



CULINARY • INGREDIENTS



When you think of citrus juices, your favorite Lemon, Lime, Orange, and Grapefruit beverages and cocktails probably come to mind.

Did you know that citrus juices are commonly used in the **back-of-the-house** at your favorite restaurants?

They are key ingredients in **entrées, soups, appetizers, salad dressings, vinaigrettes, marinades, desserts, sides, and sauces.**

It's citrus that puts ZEST in almost every cuisine!



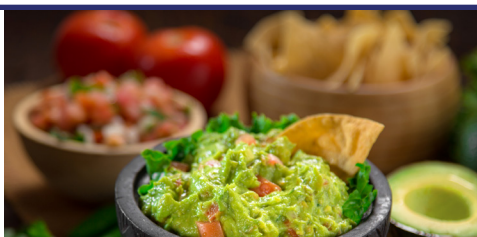
Discerning Chefs who insist on using only the highest quality products, use Sun Orchard juices for fresh-squeezed flavor across various food categories to add natural flavor, color, and texture, to their culinary menu applications.

They appreciate that with Sun Orchard juices, they simply pour and use, and don't have to deal with seasonal flavor inconsistencies, labor, waste, and food safety risks associated with using whole fruit.

For more information about Sun Orchard Premium ingredients
contact Sales@SunOrchard.com

See how numerous cuisine types use Sun Orchard citrus ingredients...

OVER



Bar & Grill

- Skirt Steak
- Flank Steak
- Tri-Tip Steak
- Flat-Iron Steak
- Chicken, and Pork
- Coleslaws
- Fish Sandwiches
- Craft Burgers
- Craft Sliders
- Craft Beer
- Signature Dishes
- Salad Greens

Mexican - What doesn't have citrus?

- Red & Green Salsas
- Pico de Gallo
- Guacamole
- Flavored Rice
- Flavored Chips
- Carne Asada
- Carnitas
- Pollo Asado
- Barbacoa
- Ceviche
- Pozole
- Seafood

Seafood and Fine Dining

- Frutti di Mare
- Marinades
- Chutneys
- Calamari
- Clam Chowder
- Crab & Lobster
- Scallops
- Clams & Mussels
- Lemon Pasta

Family Style

- Hollandaise Sauce
- Lentil Soup
- Caesar Dressing
- Lemon Chicken
- Lemon Potatoes
- Pork Tenderloin
- Key Lime Pie
- Lemon Meringue Pie
- Salad Greens

Barbecue

- Barbeque Sauce
- Beef Brisket
- Ribs
- Chicken
- Pork
- Citrus Slaws

Deli/Bakery

- Dressings
- Vinaigrettes
- Sandwich Slaws
- Pasta Salads
- Lemon Bars
- Lemon Loaf
- Cookies & Cakes
- Tarts & Danish
- Soufflés

Italian

- Seafood Entrees
- Lemon Almond
- Lemon Hazelnut
- Lemon Chocolate
- Lemon-Flavored Liquor
- Biscotti
- Cakes and Gelato
- Italian Lemon Delight
- Genoise Cake
- Limoncello
- Lemon Cream

Asian

- Curries
- Satays
- Stir-Fry
- Pad Thai
- Panang Curry
- Rendang
- Udon
- Soba
- Teriyaki Sauce
- Orange Sauce
- Sweet and Sour
- Soups & Salads

Greek/Mediterranean

- Marinades
- Chicken
- Pork
- Lamb
- Vegetables
- Salad Greens
- Fish Entrees
- Orange Sweets
- Koulouroukia
- Cakes
- Hummus
- Tzatziki
- Tahini
- Avgolemono
- Soups

Chefs are proud of what they serve and know that consistent quality is what keeps customers satisfied, talking about their restaurant, and coming back for more.

Our just-squeezed fresh flavor, menu insights, and application ideas help operators increase their margins and satisfy their patrons.

