



PREMIUM GLACE, DEMI GLACE
& FULLY PREPARED SOUS VIDE ENTRÉES

GLUTEN FREE



SOUS VIDE MEATS

The finest cuts of oven-seared beef, pork, lamb and antibiotic-free chicken seasoned with artisan spices and custom prepared sauces. Our Sou Vide entrées are braised to the highest USDA standards and are ideal for à la carte and off-premises catering. Simply steam or simmer within the package and serve or customize to your unique menu.

BRAISED CHICKEN LEG WITH LEMON

Whole chicken leg seasoned with kosher salt, black pepper and lemon peel, combined with Demi Glace de Poulet and finished with a hint of lemon puree.

15 pieces per case, approx. 10-13 oz. each (#581)

BRAISED CHICKEN LEG IN RED WINE & BACON

Whole chicken leg seasoned with kosher salt, black pepper and porcini powder, combined with Demi Glace de Poulet and finished with red wine and applewood smoked bacon.

15 pieces per case, approx. 10-13 oz. each (#582)

BRAISED DUCK WITH CITRUS DEMI GLACE

White Pekin duck leg seasoned with kosher salt, 5 peppercorn mélange and orange peel, paired with Demi Glace de Poulet and a hint of blood orange puree.

15 pieces per case, approx. 16-18 oz. each (#579)

BRAISED VEAL OSSO BUCCO IN VEAL DEMI GLACE

Seasoned cross-cut hind shank of veal paired with our Classic Veal Demi Glace and accented with thyme.

15 pieces per case, approx. 15-18 oz. each (#750)

BRAISED ANGUS BEEF POT ROAST

Braised Angus Beef Pot Roast seasoned with kosher salt, thyme, rosemary, black pepper and garlic, paired with our Classic Demi Glace de Veau.

3 pieces per case, approx. 6 lb. each (#736)

BRAISED BONELESS BEEF SHORT RIBS

Slow-braised, seasoned aged beef short ribs infused with our Classic Demi Glace de Veau.

20 pieces per case, approx. 10-12 oz. each (#720)

Banquet Pack: 10 pieces per pouch, approx. 5.5-6.5 oz. each / 4 pouches per case (#45-720)

BRAISED BONELESS PORK BUTT

Slow-braised Duroc-sired boneless pork butt simply seasoned with salt and pepper, paired with our Glace de Porc.

3 pieces per case, approx. 6 lb. each (#732)

MUSTARD BRAISED PORK MEDALLIONS

Duroc-sired pork medallions seasoned with an artisan rub, paired with our Classic Demi Glace de Porc, French coarse ground mustard and Chablis.

20 pieces per case, approx. 9-11 oz. each (#730)

BRAISED BALSAMIC BARBECUE PORK SHANK

Duroc-sired pork shanks seasoned with an artisan barbecue rub, enhanced with Modena balsamic reduction, and our Glace de Porc.

12 pieces per case, approx. 20- 22 oz. each (#567)

BRAISED CLASSIC PORK SHANK

Slow-braised Duroc-sired pork hind shank seasoned with an artisan spice rub, infused with our Classic Demi Glace de Porc.

12 pieces per case, approx. 19-21 oz. each (#563)

MUSHROOM BRAISED PORK MEDALLIONS

Duroc-sired pork medallions seasoned with porcini powder and pepper, slow-braised with fresh portobello mushrooms and bacon, paired with our Classic Demi Glace de Porc.

20 pieces per case, approx. 9-11 oz. each (#731)

BRAISED LAMB SHANK

Slow-braised deluxe heel-on hind shank of lamb has been hand-paired with our Classic Demi Glace.

12 per case, approx. 20 oz. each (#566)

PREMIUM GLACE

Our versatile premium glace starts with in-house oven-roasted bones, developing rich, deep flavor. Use as a foundation for à la minute sauces or dilute for signature soups, risottos, jus or bone broths. Each versatile glace is conveniently packaged, trans fat-free, gluten-free, dairy-free, and without any added salt, gelatin or added flavors.

