CUSTOM CULINARY
BE TRUE TO THE FOOD.

+ Trident SEAFOODS

FISH. SAUCE. DONE.
Convenience meets quality with Trident Seafoods Redi Grilled Seafood™. Fully cooked, grill marked, and ready to serve, these delicious products cut down on prep time, and come in a variety of species. Just heat to temp from frozen!

**FEATURES & BENEFITS**

**FULLY COOKED**
Fast & easy prep – just heat to temp and serve

**PERFECTLY PRE-PORTIONED**
Saves time and money

**VERY LIGHTLY SEASONED**
Serve as is or use as a base

**EXTREMELY VERSATILE**
Great for hot or cold preps from entrées to wraps to salads

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From classic to globally influenced, Custom Culinary® chef-inspired sauces and craft toppings bring authenticity and simplicity together in convenient heat-and-serve or ambient ready-to-eat pouches while delivering unmistakable flavor every time.

Our chef team has developed signature menu concepts that showcase today's hottest culinary trends through a variety of Custom Culinary® Sauces. From fusion creations to authentic recipes, the choice is yours!

1 Tested at less than 20 ppm gluten.

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### FEATURES & BENEFITS

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<th>Ambient RTE Jars 6 oz</th>
<th>Frozen RTU Pouches 5 oz</th>
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**LESS PREP. LESS WASTE. LESS WORRY.**

- No MSG Added
- Clean Label
- Gluten Free
- Vegan

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**BE TRUE TO THE FOOD.**

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Redi Grilled™ Alaska Sockeye Salmon
415192

Redi Grilled™ Alaska Salmon
416748, 410337, 412984

Redi Grilled™ Alaska Pollock
420209
Baja Salmon Benedict
Grilled wild Alaska salmon with a chili-lime hollandaise served on a roasted corn cake.
Custom Culinary® Sauces: 9661, 9667
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Bourbon Glazed Salmon
Glazed, grilled wild Alaska salmon served on a bed of creamy white cheddar grits and collard greens.
Custom Culinary® Sauces: 6810, 9651
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Bourbon Glazed Salmon, Carrot Puree and Sautéed Swiss Chard
Glazed, grilled wild Alaska salmon served on a bed of Swiss chard and pureed gingered carrots.
Custom Culinary® Sauce: 9651
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Grilled Salmon and Cajun Dirty Rice and Sautéed Spinach
Grilled wild Alaska salmon served on top of dirty rice and sautéed spinach, draped with an applewood smoked bacon and maple hollandaise.
Custom Culinary® Sauce: 9661
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Korean Salmon with Miso Broth Bowl
Grilled wild Alaska salmon fillet with a sweet heat glaze, served atop a pile of Asian greens and sticky rice accented with miso dashi broth. Garnished with crisp shiitake mushrooms.
Custom Culinary® Sauce: 6204 / 9904
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Latin Citrus Chili Glazed Salmon
Yucatan grilled Alaska salmon in a Latin-style citrus chili sauce, served with grilled asparagus and jalapeño relish slaw tossed with cabbage, charred corn and kale.
Custom Culinary® Sauces: 6327, 6200 / 9667
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Pollock Azteca
Grilled Alaska Pollock with a flavor-packed tomatillo serrano hollandaise, served with jasmine rice and calabaza squash.
Custom Culinary® Sauce: 6201 / 9902
Trident Seafoods® Redi Grilled®: 420209

Pollock Vera Cruz
Grilled Alaska Pollock served on a bed of sautéed spinach, diced tomatoes and olives draped with a Latin Citrus Hollandaise.
Custom Culinary® Sauces: 9661, 6200 / 9667
Trident Seafoods® Redi Grilled®: 420209

Pollock Cortez
Grilled Alaska Pollock with a chili-lime and garlic sauce, achiote rice and elotes corn stew.
Custom Culinary® Sauce: 6200 / 9667
Trident Seafoods® Redi Grilled®: 420209

Wild Alaska Pollock with a Ginger Ponzu Sauce
Grilled Alaska Pollock with a Japanese ginger ponzu sauce, served over lemongrass stir-fried rice, broccoli and julienne red peppers.
Custom Culinary® Sauce: 9671
Trident Seafoods® Redi Grilled®: 420209

Wild Alaska Pollock Kimchi Hash
Grilled wild Alaska Pollock glazed with a sweet heat glaze, served atop a bed of kimchi, Brussels sprouts and Yukon Gold potato hash, topped with a sunny-side up egg.
Custom Culinary® Sauces: 5226, 6204 / 9904
Trident Seafoods® Redi Grilled®: 420209

Wild Alaska Pollock with Peanut Sauce
Oven roasted Alaska Pollock served over jasmine rice, baby bok choy and a creamy Thai-Style roasted peanut sauce.
Custom Culinary® Sauce: 9676
Trident Seafoods® Redi Grilled®: 420209

