



Your **Fruit Solutions** Partner.



Let the creating begin...

For innovative recipes, product video overviews and current offers visit
www.dolefoodservice.com or call **800.723.9868**.



Check out our online Fruit Pairings and FREE Fruit Pairings Wheel at
www.dolefoodservice.com/fruitpairings



Now Including
**innovative
menu ideas**
with NEW DOLE
Chef-Ready Frozen
Fruit Purées!

Menu Inspirations

Discover new **menu solutions** with fruit



Solutions for **every** day part on **any** menu!



Breakfast Inspirations with Fruit

Add a **bold** fruit presence to your **breakfast menu**.



Apple Carnitas Breakfast Burrito

Wake up to the benefits of breakfast - the most important meal of the day!

Feed their need! Your customers know...

- Eating breakfast increases physical energy.
- Eating breakfast is important in maintaining a healthy body weight.
- Eating breakfast increases your attention span and heightens your sense of well-being.



Granola Parfait



Strawberry Yogurt Smoothie



Oatmeal with Diced Strawberries

Did You Know?

Eating a well balanced breakfast promotes heart, digestive and bone health!

Desserts Why?

All Day Fruit Treats

- While dessert is all about indulgence, consumers are looking for healthier options, driven by dietary considerations and heightened attention to weight. As a result, sorbet and fruit mentions on dessert menus have increased.
- The main concept behind healthy desserts is to make tasty desserts with low calorie, good-for-you, functional ingredients. Fruit magically transforms into delectable healthy desserts and dessert toppings.
 - Cook it** - compotes, syrups, sauces, preserves
 - Bake in** - pies, crumbles, cobblers, crisps, doughnuts
 - Spice it** - fruit cakes, puddings, custards
 - Add in** - muffins, cakes, tarts, crepes, smoothies
 - Top it** - sundaes, cookies, desserts, beverages
 - Freeze in** - ice cream, yogurt, parfaits, sorbet
 - Skew it** - kabobs, fondue
- Using fruit has become a popular way to pump up nutrient density while adding taste, color and texture to desserts. Among the most favored ingredients are: *tart cherries, cranberries and blueberries*.
- Sweet, Savory, Salty & Tart - *desserts don't always have to be sugary sweet.*
 - Lots of sweets are packing heat from peppers to fiery spices.
 - Salty-sweet desserts continue to be a popular flavor combination while cutting back on sodium.
 - Fruit based desserts soar as they are just as tart as they are sweet and at the same time curb one's sugar intake.

Desserts What?

You Can Have Your Cake and Eat It Too

- With the increasing awareness of healthier lifestyles, the aim for creating healthier desserts is to present delectable, yet nourishing, desserts that can be consumed without guilt.
- Mini desserts continue to be in demand. Give your customers a small bite, enough to satisfy their sweet tooth. These mini luxuries give dessert menus an upscale vibe, boosting check averages as well as dessert order frequency.
- Desserts can easily add \$3 to \$6 of pure profit margin to an average check. On average, dessert menu prices increase 11 percent per year.²
- The more ingredients in a dessert, the greater the perceived value to the consumer. Fruit or fruit fillings are a great way to do this healthfully.



Cherry Sorbet



Apple Empanada



Mini Fruit Tarts



Ooey Goopy Baked Hawaiian



Pineapple Pistachio Semolina Cake



Peach Crisp

Desserts How?

- Chef-Ready Frozen Fruit Purées
- Chef-Ready Cuts
- Fresh Frozen Fruit
- Shelf Stable Pouches
- Smoothie Starters®
- Pineapple Juice
- Canned Fruit
- Fruitocracy®

Let Dole Satisfy your Sweet Cravings Guilt Free!



1. "Desserts Making a Comeback," 2013. 2. "Popularity of Desserts by Market Segment," Foodservice Research Institute

Dessert Offerings

Tips & Tricks

Follow the 5 C's
Chocolate, coffee, citrus, caramel and cheesecake offerings will satisfy nearly everyone.

