

# TASTE

S U P E R I O R



## CUSTOMER SPOTLIGHT

Executive Chef Jason  
Tilmann of the Ada Hotel  
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## FEATURED VENDOR

Michigan Turkey Producers:  
Committed to Craft and  
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## MENU INSPIRATIONS

A trifecta of winter  
poultry recipes!  
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WINTER 2025 EDITION



# Michigan's Tipped Wage Changes

## A Threat to Our Industry's Balance

As suppliers to Michigan's restaurant industry, we understand the challenges our partners face. Over the years, we've supported restaurateurs through economic shifts, labor shortages, and changing consumer preferences. But the proposed changes to the tipped wage system represent a seismic shift that threatens not only our partners but also the delicate ecosystem that keeps our industry thriving.

### The Impact on Restaurants and Suppliers

Under the new law, tipped workers' minimum wage will rise incrementally until it matches the standard minimum wage by 2030. While this might seem like a win for employees, the reality for restaurant owners—and those of us who supply them—is far more complicated.

Labor costs are already one of the largest expenses for restaurants. This change will force owners to raise wages significantly, leading to higher menu prices. As prices increase, customers may dine out less frequently, reducing demand for restaurant services and, by extension, the products we supply. Smaller, independent restaurants will likely bear the brunt of this burden, with some potentially closing their doors. For suppliers, fewer thriving restaurants mean fewer orders, threatening our own sustainability.

### The Impact on Workers

For tipped employees, the new law may not deliver the benefits it promises. Servers who excel in their roles often earn \$25 to \$30 per hour, with much of that income coming from tips. By raising the hourly wage, we risk changing the tipping culture. Customers may tip less, assuming servers are earning a "fair" hourly wage.

This shift could leave high-performing workers earning less overall, reducing the incentive to provide the exceptional service that sets restaurants apart. Additionally, fewer tips mean less cash-in-hand for workers, and the income they do earn will likely be taxed at higher rates, further eroding take-home pay.

### A Call for Perspective

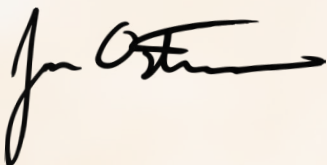
The current tipped wage system, while not perfect, has enabled a unique and successful dynamic in the restaurant industry. It rewards hard work, incentivizes excellent service, and allows businesses to operate sustainably. These changes, however well-intentioned, risk upsetting that balance to the detriment of everyone involved.

As suppliers, we see firsthand how these challenges ripple through the entire industry. From farm to table, every step of the supply chain is interconnected. When restaurants struggle, suppliers struggle too. These changes could destabilize an industry that supports thousands of Michigan jobs, from growers to distributors to servers.

### The Path Forward

We urge policymakers to take a closer look at the realities of our industry before making such drastic changes. Let's work together to find solutions that support both workers and business owners without jeopardizing the unique ecosystem we've built.

As suppliers, we've always partnered with restaurants to navigate challenges with resilience and creativity. This time, we're not just advocating for our partners but for the future of an industry that feeds Michigan's economy, culture, and spirit. Together, let's ensure it remains strong.



**JIM OSTERHAVEN**  
President & CEO



# SUPERIOR TASTE

WINTER 2025 EDITION



**ON THE COVER**  
Executive Chef Jason Tilmann poses at the *Ada Hotel*, which opened to the public this past August.

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# New PRODUCTS

#10884

## MAPLE LEAF FARMS

\*Fully Cooked Duck Bacon, Sliced  
20/8 oz

*This duck bacon is cured and naturally hickory smoked, but has 57% less fat than traditional pork bacon.*

\*Currently not stocked, but available soon!



