMARA**

A spicy Turkish dip made the same way as the familiar romesco.

WALNUTS  
RED PEPPERS  
POMEGRANATE MOLASSES  
LEMON JUICE  
BREADCRUMBS

3

**CHERMOULA**

A North African condiment that is a cousin of the familiar pesto.

CILANTRO  
PARSLEY  
SCALLIONS  
OLIVE OIL

**Woo with familiarity**

Unlike French cooking, where butter and cream are a flavor staple, Mediterranean cuisine offers condiments and sauces with lots of healthy flavor options that can be woven into the menu. It's all about showing diners how Mediterranean components are constructed in ways similar to familiar foods.

"Most people are already familiar with components and techniques," Gonring said. "It would be easy to add yogurt-marinated chicken wings with a dipping sauce to introduce these flavors to mainstream audiences."

**Win with healthfulness**

Now is a great time for operators to consider a Mediterranean strategy, notes Amanda Goldman, a Gordon Food Service Healthcare Industry Sales Strategist and registered dietitian. For the fifth straight year, the Mediterranean Diet has been ranked No. 1 for healthy eating by *U.S. News and World Report*.

"As operators look for ways to emerge from the pandemic, they are looking for something that's innovative, interesting and attention-getting," she said. "From a health perspective, Mediterranean is in line with anyone who wants to move ahead with plant-based or plant-forward menus."

Consumers also are looking for new flavor experiences. Taking traditional ingredients and applying a modern Mediterranean twist may be a good strategy.

"The pandemic has pushed forward where millennials are making living in the suburbs cool again, but that also means the places they like to eat will also move into the suburbs" Goldman said. "I think the pandemic and the work-from-home lifestyle make Mediterranean an opportunity."

Your Gordon Food Service Sales Representative can introduce you to easy ways to add Mediterranean menu options.



# SERVE UP A WORLD OF TASTE.



Bring faraway places  
to your guests with our  
curated list of recipes.



Our Global Flavors  
Recipe Book features  
some of your favorite  
General Mills Products.



Pillsbury™ Cinnamon Rolls



Yoplait® Yogurt



Pillsbury™ Biscuits



Scan to download the  
Recipe Book or find it at  
[Generalmillscf.com/worldoftaste](http://Generalmillscf.com/worldoftaste)



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# Meet expectations with *menu innovation*

Realize better profits with product cross-utilization and proper pricing.



## 1 INGREDIENT ⓘ 6 APPLICATIONS

### START WITH

Gordon Choice® Fresh CVP  
Chicken Tenders

### CREATE

- 1 **Hand-bread** for a basic appetizer basket or kids' meals.
- 2 **Cut up** and bread or batter to toss in a wing sauce as an alternative to chicken wings.
- 3 **Shred** and use for nachos, quesadillas and even on-trend birria tacos.
- 4 **Grill** and slice for salad toppers.
- 5 **Skewer** and grill layered with veggies for a great kebab. (Use your favorite marinade or seasoning, or apply international flair with Mediterranean seasoning.)
- 6 **Pound** and hand-bread for chicken parmigiana, marsala or piccata.

Amid all the challenges facing restaurant operators, menu innovation remains a key ingredient to success. It's a matter of doing more with less.

For restaurants, a downsized labor force has downsized menus. Supply-chain struggles have manufacturers in a bind, often unable to develop new products as they try to keep core products in the pipeline. Then there's inflation.

What's an operator to do? Get back to basics—focus on ingredients that define the restaurant's brand. It requires a lens of product cross-utilization, menu smarts and operational efficiency, according to Gordon Food Service® experts.

### Balancing innovation

Customers are dining out more and have increasing expectations. Buying a different cut of beef for each dish

is a tall order. With a smaller kitchen staff and inconsistent product availability, you're inviting stress, says Culinary Specialist Adam Walkover. He recommends a hard look at cross-utilization.

Consider the value and convenience of pre-cooked short ribs. It's a star in the center of the plate, but it's right at home elsewhere:

- Add seasonings and use it for tacos.
- Shred it into a nacho plate.
- Stir it into a ragout and serve over pasta.
- Cut it into chunks, deep-fry and create a barbecue burnt ends appetizer.
- Put it on a biscuit with a fried egg as a brunch item.

"Instead of buying three or four items to make a dozen things on the menu, I'm buying one or two ingredients and combining them with ingredients I keep in inventory," Walkover said.

