



# THINK BIG PLATE SMALL

## Inviting. Flexible.

Perfect for new flavor exploration. There are as many reasons why small plates are driving lodging meal occasions today as there are ways to put them on your menu. Take advantage with on-trend menu ideas and product solutions from Tyson Foodservice.



# **BUILD** menu excitement one **SMALL** plate at a time



**70%** of business travelers and **68%** of leisure travelers say foodservice is extremely or somewhat important when choosing where to stay.<sup>2</sup> And a huge opportunity exists to satisfy their culinary curiosities with small plates.

It makes perfect sense when you think about it. Smaller portions are more approachable, and they allow for flavor experimentation with little risk. They're great for single diners and also encourage the ordering of multiple dishes that can be shared with family and friends—whether at a sit-down table or in a bar setting.

With **84%** of guests at least somewhat agreeing they “would like restaurants to offer more small plates with new or unique ingredients,”<sup>2</sup> answering this demand can help tip the scale in your favor when guests are deciding where to eat.

## **SMALL** plates. **BIG** opportunity.

**53%**

*of consumers say they order shareables/small plates that are traditional American dishes with mainstream ethnic flavors<sup>1</sup>*

**43%**

*of operators surveyed said they were adding new small plate options to their menu to boost sales<sup>2</sup>*

*Small Plates*

*are often perceived as higher quality and more innovative than appetizers, so consumers are usually willing to spend a premium for them<sup>3</sup>*

# START HERE for small plate success

As a leading supplier of quality proteins that are perfect for chef experimentation, Tyson Foodservice is ready to help with the products, menu ideas and insights you need to keep guests happily dining on-site.

The following pages feature some of our most flavorful possibilities. Small Plates provide a form that can be easily adapted to fit your needs; maximizing inventory, streamlining operations and labor efficiencies.

## SPANISH PORK BELLY FLATBREAD

Crisp flatbread, topped with seared sous-vide pork belly, roasted red onion, herb-oil rubbed, roasted portabella mushrooms and shaved manchego cheese. Finished with a sauce duo of blood orange-smoked tomato sauce and roasted poblano aioli.

### FEATURED PRODUCT:

1000005362 *Hillshire Farm*® Fully Cooked Sous Vide Large Cut Pork Belly

### BEVERAGE PAIRING:

IPA

### CHEF'S NOTES:

While authenticity can be a selling point for many consumers, you don't always have to feel pressured to offer the most authentic version of a dish. Here, I took inspiration from a global cuisine that is growing on menus (Spanish) and specifically Cocas. The toppings are very recognizable to help appeal across guests. If you already have Spanish-influenced dishes on your menu, consider making more regionalized call outs on your menu with ingredients, a growing trend on menus.

**56%** of consumers love or like Spanish foods<sup>4</sup>





## PORK BELLY BAHN MI SLIDER DUO

Miso-teriyaki glazed and sliced pork belly topped with crunchy Asian-style pickled pepper salad. Finished with a red-chili mayo and served on a toasted pretzel slider bun.

### FEATURED PRODUCT:

1000005362 *Hillshire Farm*® Fully Cooked Sous Vide Large Cut Pork Belly

### BEVERAGE PAIRING:

Pilsner

### CHEF'S NOTES:

Not only do these work wonderfully for small plates but also catering and events. Pork Belly is a blank canvas. It can take on a variety of flavors, from salty to sweet to smoky. Consider a savory caramel glaze—integrating ingredients like fish sauce, miso, sriracha or black olives for the perfect marriage of sweet and savory.

Pork belly has grown **40%** on menus over the past four years<sup>5</sup>



## **FARMHOUSE ROASTED CHICKEN & POTATO SKILLET**

Tender, pulled chicken with roasted Yukon gold potatoes, thick roasted, caramelized, onion-garlic gravy. Topped with melted, smoked gouda cheese, chopped, thick-cut bacon pieces.

### **FEATURED PRODUCT:**

10239940928 **Tyson**® Fully Cooked, NAE, All Natural\*, Boneless, Skinless, Pulled Chicken, Natural Proportion

### **BEVERAGE PAIRING:**

Porter, Stout or Pinot Noir

### **CHEF'S NOTES:**

Classic comfort food at its finest. The appeal of loaded potatoes continues to grow, and this rustic version provides a different spin. Hotels can change-out toppings based on existing inventory and incorporate any local roasted vegetables or mushrooms.