**CLICK HERE**  
To view more  
Maple Leaf Farms  
products



## MADELINE'S PÂTISSERIE

French Butter Croissant Bun

#10877  
24/4.25"

**CLICK HERE**  
To view more  
Madeline's  
Pâtisserie  
products

## BUTTERBALL FARMS, INC.

Imagine Butter Differently™



## BUTTERBALL FARMS

Lemon Herb Butter Dollop  
400/0.5 oz, Frozen

#47217  
1/12.5 lb



**CLICK HERE**  
To view more  
Butterball Farms  
products



## LUDINGTON MEAT COMPANY

Hardwood Smoked Bacon,  
14-18, L/O, Layer Packed

#33037  
1/15 lb



**CLICK HERE**  
To view more  
Ludington Meat  
Company  
products



# LOCAL FIRST

## Zeeland Farm Services

Zeeland, MI



**CLICK HERE**  
To view more  
ZFS  
products

## SOYBEANS WITH MICHIGAN ROOTS

### Featured Zoye Products:



### #90804 But-R-Like

3/1 Gallon

- 0g trans fat
- Gluten & dairy free
- Natural butter flavor
- Made with pure soybean oil



### #90805 Liquid Fry Shortening

Low-Linolenic (Orange)

1/35 lb

- 0g trans fat
- Made with pure soybean oil
- Reduced saturates
- Increased stability
- Ideal for heavy frying
- Extended fry life (Great Value)



Zoye® Premium Vegetable Oils, proudly crafted by Zeeland Farm Services, showcase the quality and versatility of Michigan-grown soybeans. As a family-owned West Michigan company with 70 years of industry expertise, ZFS has built a reputation for excellence by sourcing soybeans locally to produce premium oils.

Zoye oils are cholesterol-free, boast a high smoke point, and deliver an extended fry life, making them a cost-effective and reliable choice for any kitchen. ZFS's commitment to innovation and quality has established Zoye as a standout brand in the vegetable oil industry.





# ADA HOTEL

AH

Downtown Ada’s newest attraction, a 36-room boutique hotel, is quickly making a name for itself. The Ada Hotel features exceptional hospitality, top-tier dining experiences, and impressive views of the Thornapple River. At the helm of its culinary program is Executive Chef Jason Tilmann, a seasoned professional with a diverse background in fine dining, international cuisine, and high-end hospitality.

An Ann Arbor native, Tilmann’s culinary career began with humble roots— often choosing to help his mom in the kitchen over his dad with manual labor outside. His passion for cooking flourished while attending culinary school in Florida, where he apprenticed at local golf clubs. There he was able to establish mentors in Chef Jose Faria and later Chef Hidemasa Yamamoto who provided him with many opportunities. His journey took him to New York City and beyond working at some of the world’s most prestigious restaurants and hotels, from Daniel Boulud’s *Daniel* and *Le Cirque* to *Marina Bay Sands* in Singapore and *Mandarin Oriental* in Tokyo.

His experience spans renowned fine dining establishments, private clubs, and luxury hotels, including a pivotal role at *Triomphe* in NYC, where he earned two stars from *The New York Times* and an invitation to cook at a *James Beard Dinner*. After years of fast-paced culinary innovation around the world, Tilmann returned to the Midwest, eager to bring his expertise to a more community-driven dining experience.

Under Chef Tilmann’s leadership, Ada Hotel has developed two distinct yet complementary dining concepts, both of which are designed with comfort and approachability in mind. *Rix* is the more refined of the two and offers a more elevated dining experience. It’s known for its expertly crafted dishes and innovative cocktails. *The Post Tavern* is for a more casual experience, delivering everyday dining with a focus on comfort and quality. Featuring well-executed classics like fish & chips and smash burgers, *The Post* embodies Tilmann’s philosophy of “Quality, Clean, and Consistency.”

Chef Tilmann emphasizes scratch-made, fresh ingredients and a commitment to excellence in every dish. His partnership with *Superior Foods* ensures that only the best ingredients make it into the kitchen. With limited storage space, orders arrive daily, keeping everything as fresh as possible.

Despite an illustrious career spanning global culinary hotspots, Tilmann remains humble and dedicated to his craft. “I haven’t worked a day in 30 years,” he says, reflecting on his deep passion for the industry. He values teamwork, fostering a collaborative and respectful kitchen environment.

