

ENTREE REIMAGINED

Drums & Flats

The legend began in Buffalo, NY, in 1964 with a woman named Teresa Bellissimo. She served fried chicken wings tossed in hot sauce at the restaurant she shared with her husband, and the rest is history.

Generally offered in hot, medium, and mild sauces, Buffalo wings can be smoked, baked, sous vide, meatless, or even just vegetables tossed in the desired sauce. Today, Americans consume more than 2 billion pounds of wings per year.



Zen

In the past 20 years, Asian cuisine in the U.S. has evolved from the classic combo dishes on which Americans grew up into truly authentic, regional, and national flavor profiles and dishes. Southeast Asian, Mongolian, Thai, and Spicy Szechuan are just a handful of the flavors that have gained steam over the past decade. Americans are moving away from fast-casual classics like Panda Express and seeking true, authentic Asian flavor profiles and experiences.

The lure of spices, fresh ingredients, veg-centric menus, the ability to graze, and a desire to customize make Asian regional cuisines an on-trend choice for our guests.



The Smokehouse

The Smokehouse brings the tastes, flavors, and smells of regional American BBQ into your café! With the rising demand for a permanent BBQ solution, we felt that a station specific format with various menu options, station setups, and flavor profiles would drive innovation in the cafés along with retail sales.

The Smokehouse features classic regional sauces from the Midwest to the Deep South, plus a new line of smoker-based Webtrition recipes in addition to classic low-and-slow variations on pork, brisket, ribs, and chicken. We've provided several station formats that will allow you to customize The Smokehouse to fit your operation, space, and client-specific needs.



Callaloo

The Caribbean islands are a fun place to shed your stress, put your toes in the sand, and have a good time. Great food is a requisite for a fun-filled adventure, and the islands are sure to please.

A melting pot of cuisines from a diverse range of countries combine to produce the ultimate exotic indulgence. From bbq meats like barbacoa and jerk to staples like callalou, red beans and rice, and shrimp creole, our new Caribbean station won't lack in spices, heat, flavor, or fun!



Tavola Italiana

Pasta is a remarkably uncomplicated food. It's made from a dough of semolina, water, and eggs. While opinions differ on the geographical origin of pasta—from China to Palestine Italy—one thing is certain: pasta is a staple of many culture's cuisines and remains one of the most popular items in our cafés. Spice up your pasta station by offering guests a variety of house-made toppings and sauces—all with upcharge potential—to create flexibility within your station and keep guests coming back for more. ¡Ciao!



Honest Bowl

What is the story of your food? Is it the history of the people who made it, the farm where it was grown, or the methods used to cook it? If someone was to ask you what was your story of the perfect dish how would you describe each ingredient? Our story starts with clean, local, and fresh ingredients, each hand-picked and cooked in a manner that best accents the desired flavor profile. Couple that with ancient grains, global sauces, and lots of love, and you have Honest Bowl. Now that's what we call the story of food.



Cheese Louise

Cheese Louise was created to accommodate the growing trend of customizable cuisine and to indulge the culturally-diverse palates of our guests. The Morrison Classic M1 Signature mac and cheese is all grown up with a new white cheddar cheese sauce, and our guests can now build their own signature mac and cheese flavor experiences with offerings like pulled pork, house-made sauces, garnishes, roasted vegetables, and jalapeño cornbread.



Verde

Verde opens the doors of our urban street cafés and brings the tastes, flavors, and smells of authentic Latin street food into your café. Guests can choose from hot and spicy braised meats, citrus braised pork and chicken, and vegetarian entrée options alongside various regional rice dishes, refried and smashed beans, and fresh salsas, guacamoles, and sauces made from scratch daily.

We've provided several station formats so you can customize the Verde program to fit your particular operation, space, and client specific needs.



Spud Shack

Welcome to the Spud Shack, a kicked up twist on the traditional baked potato bar offering smashed potatoes and an assortment of fresh and savory ingredients that are fired off in a blazing brick oven. Guests can build their own spuds or select from a medley of signature combinations.

While guests wait for their fire-baked spud, they can peruse a seasonally-inspired selection of toppings ranging from sweet to savory that available to create mashed up taste experiences of their own. The combinations are endless, and the concept perfectly aligns with the growing trends of today's culture.



