



FINE HAND CRAFTED APPETIZERS AND MINI DESSERTS DELIVERED TO YOUR DOOR

Russell Paulsen, founder of Paulsen Foods, has traveled the world from Bimini to Borneo in search of great foods and great recipes. His experience in the food industry began at age 15 and he has worked in world-class establishments such as the prestigious Ocean Reef Club and the Ritz Carlton hotel chain. Working with great chefs from around the world has provided the inspiration for his unique cutting edge foods. Now the same fine quality, hand made foods that Paulsen Foods has been producing for years for exclusive restaurants and country clubs is available for delivery direct to your door.



PAULSENFOODS.COM
748 DONALD HOLLOWELL PARKWAY, ATLANTA, GA 30318
ATLANTA: (404) 873-1804 NEW YORK: (570) 332-3171



PAULSEN FOODS

SLIDERS

Mini Philly Cheese Steak Hoagies

75/1.25oz
SUPC 0626352

We use USDA Angus beef sliced thin and grilled to perfection. Fresh onion, green pepper and banana peppers are grilled then added to a fresh baked Italian roll that has been slathered with cheese whiz.



Cherrywood Smoked Beef Brisket Sliders

80/1oz
SUPC 0626537

Slow roasted and cherry wood smoked beef brisket topped with caramelized red onion and BBQ sauce blended with smoked Marciano cherry all on a mini onion roll.



Kobe Mushroom & Swiss Slider

80/1oz
SUPC 0629232

100% Wagyu beef with baby Swiss cheese, sautéed mushrooms on a fresh baked mini hamburger bun.



Mini Memphis BBQ Pork Slider

80/1.5oz
SUPC (coming soon)

Slow smoked pulled pork with BBQ sauce and a mini dill pickle on a freshly baked onion bun.



Mini Cuban Sandwich

75/1.25oz
SUPC 0629192

The Classic Cuban sandwich made with Lechon Asado (roast pork), smoked ham, baby Swiss cheese, a dill pickle and spicy Mojo mustard. All this is stacked on freshly baked Cuban loaf.



9th Street Mini Sausage & Peppers Hoagie

75/1.5oz
SUPC 3534753

A Philly Classic! Sweet Italian sausage & sautéed peppers and onions with smoked provolone on a sesame hoagie bun.



Turkey & Chorizo Slider

80/1oz
SUPC 0626659

Made with fresh ground turkey, spicy chorizo sausage, smoked tomatillo aoli and pepper jack cheese with a fresh baked onion roll.



Bavarian Mini Hot Dog on a Pretzel Bun

75/1.5oz
SUPC 3534771

Hickory smoked all beef hot dog on a pretzel roll with German beer hall mustard.



Game Day Combo Case

90/1.25oz
SUPC 0629313

An assortment of our favorite mini sandwiches - Mini Philly Cheesesteak Hoagies, Turkey & Chorizo Sliders, Mini Chicken & Cheese Hoagies, and Cherrywood Smoked Beef Brisket Sliders.



Vermont Cheddar & Bacon Sliders

80/1oz
SUPC 3315696

Aged Vermont Cheddar, smokey bacon with A1 infused ground sirloin on a freshly baked sesame bun.



**Paulsen Foods ships Standard Overnight Mon-Thurs
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



PAULSEN FOODS

EN CROUTE

Coq au Vin (Chicken in Red Wine)

100/1oz
SUPC 0625816

Traditional French Coq au Vin hors d'oeuvre size. Chicken breast marinated in red wine, parmesan infused mushroom duxelle & topped with smoky bacon.



Beef Wellington with Blue Cheese en Croute

100/1oz
SUPC 0625844

Beef tenderloin topped with a dollop of Maytag blue cheese & wrapped with a premium puff pastry.



Escargot en Croute

100/1oz
SUPC 2579722

Classic French recipe using jumbo helix snails, white wine, butter, parsley and copious amounts of garlic all wrapped in premium quality puff pastry dough.



Quail Wellington

100/1oz
SUPC 0625869

Georgia farm raised quail is marinated in bourbon and then topped with mushroom duxelle, smoky bacon, and parmesan cheese, then wrapped up in our buttery puff pastry.



