

TASTE

S U P E R I O R



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Eggs, Chicken Milanese,
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FALL 2024 EDITION



Reflections on the Season

As we approach the end of another year, it's remarkable how each season, especially the holiday season, invites us to pause and consider what truly matters. For many of us in the food industry—whether in grocery aisles or restaurant kitchens—the holidays are a time to take stock of the year's efforts, challenges, and the deeper purpose behind our work.

Thanksgiving is more than just a holiday; it's a time to recognize the blessings of provision that have been entrusted to us, and it's a reminder of our role in bringing people together around the table. This season reminds us of our responsibility to nurture both body and spirit, to feed not only our families and communities but also our souls. And as we look ahead to Christmas, we're reminded of a moment over 2,000 years ago, a divine interruption that forever changed the course of humanity. The birth of Christ is, at its core, a symbol of hope—a hope that resonates just as powerfully today as it did then.

These celebrations are about more than food and gatherings; they're a call to live with intention, to foster unity, and to hold on to faith amidst uncertainty. We are blessed to work in an industry that serves not just meals but memories, providing comfort in times of hardship and joy in times of celebration. As we look to the new year, let us commit to continuing this work with a renewed sense of purpose and resilience.

May this holiday season bring you a sense of peace, gratitude, and renewed faith in all that lies ahead.

Jim Osterhaven

JIM OSTERHAVEN
President & CEO



SUPERIOR TASTE

FALL 2024 EDITION



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ON THE COVER
Executive Chef Jake Hundley smokes a whole pig for a wine and food event at *Oak Pointe Country Club*.

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New PRODUCTS

#11916

KINDRED CREAMERY

Smoked Cheddar

2/5 lb

Hickory Smoked Cheddar ranges in color from yellow to golden. Natural smoke imparts a nutty, smoky taste to this full-flavored, firm-bodied cheese.



CLICK HERE

To view more
Kindred Creamery
products



Madeline's
PÂTISSERIE



MADELINE'S PÂTISSERIE

French Butter Croissant

#10871

24/2.5 oz

CLICK HERE

To view more
products from
Madeline's
Pâtisserie



Kabobs
The Hors d'oeuvre Specialists

KABOBS

*Goat Cheese & Honey
Phyllo Triangle, .75 oz

#2857

1/200 ct

CLICK HERE

To view more
products from
Kabobs

**Currently not stocked, but available soon!*



JOSEPH'S GOURMET PASTA

Roasted Butternut Squash Ravioli,
27-28 Pcs/lb, Small Square

#41374

2/3 lb



CLICK HERE

To view more
Fall seasonal
products



The
**Cheesecake
Factory**

The Cheesecake Factory

*Pumpkin Cheesecake,
10" 14 Slice

#11955

2/68 oz

**Only stocked until Thanksgiving!*



LOCAL FIRST

Michigan Bread

Taylor, MI

CLICK HERE

To view more
products from
Michigan Bread

MICHIGAN MADE *with high-quality ingredients*

Featured Michigan Bread Products:



#11240

4" Brioche Bun

Sliced, Retail-Ready

12/8 ct

Premium, buttery brioche buns with
a light, pillowy texture. No artificial
preservatives, colors, or flavors.



#11236

5/8" Marble Rye

Sliced, Half Loaf, Retail-Ready

1/8 ct

Unique blend of high-quality,
non-GMO rye and wheat flours.
No artificial preservatives,
colors, or flavors.

Michigan Bread is a proud family-owned bakery, born in Detroit and dedicated to serving the local community with premium, hand-crafted bread. Established in 2011, the company has become a regional staple by focusing on traditional baking methods and using locally sourced, non-GMO ingredients whenever possible. Their commitment to local suppliers and the community ensures that every loaf, from rye to sourdough, reflects the best of Michigan's agricultural offerings.

Michigan Bread supports local restaurants, grocery stores, and foodservice businesses by delivering fresh products daily. By fostering strong relationships with regional partners, the company helps to enhance Michigan's local food ecosystem while ensuring their customers enjoy the freshest, highest-quality bread.



OAK POINTE COUNTRY CLUB



It's a beautiful breezy fall day, and the smell of smoked pork fills the air at Brighton's Oak Pointe Country Club. As one of the last formal events of the year, Oak Pointe hosts its annual Bottles & Birdies day of golf, in which members get to play a round while sampling wine at every tee box. But not only is there wine – there's also delicious food! The smell that's in the air is coming from a smoker located just off the cart path in the middle of the first hole of the Honors Course. Their Executive Chef Jake Hundley tends to a whole pig being smoked for the event. He checks temperatures and makes sure the smoker is good and fed with enough pecan wood to last a couple more hours.