## ADVICE FROM THE FIELD

We reached out to our specialists and asked what makes Mediterranean foods great. Here's what they said:

### BOLD FLAVORS

*Mediterranean flavors are great for creating a memorable dish or a limited-time offer. Using plant-based ingredients to create a kofta and incorporating bold flavors like pomegranate molasses and hot paprika, then serving with a lemon thyme ricotta spread is a great flavor profile.*



**KEVIN GREEN**  
CULINARY SPECIALIST

### MANY PASTA-BILITIES

*My favorite Mediterranean diet idea is the inclusion of pasta. I love pasta dishes for their versatility and ability to be the perfect vessel for any combination of flavors. They are cost-effective and easy to execute, plus they emphasize many of the healthy foods in this diet.*



**RACHEL MAZUR**  
CULINARY SPECIALIST

### INFINITE INGREDIENTS

*I love the simplicity of incorporating produce, cheeses, oils, olives, along with aromatic spices, fresh herbs and citrus that really elevate the flavor. Mediterranean ingredients work well with traditional proteins such as beef, pork and poultry, but goat, lamb and seafood lends to its unique flavor.*



**CHRIS WILLET**  
CULINARY SPECIALIST



*"Using the perceived value can capture more profit on an item that's pretty easy to make."*

### Cover all bases

Innovative cross-utilization doesn't stop with proteins. Simple mixtures can create signature flavors, Customer Marketing Manager Art Tigera explains. Add blackening spice to ranch dressing for a blackened ranch condiment. Combine ranch dressing and hot sauce for a buffalo ranch dip. "These can take your appetizers up a notch without adding new products."

Don't overlook the bar, says Culinary Specialist Bill Pilgrim. A can of wild cherry topping mixed with a little bourbon makes a wonderful sauce for a chocolate torte. Those same cherries can be used to create a shrub for a non-alcoholic offering or for your signature Old-Fashioned. Add a bit of olive oil and vinegar to create a cherry vinaigrette for a marinade or salad dressing.

Speed-scratch also is a player. Pilgrim suggests these ideas:

- **Signature salsa.** Start with fire-roasted salsa verde, then blend cilantro, jalapeños, green onions and fresh lime juice.
- **Trendy elote.** Start with RoastWorks corn and jalapeño blend, combine with mayo, butter, top with crema and a sprig of cilantro.
- **Seafood sauce.** Start with lobster bisque, add cream and egg yolks, then whip until creamy and serve as lobster veloute.

### Price for profitability

A big mistake operators make is overlooking how plate costs affect profits. With rising food and labor costs, simply increasing menu prices may not protect profit margins.

"You can't make money unless you know where you're losing money," Tigera said. "Before you go through menu innovations, you really have to understand where your costs are."

One way to start is by analyzing the 10 or 15 top-selling menu items, Walkover suggests. Price adjustments on those items will impact the bottom line the fastest. After the first 15 items, cost out five more each week to cover the entire menu. Recipe Manager™ and Gordon Restaurant Pro™ can help make sense of the numbers.

Innovative dishes run through a pricing formula alone won't always deliver the most profit. Pilgrim recommends putting the dish in front of your team and asking what they would pay.

"They might tell you it's a \$19 dish in your market, where the food-cost formula might price it at \$11 or \$12," Pilgrim said. "Using the perceived value can capture more profit on an item that's pretty easy to make."



# Spring into Outdoor Events

**Sterno's Chalkboard Windguard Fold-Away** chafing dish frame is perfect for all your outdoor (and indoor) catering events. Use with Gordon Food Service® chafing fuels.



Available through  
Gordon Food Service®

[www.Sterno.com](http://www.Sterno.com)



# An outdoor dining oasis awaits

*Get your restaurant patio ready with these five basic steps.*



Outdoor dining is around the corner for most of North America, and that means it's time to get your patio ready. Before al fresco service begins, there's a list of things to consider.

As you prepare to open your patio, deck or sidewalk seating, you have to clean, tend to landscaping and get the word out to your customers and your team. It's a big task.

"Given the current climate—a pandemic, a labor shortage and product-supply difficulties—you need a plan so you can execute with the staff and capabilities you have," said Art Tigera, Gordon Food Service® Customer Marketing Manager.

