



**MENU
GUIDE**



VERSATILITY. PROFITABILITY. SIMPLICITY.

THE LEADER IN
PHILLY STYLE
STEAKS ™



**VERSATILITY.
PROFITABILITY.
SIMPLICITY.**



Steak, Egg and Cheese Bagel



Chicken, Apple and Brie Sandwich



Asian Bowl

MENU GUIDE

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**VERSATILITY.
PROFITABILITY.
SIMPLICITY.**



Traditional Philly Cheesesteak



Chicken Grilled Cheese Sandwich



Beef Stir-Fry

VERSATILITY PROFITABILITY SIMPLICITY

Steak-EZE®, *The Leader in Philly Style Steaks™*, is a full line of premium Philly Steak products. From case to plate in just a few minutes, *Steak-EZE* products deliver premium quality and great taste with ease at any meal. Whether you serve sandwiches, wraps, pizzas, salads or breakfast dishes, *Steak-EZE* products provide delicious flavor with proven profit performance for a variety of menus. You'll love the **versatility**, **profitability**, **simplicity** and great taste of *Steak-EZE* products regardless of which product you choose.

Versatility

- Protein choice – beef or chicken
- Incredible taste and easy solution for any daypart with multiple menu applications
- Create a wide assortment of sandwiches, breakfast sandwiches, salads, wraps, nachos, quesadillas, tacos, burritos, chili, appetizers, and entrées
- Add your own seasonings to create custom flavors

Profitability

- Portion-controlled to eliminate waste
- Sizing control for better food cost management
- Reduce labor due to fast and easy preparation
- Steak menu items allow for higher menu prices

Simplicity

- Convenient and easy to handle
- Pre-portioned IQF Steak portions
- Go from the freezer to finished entrée in minutes
- An easy protein option for Breakfast, Lunch or Dinner

**THE LEADER IN
PHILLY^{STY}LE
STEAKSTM**



**VERSATILITY.
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BREAKFAST



Steak and Egg Burrito

Steak-EZE Beef, rolled in a flour tortilla with scrambled eggs and shredded cheddar cheese and topped with fresh pico de gallo.

Steak and Egg Crepadilla

Steak-EZE Thick Cut *BreakAway*® Beef in a white flour tortilla with scrambled eggs, red and green bell peppers, onion, cheddar cheese.

Breakfast Burrito

Steak-EZE Beef, rolled in a flour tortilla with scrambled eggs and shredded cheddar cheese and topped with fresh pico de gallo.

Steak, Egg and Cheese Bagel

Steak-EZE Beef on a toasted bagel with scrambled eggs and American cheese. Served with hash-brown bites and orange juice.

Steak and Cheese Omelet

Steak-EZE Thick Cut *BreakAway* Beef in an omelet with sliced onion, sliced green bell pepper, shredded white cheese and a pinch of season salt. Serve as wedges with mixed fruit.

Ingredients:

- 1 (4 oz.) *Steak-EZE BreakAway* Beefsteak
- Oil, as needed
- 1 egg, beaten
- Salt and pepper, to taste
- 1 flour tortilla, large
- 2 tbsp. Cheddar cheese, shredded
- Salsa, as needed

Preparation Instructions:

Place one portion of *Steak-EZE BreakAway* beefsteak on a preheated flat grill (350°F). After the portion has cooked through about half its thickness (approximately 1½ min.), flip once. Begin to separate with a spatula and season to taste. Beef should have an evenly brown appearance when completely cooked. Remove from the grill.

Scramble the egg.

Return beef slices to the grill and mix with scrambled egg. Fill tortilla with mixture. Add cheese and desired salsa.

Fold two sides in and roll up.



Breakfast Burrito



Steak and Egg Crepadilla



Steak and Cheese Omelet



**VERSATILITY.
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APPETIZERS/SNACKS



Sirloin Steak Bruschetta

Steak-EZE® BreakAway® Beef atop French bread with spinach, basil and tomato-olive salsa.

Steak Nachos

Steak-EZE BreakAway Beef atop warm tortilla chips with refried beans, diced tomato, green onion and shredded cheddar cheese. Served with guacamole, sour cream and pico de gallo.

Philly Fries

Steak-EZE Beef served over french fries and topped with shredded cheddar cheese and green onion. Served with a creamy Parmesan dipping sauce.

Steak Sliders

Sliced Steak and Cheese Slider: *Steak-EZE* sliced steak on a bun with mayo, white american and cheddar cheese, pickles.

BBQ Beef Slider: *Steak-EZE* sliced steak with BBQ sauce and pickles

Philly Steak Slider: *Steak-EZE* sliced steak, with cream cheese, white American cheese, bell peppers and onions.