The pork will be used for nachos and sliders, just a couple of the small bites which also include plenty of cheese & charcuterie, crab cake sliders, grilled oysters, and braised short ribs. Hundley, a Flint native, has been at the club since January and has high hopes to focus more on smaller programmed events like this in the future. This is especially important with winter on the horizon when the club stays open but golf takes a back seat. Much of the food and beverage program is occupied throughout the warmer months with weddings, banquets, and charity events. Even with busy holidays like Easter and Mother's Day, when patrons expect certain dishes, it can be tough to be innovative. The hope is to engage people with more exclusive events like wine dinners and the like, where Chef can show off a little more creativity.

With that said, the food still shines. The “Daily Butcher's Cut” serves as a fantastic opportunity for patrons to sample cuts they may not have experienced before, like the *Snake River Farms* Wagyu Black teres major or the Wagyu Gold “baseball sirloin” steaks, which can be enjoyed just like a tenderloin but at a much lower cost. There are also club traditions like Pasta Night, where Chef Hundley utilizes an 80 lb. wheel of Parmigiano Reggiano to toss pasta in to the delight of his guests. The emphasis on quality ingredients is vital to the culinary experience. At the same token, it's quality customer/vendor relationships that play a key role in the success of the operation. Chef Hundley has a longstanding partnership with his Superior Foods representative, Jeff Cooper, dating back to their previous workplaces. They collaborate weekly to discuss orders and menus. Interestingly, it was Cooper who helped secure the 80 lb. cheese wheel after another customer's deal fell through. This supportive approach is what drives this business forward, and when customers notice and appreciate it, it's the cherry on top.

📍 Oak Point Country Club | Brighton, MI



LAMB CHOPS

pistachio-crusted chops, sweet pea purée, poached pears, balsamic drizzle, microgreens