Beyond its day-to-day dining, Ada Hotel also serves as a premier event space, with weddings, holiday parties, and private gatherings frequently booking out the entire venue. Whether guests are looking for an elegant night out at *Rix*, a casual meal at *Post*, or a beautifully catered event, Chef Tilmann and his team ensure an unforgettable experience. With his wealth of experience and unwavering commitment to quality, Chef Tilmann has molded Ada Hotel into a must-visit culinary destination—where great food, warm hospitality, and an inviting atmosphere come together seamlessly.

📍 Ada Hotel | Ada, MI



RIX  
**MICHIGAN  
WALLEYE**  
fall sweet corn, garlicky spinach,  
lemon vinaigrette

## Featured Dishes



**#34278**  
**Black Pearl Seafoods**  
Lake Erie Walleye,  
Boneless, 8-10 oz  
**1/10 lb**

**#5043**  
Lobster Meat,  
Cooked, CKL  
**6/2 lb**

**#90106**  
Beef Tenderloin,  
PSMO, Choice  
Angus  
**9/7 lb**



NEW ENGLAND STYLE  
“LOBSTAH ROLL”  
wicked dressing on martens bun



RIX  
**CHARRED  
TENDERLOIN**  
chilled baby potato salad,  
rix sauce





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

**CLICK HERE**  
To view more  
Eastern Fish  
products



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



**INDIVIDUALLY  
VACUUM-PACKED**  
*to preserve freshness  
& lock in flavor*



#68060  
**Chilean Atlantic  
Salmon Portion**  
6 oz, B/S, IVP  
1/10 lb



**CLICK HERE**  
To view more  
High Liner Foods  
products

# The Versatility of Shrimp Burgers

**CLICK HERE**  
To view this  
Chef Ideas  
post

**social  
kitchens**  
PROFESSIONAL



#9944  
**Premium  
Shrimp Burgers**  
40/4.4 oz

## Shrimp Burger Highlights:

- Solid chunks of shrimp
- Clean complementary ingredients including onion, red bell pepper and spices
- Additive free shrimp
- Ready to cook
- 19 grams of protein

## Chêf Ideas



**JEFF BRANDON**  
Corporate Chef

Yes, you read the heading correctly. SHRIMP BURGERS. The simplicity in the design of these burgers allows for so much creativity. Chef Brandon was able to incorporate them unconventionally into dishes like ramen, stuffed shells, and eggs benedict just as easily as more standard applications like burgers and sandwiches. For the pictured bowl of ramen solid chunks of shrimp burger were broken apart and simmered lightly in a flavorful seafood & chili oil broth. Accompaniments include julienned zucchini, pickled radish, roasted tomatoes, and sliced mushroom.







# FEATURED PARTNER

Michigan Turkey Producers

Grand Rapids, MI

Michigan Turkey has a simple mission: to provide nutritious and good tasting, quality turkey products by growing, processing, and delivering a consistent, reliable, value-added commodity source for foodservice and retail customers.

In 1998, Michigan Turkey Co-Op was founded by 15 growers who were looking for a way to bring their birds to market locally. Today, those growers sit on our board and are actively involved in the company. Being locally owned means it's easier for them to adapt to changing needs.



# COMMITTED TO CRAFT & QUALITY

Michigan Turkey's family farms have spent decades mastering their craft and redefining the standard of quality. Their experience shows, and their products are the most wholesome and flavorful you can buy with the best overall value. It's time to taste the difference!

**CLICK HERE**  
To view more  
Michigan Turkey  
products

SCAN THE QR CODE TO LEARN  
MORE ABOUT MICHIGAN  
TURKEY PRODUCTS AT  
SUPERIOR.