Steak Quesadilla

Steak-EZE BreakAway Beef between two grilled flour tortillas with Monterey Jack cheese and sautéed onion and green bell pepper. Garnished with sour cream, guacamole and pico de gallo.

Bierock

Steak-EZE BreakAway Beef folded in a bread dough crust with chopped onion and cabbage, seasoned with garlic, Worcestershire and caraway seeds.

Ingredients:

- 1 (4 oz.) *Steak-EZE BreakAway* Beefsteak
- 3 (½-inch) slices French bread
- Olive oil, to taste
- Salt, to taste
- ½ cup spinach leaves, thinly sliced
- 2 tbsp. and 2 tsp. fresh basil, thinly sliced
- Tomato-Olive Salsa
- Tomato-Olive Salsa:
 - ¼ cup tomatoes, seeded and diced
 - 1¼ tsp. kalamata olives, pitted and chopped
 - ¼ tsp. fresh basil, chopped
 - ¼ tsp. red onion, finely chopped
 - ¼ tsp. extra virgin olive oil
 - ¼ tsp. balsamic vinegar

Preparation Instructions:

Tomato-Olive Salsa:
Combine ingredients in bowl and mix. Set aside.

Place one portion of *Steak-EZE BreakAway* beefsteak on a preheated flat grill (350°F). After the portion has cooked through about half its thickness (approximately 1½ min.), flip once. Begin to separate with a spatula and season to taste. Beef should have an evenly brown appearance when completely cooked. Remove from the grill.

Brush three bread slices with olive oil and heat until surface is crisp and golden, about 2–3 minutes. Remove bread and sprinkle with salt. Top with spinach, basil, prepared beef and Tomato-Olive Salsa.



Steak Nachos



Steak Slider Trio



Philly Fries



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SALADS



Grilled Spinach Salad

Steak-EZE® Thick Cut BreakAway® whole muscle Sirloin Steak, mushrooms and onions served over baby spinach topped with cherry tomatoes and parmesan cheese.

Ingredients:

- 4 (4 oz.) *Steak-EZE Thick Cut BreakAway* Beef Sirloin Steak
- 10 oz. baby spinach ½ cup lemon juice
- 1 tsp. ground cumin
- 1 tbsp. olive oil
- 4 green onions, sliced
- 1 cucumber, seeded and sliced
- 1 pt. cherry tomatoes, halved
- 15 oz. can chickpeas, drained and rinsed
- ½ cup flat leaf parsley, chopped
- ½ cup mint, chopped
- salt and pepper to taste pita chips

Preparation Instructions:

Place one portion of *Steak-EZE Thick Cut BreakAway* Beef Sirloin Steak on a preheated flat grill (350°F). After the portion has cooked through about half its thickness (approximately 1½ min.), flip once. Begin to separate with a spatula and season to taste. Beef should have an evenly brown appearance when completely cooked. Remove from the grill.

Rinse spinach thoroughly and allow to drain under refrigeration.

In a large bowl, whisk lemon juice, cumin and olive oil. Add onion, cucumber, tomato, chickpeas, parsley and mint. Toss with spinach and season to taste. Top with warm sirloin and garnish with pita chips.

Peppercorn Steak Salad

Steak-EZE Beef, served on a bed of romaine lettuce with halved cherry tomatoes, green peppercorns, sliced mushrooms and croutons. Served with ranch dressing and grated Parmesan cheese.

Steak Salad

Steak-EZE BreakAway Beef atop mixed greens, sliced Roma tomato, whole stalks of hearts of palm and diced red and green bell peppers, drizzled with a raspberry vinaigrette dressing and garnished with fresh raspberries.

Curried Chicken Salad

Steak-EZE Thick Cut BreakAway Chicken, combined with diced apple, chopped celery and raisins in a curry mayonnaise sauce and served in a Bibb lettuce leaf, garnished with chopped green onion.

Chicken Chop Salad

Steak-EZE BreakAway Chicken with chopped, crisp romaine lettuce. dried cranberries, roasted golden beets, toasted spiced pecans and a honey balsamic vinaigrette.



Peppercorn Steak Salad



Curried Chicken Salad



Chicken Chop Salad



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SANDWICHES/WRAPPS



Philly Cheesesteak Sandwich

Steak-EZE® BreakAway® Beef on a hoagie roll with sautéed onion, green bell pepper and white American cheese.

Steak Grilled Cheese

Steak-EZE Beef on thick Texas toast with grilled onion and American cheese.

Chicken Caesar Wrap

Steak-EZE Chicken, rolled in a flour tortilla with romaine lettuce, tomato, grated Parmesan cheese and Caesar dressing.

