



Creative Culinary Concepts

Potatoes, Vegetables, Peppers, Onions & Apples!



NW Quality Corn – Super Sweet & Jubilee Varieties

Cut and cob corn, custom mini corn sizing



Carrots – Locally grown, Red Core Chantenay Variety

Small, medium, large sliced with diced, shoe-string, matchsticks, julienne



Vegetable Blends – Custom Designed Menu Enhancements

Design your private blend, 2-way to your way combinations



Plenty of Peppers, Peppers, Peppers – Premium Selections

Farms across four states for best supply support



Premium Onions – Idaho & Washington

Sweet Spanish yellow and red onions - standard and custom sizes



Crisp Zucchini – Yellow Squash

Special processed zucchini and yellow squash, easy prep and use



Sugar Snap Peas – Freshly Frozen from the Garden

USA Grown and processed in Washington and Oregon



Apples, Cherries – NW Grown and harvested

Picked and processed within hours



Asparagus

Freshly cut, thin style spears, versatile use



Potatoes

IQF cut and frozen, roasted and custom seasoned

Our Executive Chef can work with your organization to create unique product for your use.