Include Lighter Offerings
Highlight fruit as a sugar substitute. Emphasize healthy dessert options with 'Favorites' under 300 calories.

Bundle Desserts
Combine with other courses or a specialty beverage to increase dessert consumption.

Don't Overlook Kids' Desserts
Add healthier alternatives kids will love. Experiment with dried, fresh or frozen fruit dipped in chocolate. Top sundaes with fruit or fruit purée.

Tempt Customers
Display desserts in a case or parade a tray through the dining room to keep desserts top of mind.

Familiar Desserts with a Twist
Augment traditional ingredients with new fruit varieties.

Shareable Desserts
Present them like appetizers as a group serving rather than individual.



Dessert Inspirations with Fruit

Solutions to make every occasion **naturally sweet.**



Banana Bundt Cake

The Love of Dessert Lives On!

- Dessert consumption is increasing as 40 percent of consumers report they're eating desserts after a meal at least twice a week, compared to 36 percent in 2010.¹
- 3 out of every 4 foodservice operators list a dessert on the menu. Mini desserts, dessert samplers and trios, combo meals with a bite of dessert and healthy desserts are the top four dessert categories.²
- Consumers are now eating desserts at just about any time of day, and operators will need to look at flavors, portion sizes and evolving needs to satisfy a broad range of their dessert expectations and preferences.



Blueberry-Cranberry Crumb Pie



Apple Cinnamon Cupcakes



Peach and Blueberry Parfait

Did You Know?

Using fruit in
dessert cuts down
on calories
significantly without
losing sweetness.

Breakfast Why?

Turn Healthy Trends into Healthy Profits!

- Many people still consider breakfast the most important meal of the day, and operators are building sales and satisfaction by adding menu items that tout better-for-you ingredients and preparations. Fruit smoothies and specialty juices are a great way for consumers to include a variety of fruit in their breakfast.
- Some of the most favored and fastest-growing breakfast menu items include yogurt, oatmeal and breakfast sandwiches, pointing to the demand for more healthful breakfast options. Fruit can be added to all three items to increase nutritional value even more.

Breakfast What?

Dole provides endless breakfast options!

Fruit Parfaits • Fruit Beverages • Fruit Kabobs • Fruit Pancakes/Waffles • Fruit Yogurt • Fruit Cereal/Oatmeal
Fruit Baked Goods • Fruit Breakfast Sandwiches & Wraps • Fruit Sauces • Fruitocracy®



Blueberry Smoothie



Sweet Balsamic Fruit Salad



Banana Pancakes



Tangy Mango Pineapple Sauced Pancakes

Visit dolefoodservice.com/recipes to check out these and more delicious breakfast and brunch recipes!

Breakfast How?

Let Dole help make your breakfast and brunch menus more “Fruit Forward!”

- Chef-Ready Frozen Fruit Purées
- Fresh Frozen Fruit
- Chef-Ready Cuts
- Smoothie Starters®
- Shelf Stable Pouches
- Canned Fruit
- Fruit Bowls®
- Fruit Parfaits
- Fruitocracy®



1. Foodservice Breakfast Trends in the U.S., Packaged Facts, 2013.



Beverage Inspirations with Fruit

Solutions for keeping drink menus **on trend** and **in season**.



Pineapple Cranberry Punch

Bottoms Up!

- Beverages act as a high-margin add-on that can increase check averages for operators and also increase the overall dining experience for consumers by providing an added element of flavor to a meal.
- New and inventive beverages can be a major draw for consumers, especially those among younger demographics.



Pineapple Pear Mojito



Berry Smoothie



Blueberry Cosmo

Did You Know?

Use pineapple juice to add refreshing, exotic & perfect flavor to your favorite recipes, smoothies and drinks.

Pizzas & Flatbreads Why?

