

Warmer weather means it's time to dust off those grills and get ready for some outdoor cooking and entertaining. With the change of weather comes a change in meal ideas and planning, and nice weather is always a reason to grill and enjoy the outdoors!

Customers will be looking to buy products they can put on the grill, and having the right items racked and ready in your departments is key to maximizing sales during the warmer months.

CONCENTRATE YOUR DISPLAYS ON:

FRUIT:

- Avocados
- Peaches
- Nectarines
- Pineapples
- Bananas
- Mangos

VEGGIES:

- Artichokes
- Asparagus
- Brussels Sprouts
- Portabella Mushrooms
- Corn
- Eggplant

- Cauliflower
- Peppers
- Tomatoes
- Sweet Onions
- Zucchini
- Potatoes

QUICK TIP!

Offer pre-made "Veggie Kabobs" in your departments for a cool, quick premade meal option for consumers to buy! Easy to make and an added value to the customer!

MEATLESS GRILLING:

Tofu's and Tofurkey products: Brats, Italian Sausages, Kielbasas, and Chicken are great grill items for the vegetarians!

Setting up grilling sections in your departments is a great way to build sales across the store.

There are so many tie-ins you can include with displays. Olive oil, pepper, balsamic vinegar, honey, hot sauce, brown and cinnamon sugar, lemons, limes, corn skewers, and of course, charcoal. The possibilities are endless! Create a one-stop shop for all your customers' grilling needs!









GRILLING PRODUCE

AVOCADOS

Just brush with oil and/or lime juice and throw on the grill. Grilling gives avocados a smoky flavor, and they just look awesome!

MANGOS

Slice lengthwise a little off-center, avoiding the seed. For a fun twist, try drizzling with lime juice, and add a little bit of salt, chile powder, and lime zest!

PINEAPPLES

They have a great flavor, especially when drizzled with honey or hot sauce!

PEACHES & NECTARINES

A perfect dessert that taste incredible with brown sugar or cinnamon! To prevent sticking, brush with butter or oil.

PEARS

A perfect dessert that taste incredible. Pair with a savory dish, like pork chops, or as a sweet treat, by simply adding vanilla ice cream.

BANANAS

Cut ripe, but firm bananas in half lengthwise and leave the peel on!

ONIONS

Try rubbing BBQ sauce, honey mustard, balsamic vinegar, or another dressing instead of butter or oil for a flavorful twist.

SWEET CORN

Sweet Corn can be grilled a couple of ways. Try grilling in the husk by placing it directly on top of the grill. The outside will be completely black, but the inside will be delicious and flavorful!

MUSHROOMS

Large Portabellas are ideal for grilling. Marinate with dressing. Grill 3-4 mins per side.



ASPARAGUS

To make grilling asparagus a little easier, skewer the asparagus to avoid spears falling through the grates.

PEPPERS

Grill whole peppers, or cut peppers lengthwise in half, and remove the seeds and stem.

EGGPLANT

Grill sliced eggplant and top with a bit of balsamic vinegar, some feta cheese, or a spoonful of pesto. The eggplant will be tender, but the edges will be crispy and charred.

SUMMER SQUASH

Slice squash lengthwise and brush with olive oil and fresh herbs!



GEAR UP FOR GRILLING SEASON PLEASE CONTACT US FOR MORE INFO ON FULL PRODUCT LINES

BEEF BRANDS









CODE: 24









CODE:









CODE:









CODE:









CODE:









CODE: 236087



PLEASE CONTACT US FOR MORE INFO ON FULL PRODUCT LINES

CHICKEN BRANDS









CODE:

235213

235219

235217









CODE:

239173

239174

239169









CODE:

236387

236390

236401

PORK BRANDS







CODE: 224193

224189









CODE: 237875 237876 237874



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LAMB BRANDS









CODE: 239055

243135 239054

SAUSAGE BRANDS











CODE:









CODE:









CODE:











CODE: 23



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SAUSAGE BRANDS





219699





219688 230328







CODE: 242428 242430









CODE: 232615 243073 243074

HOT DOG BRANDS





CODE: 45648



CODE: 60736



CODE:



CODE: 230964



CODE: 235130





CODE: 242426



CODE: 242506





CODE: 45638