- 1 Put someone in charge.** Outdoor seating adds a dining room, and it helps to have someone to manage it. Put this person in control of the patio team. Whether it's seasonal hires or regulars relocated to work the patio, make sure they are cross-trained so they can work indoors if the weather turns bad.
- 2 Equip for success.** Get your tables, chairs, umbrellas, carts, grills, etc. out of storage. Check for damage and make repairs. Also check things like outdoor power outlets, and have an inspector take a look.
- 3 Think about the menu.** In warm-weather climates where the patio is always open, it's time to shift from winter beverages to refreshing drinks like lemonade or iced teas, Tigera says. Outdoor brunch also is an option: "Lent, Easter, Mother's Day ... this is the time of year for brunch holidays, and it gets people in the mood to eat outdoors."
- 4 Make it look inviting.** Potential guests see your outdoor dining as they pass on the street. Landscaping—trees, plants, flowers, tall grasses, awnings, umbrellas—provides a park-like feel.
- 5 Build anticipation.** Whether you're opening for the season or making changes to your ongoing outdoor dining, make sure guests know. Patio-only specials and limited-time offers can stoke excitement and help you control back-of-house execution. Don't forget to spread the word about your menu, specials or live entertainment on your website and social media.

Outdoor dining includes many moving parts and lots of details. Preparation makes it easier on your business and more enjoyable for your guests.





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*"Given the current climate—a pandemic, a labor shortage and product-supply difficulties—you need a plan so you can execute with the staff and capabilities you have."*

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## **Help guests breathe easier**

Many people prefer eating outdoors because, well, COVID-19. Enhance their sense of safety with this advice from Chris Gougen, InnoServ™ Marketing and Brand Manager:



### **Start with a clean slate.**

Give patio equipment a deep cleaning. Get rid of leaves and debris, then use a detergent to remove dirt, dust and pollen, followed by applying a quaternary sanitizer.



### **Go with a flow.**

If possible, create a path with one way in from the restaurant and one way out, so people (including staffers) don't need to double back.



### **Make hand cleaning easy.**

Have hand sanitizer at each table, or within sight of guests. That way, no one needs to trek through the dining room just to wash hands in the bathroom.



### **Have visibility.**

As with indoor dining, once a table opens up, get staff in there cleaning and sanitizing.

Brand recognition works: People recognize labels (such as Array® or Purell), and feel more comfortable when seeing cleaning agents they recognize.



### **Send signals.**

Masks, gloves and other personal protection shows you care about the safety of customers and your staff.



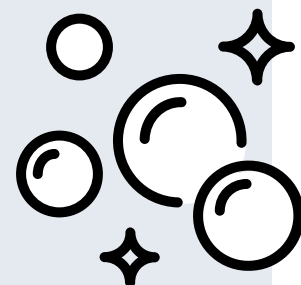
### **Place signage.**

Make your cleaning and healthy practices visible with signage, such as the Trust20 Space Certification.



### **Use safety flourishes.**

Food tray covers help keep meals hot (or cold), plus it shields airborne germs or flying pests. It also feels like a five-star experience when food is unveiled tableside.





**YIELD**  
1 13-oz. serving



**PREP TIME**  
5 minutes



**COOK TIME**  
15 minutes



**SUGGESTED PRICE**  
\$17.99

## GRILLED CAULIFLOWER STEAK

### INGREDIENTS

10 oz.	Markon® Cauliflower, trimmed
½ oz.	Primo Gusto® Extra Virgin Olive Oil
to taste	Kosher Salt
to taste	Trade East® Ground Black Pepper
½ oz.	Pomegranate Molasses
1 oz.	Recipe: Chermoula Paste
1 ct.	Lemon, zested
1 ct.	Markon Mint
2 oz.	Recipe: Red Pepper Walnut Muhammara

### PREPARE THE CAULIFLOWER STEAK:

1. Heat a char-grill to high and your convection oven to 400°F on high fan.
2. Slice the cauliflower, stem-side up, cutting crosswise about 1" past the stem end on both sides, leaving one large center section. Cut this in half again, using the stem as the middle point. Place cauliflower in a covered storage container and refrigerate.
3. Brush both sides of the cauliflower with olive oil and season with salt and pepper.
4. Grill the cauliflower for about 4 minutes per side.
5. Remove from the grill and place on a sheet tray. Brush with pomegranate molasses and roast until the cauliflower is tender and caramelized.
6. Place the cauliflower on a serving plate and spoon the chermoula on top, spreading it evenly.
7. Garnish with lemon zest and torn mint pieces.
8. Spoon the muhammara next to the cauliflower.