Endless Opportunities

- American consumers increasingly view pizza as their default “go-to” food when they don’t feel like cooking – an easy, convenient and affordable meal solution that will appeal to an entire group or family.¹
- Pizzas and flatbreads allow for seasonality on menus, unique flavor pairings, and all day versatility.
- Since 2008, the occurrence of flatbread on the menu has increased 140 %.²
- Flatbreads are perceived by consumers to contain less ‘carbs’ than typical breads, and therefore, a healthy option.
- One of the greatest highlights of the pizza industry is its high versatility and customization for consumer preferences. A recent survey found that 86 % of pizza lovers would choose their own toppings rather than order a pre-customized pizza.³

Pizzas & Flatbreads What?

Add Creative Twists to Traditional Ideas

- Trends like authentic preparations fuel the craveability of pizza and flatbread.
Tip: Customers will always love classic pizza ingredients: try fresh basil and mozzarella, olive oil, and homemade tomato sauce.
- Fruits and fruit flavorings can be used to add distinctive sweet-spicy flavors to pizzas and flatbreads.
Tip: Although pineapple is the most popular fruit as a pizza topping, try adding pears, mangos, and peaches to pizzas and flatbreads to create customer favorites.
- Consumers are expected to become even more health-conscious, and will continue to crave products made from fresh and organic ingredients, resulting in restaurants needing to increase their focus on using high-quality goods in their pizzas and flatbreads.
Tip: For a healthier pizza, opt for extra tomato sauce, fruit and vegetable toppings, and other ingredients that are lower in fat such as ham or chicken, and Parmesan or feta cheese.



Hawaiian Pizza



Strawberry Shrimp and Basil Pizza



Carnitas & Mango Pizza



Tropical Cheesecake Pizza



Spinach & Peach Pizza with Goat Cheese

Pizzas & Flatbreads How?

- Chef-Ready Cuts
- Fresh Frozen Fruit
- Shelf Stable Pouches
- Canned Fruit



1. “Pizza On Fire” Flavor & The Menu, 2012. 2. Datassential Menu Trends, 2013. 3. “Pizza Industry Analysis,” 2014.

Pizza Power

Crust Characteristics

Offer a wide variety of pizza crusts, including the ever popular deep-dish, hand-tossed and thin crust, but also whole-wheat and gluten-free pizza crust.

What’s On Top

Strawberries can add a touch of sweetness to a basil, balsamic, and mozzarella pizza for dinner, or pair perfectly with blueberries for a dessert pizza, too!

Authenticity

Consumers perceive flatbreads as authentic, artisan, old-world, ethnic, and upscale.

Regional Flare

Mix it up by adding a Greek, Mexican, or Asian pizza or flatbread to your menu.

Sweeten it Up

Trade savory toppings and sauces for sweet, and offer a breakfast or dessert pizza that will satisfy those with a sweet tooth.



Pizza & Flatbread Inspirations with Fruit

Experience the **Pizzabilities.**™



Mandarin Oranges & Star Anise Chicken Pizza

On the Rise!

- If Americans could choose to eat only one food for the remainder of their lives, it would have to be pizza. On average, Americans eat 100 acres of pizza daily or 350 slices per second.³
- 93 percent of Americans eat at least one pizza per month, making pizza the number one meal choice in the United States.³
- When asked to name the top factors behind their choice of pizza on their most recent restaurant visit, 45 percent of consumers said that cravings drove them to choose pizza over anything else.¹



Banana and Saigon Cinnamon Spiced Pizza



Mango and Avocado Wasabi Pizza



Coconut & Mango Thai Pizza

Did You Know?

Pineapple is an excellent source of Vitamin C.

Beverages Why?

Demand for Healthier Beverages is Rising

- A menu category with great potential is better-for-you beverages, such as reduced calorie, all-natural, and juice-based. Smoothies, milkshakes and other slushy beverages are another great sales builder for operators, particularly when they can be customized with the addition of healthy enhancements like protein powder or fruit.
- One of today's most popular beverage trends is the culinary cocktail, which includes all kinds of fresh ingredients from sweet to savory, like citrus fruits and berries, herbs and spices such as mint, basil and ginger, and even fresh vegetables.
- The Beverage Industry's use of fruit purée continues to develop as consumers' preference for more naturally sweetened products carries onward and upwards. DOLE offers an all-natural frozen fruit purée, with Blackberry, Mango, Strawberry, Peach and Mango varieties.

