



HIGH LINER  
FOODSERVICE™



YOUR GUESTS CRAVE MORE

# SEAFOOD

## VARIETY

WE HELP YOU DELIVER WITH SEAFOOD THAT'S  
EASY TO USE ACROSS MULTIPLE RECIPES



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Seafood was the 2nd most missed menu item during the pandemic!<sup>1</sup>

But meeting guests' cravings are more difficult, with over 70% of operators experiencing labor shortages.<sup>2</sup>

Offer variety without adding staff with our pre-prepped seafood.

DISCOVER HOW  
OUR EASY-TO-MAKE  
PRODUCTS CAN BE  
USED IN MULTIPLE WAYS!



<sup>1</sup>Datassential Foodservice Recovery Research.

<sup>2</sup>Technomic 2021 Canada Foodservice Planning Program.



# 5 FAVES SERVED 5 WAYS



<p>10026732 <b>Guinness® Battered Cod Fillets</b></p> <p> <b>Perfect On A Bun</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Enhance with smoked gouda, bacon, frizzled onions &amp; a brioche bun.</p>	<p>1005235 <b>Coconut Breaded Butterfly Shrimp</b></p> <p> <b>Try Tropical Tacos</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Fill with grilled pineapple pico, cabbage slaw &amp; jerk aioli for a delicious sweet &amp; spicy flavor.</p>	<p>10001654 <b>Brewer's Choice® Battered Cod Fillets</b></p> <p> <b>Serve As A Sammy</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Add more crunch with salt &amp; vinegar chips &amp; crisp cabbage slaw.</p>	<p>1088395 <b>Buffalo Breaded Shrimp</b></p> <p> <b>A Favorite In Fajitas</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Sautee veggies with Tex Mex seasoning and include all the usual fajita fixings.</p>	<p>10026730 <b>Guinness® Cod Tender 1-2oz</b></p> <p> <b>A Wonderful Wrap</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Give it a twist with a spinach wrap, crispy onion tanglers &amp; green apple slaw.</p>
<p> <b>Great Center Of Plate</b></p> <p><b>APPLICATION:</b> Dinner Entrée</p> <p><b>CHEF NOTES:</b> It's beautiful on a bed of charred cabbage &amp; leek colcannon potatoes.</p>	<p> <b>Superb Skewered</b></p> <p><b>APPLICATION:</b> Appetizer &amp; Entrée Add-On</p> <p><b>CHEF NOTES:</b> Toss with Mango Habanero seasoning for a nice kick of spice.</p>	<p> <b>Wrap It Up</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Finish with smoked mozzarella, chipotle aioli, pico &amp; shaved lettuce.</p>	<p> <b>Lovely In Lettuce Wraps</b></p> <p><b>APPLICATION:</b> Appetizer &amp; Entrée</p> <p><b>CHEF NOTES:</b> Stuff crisp romaine with sweet corn pico, crumbled queso fresco &amp; lots of shrimp.</p>	<p> <b>Do Them Up With Dippers</b></p> <p><b>APPLICATION:</b> Shared Appetizer</p> <p><b>CHEF NOTES:</b> They go great with malted vinegar ketchup &amp; roasted garlic aioli.</p>
<p> <b>Fantastic With Fries</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Switch out coleslaw for apple slaw for a delicious twist on fish &amp; chips.</p>	<p> <b>Pair With Popcorn</b></p> <p><b>APPLICATION:</b> Shared Appetizer Or Plate</p> <p><b>CHEF NOTES:</b> Use kettle corn popcorn &amp; don't forget the sweet heat dipping sauce.</p>	<p> <b>Beautiful In A Bowl</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Make it Mexican with charred jalapenos, roasted corn &amp; Mexican rice.</p>	<p> <b>Make A Mac &amp; Cheese</b></p> <p><b>APPLICATION:</b> Entrée Side</p> <p><b>CHEF NOTES:</b> Bake with cavatappi pasta &amp; creamy gorgonzola cheese sauce.</p>	<p> <b>Build Tasty Tacos</b></p> <p><b>APPLICATION:</b> Appetizer &amp; Entrée</p> <p><b>CHEF NOTES:</b> The only fixings you need are sweet &amp; sour cabbage slaw &amp; pickle brine tartar sauce.</p>
<p> <b>Make An Awesome App</b></p> <p><b>APPLICATION:</b> Shared Appetizer</p> <p><b>CHEF NOTES:</b> Slice it up and serve on a board with fries and multiple dipping sauces.</p>	<p> <b>Put It In A Powerbowl</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Try filling the bowl with quinoa, honey-lime cabbage, grilled pineapple &amp; Sriracha yuzu aioli.</p>	<p> <b>Classic Fish &amp; Chips</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Enhance this classic comfort food with homemade tartar &amp; a side lemon wedge.</p>	<p> <b>Serve Up Simple Sliders</b></p> <p><b>APPLICATION:</b> Appetizer</p> <p><b>CHEF NOTES:</b> Just add carrot-celery slaw &amp; blue cheese fondue to make easy Po' Boy sliders.</p>	<p> <b>Give Fish &amp; Chips A Twist</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Make thick cut potato chips instead of fries &amp; add a caramelized triple onion dip.</p>
<p> <b>Try It In Tacos</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Top with cabbage slaw, pico &amp; malt aioli for crave-worthy traditional fish tacos.</p>	<p> <b>Whip Up Lettuce Wraps</b></p> <p><b>APPLICATION:</b> Lunch &amp; Dinner Entrée</p> <p><b>CHEF NOTES:</b> Top with mango salsa, roasted peanuts &amp; spicy aioli for a deliciously light meal.</p>	<p> <b>Tasty As Mini Tostadas</b></p> <p><b>APPLICATION:</b> Appetizer</p> <p><b>CHEF NOTES:</b> Include all the Mexican fixings like roasted corn pico &amp; charred jalapenos.</p>	<p> <b>Fire Up A Flatbread</b></p> <p><b>APPLICATION:</b> Shared Appetizer</p> <p><b>CHEF NOTES:</b> Finish with scallions, red onion, Monterey Jack, blue cheese &amp; spicy Buffalo drizzle.</p>	<p> <b>Pile Them On Irish Nachos</b></p> <p><b>APPLICATION:</b> Shared Appetizer</p> <p><b>CHEF NOTES:</b> Use waffle fries instead of nachos &amp; top with pico, jalapenos &amp; your favorite cheeses.</p>