

# *Forever* Chef<sup>MC/TM</sup>



## FROM APPETIZER TO DESSERT

Products Catalogue



# TRADITIONAL SALADS



## CHARACTERISTICS

Seasoned with our house dressings and mayonnaise!



## ADVANTAGES

Cooked using an innovative process that controls the cooking of macaroni and potatoes.



## SHELF LIFE

(from date of production)  
Refrigerated - 35 days.



### TRADITIONAL COLESLAW

Mix cabbage with crunchy carrots and traditional salad dressing.

**C** 101428

**S** 5 kg



### MACARONI

A blend of macaroni, onions, carrots, red peppers and celery, coated with our house dressing.

**C** 101437

**S** 5 kg



### CREAMY GREEN COLESLAW

Mix cabbage with crunchy carrots with a pale green creamy sauce.

**C** 101435

**S** 5 kg



### CREAMY WHITE COLESLAW

Mix cabbage with crunchy carrots and a white creamy sauce.

**C** 101438

**S** 5 kg



### POTATOES

A mix of fresh and tender potatoes, onions, carrots with a creamy sauce.

**C** 101436

**S** 5 kg



**C** CODE **S** SIZE FRESH





## CHARACTERISTICS

- Garnished plentiful with mouth-watering chunks of vegetables.
- Seasoned with our famous house dressings!



## ADVANTAGES

- Easy handling.
- Reduced losses and risks of cross contamination.



## SHELF LIFE

(from date of production)  
Refrigerated – 30 days.



### BRUSCHETTA

A hearty blend of tomatoes, onions and fresh parsley, seasoned with a basil-lemon dressing.

**C** 101439

**S** 2 x 1 kg



### ROTINI CALIFORNIA STYLE

A delicious mix of rotini, shallots, green and black olives, tomatoes and peppers, covered in our famous house dressing.

**C** 101446

**S** 2 x 1 kg





## CHARACTERISTICS

- Garnished plentiful with mouth-watering chunks of vegetables.
- Seasoned with our famous house dressings!



## ADVANTAGES

- Easy handling.
- Reduced losses and risks of cross contamination.



## SHELF LIFE

Frozen - 1 year.  
Refrigerated - 5 days after thawing.

## THAWING INSTRUCTIONS

Place containers in refrigerator for 48 to 72 hours, mix and serve.



## ORZO AND CURRY

A tasty mix of orzo, chickpeas, carrots, raisins, red peppers and shallots, covered in a lemon juice dressing and a dash of honey.

**C** 100742

**S** 2 x 1 kg



## EDAMAME

A delicious blend of edamame and Lima beans, corn, celery, red peppers, cranberries, shallots, garlic and fine herbs, coated with Dijon dressing.

**C** 100743

**S** 2 x 1 kg



## MIX BEANS

An original mix of Lima, Romano, white, red kidney and black beans, chickpeas, onions, red and green peppers, garlic and fine herbs, with a dash of lemon juice.

**C** 100746

**S** 2 x 1 kg







## CHARACTERISTICS

- Garnished plentiful with mouth-watering chunks of vegetables.
- Seasoned with our famous house dressings!



## ADVANTAGES

- Easy handling.
- Reduced losses and risks of cross contamination.



## SHELF LIFE

Frozen - 1 year.  
Refrigerated - 5 days after thawing.

## THAWING INSTRUCTIONS

Place containers in refrigerator for 48 to 72 hours, mix and serve.



### VEGETABLES AND 7 GRAINS

A mixture of 7 grains (rice, wild rice, farro, oat, barley, rye, wheat), Adzuki and Mung beans, white beans, red lentils, couscous, shallots and red peppers, with a dash of lemon juice and honey.

**C** 100748

**S** 2 x 1 kg



### COUSCOUS

A delicious mix of couscous, peppers, raisins, onions and lemon juice, covered in Dijon dressing.