Beverages What?

Liven Up Your Beverage Menu By Adding:

Taste - Fruit and Frozen Fruit Purées add a delicious, sweet, low calorie, and healthy flavor foundation.

- Tip: Infuse or muddle with mango, pineapple, strawberries, basil or vanilla beans.

Variety - Fruit adds unlimited possibilities.

- Tip: Add a fruit twist or splash with orange, blueberries, lemon or lime peel.

Convenience - Fruit in any form adds an easy, nutritious and "better-for-you" appeal.

- Tip: Top it with a cherry or diced apples sprinkled with cinnamon.

Color & Texture - Fruit adds creative artistry and presentation.

- Tip: Go ethnic by combining fruit with ginger, lemongrass, sake or Habanero.

Profits - Naming the DOLE brand adds sophistication to menu copy.

- Tip: Create a catchy name and description to include brand names.

Helpful Hints

Elevate Your Beverage Offerings

Take a Temp

Frozen drinks cool down in the summer and hot toddies warm up in the winter.

Sweetening the Deal

Low calorie sugar substitutes help fuel the "skinny drink" craze.

Color-code

Fruit purées add natural color & flavor to any beverage.

Add Some Fizz

Boutique sodas have built-in flavors; a splash of seltzer can bring new interest to old favorites.

Pair Up

Combine food and drink specials to cross promote.

Add a Sprig or Garnish

Bring fresh flavor to mojitos, gin & tonics, or add pineapple spears or chunks to other refreshing drinks.

Mock it Up

Offer non-alcoholic versions of best-selling drinks.



Apple Ginger Cider



Blackberry Mojito



Mango Ginger Margarita



Blackberry Batida



Green Garden Smoothie

Beverages How?

Let Dole add sweetness, a halo of freshness and a healthy flourish to your beverage menu!





Appetizer Inspirations with Fruit

Solutions to add **new flavors** and **preparation styles** to your small plates.



Strawberry and Olive Bruschetta with Goat Cheese

Starters Are Worth It!

- Appetizers are among the most intrinsically creative parts of the menu. They tend to be where culinary trends hit fastest and most frequently!¹
- Many consumers who purchase appetizers share them. This gives consumers an affordable opportunity to experience many different flavors.
- 30 percent of people look to the appetizer menu for snacking options; snacks are a growing opportunity in Foodservice.²



Scallop Mango Ceviche



Strawberry Thyme Yogurt Hummus



Vietnamese Pineapple Spring Rolls

Sauces Why?

Sauces, Salsas, Chutneys and Condiments are the Exclamation Point to a Meal!

- The new attention to sauces, dressings and condiments aligns perfectly with the trend toward offering customers more choices and customization.
- Sauces and chutneys provide consumers with a low risk, low cost way to try something new or different.
- Sauces and dressings, some based off of purées, are the fashion accessories of the culinary world and more, than ever, they are a necessary part of the ensemble as diners seek enhanced food experiences and global flavors.
- Fruit-highlighted sauces are making a big splash on menus in forms ranging from spicy chutneys to silken coulis. Fruit has the ability to swing both sweet & savory, and continues to mix, mingle and cross boundaries.

Sauces What?

Bring on the Sauce

- Instead of introducing entirely new items, operators can use sauces, marinades and seasonings to bring new flavor profiles to traditional dishes.
- Adding fruit is a great way to tame spicy sauce elements with balanced sweetness.
- Fruit-based sauces are a cost-effective way to dress up any course, from appetizers to entrées to desserts – and think of the crossover potential just one sauce offers!
- In addition to adding eye appeal and great flavor, fruit embellishments can speak to diners' concerns about health and freshness. Fruit can become a chef's signature.



Salmon with Raspberry Sauce



Fire Roasted Corn and Mango Lime Salsa



Minty Tropical Salsa



Baked Turkey Meatballs with Peach Herb Sauce



Pan Seared Beef Fillet with Blue Cheese and Blackberry-Blueberry Chocolate Port Sauce

Did You Know?