## CHICKEN AND SAUSAGE DIABLO

Roasted chicken thighs and bold andouille sausage smothered in a Calabrian chili fra diavolo. Served over grilled scallion polenta cakes.

### FEATURED PRODUCT:

10000061356 **Aidells**® Fully Cooked, Cajun-style Andouille Smoked Sausage Made With Pork

### BEVERAGE PAIRING:

Lager, Brown Ale or Riesling

### CHEF'S NOTES:

Menus are becoming more regionally focused as consumers become more familiar with ethnic cuisines. For this idea, I wanted to feature the peppers that originate from the Calabrian region of Italy. Guests may not think of spicy when thinking of Italian food, so it brings something unexpected. The polenta cake provides a base that delivers on the small plates experience, but pasta, seasoned rice or risotto could also be used. The heat/spice intensity can be controlled via the chilis, and if you need to back down the heat, I recommend roasted bell peppers.

**36%** of consumers like to explore regional varieties of mainstream ethnic cuisines so they can try new foods and flavors<sup>6</sup>



## BRITISH-STYLE CHICKEN FLATBREAD

Crispy flatbread with a light smear of bechamel sauce. Topped with roasted chicken, crispy bacon pieces, roasted yellow pepper strips, scalloped rosemary roasted potatoes and crumbled gorgonzola.

### FEATURED PRODUCT:

10239940928 **Tyson**® Fully Cooked, NAE, All Natural\*, Boneless, Skinless, Pulled Chicken, Natural Proportion

### BEVERAGE PAIRING:

Brown Ale

### CHEF'S NOTES:

When I prepare this dish, I'm careful to not overuse the Bechamel sauce, which prevents a soggy center. I also watch closely that the potatoes are not over baked and finish golden brown before topping the flatbread.



## TUSCAN CHICKEN

Seasoned and roasted thigh meat complemented with roasted grape tomato, wilted spinach leaves, artichoke hearts and sliced kalamata olives in a pecorino cream sauce. Served over a broccoli-fontina cheese risotto.

### FEATURED PRODUCT:

10163180928 **Tyson**® Uncooked, Boneless, Skinless, Diced Chicken Thigh Meat

### BEVERAGE PAIRING:

Porter, Chianti or Merlot

### CHEF'S NOTES:

While consumers still crave Italian cuisine and indulgent options, a small plate version allows them to have those flavors and forms in a size they feel better about.



## SMOKY CHICKEN NACHO FUSION

Crispy fried wonton skins loaded with tender pulled chicken, roasted and chopped Shishido peppers, shredded pickled purple cabbage sprinkled with black sesame seeds and finished with a bold drizzle of Gochujang-infused sour cream.

### FEATURED PRODUCT:

10239940928 **Tyson**® Fully Cooked, NAE, All Natural\*, Boneless, Skinless, Pulled Chicken, Natural Proportion

### BEVERAGE PAIRING:

Pilsner, light/crisp white, or prickly pear margarita

### CHEF'S NOTES:

Nachos are a great platform for not only creativity but also maximizing ingredients already in-house. We see the growth of pickled and fermented ingredients on menus, and purple is the color of the moment in food. So the pickled purple cabbage is an on-trend addition here while still keeping ingredients recognizable.

## SAUSAGE SAMPLER

A trio of a naturally hardwood-smoked sausage: Polska sausage over bourbon cherry-caramelized onion chutney, a flavorful chicken apple sausage served with a caramelized onion jam, and a bold, smoked Cajun-style Andouille sausage with a marinated and oven roasted roma tomato.

### FEATURED PRODUCTS:

10000061356 **Aidells**® All Natural\*, Fully Cooked, Smoked, Cajun-style Andouille Sausage, 8 oz., 11 Inch

10000061353 **Aidells**® Fully Cooked, All Natural\*, Chicken and Apple-smoked Sausage, 5.25 Inch

10000009405 **Hillshire Farm**® Fully Cooked, Endless Rope, Polska Kielbasa, No MSG, Gluten Free

### BEVERAGE PAIRING:

Bock

### CHEF'S NOTES:

With the popularity of charcuterie boards and grazing tables, this provides a more chef-curated offering, perfect for a small group or single diner. This is a great way to control the portioning while still providing a variety.