**C** 100749

**S** 2 x 1 kg



### FIDJI AND QUINOA

A mix of quinoa and 7 grains (whole grain brown rice, farro, oat, barley, wild rice, wheat, rye) zucchinis, cranberries, carrots, Adzuki and Mung beans, shallots, with our house dressing.

**C** 100891

**S** 2 x 1 kg





## CHARACTERISTICS

Prepared with whole eggs, pieces of white meat chicken and smoked ham. Seasoned with our house mayonnaise.



## ADVANTAGES

- An excellent solution for lack of manpower.
- Smooth and easy to spread, even on the freshest breads.



## SHELF LIFE

(from date of production)  
Refrigerated - 30 days.



### HAM SPREAD

A delicious mix of smoked ham seasoned with our house mayonnaise.

**C** 101450

**S** 2 x 1,25 kg



### CHICKEN SPREAD

A smooth and creamy combination of pulled chicken and mayonnaise, easy to spread.

**C** 101451

**S** 2 x 1,25 kg



### EGGS SPREAD

A smooth filling of whole eggs with our house mayonnaise, for sandwiches that are sure to please!

**C** 101452

**S** 2 x 1,25 kg



### CHICKEN

A hearty mix of white meat chicken, celery, carrots and onions, with a creamy seasoned sauce.

**C** 101453

**S** 2 x 1,25 kg







## CHARACTERISTICS

- Cooked to perfection.
- Individually wrapped and frozen with forced air.
- Variety of tasty toppings.
- Federally licensed meat establishment.



## ADVANTAGES

- Consistent appearance and quality.
- Extended shelf life and no breakage.
- Flexible menus.
- Guaranteed food quality and safety.



## SHELF LIFE

Frozen - 3 years.  
Refrigerated - 3 days after thawing.



## COOKING INSTRUCTIONS

Cook from frozen. Place on the middle rack.  
**Conventional oven** : 60 minutes to 350°F (180°C).



### MEAT PIE 9"

Traditional Canadian recipe : a tasty mix of pork, beef and potato cubes, seasoned with our chef's secret blend of spices.

**C** 101499 **S** 3 x 800 g ❄️



### CHICKEN POT PIE 9"

White chicken cubes and colourful vegetables with a smooth béchamel sauce.

**C** 101497 **S** 3 x 800 g ❄️



### SALMON POT PIE 9"

Unique and colourful! Tender chunks of salmon blended with carrots and a creamy potato mousseline.

**C** 101498 **S** 3 x 800 g ❄️

# LORRAINE QUICHE

 **FROZEN**



## LORRAINE QUICHE 9"

Delicious quiche with egg and cream, all mixed with Swiss cheese and garnished with generous chunks of ham.

**C** 101710

**S** 4 x 740 g



### CHARACTERISTICS

- Cooked to perfection.
- High in protein.
- Garnished with generous chunks of ham.



### ADVANTAGES

- Consistent appearance and quality.
- Extended shel life and no breakage.
- Guaranteed food quality and safety.



### SHELF LIFE

Frozen – 3 years.  
Refrigerated – 3 days after thawing.



### COOKING INSTRUCTIONS

Remove frozen quiche from packaging and remove plastic film.

**Four conventionnel :** 35 - 40 minutes to 375°F (190°C) on middle oven rack.

# BBQ SAUCE

 **FRESH**



## BBQ SAUCE - 25 % SODIUM

**C** 101449

**S** 12,9 L



### CHARACTERISTICS

A sure classic that the whole family will enjoy!



### ADVANTAGES

- No fat.
- No trans fat.
- No saturated fat.



### SHELF LIFE

(from date of production)  
Refrigerated – 50 days.

**C** CODE **S** SIZE  FRESH  FROZEN





## CHARACTERISTICS

Our baked beans are simple to serve and always tasty. They are baked slowly allowing them to obtain their great homemade taste and their creamy texture, so distinctive. No added preservatives, no-gluten.