For ceviche, a popular appetizer, seafood is marinated in citrus fruit juices to create bold flavors and textures.

Sauces How?

New sauces and condiments can turn sandwiches, appetizers, entrées, salads and desserts into something novel and exciting – **Dole has the Answers.**

- Chef-Ready Frozen Fruit Purées
- Chef-Ready Cuts
- Fresh Frozen Fruit
- Pineapple Juice
- Shelf Stable Pouches
- Canned Fruit



1. "Produce Transformations," Flavor & The Menu, 2013.



Sauce Inspirations with Fruit

Enrich your menu with **unique flavor** and **textured finishes**.



Ginger Glazed Chicken

Jazz It Up!

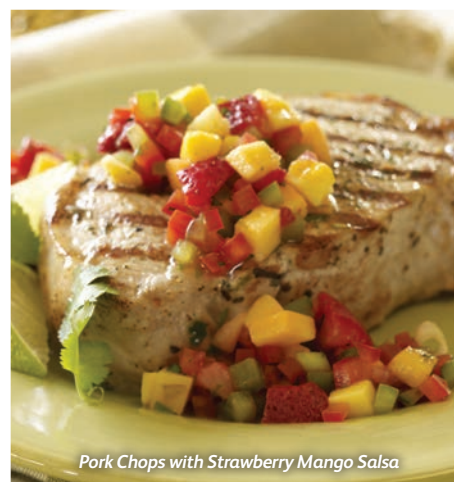
- The desire among consumers for new and exciting flavors is paving the way for the reinvention of familiar sauces, seasonings, and marinades.
- 68 percent of consumers believe fruit is important in creating interesting and appealing menu items.¹



Cherry Sauce



Roasted Tomatillo Mango Pineapple Salsa



Pork Chops with Strawberry Mango Salsa

Did You Know?

The word *salsa* is Spanish for *sauc*es. *Salsa* can have mangos, apples, peaches, bananas or other fruits as their base.

Appetizers Why?

Diners are Willing to Take Chances

- As appetizers represent a smaller commitment than an entrée, consumers are more likely to take a chance ordering them.²
- Chefs use appetizers as a low-risk invitation to experiment and test new techniques and flavor combinations. *Smaller portions can showcase a strongly flavored or fruit-infused dish so it can star on its own!*²
- Appetizers are gaining prominence as consumers' notions about dining occasions evolve. Starters are a perfect fit with today's most important lifestyle trends:³ 1) Down-sizing portions 2) Sharing and sampling 3) On-the-go healthy eating 4) 24/7 snacking
- Operators are alert to trends moving ahead from fried standards and into healthier, fruit-forward applications.¹
 - Minis** - including bite-sized sandwiches topped with aiolies and fruit-based sauces
 - Street foods** - such as tacos with grilled pineapple and foods with Latin flair
 - Meatballs** - using cured meats and sausages
 - Hummus plates** - served with fruits and vegetables
 - Plates with different dips or spreads** - ranging from sweet, fruity, spicy and mild
 - Asian items** - including mango lettuce wraps, pot stickers and signature variations on egg rolls
 - Appetizers as part of combo meals** - "buy two entrées, get an app free!"

Appetizers What?

Menu Momentum with Appetizers

- Chicken wings still reign as the most menued appetizer (up more than 44 percent since 2010). Their popularity has inspired new flavors for glazes and dipping sauces.² *Tip: For a trendy and tropical glaze, try including pineapple, mango and strawberry in your creation.*
- Proteins on the rise in the appetizer category: Mussels, Oysters, Clams, Scallops and Shrimp (by 29 percent). *Tip: Fruit-marinated ceviche takes the top spot at 82 percent.*²
- Steak houses and other casual and fine dining restaurants have discovered they can draw more diners by offering more playful selections, such as happy hour appetizers or late night menus.³ *Tip: Customers feel they are receiving extra value when there is an enticing special, such as a Berry Bruschetta.*



Easy Aloha Chicken Wings



Napa Cabbage and Pineapple Pork Wraps



Berry Bruschetta with Walnut Mint Pesto



Pineapple Guacamole



Seared Scallops with Strawberry Balsamic Glaze

Appetizers How?