Bourbon & Boursin Chicken en Croute

100/1oz
SUPC 0626368

Tender chunks of chicken breast are marinated in bourbon, brown sugar and soy sauce. Boursin cheese is then added and the whole wrapped in a flaky puff pastry.



Chilean Sea bass en Croute

100/1oz
SUPC 0625893

Fresh Chilean sea bass marinated in a miso and sake glaze, and topped w/a duxelle of shitake mushrooms infused with white truffle oil. All in an open top full pastry.



Tenderloin Rossini en Croute

100/1oz
SUPC 0626982

Choice medallions of tenderloin, goose liver pate, mushrooms and black truffle slices make up this recipe. A Madeira wine sauce is added to make this a most luxurious appetizer.



Salmon Oscar en Croute

100/1oz
SUPC 0625907

Fresh Atlantic salmon is topped with special crab meat, fresh spinach and hand made Bearnaise sauce. All wrapped in a premium puff pastry.



Paulsen Gold Appetizer Combo Case

100/1oz
SUPC 0629333

A luxurious assortment of en Croute specialties: 25 each of Beef & Maytag Blue Cheese, Coq au Vin (chicken in red wine), Quail Wellington and Chicken & Boursin.



Paulsen Gold Seafood Appetizer Combo Case

100/1oz
SUPC (coming soon)

A luxurious assortment of en Croute Seafood specialties: 25 each of Chilean Sea Bass, Salmon Oscar, Escargot, and Coquille St. Jacques.



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PAULSEN FOODS

QUICHES AND TARTS

Huevos Rancheros Quiche

84/1.25oz
SUPC (coming soon)
24/5.5oz
SUPC 3525304

Traditional Mexican breakfast in an elegant Quiche format with chorizo, refried beans and salsa with quail egg garnish.



Bacon & Chevre Tart

84/1oz
SUPC 0627008

We start with the award winning and all natural Georgian Sweet Grass Farms Chevre with crumbled bacon, onion, and garlic; all finished with an oven dried cherry tomato. It's beautiful and delicious, placed in a Swiss made tart shell.



Coffee Break Breakfast Strata Quiche with Sausage & Peppers

84/1 oz
SUPC 3534767
24/5.5oz
SUPC 0629354

Made with premium pork sausage, Gruyère cheese, red & green bell pepper, a pinch of dijon mustard, our own house-made worcestershire, nutmeg, fresh cream and eggs.



Mini Braised Short Rib Pot Pie

84/1.25oz
SUPC 0627143

Slow roasted beef short ribs with soy sauce, hoisin, ginger and finished with Sriracha filled in a mini pie shell.



French Onion Quiche

84/1.25oz
SUPC 0629178
24/5.5oz
SUPC 0630024

Caramelized red & yellow onions, Swiss and Gruyère cheese, fresh cream and eggs, and a dash of Calvados Apple Brandy.



Vegetarian Three Sisters Quiche

84/1oz
SUPC (coming soon)
24/5.5oz
SUPC (coming soon)

Known as the food spirits, yellow squash, corn and beans became a staple of the Iroquois diet. This luxury quiche combines these ingredients with egg custard and Finger Lake cheddar cheese.



Spinach, Sausage & Wild Mushroom Quiche

27/5.5oz
SUPC 0630125

This specialty quiche is made with a mix of Swiss and Gruyère cheeses, spicy ground sausage, shitake and crimini mushrooms, spinach and roasted poblano peppers.



Quiche Lorraine

84/1oz
SUPC (coming soon)
24/5.5oz
SUPC (coming soon)

The classic recipe of egg custard, bacon lardons, onion confit and Gruyère and Comte cheeses. All in a Swiss made quiche shell.



Luxury Quiche Assortment

24/5.5oz
SUPC 0630200

Our Breakfast Strata Quiche, French Onion Quiche, and Spinach, Sausage & Wild Mushroom Quiche.



Luxury Mini Quiche Assortment

84/1oz
SUPC (coming soon)

Our Breakfast Strata Quiche, French Onion Quiche, and Spinach, Sausage & Wild Mushroom Quiche.