Reuben Sandwich

Steak-EZE BreakAway Corned Beef on dark rye bread with Swiss cheese, sauerkraut and Thousand Island dressing. Served with potato chips and a pickle spear.

Chicken Grilled Cheese Sandwich

Steak-EZE Chicken, sandwiched between two slices of Pullman bread with American cheese and dill pickle, slices and grilled to a golden brown. Served with a bowl of creamy tomato soup.

Autumn Chicken, Apple and Brie Sandwich

Steak-EZE BreakAway Chicken on a baguette with sliced apple, Brie cheese, butter lettuce and roasted garlic aioli.

Ingredients:

- 1 (4 oz.) *Steak-EZE BreakAway* Chicken
- 2 tbsp. onion, sliced
- 2 tbsp. green bell pepper, sliced
- 2 slices white American cheese
- 1 (6-inch) hoagie roll

Preparation Instructions:

Place one portion of *Steak-EZE BreakAway* Chicken on a preheated flat grill (350°F). After the portion has cooked through about half its thickness (approximately 1½ min.), flip once. Begin to separate with a spatula and season to taste. Beef should have an evenly brown appearance when completely cooked. Remove from the grill.

Sauté sliced onion and pepper until tender. Return chicken to the grill and mix with onion and pepper. Use spatula to arrange meat mixture in a row approximately the length of the roll. Lay two slices of cheese on top of the meat and melt. Place an open-faced roll over the meat and, using a spatula, turn sandwich into upright position.



Steak Grilled Cheese



Reuben Sandwich



Chicken Caesar Salad Wrap



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ENTRÉES



Black and Bleu Steak Pizza

Steak-EZE® Thick Cut BreakAway® Beef Sirloin Steak on a pizza crust with red onion, tomatoes, mozzarella cheese, bleu cheese crumbles and cajun seasoning.

Mexican Bowl

Steak-EZE Thick Cut BreakAway Chicken, atop white rice with cilantro, corn, red onion, black beans and a dollop of sour cream and guacamole.

Baja Tacos

Steak-EZE Thick Cut BreakAway Beef Sirloin Steak in two corn tortillas with diced onion, chopped cilantro, spicy chipotle, avocado, lime & salsa.

Chicken Arrabiata Farfalle

Steak-EZE BreakAway Beef atop stir-fried vegetables with an Asian sauce. Served with steamed white rice.

Asian Bowl

Steak-EZE Thick Cut BreakAway Beef Sirloin Steak on a bed of noodles with snap peas, sliced cherry tomatoes, sesame seeds and teriyaki sauce.

Beef Stir-Fry

Steak-EZE BreakAway Beef atop stir-fried vegetables with an Asian sauce. Served with steamed white rice.

Chicken Bruschetta

Steak-EZE Thick Cut BreakAway Chicken on garlic sour-dough bread with diced fresh tomato, garlic, shallots, olive oil and balsamic vinegar.

Ingredients:

- 1 (6 oz.) *Steak-EZE Thick Cut BreakAway Beef Sirloin Steak*
- Whole wheat pizza dough, 14 inch crust
- 2 tbsp. olive oil
- 2 cups onions, sliced
- 1 tomato, sliced thin
- 1 cup red peppers, sliced thin
- ¼ cup bleu cheese
- Salt and pepper, to taste

Preparation Instructions:

Roll dough to create a 14-inch crust. Spread olive oil evenly on crust. Sprinkle bleu cheese over crust and add tomato slices, red peppers and onions. Cook in preheated oven (350°F) for 10-12 minutes or until crust is golden brown.

Place one portion of *Steak-EZE Thick Cut BreakAway Beef Sirloin Steak* on a preheated flat grill (350°F). After the portion has cooked through about half its thickness (approximately 1½ min.), flip once. Begin to separate with a spatula and season to taste. Beef should have an evenly brown appearance when completely cooked. Remove from the grill.

Spread cooked Thick Cut slices on pizza and serve.



Mexican Bowl



Baja Tacos



Chicken Arrabiata Farfalle



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PRODUCT GUIDE

Steak-EZE® BreakAway® Products

Beef

PRODUCT DESCRIPTION	APF CODE NO.	PACK/PORTION	CASEWEIGHT
The Original Steak-EZE BreakAway Sirloin Beefsteak The original hand-trimmed whole muscle sirloin <i>BreakAway</i> beefsteak.	1170-001	27/7.00 oz.	12.00 lbs.
	1160-001	32/6.00 oz.	12.00 lbs.
	1150-001	38/5.00 oz.	12.00 lbs.
	1145-001	43/4.50 oz.	12.00 lbs.
	1140-001	48/4.00 oz.	12.00 lbs.
	1135-001	55/3.50 oz.	12.00 lbs.
	1130-001	64/3.00 oz.	12.00 lbs.