Dole, your fruit solution to appetizer menu success!

Share the Wealth

All About Presentation

Present appetizers in a narrow glass or martini glass. This is a spectacular way to showcase fruit colors and textures.

Skewer It

Pairing appetizers on skewers builds on the popularity of sharing, dipping and mixing. Skew meats, fruits and vegetables for a cocktail party vibe.

Happy Hour

Inject new interest in smaller plates during the slower parts of the day with appetizers.

Start with the Foundation

Tortillas, pita chips and flatbreads offer inexpensive bases for dips and spreads.

Gluten Free

Many cannot or do not wish to consume gluten. Offer gluten free options to your starters list that are fruit-based and please everyone!

Find Your All-Star Trios

Create variety by offering appetizer combos. Serve plates with different cheeses, fruits and dips that complement one another.



Salad Inspirations with Fruit

Solutions to ensure your salad menu stays **bold** and **beautiful**.



Fire Grilled New Mexico Chicken & Summer Greens

Prepare for Salad Success!

- 59 percent of consumers say they eat salads as a meal for lunch or dinner at least once a week. Women ages 45-54 were the most likely to do so.¹
- Salads continue to gain popularity for consumers seeking lighter and more healthful dishes. Because of increased demand, the average number of salads on restaurant menus has grown to 6.6.²
- Consumers are paying increased attention to menu claims that are often associated with salads, such as gluten-free, low calorie, house and gourmet.³



Mango Herb Quinoa



Mango Coconut Kale Salad



Papaya Quinoa Grilled Chicken Salad

Did You Know?

Cranberries and Mandarin Oranges remain the top fruits used on salads!³

Hawaiian Why?

Taste the Paradise!

- With the popularity of tropical fruits hitting an all time high, treat your guests to a menu of island specialties. Colorful, flavorful tropical fruit brightens plates and palates all year round.
- Tropical fruit comes in a wide variety of forms and styles: canned, frozen, purée, juice and concentrate; slices, chunks, dices, cubes and tidbits. Use fruit versatility to infuse your menu with tropical touches from beverages to desserts.
- Use mango, pineapple, guava and passion fruit as your building blocks. Add exotic appeal with berries such as açai, goji and acerola.

Hawaiian What?

Breathing New Life into Old Favorites

- Tropical fruits like mango, pineapple and guava are assuming mainstream recognition and popularity. Now regularly featured on menus, they've put tropical tastes on the flavor forefront.
- Familiarize customers with tropical fruit beverages and dishes as specials, building an audience before adding them to the menu.
- Light and flavorful, tropical fruit adds both goodness and satisfaction to dishes. Consider the possibilities in every meal part.
Breakfast - pancakes, waffles, muffins, breads, rolls
Sides - coleslaw, salsa, marinades
Lunch - burgers, sandwiches, wings, pizza, chili, tacos
Desserts - cakes, crisps, pies, pudding, sundaes
Dinner - shrimp, ribs, chicken, salmon, scallops, meatballs
Beverages - smoothies, shakes, teas, punch, cocktails & spirits



Pineapple Shrimp Kabobs



Wonton Cups with Warm Passion Fruit Cream Cheese and Roasted Island Relish



Pineapple Upside Down Minis



Tropical Pom Tea



Tropical Cheesecake Pizza

Hawaiian How?

- Chef-Ready Frozen Fruit Purées
- Chef-Ready Cuts
- Fresh Frozen Fruit
- Shelf Stable Pouches
- Smoothie Starters®
- Pineapple Juice
- Canned Fruit



1. National Mango Board (NMB), Consumer Attitudes and Usage Study.

Tropical Touches

Tiki

Retro speaks with a tiki accent. Think Mai Tai, Hurricane and Singapore Sling with plenty of fruit and whimsical garnishes.