### CHERMOULA PASTE

1 tsp.	Trade East Cumin
½ tsp.	Trade East Smoked Paprika
1 tsp.	Crushed Aleppo Pepper
¼ tsp.	Trade East Ground Coriander
1 tsp.	Markon Ready-Set-Serve® Fresh Garlic
3 oz.	Markon Ready-Set-Serve Cilantro
1½ oz.	Markon Italian Parsley
1½ oz.	Markon Ready-Set-Serve Green Onion
1 ct.	Markon Lemons
4 oz.	Primo Gusto Extra Virgin Olive Oil
½ tsp.	Kosher Salt

### PREPARE THE CHERMOULA PASTE:

1. Combine the ground cumin, paprika, Aleppo pepper and coriander in a small sauté pan and toast over medium-low heat until just warmed through, stirring frequently. Remove from the heat and reserve.
2. Zest and juice the lemon. Add 2 oz. of lemon juice to a food processor and keep lemon zest for garnish.
3. Add the toasted spices and chopped garlic to the food processor, followed by the cilantro, parsley and scallion greens.
4. Pulse the food processor to create a pesto.
5. Stream the olive oil into the running food processor.
6. Season with salt.
7. Transfer the chermoula to a deli container. Add a little olive oil on top to prevent oxidation.
8. Refrigerate until needed.

*One joy of Mediterranean cooking is presenting familiar ingredients in an exotic, health-forward way. Charred cauliflower has the starring role, but gets support from caramelized pomegranate molasses, chermoula paste and muhammara—a red pepper dip not far removed from romesco.*

**\*For the full recipe, search  
Grilled Cauliflower Steak at gfs.com**



*When life hands you butternut squash, make mezze—a traditional Mediterranean sharing plate. This dip is a play on hummus, but without chickpeas. It pairs well with apricot preserves and pomegranate. Serve alongside naan flatbread as an irresistible and healthy snack.*



## BUTTERNUT SQUASH & POMEGRANATE DIP

### INGREDIENTS

2 ct.	Garlic Naan Flatbread
6 oz.	Recipe: Butternut Squash Pomegranate Dip
¼ oz.	Primo Gusto® Extra Virgin Olive Oil
½ oz.	Apricot Preserves
¼ oz.	Pomegranate
¼ oz.	Gordon Choice® Walnuts
¼ tsp.	Trade East® Hulled Sesame Seeds
1 ct.	Markon® Lime, zested
1 ct.	Markon Mint Leaves

### TO PLATE:

1. Grill the naan on a char-grill or flat top to warm it through. Cut each piece in half and reserve.
2. Add 6 oz. of squash dip to a serving plate, making a well in the dip.
3. Drizzle with extra virgin olive oil.
4. Spoon apricot preserves onto the plate, followed by the pomegranate and toasted walnuts.
5. Garnish with white hulled sesame seeds, fresh lime zest and hand-torn mint.
6. Place the naan next to the dip and serve.



**YIELD**  
1 9-oz. serving



**PREP TIME**  
5 minutes



**COOK TIME**  
2 minutes



**SUGGESTED PRICE**  
\$10.99

### BUTTERNUT SQUASH AND POMEGRANATE DIP

**Yield: 55 oz.**


1 oz.	Primo Gusto Extra Virgin Olive Oil
3 oz.	Jumbo Spanish Onions, thinly sliced
1 tsp.	Crushed Aleppo Pepper
¾ tsp.	Kosher Salt
40 oz.	Butternut Squash, diced
1 oz.	Roasted Garlic
3 oz.	White Balsamic Vinegar
1 oz.	Gordon Choice Honey
1 tsp.	Gordon Signature® Roasted Chicken Base
16 oz.	Water
1 ct.	Markon Lemon, juiced
2 oz.	Pure Tahini Paste
2 oz.	Primo Gusto Extra Virgin Olive Oil
to taste	Kosher Salt


### PREPARE THE BUTTERNUT SQUASH AND POMEGRANATE DIP:


1. Heat the olive oil in a medium-sized non-reactive sauce pan over medium heat.
2. Add the onions, Aleppo pepper and salt and sweat the mixture down until the onions are translucent.
3. Reduce the heat to medium-low. Add the squash and roasted garlic and continue to sweat down.
4. Whisk together the white balsamic vinegar, honey, chicken base and hot water in a small bowl.
5. Pour the mixture into the pot, scraping any food off the bottom of the pan.
6. Simmer, stirring frequently, and reduce the heat to low. Cook down until the pot is almost dry.
7. Transfer the contents to a food processor, adding the lemon juice (about 2 oz.) and the tahini paste. Purée until smooth.
8. Stream the olive oil into the running food processor so it is absorbed and emulsified. Season with salt.