## ADVANTAGES

- Source of energy.
- Low cholesterol content.
- High source of fibre.



## SHELF LIFE

(from date of production)  
Refrigerated - 35 days.



### BAKED BEANS WITH PORK

Sweetened with brown sugar and seasoned with a unique blend of spices.

**C** 101434 **S** 3,75 L 



### BAKED BEANS WITH PORK D'ANTAN

Carefully sweetened with brown sugar and fancy molasses.

**C** 101457 **S** 3,75 L 



### OLD-FASHIONED BAKED BEANS WITH PORK

Sweetened perfectly with brown sugar.

**C** 101455 **S** 3,75 L 



## CHARACTERISTICS

- Premium quality ingredients.
- Pulsed air freezing technology.
- Controlled labour costs and losses.
- Federally licensed meat establishment.



## ADVANTAGES

- Uniformity and variety of tasty products.
- Flavor and quality guaranteed.
- Easy to use and helps keep costs down.
- Guaranteed food quality and safety.



## SHELF LIFE

Frozen - 2 years.  
Refrigerated - 3 days after thawing.



## COOKING INSTRUCTIONS

Place thawed stuffed crepe on a parchment paper. Cover tightly with foil paper for conventional and convection oven.

**Conventional oven :** 45 minutes to 400°F (200°C)

Use a digital thermometer to verify that stuffed crepes have reached an internal temperature of 74°F (165°C). When cooked, crepes keep well on steam table.

## STUFFED CREPES

Thin crêpes Bretonnes garnished with superior quality ingredients, created by our French chefs!



### HAM & BROCOLI

Thin slices of ham and chunks of broccoli and cheese with béchamel sauce.

**C** 504850

**S** 9 x 4 x 125 g



### CHICKEN & LEEKS

Pieces of white chicken meat and crunchy leeks with béchamel sauce.

**C** 504851

**S** 9 x 4 x 125 g



**C** CODE **S** SIZE  **DEEP-FREEZE**





## CHARACTERISTICS

- Premium quality ingredients.
- Pulsed air freezing technology.
- Controlled labour costs and losses.
- Federally licensed meat establishment.



## ADVANTAGES

- Uniformity and variety of tasty products.
- Flavor and quality guaranteed.
- Easy to use and helps keep costs down.
- Guaranteed food quality and safety.



## SHELF LIFE

Frozen - 1 year.  
Refrigerated - 3 days after thawing.

## THAWING INSTRUCTIONS

Place individual containers in refrigerator for 48 to 72 hours.



### CREPES READY TO GARNISH

Typical French thin crepes, golden on top and lightly cooked on the bottom.

**Tip :** For best results, heat the crepe in the microwave for a few seconds before handling.

**C** 504853 **S** 7" - 4 x 5 x 10 x 22 g ❄️

**C** 504854 **S** 12" - 10 x 10 x 90 g ❄️



### LIQUID CREPES BATTER

Premium ingredients and a unique process for a ready-to-pour product : everything you need to impress your customers!

**Tip :** For pancakes : simply add a small amount of baking powder to the mixture.

**C** 100775 **S** 12 x 1 L ❄️



## CHARACTERISTICS

Tasty and delicious desserts.



## ADVANTAGES

- Ready-to-eat.
- Ready to garnish with fruits, coulis, maple syrup or chocolate!



## SHELF LIFE

(from date of production)  
Refrigerated - 21 days.



### TAPIOCA PUDDING

Tapioca pearls gently cooked for a long time in milk in a traditional way and slightly sweet, for a soft and incomparable texture in the mouth. Exquisite!

**C** 101433

**S** 2 kg



### RICE PUDDING

Italian rice traditionally cooked very slowly in slightly sweetened milk and flavoured with orange zest. Absolutely delicious!

**C** 101432

**S** 2 kg



**C** CODE **S** SIZE  FRESH