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SEAFOOD CAKES AND KABOBS

Maine Lobster Cakes

100/1oz
SUPC 0626115

Maine Lobster knuckle and claw meat are showcased in these elegant appetizer sized cakes. Hand dipped with a scoop to give a unique dome top appearance, these cakes are sure to please. Old Bay spices, fresh onion, celery and premium mayonnaise.



Maryland Style Crab Cakes

100/1oz
SUPC 0626228

Our crab cakes, made from 70% lump & claw crab meat, are hand mixed and hand formed to insure the lumps of crab meat stay intact to showcase the chef made appearance. They can be baked, sautéed or deep fried.



Shrimp & Grit Cakes

100/1oz
SUPC 0625929

A Southern recipe made with gulf white shrimp, smoky bacon, Vermont cheddar, roasted Poblano pepper and southern style buttered grits.



Cajun Shrimp & Crab Cakes

100/1oz
SUPC 0629283

Succulent gulf wild shrimp, crab meat and Andouille sausage blended with traditional BBQ spice mix, Asiago cheese, mayonnaise, cracker crumbs and Creole mustard and hand formed.



Mini Lobster Mac & Cheese

66/1.25oz
SUPC 3534821

Our famous Lobster Mac made with Havarti, Mascarpone, Fontina, Mozzarella and Sharp White Cheddar.



Chardonnay Poached Salmon Cakes

100/1oz
SUPC (coming soon)

Fresh Atlantic salmon poached in chardonnay wine and mixed with fresh dill, lemon zest, Dijon mustard, green onion, panko and mayonnaise.



Beef Churrasco Chimichurri Kabob

100/1oz
SUPC 2579494

Tender sirloin marinated in the Brazilian classic recipe of fresh basil, thyme, tarragon and garlic. The highlight on the palate is the 8 year old, vintage Jerez sherry! Skewered along with zesty red onion slices.



Lamb Spiedie Kabob

100/1oz
SUPC 2579633

The pride of Binghamton, NY! This exciting recipe was brought to upstate New York by the Italian immigrants in the 1870's. Key flavors of tender lamb, oregano, balsamic vinegar and garlic make this appetizer kabob a must have!



Bacon Wrapped Blue Cheese Meatball

80/1.5oz
SUPC 3315684

Fresh ground veal, pork and sirloin mixed with blue cheese, fresh sage and a hint of cinnamon wrapped in applewood smoked bacon served on a bamboo skewer.



Mini Kobe Meatloaf

112/1oz
SUPC 0626269

100% Wagyu beef, caramelized onion and jalapenos, home made Worcestershire sauce are hand formed into mini, 1oz meat loafs and topped with a zesty tomato and brown sugar glaze.



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PAULSEN FOODS

SOBREMESA

Introducing our latest creations of Latin American appetizers
in celebration of Sysco's new Sobremesa Project.

**Mini Shrimp Tacos
Al Pastor**
100/1oz
SUPC 3315704

Mini flour tortilla filled
with shrimp, adobo,
fresh pineapple and
cilantro.



**Huevos Rancheros
Quiche**
84/1.25oz
SUPC (coming soon)
24/5.5oz
SUPC 3525304

Traditional Mexican break-
fast in an elegant Quiche
format with chorizo, refried
beans and salsa with quail
egg garnish.



**Mini Chiles Rellenos
with Chorizo & Oaxaca
Cheese**
75/1.25oz
SUPC 3525231

Fire roasted jalapeños
stuffed with chorizo and
Oaxaca cheese.



**Mini Southwest
Chili Pot Pie**
84/1oz
SUPC 3525294

Frioles Charros, Mexican
style chili pot pie with
cactus, guajilo pepper and
Mexican cheese.



**Pappas Rellenos with
Cuban Pork, Oaxaca
Cheese & Jalapeno**
75/1.5oz
SUPC 3525264

Traditional Peruvian
appetizer made with
mashed potatoes, Cuban
pork, Oaxaca cheese and
fresh jalapeño.



**Mini Pork Tamales in
Passion Fruit Adobo
wrapped in Corn Husks**
84/1oz
SUPC 3525245

Mini tamales stuffed with
pork, passion fruit adobo
served in a traditional corn
husk.