Grilled Wild Alaska Salmon with Achiote Hollandaise
Grilled Alaska salmon topped with a achiote hollandaise sauce, on a bed of roasted fingerling potatoes, broccoli, and asparagus.
Custom Culinary® Sauces: 9661, 6200 / 9667
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192
Southwest Salmon Salad
Grilled Alaska salmon, black beans, roasted corn and jicama tossed with a green chili and lime vinaigrette.
Custom Culinary® Sauce: 6201 / 9902
Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Summer Charred Orange, Fennel and Salmon Salad
Grilled Alaska salmon tossed with shaved fennel, fresh parsley and charred orange slices, served with a zesty citrus chili vinaigrette.
Custom Culinary® Sauce: 6200 / 9667
Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Chilled Korean Glazed Pollock and Soba Noodle Salad
Flaked Alaska Pollock served over a bed of buckwheat soba noodles, bok choy, shredded carrots and toasted sesame seeds tossed with a sweet chili sauce and green onion.
Custom Culinary® Sauces: 6205, 6204 / 9904
Trident Seafoods® Redi Grilled™: 420209

Wild Alaska Pollock Ceviche Cocktail
Flaked Alaska Pollock in citrus tomatillo serrano marinade with sweet potatoes, red onion, and fresh cilantro.
Custom Culinary® Sauce: 6201 / 9902
Trident Seafoods® Redi Grilled™: 420209

Kentucky Bourbon Glazed Salmon with Light Harissa Vinaigrette Greens Salad
Kentucky bourbon glazed grilled wild Alaska salmon, vinaigrette salad dressing, cucumber, fresh greens, radishes, and cilantro.
Custom Culinary® Sauces: 9651, 9678
Trident Seafoods® Redi Grilled™: 416748 / 410337 / 412984 or 415192

Wild Alaskan Pollock Wasabi Bowls
Grilled Alaska Pollock with a Japanese ginger ponzu sauce, carrots, avocado, cabbage, and pickled ginger, garnished with shiso and sesame seeds.
Custom Culinary® Sauce: 9671
Trident Seafoods® Redi Grilled™: 420209

FOUNDATION + ACCENT

Custom Culinary® Gold Label Beurre Blanc Sauce [9663] + Orange zest + orange juice + honey + rosemary
Passport Global Flavors™ By Custom Culinary® Bibimbap Sauce [6569] + Mayonnaise, plain yogurt, or sour cream
Custom Culinary® Gold Label Demi-Glace Sauce [9661] + Cracked black pepper
Custom Culinary® Gold Label Craft Toppings™ Harissa [9678] + Mayonnaise, plain yogurt, or sour cream
Custom Culinary® Gold Label Hollandaise Sauce [9661] + Custom Culinary® Gold Label Lobster Base [9510] + Dry sherry wine
Custom Culinary® Gold Label Hollandaise Sauce [9661] + Coconut milk + madras or Thai red curry powder
Custom Culinary® Gold Label Hollandaise Sauce [9661] + Cajun seasoning
Custom Culinary® Gold Label Craft Toppings™ Jalapeño Relish [6327] + Diced pineapple + pico de gallo
Custom Culinary® Gold Label Craft Toppings™ Jalapeño Relish [6327] + White wine vinegar
Custom Culinary® Korean-Style Barbecue Sauce [9903 / 6203] + Mayonnaise, plain yogurt, or sour cream
Custom Culinary® Latin-Style Citrus Chili Sauce [9667 / 6200] + Mayonnaise, plain yogurt, or sour cream
Custom Culinary® Tomatillo Serrano Sauce [9902 / 6201] + Custom Culinary® Gold Label Hollandaise Sauce [9661]
Alaska Pollock, Smoked Bacon, Green Chili, and Chive Toast
Alaska Pollock whipped into cream cheese, smoked bacon and a green chili crema smeared on brioche toast and garnished with sliced radish and chives.
Custom Culinary® Sauce: 6201 / 9902
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Habanero Orange Salmon and Shrimp Roll
Chilled cooked Alaska salmon and shrimp tossed with a spicy habanero orange mayonnaise, celery, and cilantro served on a brioche split top roll.
Custom Culinary® Sauce: 9901
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Harissa Pulled Wild Alaska Pollock
Pulled Alaska Pollock in a harissa BBQ sauce on a brioche bun topped with a tangy kohlrabi cabbage slaw.
Custom Culinary® Sauces: 6327, 6571
Trident Seafoods® Redi Grilled®: 420209

Salmon Tostadas
Grilled and flaked wild Alaska salmon with black beans, pickled red onion and cojita cheese, layered between two crunchy tostadas, topped with a zesty red pepper sauce and a lime wedge.
Custom Culinary® Sauce: 9678
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Tomatillo Serrano Glazed Salmon Wrap
Grilled wild Alaska salmon basted with tomatillo serrano sauce, served with cilantro, pineapple, black beans and rice in an herb tortilla wrap.
Custom Culinary® Sauce: 6201 / 9902
Trident Seafoods® Redi Grilled®: 416748 / 410337 / 412984 or 415192

Wild Alaskan Pollock Mole Torta
Grilled Alaska Pollock in an authentic Oaxacan mole on a bolillo roll with a zesty jalapeño mayo, topped with crisp iceberg lettuce, pickled red onion, cilantro, and cojita cheese.
Custom Culinary® Sauces: 6327, 6571
Trident Seafoods® Redi Grilled®: 420209

Zesty Fish Street Tacos
Char-grilled, sustainable Alaska Pollock, Napa cabbage, serrano peppers, scallions, and kimchi crema served on warm flour tortillas.
Custom Culinary® Sauces: 6200 / 9667, 6201 / 9902
Trident Seafoods® Redi Grilled®: 420209