#90458  
**Hickory Smoked  
Turkey Breast,  
Green Tier**

2/9.5 lb

- Whole muscle - deli shape
- No MSG added
- 0g of trans fat per serving



#90496  
**Oven Browned  
Turkey Breast,  
Black Tier**

2/8 lb

- Whole muscle - pan shape
- Gluten free
- 99% fat free

MADE IN  
MICHIGAN

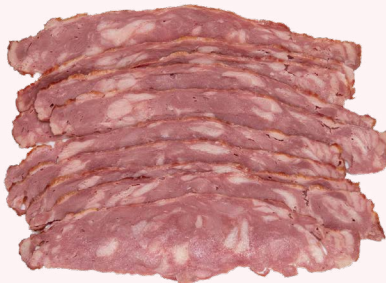


# MENU Inspirations

Poultry  
Trifecta

Featured Superior Products  
Used in these Recipes:

#10884  
**Maple Leaf Farms**  
\*Fully Cooked Duck  
Bacon, Sliced  
20/8 oz



\*Currently not stocked, but available soon!



[CLICK HERE](#)  
To view  
therecipe

**Duck Bacon Lettuce Persimmon**  
with chipotle mayo

## Turkey Scotch Eggs

with fried sage & honey mustard

[CLICK HERE](#)  
To view  
therecipe



#46140  
**Michigan Turkey**  
Ground Turkey, 85/15  
4/5 lb



#44195  
**Kikkoman**  
Toasted Panko Bread  
Crumbs  
1/25 lb



#90805  
**Zoye**  
Liquid Fry Shortening,  
Low-Linolenic (Orange)  
1/35 lb

## Chicken & Dumplings

with roasted butternut squash

[CLICK HERE](#)  
To view  
therecipe



Featured Superior Products  
Used in these Recipes:



#48327Z  
**Gerber's Chicken**  
Chicken Thighs, B/S  
4/10 lb



#111313  
**Garden Cut**  
Diced Butternut  
Squash, 3/4"  
2/5 lb





# The Perfect Foundation

#8657  
Cream Cheese  
Block  
1/30 lb



Cream cheese has evolved from a simple bagel spread to the perfect foundation for culinary creativity across all meal parts. Its smooth, creamy texture enhances the richness of cheesecakes, brings indulgent flavor to burgers, and even adds a unique twist to sushi. As a versatile ingredient, cream cheese has become a cornerstone for chefs and food lovers alike, ready to revolutionize any menu with its endless possibilities.

## SPECIALTY SPOTLIGHT: Eastern Fish Company



### DISCOVER THE SECRET *of Mexican Shrimp*

When it comes to premium seafood, few names resonate with the same authority as Eastern Fish Company. Established in 1974 and headquartered in Teaneck, New Jersey, this industry titan has built a sterling reputation as one of the world’s largest importers and distributors of top-tier seafood. With a steadfast commitment to quality, sustainability, and innovation, Eastern Fish consistently delivers exceptional products that meet the demands of chefs, retailers, and seafood aficionados across the globe.

[CLICK HERE](#)  
To view more  
Eastern Fish  
products

Their wild Mexican shrimp is sourced from the pristine waters of the Pacific Coast of Mexico, where the salinity is lower, making these shrimp renowned for their sweet, succulent flavor and firm texture. Eastern Fish ensures that these wild Mexican shrimp meet the highest standards of quality, safety, and sustainability, which reflects their dedication to excellence.



9407 | 10/5 lb  
**HLSO Wild Mexican Shrimp,  
16-20 ct**

- Known for darker color and plumpness
- Sweeter taste with mild texture
- Perfect for absorbing flavors
- Great source of nutrients including potassium, carbohydrates, calcium, and iron.



# BAO DOWN TO YOUR PORK BELLY

MADE IN  
MICHIGAN

DeVries

MEATS

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To view more  
DeVries Meats  
products



#88542  
**Pork Bellies,  
Skin-Off**  
4/10 lb

Madeline's   
PÂTISSERIE

*Je ne sais quoi*



#10877

**Croissant Bun**

24/4.25"

- Buttery and flaky texture
- Hand-rolled with imported French butter
- Ultra-tender crumb and buttery soft interior
- Limited clean ingredients

[CLICK HERE](#)

To view more  
Madeline's  
Pâtisserie  
products