

S
U
M
M
E
R

G
R
I
L



VAN EERDEN
FOODSERVICE

Fresh
OFF THE
GRILL



FROM

THE CULINARY TEAM AT
VAN EERDEN FOODSERVICE

I
D
E
A
S

2
0
2
5

THE BURGERS

SEOUL SIZZLE P1

BLUEBERRY + BRIE P2

RATATOUILLE ROYALE P3

SWEET HEAT P4

QUESO RANCHERO P5

THE BIG STACK P6

MONTREAL MELT P7

THE ISLANDER P8

MICHIGAN CHERRY P9

COWBOY CLASSIC P10

SMOKIN' PEACH P11

ZUCCHINI MELT P12







THE SEOUL SIZZLE

BURGER

Cabbage and cucumber slaw with red onion, radish, creamy sriracha dressing and toasted sesame mayo on a sesame bun.

RECIPES

SESAME MAYONNAISE

INGREDIENTS

- 1 c. mayo
- ¼ c. Asian Sesame Dressing (Ken's, VE# 067279)

DIRECTIONS

Combine ingredients well.

CUCUMBER & CABBAGE SLAW

INGREDIENTS

- ¼ c. mayo
- 1 tb sriracha
- 1 tb lime juice
- 3 c. shredded cabbage (Preferred Fresh Cuts, VE # 007286)
- 1 c. cucumber, julienned
- 4 radishes, julienned
- ¼ red onion, thinly sliced

DIRECTIONS

Whisk the mayonnaise, sriracha, and lime juice together. Once combined, add the shredded cabbage, cucumber and radish, then toss to coat. Season to taste.



BLUEBERRY AND BRIE

BURGER

Brie, blueberry pie filling, pickled red onion and arugula on a brioche bun.

RECIPE

PICKLED RED ONIONS

INGREDIENTS

- $\frac{3}{4}$ c. apple cider vinegar
- $\frac{1}{4}$ c. water
- 1 tsp kosher salt
- 1 tb sugar
- 1 large red onion, thinly sliced

DIRECTIONS

Heat the vinegar, water, salt and sugar until all is dissolved. Pour over the onions and let them marinate for a minimum of 30 minutes.



RATATOUILLE ROYALE

BURGER

Tomato, zucchini, onion, eggplant and red pepper with goat cheese and pesto mayo on a brioche bun.

RECIPES

PESTO MAYONNAISE

INGREDIENTS

- 1 c. mayo
- ¼ c. Basil Pesto (Armano, VE #073106)

DIRECTIONS

Combine ingredients well.

RATATOUILLE TOPPING INGREDIENTS

- 1 small zucchini, cut into strips
- ½ small eggplant, cut into strips
- 1 red bell pepper, cut into strips
- ½ red onion, cut into slabs
- 1 medium tomato, cut into slabs
- 1 tb oil blend
- 3 tb roasted garlic pesto
- 1 tb red wine vinegar

DIRECTIONS

Season the prepped veggies with the oil, salt and pepper- cook on the char-grill or flat-top until tender, then remove to cool. Once cool, dice all veggies and stir together with the pesto and vinegar. Season to taste.



SWEET HEAT

BURGER

Grilled red bell peppers,
hot honey cream cheese and
arugula on a brioche bun.

RECIPE

INGREDIENTS

- 8 oz cream cheese
- 2 tb hot honey
- 1/8 tsp cayenne pepper

HOT HONEY CREAM CHEESE

DIRECTIONS

Combine ingredients well.





THE QUESO RANCHERO

BURGER

Crispy chorizo, sautéed onions, lettuce, tomato and pickled jalapeño pico de gallo on a cornmeal bun.

RECIPE

INGREDIENTS

- 1 ½ c. diced tomatoes
- ½ small onion, diced
- ½ c. pickled jalapeños, drained and diced + 1 tb brine
- ½ c. fresh cilantro, chopped
- 2 tb. lime juice
- 1 garlic clove, minced

PICKLED ^{IN} JALAPEÑO PICO

DIRECTIONS

Combine all ingredients well.



THE BIG STACK

BURGER

American cheese, pickle slaw,
tomato and bistro sauce on
a sesame seed bun.

RECIPES

BISTRO SAUCE

INGREDIENTS

Combine ingredients.