SMOKED PORK

pecan smoked DeVries Meats whole pig

#90658 DeVries Meats

Whole Pig, Fresh
1/125 lb

#90465 Pilot Brands

Australian Lamb
Rack, 26-30 oz,
12 pc, Halal
1/20 lb



Featured Dishes

#78011

Yellowfin Tuna
Steaks, 6 oz
1/10 lb



#88119

River City Meats

Wagyu Black Ball
Tip Sizzler Steaks
27/6 oz



AHI TUNA

seared ahi tuna, sriracha aioli, chives, fried garlic, ponzu

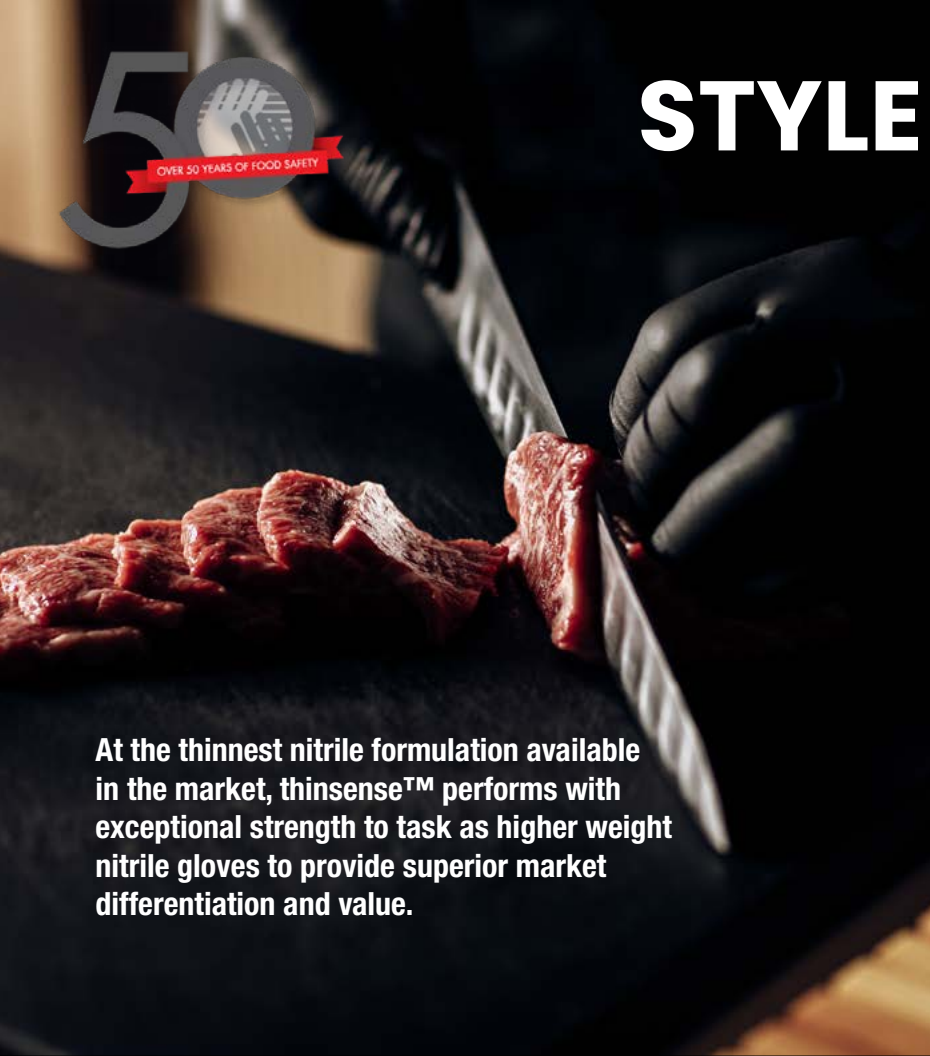


WAGYU & PIEROGI

Snake River Farms wagyu sirloin, black garlic, demi, pierogi, sour cream, onion



STYLE & FUNCTION



At the thinnest nitrile formulation available in the market, thinsense™ performs with exceptional strength to task as higher weight nitrile gloves to provide superior market differentiation and value.



#6750, 6751, 6752, 6753 (S-XL)
Thinsense™ Black Nitrile Gloves
4/250 ct



Drawn from a mix of hardwoods and fruitwoods: cherry, apple, oak and maple. Smoking with this unique blend of four woods creates distinctly mild and delicate smoked products.



**SMOKED IN MAINE
SINCE 1978**



Ducktrap's unique brining process has been perfected over 40 years. They meticulously adjust the brine recipe and timing for each product to ensure that quality and taste consistently meets their high standards.

CLICK HERE

To view more products from Ducktrap



SPECIALTY SPOTLIGHT: Maple Leaf Farms



farm to fork **DUCK**



For over 60 years and four generations, Maple Leaf Farms has been a trusted name in delivering exceptional duck products to kitchens and restaurants worldwide. Their commitment to quality is unmatched, with a "farm to fork" philosophy and vertical integration that guarantees the finest, sustainably produced duck. From day one, Maple Leaf Farms has placed the well-being of their ducks at the forefront. Every step of farming, feeding, and processing is handled with the utmost care, ensuring humane treatment throughout the process. In fact, they pioneered the first and only duck well-being guidelines, developed in collaboration with top veterinarians and poultry experts. Their Trident Stewardship Program stands as the world's leading duck care initiative, a testament to their dedication to ethical farming and excellence.

CLICK HERE

To view more products from Maple Leaf Farms

90015 | 24 ct **Boneless Duck Breast, Skin-On, 6.5-9.5 oz**

Delivers the rich flavor of red meat with the leanness of chicken. Delicately marinated, it's perfect for elegant or casual dishes, including salads, sandwiches, pasta, and pizza.



7017 | 12/15 oz **Roast Half Duck**

Makes serving duck effortless. It can be served as an elegant entrée or used off the bone in sandwiches, salads, pizza, nachos, or duck tacos—endless possibilities!



[CLICK HERE](#)

To view this
Chef Ideas
post

Chêf Ideas

Smoked Brisket Mac & Cheese Pizza



**RIVER
CITY
MEATS**

#10523

Smoked Brisket
Mac & Cheese
6/15 oz

Mac & Cheese Highlights:

- USDA-inspected beef and chicken
- High-quality, fresh ingredients including premium cavatappi noodles
- Made in our SQF certified facility (located in Grand Rapids, MI)
- Sourced in the USA
- Net weight for easy pricing and merchandising

We decided to have some fun with our River City Meats Smoked Brisket Mac & Cheese and turn it into a pizza. Chef Brandon rolled out some dough (or the canvas) and got to work, starting with a perfectly seasoned crust. The mac & cheese already provides an ideal base of flavor, with its smoky brisket, creamy cheese, and spicy jalapeño. But with a pie concept like this, the sky is the limit. Chef decided to elevate the flavors, and steer it in a Tex-Mex direction, topping it with fresh red onion and jalapeño, just a bit more cheese for structure, a drizzle of tangy BBQ sauce and salsa verde, and finally, why not some crushed up Flamin' Hot tortilla chips?! The result was a bold, flavor-packed creation that brings together comfort food classics with a zesty, unexpected twist—proving that sometimes the most exciting dishes come from thinking outside the box.