*\*For the full recipe, search  
Butternut Squash & Pomegranate Dip at gfs.com*



 **YIELD**  
1 14-oz. serving

 **PREP TIME**  
2 minutes

 **COOK TIME**  
10 minutes

 **SUGGESTED PRICE**  
\$13.99

*Step aside chicken wings. Harissa honey glaze on chicken drumsticks one-ups any wing recipe. Chicken, a mound of couscous salad and a dollop of garlicky Lebanese toum sauce create an approachable and flavorful Mediterranean mainstay.*

## HARISSA HONEY-GLAZED CHICKEN

### INGREDIENTS

8 oz. Skin-On Chicken Drumsticks  
to taste Kosher Salt  
to taste Trade East® Ground Black Pepper  
¼ oz. Primo Gusto® Extra Virgin Olive Oil  
1 oz. Recipe: Harissa Honey Glaze  
3 oz. Couscous Salad with Feta and Mint  
2 oz. Recipe: Toum Sauce  
2 g. Rainbow Microgreens

### PREPARE THE HARISSA HONEY-GLAZED CHICKEN

1. Preheat a char-grill to high heat.
2. Season the chicken with salt and pepper and rub with olive oil.
3. Grill the chicken for about 4 minutes per side, or until the chicken reaches an internal temperature of 155°F.
4. Apply half of the glaze to the chicken and continue to grill so the glaze caramelizes slightly.
5. Remove the chicken when the internal temperature reaches 165°F, and transfer to a sheet tray for plating.
6. Place the couscous salad on a plate, followed by the chicken. Add the remaining glaze to the chicken.
7. Spoon the toum into a tight mound and create a well with walls of the sauce on each side.
8. Garnish with microgreens and serve.

### HARISSA HONEY GLAZE

8 oz. Gordon Choice® Honey  
2 oz. Harissa

### PREPARE THE HARISSA HONEY GLAZE

1. Combine the honey and harissa in a small saucepan over low heat and whisk until the glaze is noticeably more loose.
2. Remove from the heat and transfer the glaze to a squeeze bottle.
3. For service, keep the glaze warm in a bain-marie with hot water.

### TOUM SAUCE

3 oz. Markon® Lemon, juice only  
2½ oz. Markon Ready-Set-Serve® Peeled Garlic Cloves  
1 oz. Dijon Mustard  
3 oz. White Wine Vinegar  
15 oz. Gordon Choice Extra Virgin/Canola Oil Blend  
1 tsp. Kosher Salt

### PREPARE THE TOUM SAUCE

1. Add lemon juice to a blender.
2. Add the garlic cloves, Dijon mustard and white wine vinegar.
3. Purée the ingredients until smooth, then slowly drizzle in the oil until fully emulsified.
4. Season with salt.
5. Transfer to a squeeze bottle until needed.



# ***BRING THE HEAT***



Sometimes, you've just gotta feed the hot hand. And right now, there's no dousing the flames on the love for hot & spicy.

## ***IT'S MORE THAN A FLAVOR TREND.***

It's a lifestyle, driven by a young and **widely diverse consumer base** of passionate spicy food eaters. Stock up on the flavors they can't get enough of today!

# THE PREPARATION IS MINIMAL, THE FLAVOR IS NOT

***Portion cuts save time, labor, waste***

As a chef-driven team, Halperns® is committed to sourcing the finest cuts of meat, game, poultry, fresh and frozen seafood and specialty provisions. We ensure you get what you need, portioned how you need it and when you need it.

Your guests expect quality, consistency and value. You need time and labor-saving efficiency. Since 1966, Halperns' has delivered center of the plate solutions that help your team and, at the same time, help your business surpass customer expectations.

Ask your Gordon Food Service® Sales Representative how Halperns' can help you cook up an unforgettable dining experience.



## HALPERNS'

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**Gordon**  
FOOD SERVICE

*Always at your table®*