- 1 c. mayonnaise
- ¼ c. ketchup
- 1 tb. mustard
- 2 tb. pickle juice or white vinegar
- 1 tb. hot sauce

PICKLE SLAW INGREDIENTS

Combine ingredients.

- 1/4 c. shredded pickles
- 2 c. shredded cabbage
(Preferred Fresh Cuts, VE #
007286)
- 1/4 c. mayonnaise
- 1 tb. pickle juice
- 1/2 tsp. sugar
- salt & pepper, to taste.



MONTREAL MELT

POUTINE BURGER

Shoestring fries and cheese curds, drizzled with gravy on a potato bun.

RECIPE

INGREDIENTS

- 2 c. water
- 1/3 c. roasted pork gravy mix (Pioneer, VE #094562)
- salt & pepper, to taste.

PORK GRAVY

DIRECTIONS

Add pork gravy mix and water in a saucepan and bring to a boil. Continuously whisk until, gravy is thick and smooth. Add salt and pepper to taste.



THE ISLANDER

BURGER

Caribbean jerk rub, lime aioli, mango caramelized onions and melted swiss on a cornmeal bun.

RECIPES

LIME AiOLI

INGREDIENTS

Combine ingredients.

- 1 c. mayo
- 2 tb lime juice
- 1/2 tsp lime zest

MANGO CARAMELIZED ONIONS

INGREDIENTS

Combine ingredients.

- 1/4 c. caramelized onions (Savor, VE #055452)
- 1 tb. mango syrup (Re'Al, VE #083106)





MICHIGAN CHERRY

BURGER

Cherry bacon jam,
gorgonzola, pepper crusted
patty and arugular on a
cornmeal bun.

RECIPE

INGREDIENTS

- 1 c. dry cherries
- 1 c. bacon jam
(Tender Belly, VE #050345)
- salt & pepper, to taste.

CHERRY BACON JAM

DIRECTIONS

Soak dried cherries in hot water until re-hydrated and plump. Drain cherries (reserve a tablespoon or two of the soaking water) and fold plumped cherries into bacon jam, thinning with water as needed.



COWBOY CLASSIC

BURGER

White onions, cowboy butter, American cheese, and worcestershire mayonnaise on a potato roll.

RECIPE

COWBOY BUTTER

INGREDIENTS

- 1 c. butter alternative
- ½ tb. supreme salad seasoning (McCormick, VE #071966)
- 1 tsp. dijon mustard
- 2 tb. garlic pesto (Armanino, VE #073106)
- ½ tsp. lemon juice
- salt & pepper, to taste

DIRECTIONS

Combine all ingredients well.



SMOKIN' PEACH

BURGER

Peach bourbon BBQ,
onion rings, smoked gouda,
arugula and bacon on a
brioche bun.

RECIPE

INGREDIENTS

- 1/4 c. peach syrup (Re'Al, VE #083693)
- 1 c. bourbon sauce (Minors, VE #039994)
- 1 c. BBQ sauce

PEACH BOURBON BBQ SAUCE

DIRECTIONS

Combine all ingredients well.



ZUCCHINI MELT

BURGER

Caramelized zucchini ribbons and onions, swiss cheese and herbed garlic mayonnaise on grilled sourdough.

RECIPE

INGREDIENTS

- 1 c mayo
- 2 tb roasted garlic pesto (Armanino, VE #073432)
- 1 tb fresh parsley, chopped
- 1 tb fresh dill, chopped
- 1 tb fresh chives, chopped

HERBED GARLIC MAYONNAISE

DIRECTIONS

Combine all ingredients well.





CHEF EJ, CORPORATE EXECUTIVE CHEF

Chef EJ is a Grand Rapids native & a classically trained Chef with 20 years of professional cooking experience. She attended the Culinary Arts program at Le Cordon Bleu in the Twin Cities.

Following graduation, EJ returned to Grand Rapids to cook in several area restaurants, most recently Olive's Restaurant & Bar, where she served as Executive Chef and GM for almost 15 years.

CHEF PAIGE, EXECUTIVE SOUS CHEF

Chef Paige is also a Grand Rapids native & an executive Sous Chef with over 10 years of experience at some of the most cutting-edge restaurants in Grand Rapids. She attended Grand Valley State University in the heart of GR. Following graduation, Paige worked as a Pastry Chef at Kingfisher & Brewery Vivant before joining Butcher's Union & Gin Gin's as their Executive Sous Chef.