You also have the ability to change out sausages to fit flavor profiles or seasonality and offer flights with drink pairings for each. This could be just a duo or a larger platter for bigger groups. Adding things like pretzels or toasted pretzel buns guarantees success.



## BAVARIAN COMBO

A duo of black oak and chicken apple sausage served over purple cabbage kraut. Complemented with garlic-smashed roasted potatoes and roasted honey-cinnamon apple wedges.

### FEATURED PRODUCTS:

10000009405 **Hillshire Farm**® Fully Cooked, Endless Rope, Polska Kielbasa, No MSG, Gluten Free

10000061353 **Aidells**® Fully Cooked, All-Natural\*, Chicken and Apple-smoked Sausage, 5.25 Inch

### BEVERAGE PAIRING:

Lager

### CHEF'S NOTES:

You also have the ability to change out sausages to fit flavor profiles or seasonality and offer flights with drink pairings for each. Adding things like pretzels or toasted pretzel buns also guarantees success.

I have found that blanching the cabbage before adding to the pickling/kraut brine will help it keep its bright color. Pre-roast the apples with only cinnamon and olive oil. Cover with honey before re-temping of the apple. Heating the honey twice will make it darker and lackluster.





## THE HUNTSMAN

Grilled and carved **Hillshire Farm**® natural hardwood-smoked sausage topped with stout-caramelized onions and served with a German roasted Granny Smith apple and radish salad.

### FEATURED PRODUCTS:

10000009405 **Hillshire Farm**® Fully Cooked, Endless Rope, Polska Kielbasa, No MSG, Gluten Free

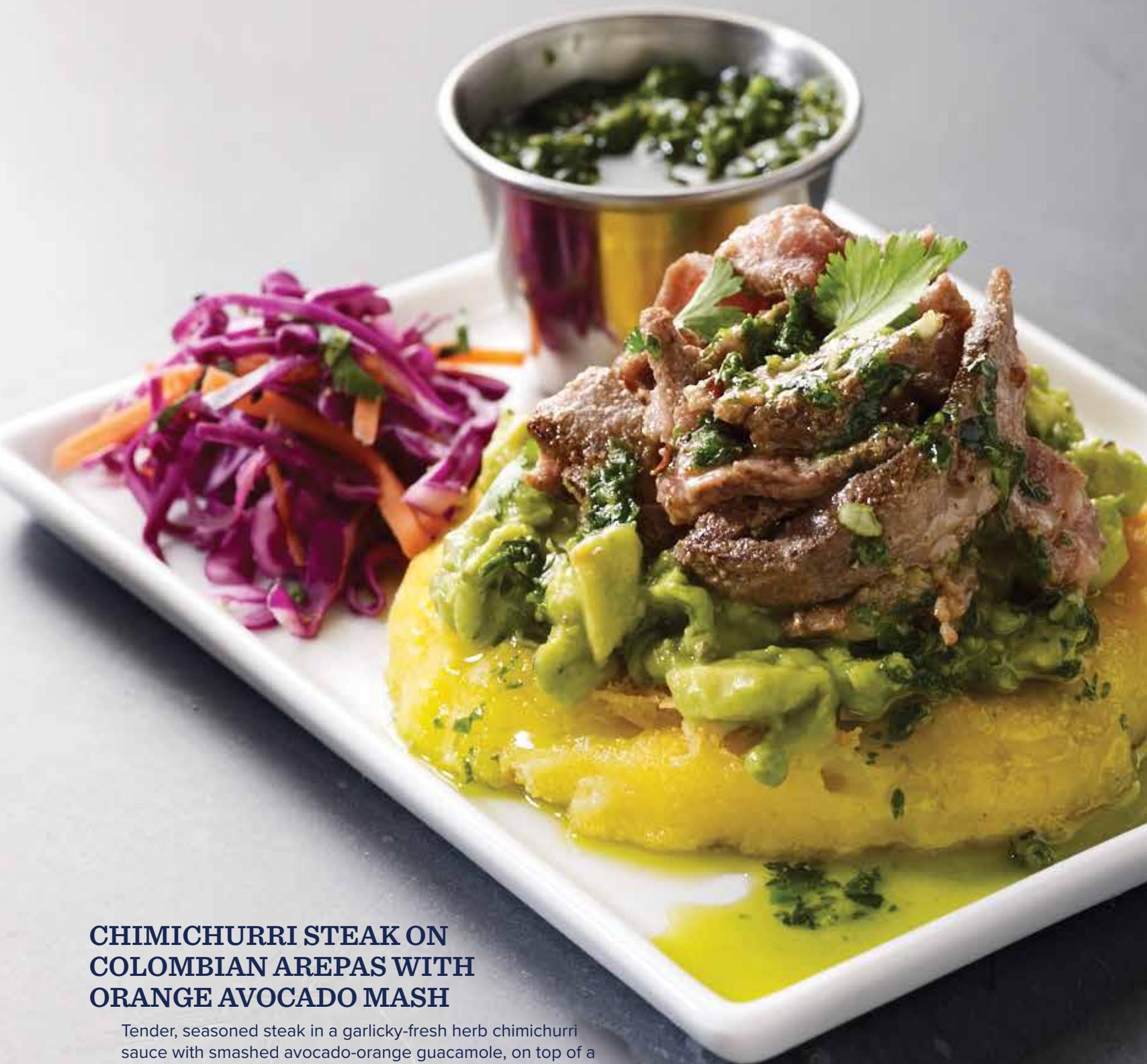
### BEVERAGE PAIRING:

Porter, Stout or Reisling

### CHEF'S NOTES:

The sweet, tart pop from the apples and fresh crunch of the radishes bring out the smoky, juicy sausage flavors. Add in the deep, rich flavors of the caramelized onions and stout beer and you have the right amount of layering of luxurious flavors. If you want to include cuisines that are newer to menus, another option is to use the sausage and incorporate Middle Eastern flavors—smoked sausage chunks with Za'atar seasoned and marinated vegetables including red onions, assorted colored bell peppers, eggplant and roma tomatoes – char-grilled. Serve with tabouli salad, cucumber-mint yogurt sauce.

Expect the Middle Eastern trend to drill down to dips and flavors from specific countries in the region, particularly Israel, Lebanon, Syria and Turkey



## CHIMICHURRI STEAK ON COLOMBIAN AREPAS WITH ORANGE AVOCADO MASH

Tender, seasoned steak in a garlicky-fresh herb chimichurri sauce with smashed avocado-orange guacamole, on top of a crispy arepas.

### FEATURED PRODUCT:

10000004385 The Original **Steak-EZE**® Thick Cut **BreakAway**® Sirloin Beef Steak, Lightly Marinated, 4 oz.

### BEVERAGE PAIRING:

Spanish-style Rojo

### CHEF'S NOTES:

This dish incorporates twists on several South American food staples including GUASACACA. Consumers identify Argentinian and Venezuelan as food options they want to try but aren't widely available on all menus. Arepas delivers a new carrier option, and is perfect for use across menus including breakfast. Using the pre-sliced steak and tossing in the chimichurri after cooking can allow the meat to easily take on the flavor of the sauce without the need for marinating, delivering not only speed to plate, but reducing waste.



## **BEEF AND BLUE CHEESE DUMPLING**

A delicious filling made from marinated sliced steak with a mixture of roasted garlic, sautéed shitake mushrooms, roasted onions and crumbled gorgonzola cheese. Folded gently in wonton dough and fried to a golden brown. Served with a scallion-sesame dipping sauce.

### **FEATURED PRODUCT:**

10000004385 The Original *Steak-EZE*® Thick Cut *BreakAway*® Sirloin Beef Steak, Lightly Marinated, 4 oz.

### **BEVERAGE PAIRING:**

Porter

### **CHEF'S NOTES:**

This is another item that falls into the “familiar with a twist” category: a familiar, Asian-inspired dish with more premium ingredients. Guests can use different sauces to decide how adventurous they want to be. Cook the beef before making the dumpling mixture. If not, you will have too much moisture and risk the dumpling popping or breaking. Other forms to consider when adding a few other ingredients to the steak are Samosas, Momos and even Empanadas with a change in the outside wrapper.



