

Findlay

Foods (Kingston) Ltd.

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May
2011

Product of the Month



#35608

Breaded Mozzarella Sticks
20/lb 1/5lb

DATES TO REMEMBER:

- *May 8 - Mother's Day
- *May 23 - Victoria Day

MAY IS...

- National BBQ Month
- National Egg Month
- National Hamburger Month
- National Salad Month
- National Asparagus Month
- National Salsa Month

Findlay's Monthly Features

Prices in effect while quantities last

Happy Mother's Day

1) 02681 Hollandaise Sauce No MSG 1/800gm 

2) 22112 Sweet Potato Fries 5/16 1/2.5lb 

3) 22111 Sweet Potato Fries Crinkle 7/16 1/2.5lb 

4) 08631 Mints Mini Bon Bon 1/3Kg PETITE

5) 36639 Rustic Hamburger Bun Fully Baked 96/91g 

6) 06449 Chili & Lime Sauce 1/3.78lt 

7) 36278 Forest Berry Cheesecake 1/16 cut 

Gina's Corner Outdoor Dining

If you have some exterior space, consider maximizing your seating and draw in more customers by adding outdoor dining.

People enjoy outdoor cafes and restaurants the world over. With the right furniture and surroundings you can create the perfect outdoor space for your customers to enjoy.

Design your seating to get the most out of the space that you have. Make sure that you plan to cater to various group sizes. Small cafe tables take up a small amount of space and are suitable for couples and small groups. For larger groups and families, picnic tables are a good option.

Consider the comfort of your guests. Use tall propane heaters for those cool evenings and fans for hot summer afternoons. Umbrellas or awnings are perfect for guests who do not choose to sit in the sun but would enjoy dining outside.

Avoid flowering plants that attract bees and other insects. Popular choices are ornamental sweet potato vines, asparagus ferns, hanging ferns and stonecrop sedum. Place your seating choices on hard surfaces that are easily cleaned, such as concrete or tile. Avoid grass and other soft surfaces that can become muddy in wet weather.

Add a small pond or fountain to create a garden-like atmosphere.

Menu items to consider for your patio;

FINGER FOODS

- wings -mozzarella sticks
- pickle spears -mini sliders
- onion rings -breads & dips
- sweet potato fries -riblets
- breaded shrimps or scallops

GRILLED FOODS

- steak -brochettes -hot dogs
- grilled fish or chicken
- hamburgers -sausages -ribs

COLD DRINKS

- iced tea -lemonade
- milk shakes -fruit punch
- iced alcoholic beverages

SALADS

Fresh, colourful, anything goes!

DESSERTS

The more choices the better!
Any dessert is most enjoyed on a patio!



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What do you have going on for BBQ Month?

If you are fortunate enough to have an outdoor space, consider having a BBQ every Friday afternoon between 3pm - 5pm.

Feature something different every time.

Have your chef out on the BBQ chatting with guests as he/she cooks up the BBQ feast!

Casual and personal is what this event should relate to your customers. Beer, cooler and cold drink sales will benefit, relationships will develop with customers on a more casual level, and you will generate revenue on a, more than likely, slow time of day.

Sweet BBQ Chicken Kabobs

INGREDIENTS

1 lb. chicken breasts, (1" pieces) (#31622)
2 cups fresh pineapple chunks (1" pieces)
1 each red & green pepper, cut into (1" chunks)
1/2 cup Kraft Original BBQ Sauce (#06375)
3 Tbs. orange juice (#10104)
10" bamboo skewers (#55497)

DIRECTIONS

HEAT barbecue to medium-high heat.
THREAD chicken alternately with pineapple and peppers onto bamboo skewers, using 2 skewers placed side-by-side for each kabob.
MIX barbecue sauce and juice concentrate; brush half evenly onto kabobs.
GRILL 8 to 10 min. or until chicken is done, turning and brushing occasionally with remaining sauce.



Spicy Texas Burger

INGREDIENTS:

1 1/2 lbs ground beef (#22374)
4 Tbs Chili 'n Lime™ Hot Sauce, divided (#06449)
2 tps ground cumin (#13938)
2 tps chili powder (#13900)
4 Rustic hamburger buns, toasted (#36639)
1 large tomato, sliced
Lettuce leaves

DIRECTIONS:

MIX beef, 2 Tbs. Chili 'n Lime™ Hot Sauce, cumin and chili powder. Shape mixture into 4 thick patties.
GRILL burgers 11 to 13 minutes until medium (160°F) doneness, until no longer pink in center and juices run clear. Baste often with remaining Chili 'n Lime™ Hot Sauce.
SERVE burgers on bun with lettuce and tomatoes and a side of corn.



PROFIT
POTENTIAL
Approximate Cost
-\$2.42
Suggested Sell
-\$6.99
Profit
-\$4.57
*Includes a provision
of \$0.42 corn & butter.

Happy Grilling!

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