Sunset Colors

Tropical dishes feature an eye-catching color palette. Add a colorful purée as a topping!

Punch it Up

Create a signature fruit punch made with fruit purée and watch the orders roll in.

Non-traditional

Make your take on plate lunch easy on the waistline. Offer teriyaki chicken with fruit salad and steamed rice.

Flip Side

A customer favorite since 1925, Pineapple Upside Down Cake keeps its appeal from generation to generation. It's the perfect tropical finish to a meal.



Hawaiian Inspirations with Fruit

Liven up your menu with a
taste of the tropics.



Pineapple Upside Down Cake

Aloha!

- Give customer favorites a “taste of aloha.” It’s easy to transform grilled pork and chicken, noodle and fruit salads, fruit-topped cakes and pies into signature selections.
- The popularity of mango on foodservice menus continues to grow: Almost 50 percent of all mango is eaten outside the home.¹
- Most commonly enjoyed fresh, papaya can also be puréed, baked or used to soften and tenderize meats; perfect for a tropical flavor.



Classic Hawaiian Pizza



Island Shake



Ooey Goey Baked Hawaiian

Did You Know?

The most popular
Hawaiian fruits are
pineapple, mango,
guava and papaya.

Salads Why?

Salads Continue to Gain Popularity with Consumers

- Key consumer trends driving salad consumption:¹
 - 1) Watching calorie intake.
 - 2) Seeking nutrient density - antioxidants.
 - 3) Choosing healthier options.
- Salad orders have increased over the course of two years. 76 percent of consumers now order salads when dining out, compared to the 66 percent surveyed two years prior.⁴
- The fastest growing types of salad greens are bibb, followed by spring mix, lettuce leaves and frisée. However, kale and baby spinach are becoming very trendy as a healthy salad green. Romaine lettuce still finds its way on the top.³
- Currently nine out of ten foodservice operations (91 percent) offer salads to accommodate diners’ needs for wholesome and flavorful options with the freshness only a salad can offer. Pairing fruit with leafy greens combines a burst of sweetness with an added crunch.²

Salads What?

Add Uniqueness and Flair

- Chicken remains the top protein ingredient used on salads.
Tip: Update your protein-based toppings by offering grilled salmon, steak, tempeh, steamed shrimp, tofu or seared tuna.³
- Operators continue to look for new and creative twists on salads.
Many are using strawberries, grilled pineapple, mangos and roasted beets.⁵
Tip: Poach pears in champagne for an extra kick.
- Try pairing complementary ingredient combinations.
Tip: These duos work well - Apples and Kale - Raisins and Pecans - Raspberries and Salmon - Strawberries and Spinach
- Substantial salads stand on their own as a main course. They can be big and bold or subtle. *Tip: Use fruit in salads to highlight vitamin-packed nutrition or use as an extra “add on” for a more profitable sale.*



Blue Cheese, Apple and Walnut Salad



Mango & Couscous Salad with Cumin Mango Dressing



Blueberry-Cranberry Chicken Salad



Classic Mandarin Orange Salad



Spinach Salad with Grilled Peaches and Goat Cheese Toast

Salads How?

- Chef-Ready Frozen Fruit Purées
- Chef-Ready Cuts
- Fresh Frozen Fruit
- Smoothie Starters®
- Mandarins in 100% Fruit Juice
- Canned Fruit
- Pineapple Juice
- Shelf Stable Pouches

DOLE® Fruits can add flavor, color and nutrition to your salads. Let the creating begin!

1. “Herb and Lettuce Trends,” Mintel Menu Insights, February 2012 2. Foodservice Research Institute, April 2013 3. “Salad Menu Inspirations,” Mintel Menu Insights, June 2012 4. Frumkin, Paul, “Soup, Salads Gain Favor with Consumer,” Nation’s Restaurant News, March 2012 5. Kotloff, Ellen, “When It Comes to Salad Almost Anything Goes,” PSR Magazine, April 2013



Burger, Slider & Sandwich Inspirations with Fruit

Enhance your menu with distinct
sweet & savory healthier flavors.



