

KETTLE CUISINE[®]

PREMIUM, 100% NATURAL SOUPS, CHILIS & CHOWDERS



FRESH, NATURAL, MADE-FROM-SCRATCH SOUPS

Our flagship product line, made with impeccably sourced all natural ingredients.

Our story began with soup, and, if you've ever made it, you know how time-consuming and challenging it can be. Preparing and chopping ingredients. Measuring herbs and spices. Hours of boiling bones or vegetables to make stock from scratch. Adding each ingredient at just the right moment. Building flavor slowly, layer by layer.

AUTHENTIC COOKING

- Recipes developed by experienced chefs
- Raw ingredients, prepared in house
- Step-by-step cooking – layers of flavor
- Culinary supervision of every batch
- Hand-cut, fresh vegetables & herbs
- In-house, custom blended spices
- Poultry - No antibiotics ever!
- Meat - 100% hormone free

FROZEN

SOUPS	DESCRIPTION	CODE	CLAIMS
Angus Steak Chili with Beans	Tender strips of seared Angus beef, green peppers and red beans in slow-simmered tomatoes with Southwestern spices.	700277	GF DF
Beef Barley & Vegetable Soup	Seared strips of lean beef and pearl barley with red peppers, mushrooms, peas, tomatoes and green beans in a rich beef stock.	700230	
Broccoli Cheddar Soup	Delicately puréed broccoli and sautéed onions in a rich blend of extra sharp cheddar cheese and light cream with a touch of white pepper.	700256	VG GF
Butternut Squash & Apple Soup	A blend of puréed butternut squash, onions and handcrafted stock with caramelized Granny Smith apples and a pinch of fresh nutmeg.	700216	VG GF
Carrot Ginger Soup	Sweet carrots puréed with orange juice, hand-peeled ginger and sautéed onions with a touch of toasted sesame oil and soy sauce.	700261	VN VG GF DF
Chicken & Dumpling Soup	Slow-simmered chicken, sautéed onions, celery and carrots in a roux-thickened chicken stock with hearty dumplings and chopped parsley.	700233	DF
Chicken Noodle Soup	Slow-simmered chicken, carrots, celery, onions and al dente mafalda noodles in a handcrafted chicken stock with a pinch of sea salt.	700208	DF
Chicken Tortilla Soup	Crumbled corn tortilla chips, tender chicken and tomatoes in a handcrafted chicken stock with corn, green chilies, cilantro and lime juice.	700272	GF DF
Chicken Vegetable Soup with Rice	Slow-simmered chicken, white rice and over a dozen garden vegetables in a handcrafted chicken stock with finely chopped scallions, parsley and basil.	700257	GF DF
Chipotle Sweet Potato Soup	A delicately puréed blend of caramelized sweet potatoes, onions, and carrots with spicy chipotle, chopped cilantro and a touch of sesame oil.	700264	VN VG GF DF
Coconut Curry Chicken Soup	Tender chicken, brown rice, peppers, and bamboo shoots in a handcrafted chicken stock infused with lemongrass, ginger, green curry and coconut milk.	700271	GF DF
Cream of Chicken with Wild Rice	Slow-simmered chicken, wild rice, sautéed mushrooms and carrots in a roux-thickened chicken stock with light cream and a pinch of thyme.	700211	GF
Hungarian Mushroom Soup	Sautéed mushrooms in a roux-thickened beef stock with light cream, Madeira wine, dill, sour cream and a pinch of Hungarian paprika.	700227	GF
Italian Wedding Soup with Meatballs	Tender meatballs and miniature acini di pepe pasta in a handcrafted chicken stock with spinach, onions, olive oil and sautéed garlic.	700202	
Loaded Potato Soup	Tender potatoes, uncured bacon and cheddar cheese in a roux-thickened blend of beef and chicken stocks with sautéed garlic and scallions..	700276	GF
Lobster Bisque	Slow-simmered North Atlantic lobster in a roux-thickened lobster stock with Spanish sherry, light cream and a pinch of white pepper.	700221	GF
Minestrone	Al dente ditalini pasta and hearty white beans with garden vegetables, olive oil and a hint of sea salt.	700229	VG DF

