



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!¹

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

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

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

¹Datassential Foodservice Recovery Research.

²Technomic 2021 Canada Foodservice Planning Program.

5 FAVES SERVED 5 WAYS



<p>1089333 FireRoasters™ Citrus Peppercorn Tilapia Fillets</p>	<p>06074 Lightly Breaded Alaska Pollock Tail Portions</p>	<p>06074 Pan-Sear® Roasted Garlic & Herb Tilapia Fillets</p>	<p>02074 Lightly Breaded Cod Tail Portions</p>	<p>12300021 Parmesan Crusted Salmon (NEW!)</p>
<p> Stir Up Some Soup</p> <p>APPLICATION: Appetizer & Lunch Entrée</p> <p>CHEF NOTES: Poach tilapia in coconut milk & add shaved carrots, peppers & summer squash.</p>	<p> Wrap It Up</p> <p>APPLICATION: Lunch Entrée</p> <p>CHEF NOTES: Go green with spinach tortillas, avocado, baby spinach & shaved cucumbers & Granny Smith apples.</p>	<p> So Nice On Veggie Noodles</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Use zucchini & summer squash for the veggie noodles and top with a Caprese tomato-basil salsa.</p>	<p> Wonderful On Whipped Potatoes</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Do a light whip on the potatoes & pair with melted leeks, English peas & garlic-butter sauce.</p>	<p> Beautiful As Caprese Bites</p> <p>APPLICATION: Appetizer</p> <p>CHEF NOTES: Just top the parmesan crusted salmon with melted mozzarella & roasted tomatoes.</p>
<p> Brilliant In Burritos</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Pile on your favorite fixings & wrap in whole wheat tortillas to keep it healthier.</p>	<p> Terrific with Thai Sauce</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Serve over jasmine rice & top with a Thai inspired sweet & sour seafood sauce.</p>	<p> Great In A Grain Bowl</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Fill with tri-color quinoa, shaved carrots, cucumbers & peppers. Top with lemongrass-basil butter sauce.</p>	<p> Create A Cowboy Corn Salad</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Mix up a cowboy corn salad with all your favorite ingredients & drizzle with citrus-avocado sauce.</p>	<p> Good To Go On Risotto</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Pair with creamy tomato basil risotto & finish with sliced cherry tomatoes & shaved parmesan.</p>
<p> Perfect Over Pasta</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Make tilapia piccata & lay over angel hair pasta tossed with roasted zucchini & lemon-caper sauce.</p>	<p> Lovely With Loaded Potatoes</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Roast, smash & load up mini Yukon potatoes for a great side to crunchy pollock tails.</p>	<p> Nice In A Niçoise Salad</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Include all the traditional niçoise salad ingredients & drizzle with olive-caper vinaigrette.</p>	<p> Superb In Slaw Salad</p> <p>APPLICATION: Appetizer</p> <p>CHEF NOTES: Pair with a beet slaw with shredded carrots & peppercorn infused yogurt dressing.</p>	<p> Fantastic With Fruit Salad</p> <p>APPLICATION: Appetizer</p> <p>CHEF NOTES: Serve with a simple salad of baby arugula, sliced peaches & plums, and a balsamic drizzle.</p>
<p> Taste Of The Tropics</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Pair with coconut rice, charred veggies & tropical fruit salsa for a taste of the islands.</p>	<p> Try It In Tacos</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Our favorite fixings include tomato pico de gallo & salsa verde ranch sauce.</p>	<p> Make It Meuniere Style</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Serve over toasty rice pilaf with green beans & lemon-browned butter.</p>	<p> A Triumph In Tacos</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Enhance with purple cabbage coleslaw & zesty cilantro-lime mayo.</p>	<p> Pair With Pesto Pasta</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Serve over pesto fettuccine with spinach & blistered cherry tomatoes.</p>
<p> Very Good Veracruz</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Prepare tilapia Veracruz-style with bell pepper & olive studded sauce & lay on a bed of Spanish rice.</p>	<p> Awesome On Asian Slaw</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Lay the fish atop an Asian inspired slaw and drizzle with sweet Thai firecracker sauce.</p>	<p> Great Center Of Plate</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Pair with Tuscan-style roasted asparagus, green beans, blistered cherry tomatoes & lemon-basil vinaigrette.</p>	<p> Magnificent With A Veggie Medley</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Mix up a warm white bean & spring veggie medley & serve with basil pesto.</p>	<p> Perfect With Potatoes & Veg</p> <p>APPLICATION: Lunch & Dinner Entrée</p> <p>CHEF NOTES: Pair with roasted zucchini & garlic butter seasoned potatoes.</p>