Warm Spinach Wrap with
Chicken 'n' Peaches

Sandwich Bites!

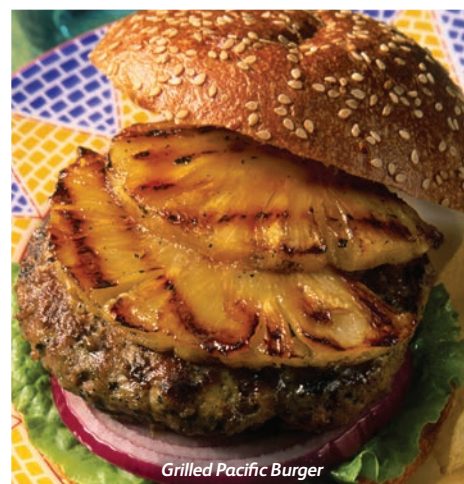
- People in the United States eat an estimated 300 million sandwiches every day – on average, about one a day for every American.²
- In restaurants, sandwiches and burgers are menued more frequently than any other type of entrée.²



Open Faced Turkey & Brie with Cranberry-
Vodka Mayonnaise & Warm Apples



Brazilian Sausage Sandwich



Grilled Pacific Burger

Did You Know?

Using fruit in toppings,
salsas and marinades on
menu items offers lower
sodium options to your
customers.

Burgers, Sliders & Sandwiches Why?

Enhance your menu and offer redefined options for lunch and snacking!

- Pair different fruit toppings, salsas, marinades and sides with food items to make your menu stand out. Many consumers are very likely to try ethnic flavors or ingredients for sandwiches eaten away from home.
- Customers value the number of ingredients, preparation methods, and sauces that go into a sandwich or burger. Keeping up to date with current trends is one way operators and suppliers can get ahead of their competition.¹
- Work well with the "Choose Two" trend offerings enticing food pairings for the health-conscious, and empowering customers in controlling their diet.

Burgers, Sliders & Sandwiches What?

- Sandwiches can be positioned for any consumer's budget – from mouthwatering minis to impressive culinary creations – and can be adapted to almost any emerging culinary trend, whether it's an increased interest in ethnic flavor profiles, local ingredients or healthy alternatives.² *Tip: Top your burger with high nutrient fruits like pineapple for a teriyaki or Hawaiian burger.³*
- Offerings can be simple or complex, everyday or gourmet, hot or cold, and even sweet as well as savory. *Tip: Amp up the flavor of any classic sandwich to sweet and savory by adding tangy apples or cranberries.*
- Mini burgers and sliders are rapidly growing in popularity, winning customers over with the appeal of portion control, flavor experimentation, sharability and indulging without guilt. *Tip: Make these minis even healthier by using a fruit or vegetable based sauce and leaner proteins like seared tuna or grilled salmon.*



Grilled Vegetarian Sandwich



Maui Chicken Sandwich



DOLE AB and J



Grilled Thai Steak Sandwich

Burgers, Sliders & Sandwiches How?

Let Dole help make your
appetizer, sandwich and burger
menus more distinctive!

- Chef-Ready Frozen Fruit Purées
- Fresh Frozen Fruit
- Shelf Stable Pouches
- Chef-Ready Cuts
- Canned Fruit
- Smoothie Starters®
- Fruit Bowls®
- Fruit Parfait



Menu Sensibility

BYO

Allow customers to take control when choosing toppings and sauces to build their own signature sandwich.

Spice it Up

Ensure your offering is one-of-a-kind by mixing a custom spice blend with a beef, turkey or veggie burger.

Swap Out the Bun

These days, there are lots of alternatives to bread or buns. Offer your customers options that are whole grain or gluten-free, or try something new like a pretzel bun or waffle sandwich.

Modernize Sliders

Update the traditional "petite sandwich" with grilled pineapple, a mango infused salsa, or cranberry mayonnaise.