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DESSERTS

St. Andre Triple Cream Cheesecake

66/1.5oz
SUPC 2580054

The world's best triple cream Brie is used to make this bite size cheese cake. A luxurious desert you will be proud to serve your guests.



Key Lime Tart

84/1.5oz
SUPC 2533006

An eggless version of the classic tart from south Florida, prepared in a sweet tart shell using Persian and Key limes.



Georgia Pecan Tart

84/1.5oz
SUPC 2532986

Pecan pieces and halves in a buttery filling with brown sugar and dark corn syrup, prepared in a sweet tart shell.



Peppermint Cheesecake

66/1.5oz
SUPC 2533562

A graham crust, creamy green tinted cheesecake with peppermint and crushed mint candies.

Holiday Item



Pistachio Cheesecake

66/1oz
SUPC 3534782

Pistachio Cheesecake with graham cracker crust garnished with fresh pistachios and white chocolate curls.



Egg Nog Bread Pudding

66/1.5oz
SUPC 2533531

Diced toasted rich sweet bread, in a grated nutmeg custard with dried cranberries.



Peanut Butter Pie in a Dobla Chocolate Pisa Cup

44/1oz
SUPC 3534793

Sweet and salty peanut butter ganache served in a Dobla chocolate cup garnished with white & dark gems.



Raspberry Key Lime Tart

84/1oz
SUPC 3534819

Key lime curd mixed with white chocolate mousse and fresh raspberries in a Swiss made tart shell.



Espresso Mousse Chocolate Coffee Cup

72/.75oz
SUPC 3535244

Espresso flavored chocolate mousse served in a chocolate coffee cup and garnished with a chocolate coffee bean.



Mint Chocolate Chip Cheesecake

66/1.5oz
SUPC (coming soon)

A graham crust, creamy green tinted cheesecake with mini chocolate chips.



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GLUTEN FREE DESSERTS

Gluten Free Gourmet Cookies

99/1oz
SUPC 2533418

Chocolate chip with roasted pecans, white chocolate macadamia nut and oatmeal & raisin cookies without wheat flour. Rice flour, tapioca flour and potato starch are used with a touch of xanthan gum. Gluten free oatmeal is used for the oatmeal cookies.



Gluten Free Blueberry Cobbler Cheesecake

66/1.5oz
SUPC 2533152

A gluten free graham crust, topped by a creamy cheesecake with lemon and fresh blueberries, finished with gluten free oatmeal streusel.



Gluten Free Chocolate Cake

66/1.5oz
SUPC 2533042

Rich and smooth flourless chocolate cake made with lots of butter, dark chocolates from France and Belgium.



T & D White and Dark Truffle Assortment

66/1.25oz
SUPC 3534805

An assortment of white & dark chocolate truffles drizzled with melted chocolate.



PAULSEN PRODUCTS COOKING INSTRUCTIONS

Times are estimated due to variations in ovens and the amount of items in the oven at a time.

All Puff Pastry Items

Do not thaw - cook from frozen. Use parchment lined metal backing tray. Pre-heat oven to 400°. Leave 1 in. space between each piece. Wait for a deep golden brown color - about 12 to 15 minutes.

Mini Sliders and Cheese Steaks

Slack out for 10 minutes. Cook on parchment line metal baking tray. Bake for 10 to 12 minutes at 275°. More time may be needed if doing an oven full.

Crab & Shrimp Cakes

Do not thaw - cook from frozen. Use parchment lined metal backing tray. Pre-heat oven to 375°. Bake for 12 to 15 minutes until golden brown.

Mini Meatloafs and Tarts

Do not thaw - cook from frozen. Use parchment lined metal backing tray. Pre-heat oven to 350°. Bake for 12 to 15 minutes until golden brown.

Kabobs

Do not thaw - cook from frozen. Convection Oven. Place on a well greased backing sheet. Pre-heat oven to 400°. Bake 8 minutes for medium rare, 10 minutes for medium, and 12 to 14 minutes for well done.

Desserts

All desserts are thaw and serve. Photos show recommended garnish.



Chef Russell Paulsen

OUR MISSION STATEMENT:

**INCREDIBLE FOOD,
IMPECCABLE SERVICE,
EVERY DAY**



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