



YOUR GUESTS CRAVE MORE

SEA FUNCTION OF THE PYOU DELEASY TO USE ACRE

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

+ 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 labour 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!

☆ highlinerculinary.com

SEAFOOD IS Retter FOR HOSPITALITY

5 FAVES SERVED 5 WAYS



1029736

UpperCrust™ Potato Crusted Cod With Chives & Cheddar

Fast Fry Cod Portions

Battercrisp®

Southern Style Alaska Wild Wings"

Breaded Sole Fillets

1086106

Beer Battered Haddock Fillet



Scrumptious In A Chowder

APPLICATION: Appetizer & Lunch/Dinner

CHEF NOTES: Nestle the potato crusted cod atop traditional East Coast chowder.



2994

Wrap It Up

APPLICATION:

Smith apples.

CHEF NOTES: Go green with spinach tortillas, avocado, baby spinach & shaved cucumbers & Granny

Build A Healthy Bowl

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Fill it with quinoa, steamed kale & lots of fresh veggies & let residents pick their dressing.

A Pleaser On A Caesar

APPLICATION: Appetizer & Lunch Entrée

CHEF NOTES: Top a Tuscan kale Caesar with breaded sole & enhance with grilled lemon.

Brilliant On A Pretzel Bun

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Warm (don't toast) the pretzel bun & pair with pub cut fries & malted mustard aioli



Serve On A Salad

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Whip up a winter greens salad with squash, shaved radish and pumpkin seeds.



Roll Up A Roulade

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Enhance with charred brussel sprouts, herb roasted fingerlings & grapefruit butter sauce.



Terrific In Tacos

APPLICATION: Appetizer & Lunch/Dinner Entrée

CHEF NOTES: Combine ranch & guacamole to make ranchamole dressing & drizzle on top.



Wrap It Up **Sicilian Style**

APPLICATION:

CHEF NOTES: Grill up eggplant, zucchini & red onions & don't forget the basil aioli.



Great Centre Of Plate

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Just add your favourite veggies & potatoes, & a big dollop of sour cream & chive tartar.



Traditional Fish & Chips

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Use house fried potato chips instead of fries & add caper berry tartar.



Terrific with Thai Sauce

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Serve over iasmine rice & top with a Thai inspired sweet & sour seafood sauce.



Pile Them On A Po' Boy

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Keep it simple with lettuce, tomato. pickles & creole mustard on a mini baguette.



Great On A **Greek Salad**

APPLICATION:

Appetizer & Lunch/Dinner

CHEF NOTES: Just top your favourite Greek salad recipe with our breaded sole fillets.



So Right On **Risotto**

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Cook until crispy & serve atop a creamy parmesan & English pea risotto.



Mouthwatering On Mac & Cheese

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Use smoked cheddar for a delicious smoky flavour & top with crispy potato crusted cod



Lovely With Loaded **Potatoes**

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Roast, smash & load up mini Yukon potatoes for a great side to Battercrisp* Cod Portions.



Make A Better **Burrito Bowl**

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: They're an awesome & unexpected addition to traditional burrito bowls.



Perfect As Sole Parmesan

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Pair it with fettuccine alfredo & garlic bread for craveable comfort food.



Spice It Up Caribbean Style

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Make it a sandwich with Caribbean coleslaw & jerk spiced remoulade sauce & pair



Great Au Gratin

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Pair with seasonal veggies for an easy & delicious cod au gratin dish.



Good To Go On Risotto

APPLICATION:

Lunch & Dinner Entrée CHEF NOTES: Try it with citrus scented asparagus & green pea risotto.



A Favourite With Fries

APPLICATION: Lunch & Dinner Entrée

CHEF NOTES: Give traditional fish & chips a twist with our Alaska Wild Wings™.



Fish & Chips Lite

APPLICATION:

Lunch & Dinner Entrée

CHEF NOTES: Bake (not fry) the sole for a lighter take on traditional fish & chips.



Outstanding **Open Faced**

APPLICATION:

with yuca frites.

Lunch & Dinner Entrée

CHEF NOTES: Try it atop toasted sourdough paired with shaved veggies, greens, capers & lemon-dill tartar.



A High Liner Foodservice Solution