JEFF BRANDON
Corporate Chef

LOCAL FIRST

Sunrise Acres

Hudsonville, MI



[CLICK HERE](#)

To view more
from Sunrise
Acres

The Quality Egg People

Sunrise Acres is a company you can trust when it comes to producing high-quality eggs with care and integrity. They are deeply committed to the well-being of their birds, land, employees, and customers, ensuring that every egg is handled with the highest standards. Their core values of faith, family, and exceptional customer service drive everything they do.

What sets Sunrise Acres apart is their fully integrated approach to egg farming. They manage every step, from planting the seeds that become feed for their hens to ensuring farm-fresh eggs reach your doorstep. This hands-on process guarantees the finest quality eggs while reflecting their commitment to sustainability and ethical farming practices.



#100391

Large Cage Free Grade AA Eggs

- 100% vegetarian-fed
- No antibiotics
- No growth hormones
- Fed 100% local grains
- Completely all-natural

15 Dozen



For over 5,000 years, olive oil has been created under the Cretan sun using only the finest olives. For Soul of Creta extra virgin olive oil the first crop is harvested by hand and immediately cold pressed. This old country process has been passed down from generation to generation with a passion and love of Greek traditions. Greek Farms International incorporates its high standards of quality and consistency. With each harvest, they are committed to bringing 100% natural Greek taste to your kitchen. And Superior Foods is proud to be your exclusive supplier!



HARVESTED BY HAND

Greek Farms International is a leading provider of premium Mediterranean food products, specializing in high-quality olives, olive oils, and traditional Greek delicacies. With a commitment to authenticity and sustainability, they source directly from local farms in Greece, delivering fresh, flavorful ingredients that bring the taste of the Mediterranean to tables around the world.

CLICK HERE
To view more
from Greek Farms
International

SCAN THE QR CODE TO LEARN
MORE ABOUT GREEK FARMS
INTERNATIONAL PRODUCTS AT
SUPERIOR.



#42402
Soul of Creta
100% Extra
Virgin Olive Oil

4/3 Liters

From Cretan orchards, hand-harvested and immediately cold pressed. Rich, flavorful, and smooth with a low acidity.



#42400
Bari
75% Canola
25% EVOO Blended
Cooking Oil

6/1 Gallon

A unique blend of canola and olive oil carefully selected to create a versatile and balanced oil that's clean and great for cooking.

MENU Inspirations



Smoked Trout Deviled Eggs

with pickled onions, beets & dill

[CLICK HERE](#)
To view
the recipe

Featured Superior Products Used in these Recipes:



**#140428
Garden Cut**
Diced Yellow
Onion, 1/4"
2/5 lb



**#32413
Ducktrap**
Smoked Rainbow
Trout Fillet
6/8 oz



Harvest Turkey Sandwich

with marinated apples, gravy mayo, bacon & aged cheddar

[CLICK HERE](#)
To view
the recipe



**#91669
Bonewerks
Culinate'**
Chicken Demi
Glace, Gluten
Free
1/16 lb



**#11689
Boulart**
Ciabatta
Sandwich
Bread, 6"
56/4.2 oz



**#90437
Michigan
Turkey**
Honey Smoked
Turkey Breast,
Black Label
2/8-9 lb



**#90449
Smithfield
Culinary**
Cider House
Bacon, 10-14,
Layer Packed
1/15 lb



Chicken Milanese

with grilled corn, pesto & burrata

[CLICK HERE](#)
To view
the recipe

Featured Superior Products Used in these Recipes:

**#90264
Koch Foods**
5 oz Chicken
Breast, B/S
2/10 lb



**#42402
Soul of Creta**
100% Extra Virgin
Olive Oil
4/3 liter



EASTERN FISH COMPANY

CELEBRATING 50 FIFTY YEARS



#9931
**Panko Breaded
Shrimp, Tail-Off**
31-40 ct
4/3 lb

CLICK HERE

To view more
products from
Eastern Fish

GOLDEN HARVEST

BY EASTERN FISH CO.

**Ready-Made, Consistent,
Gourmet-Grade Seafood**

#9362
**Raw White Shrimp,
P&D, Tail-On, 13-15**
5/2 lb

- Fully traceable
- True weights, true size, true counts
- Reduced moisture
- 2 lb foodservice pack



HARVEST of the SEA®

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To view more
products from
Harvest of
the Sea