GLACE DE VEAU

Roasted special fed veal bones, fresh mirepoix, tomatoes, fresh parsley and bay leaves. Perfect for veal and red meat applications; traditional and contemporary sauces.

1 lb. tub / 20 lb. case (#539)

GLACE DE CANARD

Roasted white Pekin duckling bones, fresh mirepoix, parsley stems and bay leaves. Excellent for all poultry and game bird applications.

1 lb. tub / 20 lb. case (#535)

GLACE DE PORC

Roasted Duroc-sired pork neck bones, fresh mirepoix, tomatoes, parsley stems and bay leaves. Enhances glaze and sauce preparations with an intense pork flavor.

1 lb. tub / 20 lb. case (#564)

GLACE DE POULET (ROASTED)

Roasted chicken bones, fresh mirepoix, parsley stems and bay leaves. Adds exceptional depth to sauces, soups and risottos.

1 lb. tub / 20 lb. case (#569)

16 lb. bucket (#589)

GLACE D' AGNEAU

Roasted domestic lamb bones, fresh mirepoix, tomatoes, parsley, garlic, rosemary, thyme and bay leaves. Adds depth with aromatics. Great for lamb and wild game preparations.

1 lb. tub / 20 lb. case (#538)

GLACE DE MIRE POIX (VEGETARIAN)

Fresh mirepoix, white-only leeks, mushrooms, parsnips, fennel, parsley, tomatoes, garlic and bay leaves. An excellent substitute for meat stocks in any recipe.

5 lb. tub / 20 lb. case (#574)

ELITE DEMI GLACE

Our Demi Glace Elite line achieves exquisite simplicity using oven-roasted bones and fresh mirepoix. With no roux, liaison or starch influences, our pure reductions offer a gluten-free, lower-sodium foundation to build your culinary creations.

DEMI GLACE DE BOEUF ELITE

Time-honored, pure reduction produced from oven-roasted natural beef bones in combination with fresh mirepoix.

5 lb. tub / 20 lb. case (#800)

16 lb. bucket (#801)

1lb. tub/20 lb. case (#802)

DEMI GLACE DE VIANDE ELITE

Roasted special fed veal and natural beef bones, simmered with fresh mirepoix, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns. Excellent when paired with all proteins.

5 lb. tub / 20 lb. case (#900)

16 lb. bucket (#901)

DEMI GLACE DE VEAU ELITE

Roasted special fed veal bones, onions, carrots, celery, tomatoes, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns.

5 lb. tub / 20 lb. case (#570)

16 lb. bucket (#571)

CLASSIC DEMI GLACE

Save labor and time while ensuring consistency with our fully seasoned, thickened and ready to use Classic Demi Glace. Each is reduced from first-draw stocks and can be used as-is or as a foundation for small sauces and signature dishes.

DEMI GLACE DE VIANDE CLASSIC

Roasted special fed veal and natural beef bones simmered with fresh mirepoix and herbs. Excellent when paired with all proteins.

16 lb. bucket (#910)

DEMI GLACE DE PORC CLASSIC

Roasted Duroc-sired pork bones simmered with fresh mirepoix. Finish with cracked pepper, caramelized apples, or your own special ingredient for a signature dish.

16 lb. bucket (#577)

DEMI GLACE DE POULET CLASSIC

Roasted chicken bones simmered with our mirepoix and herbs. Great for all chicken and poultry applications.

2 lb. tub / 12 lb. case (#2572)

16 lb. bucket (#572)

DEMI GLACE DE VEAU CLASSIC

Roasted special fed veal bones simmered with fresh mirepoix and herbs. Create a signature sauce by adding a single ingredient such as horseradish, mushrooms or peppercorns.

2 lb. tub / 12 lb. case (#2536)

16 lb. bucket (#536)



KETTLE CUISINE™