## STEAK & POTATO SANTA FE SKILLET

Tender, marinated sliced steak with cubed, roasted potatoes, diced peppers and onions. Baked in a chipotle cheddar sauce and topped with black-bean-roasted corn relish, avocado crème and a cilantro garnish.

### FEATURED PRODUCT:

10000004385 *The Original Steak-EZE*® Thick Cut *BreakAway*® Sirloin Beef Steak, Lightly Marinated, 4 oz.

### BEVERAGE PAIRING:

Belgian-style wheat beer

### CHEF'S NOTES:

I wanted to prepare a twist on the loaded potato trend, taking inspiration from traditional Spanish patatas bravas. Here, the chipotle seasoning has replaced the traditional paprika for a rich, smoky flavor. Add an egg to this build for a breakfast item or for an upcharge at lunch or dinner. This skillet could also go into a wrap or burrito.

# SMALL PLATES BIG MERCHANDISING SUPPORT

Customizable point-of-sale materials are available to help you create excitement for your new small plate menu offerings, drive incremental sales and keep guests on-site. Available as files for digital signage and printed options, laminated for ease of sanitizing.

Visit [www.tysonfoodservice.com/smallplatesolutions](http://www.tysonfoodservice.com/smallplatesolutions) to get started.

## TABLE TENTS

Capture your guests' attention and get them thinking about small plates as a great dining option.

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**FLAVORS.**  
IN Shareable  
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ORDER SEVERAL SMALL PLATES FOR THE TABLE.

\$XX.XX EACH

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**THINGS**  
COME ON  
small  
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flavors  
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WHAT TO ORDER

ORDER SEVERAL SMALL PLATES TO SHARE.

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mood?

ORDER SEVERAL SMALL PLATES TO SHARE.

\$XX.XX EACH

### Small Plate Menu

SMALL COURSES PERFECT FOR SAMPLING OR SHARING.

#### Spanish Pork Belly Flatbread

\$XX

Crisp flatbread topped with braised pork belly, caramelized red onion, herb infused smoked portabella mushroom and manchego cheese. Finished with a sauce duo of blood orange BBQ glaze and roasted poblano mayo.

Suggested Beverage Pairing: IPA

#### Smoky Chicken Nacho Fusion

\$XX

Crispy fried wonton chips layered with tender smoky chicken. Topped with shredded pickled purple cabbage, fresh diced tomatoes, diced roasted shiitake peppers, black sesame seeds and finished with a bold drizzle of gochujang infused sour cream.

Suggested Beverage Pairing: Pilsner

#### Chicken and Sausage over Polenta

\$XX

Tender roasted thigh meat and Cajun sausage smothered in a Calabrian chili Fra diavolo. Served over a duo of grilled scallion polenta triangles.

Suggested Beverage Pairing: Reisling

#### Sausage Sampler

\$XX

Grilled Cajun sausage placed atop an herb-infused roasted Roma tomato half. Chicken-apple smoked sausage topped with a bourbon-infused black-cherry-caramelized onion blend. Smoky Kielbasa topped with an onion ale demi-glace. All three together with herb-butter toast points.

Suggested Beverage Pairing: Bock

#### Steak and Potato Western Skillet

\$XX

Tender marinated sliced steak with cubed roasted potatoes, diced peppers and onion. Baked in a chipotle cheddar sauce and topped with black-bean-roasted corn relish, avocado creme and a cilantro garnish.

Suggested Beverage Pairing: Lager

## MENU CARD

Highlight your small plate menu items with descriptions that dial up their appetite appeal.



# So,

From insights to innovations,  
From new flavors to fresh ideas,  
You can count on us working  
with you.



Team contact info:  
**1 (800) 24-TYSON**

[TysonFoodservice.com/your-channel/lodging](https://TysonFoodservice.com/your-channel/lodging)

<sup>1</sup> Technomic Ethnic Food & Beverage Consumer Trend Report 2018

<sup>2</sup> Technomic Starters, Small Plates & Sides Consumer Trend Report 2019

<sup>3</sup> Technomic Bar & Grill Trends 2018

<sup>4</sup> Datassential Flavor December 2019

<sup>5</sup> Datassential March 2020

<sup>6</sup> Technomic Ethnic Food & Beverage Consumer Trend Report 2018

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