SOUPS	DESCRIPTION	CODE	CLAIMS
Moroccan Inspired Lentil Soup	Hearty lentils, carrots and caramelized onions with garlic, extra virgin olive oil, balsamic vinegar, Moroccan spices and chopped parsley.	700199	
New England Clam Chowder	Tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions.	700274	
Organic Split Pea & Kale Soup	A puréed blend of slow-simmered green split peas, onions, celery, and carrots with hearty kale and a fragrant rosemary finish.	700960	
Reduced Sodium Chicken Noodle Soup	Tender, slow-simmered chicken, sweet carrots, crisp celery, diced onions and al dente mafalda noodles in handcrafted chicken stock.	701099	
Roasted Red Pepper & Gouda Soup	A sweet and savory blend of roasted red peppers, diced tomatoes and tangy gouda cheese blended with heavy cream, sautéed onions and roasted garlic, finished with smoked paprika, black pepper and basil.	702726	
Shrimp & Sausage Gumbo	Shrimp, Andouille sausage, tomatoes, okra and white rice in a roux-thickened chicken stock with parsley and a dash of pepper sauce.	700194	
Three Bean Chili	Red kidney beans, pinto beans, black beans, sweet corn, bell peppers and green chilies in slow-simmered tomatoes with Southwestern spices.	700260	
Tomato Bisque	Slow-simmered tomatoes, carrots and sautéed garlic in a rich blend of cream with fresh chopped basil.	700231	
Tomato Soup with Garden Vegetables	A medley of sautéed vegetables in slow-simmered tomato foundation with extra virgin olive oil, chopped scallions and a pinch of sea salt.	700263	
Turkey Chili with Beans	Sautéed turkey, red kidney beans, bell peppers, braised onions and diced green chilies in slow-simmered tomatoes with Southwestern spices.	700268	
White Chicken Chili with Cilantro	Slow-simmered chicken and white beans in a roux-thickened chicken stock with sour cream, green peppers, cilantro and southwestern spices.	700278	

VEGAN
 VEGETARIAN
 GLUTEN FREE
 DAIRY FREE
 ** Shelf Life is from date of manufacture

HEAT AND EAT • 4-4LB POUCHES/CASE • 15 MONTH SHELF LIFE**

KETTLE CUISINE



Boneworks
CULINARTE

SAVORY CHOICE. SOUP SUPREME.



MENUS FOR EVERY TASTE & LIFESTYLE

Creative menu options that meet every dietary need – and the most discerning palates. From Nourishing Soups, Delicious Sides and Sauces to Unforgettable Center of the Plate Meats. The highest quality, most consistent, and safest food possible – at the pace and scale you need.



Boneworks
CULINARTE®

PREMIUM GLACE, DEMI GLACE & SOUS VIDE ENTRÉES

Solutions designed to provide savings without compromising excellence - Oven-seared, slow-cooked, sous vide meats & flavorful glace and demi glace sauces.



Green Bay, WI

FULLY PREPARED, FROZEN & GLUTEN FREE



SAVORY CHOICE®

BROTH & DEMI GLACE CONCENTRATES - SOLUTIONS FOR ALL

Providing a variety of convenient and flavorful broths and demi glace solutions from foundations to finishing - the rest is up to your imagination.



Union City, CA

SHELF STABLE, GLUTEN FREE & DAIRY FREE



SOUP SUPREME®

SCRATCH-MADE SOUPS, CHILIS & CHOWDERS

Bold, authentic flavors from traditional comfort to regional favorites, positioned to meet widespread consumer demand at a value.



Everett, WA

Lynn, MA

READY TO EAT, FROZEN



SPOON & FORK

DELICIOUS ENTREES, SAUCES & SIDES

Using the same classic cooking methods and quality ingredients as our soup portfolio, Spoon & Fork offers operators a wide range of sauces, sides and entrees.



Everett, WA

Lynn, MA

READY TO EAT, REFRIGERATED & FROZEN