The Original Steak-EZE BreakAway Lightly Marinated Sirloin Beefsteak The original hand-trimmed whole muscle sirloin <i>BreakAway</i> beefsteak, lightly marinated.	1260-001	32/6.00 oz.	12.00 lbs.
	1255-001	35/5.50 oz.	12.00 lbs.
	1250-001	38/5.00 oz.	12.00 lbs.
	1240-001	48/4.00 oz.	12.00 lbs.
	1230-001	64/3.00 oz.	12.00 lbs.
	7325-001	77/2.50 oz.	12.00 lbs.

Steak-EZE BreakAway Marinated Beefsteak <i>BreakAway</i> beefsteak, marinated to enhance flavor and value.	1370-001	23/7.00 oz.	10.00 lbs.
	1360-001	27/6.00 oz.	10.00 lbs.
	1340-001	40/4.00 oz.	10.00 lbs.

The Original Steak-EZE BreakAway Marinated Sirloin Beefsteak Hand-trimmed whole muscle <i>BreakAway</i> beefsteak, marinated with food starch.	1450-001	38/5.00 oz.	12.00 lbs.
	1440-001	48/4.00 oz.	12.00 lbs.

The Original Steak-EZE BreakAway Angus Beefsteak The original hand-trimmed whole muscle Angus <i>BreakAway</i> beefsteak, lightly marinated.	1641-001	40/4.00 oz.	10.00 lbs.
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Corned Beef

Steak-EZE BreakAway Corned Beef Fully cured, classic corned beef flavor in individual, easy-to-use <i>BreakAway</i> portions.	1840-001	48/4.00 oz.	12.00 lbs.
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Chicken

The Original Steak-EZE BreakAway Chicken <i>BreakAway</i> chicken breast meat, lightly marinated with natural chicken seasonings.	41160-001	32/6.00 oz.	12.00 lbs.
	41150-001	38/5.00 oz.	12.00 lbs.
	41140-001	48/4.00 oz.	12.00 lbs.
	41130-001	64/3.00 oz.	12.00 lbs.

Steak-EZE Thick Cut BreakAway Products

Beef

Thick Cut BreakAway Beef Sirloin Steak Thick cut and pre-portioned sirloin slices are the perfect ingredient for a variety of recipes from stir-fry, noodle and rice bowls to wraps, sandwiches and more. Hand-trimmed, lightly marinated whole muscle sirloin beefsteak.	2140-001	48/4.00 oz.	12.00 lbs.
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Thick Cut BreakAway Beef Sirloin Steak Thick cut and pre-portioned slices are the perfect ingredient for a variety of recipes from fajitas and quesadillas to wraps, sandwiches and more. Hand-trimmed, lightly marinated sirloin beefsteak.	2160-001	32/6.00 oz.	12.00 lbs.
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Chicken

Thick Cut BreakAway Chicken Breast Thick cut and pre-portioned slices are the perfect ingredient for a variety of recipes from wraps, fajitas and quesadillas to stir-fry, noodle bowls, salads and more. Chicken breast meat, lightly marinated with natural chicken seasonings.	48840-001	48/4.00 oz.	12.00 lbs.
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Steak-EZE Fast BreakAway® Flat Steaks

Beef

Steak-EZE Revolutionary Fast BreakAway Beef Flat Steak Hand-trimmed sirloin beef—flat steak speed with <i>BreakAway</i> ease.	6160	27/6.00 oz.	10.00 lbs.
	6150	32/5.00 oz.	10.00 lbs.
	6140	40/4.00 oz.	10.00 lbs.
	6130	53/3.00 oz.	10.00 lbs.

Chicken

Steak-EZE Revolutionary Fast BreakAway Chicken Flat Steak Chicken breast meat, lightly marinated with natural chicken seasonings—flat steak speed with <i>BreakAway</i> ease.	44150	32/5.00 oz.	10.00 lbs.
	44140	40/4.00 oz.	10.00 lbs.

VERSATILITY

Protein choice – beef or chicken.

Great taste and an easy solution for multiple menu applications across all dayparts.

Create a wide assortment of appetizers and entrées with multiple menu applications.

An easy protein option for Breakfast, Lunch or Dinner.

PROFITABILITY

Portioned-controlled to eliminate waste for better food cost management.

Reduce labor due to fast and easy preparation.

Steak menu items allow for higher menu prices.

SIMPLICITY

Pre-portioned IQF Steak portions.

Convenient and easy to handle.

Goes from the freezer to finished entrée in minutes.

Add your own seasonings to create custom flavors.

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www.advancepierre.com/steakezefoodservice



AN EXPERIENCE YOU'LL CRAVE

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