



DOLE CHEF-READY CUTS

Perfectly sliced, cubed, slivered and diced fruit that delivers unbeatable time, labor and cost savings. Add a burst of fruit flavor to the menu, whenever you need it!

DOLE CHEF-READY FROZEN FRUIT PURÉES

These versatile purées are made with quality fruit, ideal for creating consistent, memorable sauces, beverages and desserts.



Unique shareable dishes
ARE MAKING AN
IMPACT ACROSS
All RESTAURANT
SEGMENTS.³



Mini APPETIZERS with the STRONGEST GROWTH⁴

Bite-sized versions of popular entrées continue to add fun and flair to the appetizer category.

MINI CRABCAKES



MINI SLIDERS



MINI TACOS



MINI MEATBALLS



VISIT THE DOLE WEBSITE FOR MORE INFORMATION: DOLEFOODSERVICE.COM



GROWING MENU POSSIBILITIES,
YEAR-ROUND.[®]

SHAREABLES WITH A SIGNATURE TWIST

55% OF CONSUMERS TYPICALLY SHARE APPETIZERS WITH OTHERS IN THEIR DINING PARTY.¹

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Shareable menu items are perfect for showcasing a chef's creativity and culinary point of view. By introducing guests to unique flavors in an experiential format, shareables have a high perceived value—and great profit potential. In this issue, we'll uncover the trend with a look at some of the ways you can incorporate fruit into dips, salsas and sauces, perfect accompaniments to shareable dishes.

GOOD ENOUGH TO Share

Today's dining experience is a communal one, as guests seek new flavors in the form of small plates, appetizers and shareable dishes. Operators can put their own spin on the trend with classics like chicken wings, meatballs or fries served with unexpected dipping sauces, glazes or marinades. Here at Dole, we of course encourage the inclusion of fruit to create a unique sweet-savory flavor story, no matter what the dish!

With the snacking trend showing no signs of stopping, a thoughtfully curated shareables menu gives patrons a reason to

graze at all hours of the day—not just at traditional meal-times. These dishes enable guests to sample new flavors or ingredients, splitting the "risk" of trial with others in their party. The fun, relaxed nature of a shared dining experience provides a unique counterpart to more formal service, yet the quality of appetizers and small plates is often on par with white tablecloth restaurants. Since shareables are menued at a lower price point than entrées, they are perceived as a great value—though patrons dining in groups often end up sampling a larger number of dishes and increasing their check average!



WITH DOLE CHEF-READY PRODUCTS, IT'S EASY TO CREATE AN ARRAY OF SHAREABLE DISHES WITH APPEALING FRUIT FLAVORS. LEARN HOW IN OUR LATEST VIDEO.

VISIT DOLEFOODSERVICE.COM/SHAREABLES

SMALL PLATES WITH **BIG FLAVORS**

From finger foods to family style, shareable plates add excitement to your menu offerings. Give these recipes a try, all featuring DOLE fruit!

JAMÓN TARTINE

Toasted sourdough topped with soft farmer's cheese, coriander- and cardamom-pickled **DOLE Chef-Ready Cuts Peach Slivers**, Spanish jamón, shallots and thyme.



BULGOGI BEEF AND MANGO LETTUCE CUPS

Lettuce cups filled with steak marinated in **DOLE Chef-Ready Mango Frozen Purée**, topped with a spicy mango salad made with **DOLE Chef-Ready Cuts Mango Cubes**.



SOURCES:

^{1,2} Technomic, "Starters, Small Plates & Sides: Consumer Trend Report," 2019.
^{3,4} Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

ON TREND, ON THE MENU

Patrons love digging in to group-friendly dishes like pizza, quesadillas and wings. We're finding new takes on these classic dishes, incorporating premium ingredients and signature fruit-forward touches.



HEALTH-FOCUSED REGIONAL GROCER

GRILLED PEACHES WITH GOAT CHEESE: grilled Maryhill peaches filled with goat cheese and drizzled with honey



NATIONAL BREWPUB

HAWAIIAN PORK EGG ROLLS: luau pork, pepper jack cheese, peppers, onions, grilled-pineapple-and-mango salsa, sriracha ranch

HEALTHY QSR

ISLAND CHICKEN QUESADILLA: grilled chicken, roasted pineapple salsa, cilantro, queso blanco, smoked cheese and roasted salsa verde



Mmmmmmm!

CHEF TIDBITS
FROM



Shareable cuisine is more than a trend—it's a way of life, found in cuisines around the world. Get inspired by these tips to create unforgettable shareable dishes for your menu.

- **SHARING IS CARING.** All over the world, shareable food serves as a way of demonstrating a culture's hospitality, history and culinary perspective—from Chinese sung choi bao to Middle Eastern hummus.
- **A LITTLE BIT OF EVERYTHING.** Tapas-style portions mean that a group of diners can experience many different culinary options together, serving the needs of the indecisive customer and the adventurous patron all the same.
- **SHARE THE FOOD; SHARE THE BILL.** As technology weaves its way into today's social experiences, apps like Venmo and Apple Pay make it easy for friends to share a meal and split the bill. Consider converting items you already have on the menu (say, burgers) into shareable concepts (sliders) that appeal to these patrons.

- **MINI PORTIONS, BIG IMPACT.** Shareable cuisine doesn't always mean big platters and high food costs. Signature details like **DOLE® Pineapple kewpie mayo** drizzled over Hawaiian musubi create a crave-worthy, share-worthy experience.



How are you bringing shareable cuisine to life on your menu? Upload photos of your fruit-forward shareable dishes on social media and be sure to tag @dolefoodservice and #askfordole.

Chef James

"THE MOST INTERESTING MAN IN FOODSERVICE"



TASTE OF DOLE ISLAND PORK SLIDERS

Pork patties flavored with **DOLE Pineapple Tidbits** and **DOLE Mango Chunks**, teriyaki-basted, grilled and served on Hawaiian sweet rolls with pineapple-jicama salsa and ginger-pineapple-mango mayonnaise featuring additional **DOLE Pineapple Tidbits** and **DOLE Mango Chunks**.

EASY ALOHA CHICKEN WINGS

Chicken wings dressed in a pineapple barbecue sauce featuring **DOLE Chef-Ready Cuts Pineapple Cubes**.

41%
OF CONSUMERS WANT RESTAURANTS TO OFFER MORE APPETIZERS FEATURING NEW OR UNIQUE INGREDIENTS/
FLAVORS²