



Premium whole muscle breaded
Chicken Tenderloins



Barber Foods® offers premium, whole muscle chicken tenderloins with unmatched versatility, profitability, and simplicity. Our chicken tenderloins allow you to serve the highest quality menu items and take advantage of your own creativity. You can use any one of our great-tasting products in many different menu applications. Rely on Barber Chicken Tenderloins to help you deliver an experience your customers will crave!

CHICKEN FINGERS: DEFINED

FORMED

Shaped chicken pieces, made into the form of a tenderloin

good

TENDER

Slices of whole muscle breast meat, in the form of a tenderloin

better

TENDERLOIN

Muscle that lies between the breast and the sternum of the chicken – and is the most tender part of the chicken

best

Why Barber Foods Chicken Tenderloins?

- On trend, small-size premium chicken tenderloins will increase traffic and drive sales
- Consistent size gives you ultimate control over portion costs and plate coverage
- One product can be used in several different menu applications
- Small-size tenderloins mean product can be easily prepared in minutes
- Par fried to set the breading means optimal cooking efficiency whether baked or fried

61% of consumers say they purchase small plates because they seek to eat healthier

BREADED VS FRITTER

BREADED The term used when the product is being coated, after fabrication, with less than 30% breading

FRITTER The term used when the product is coated with more than 30% of its total weight in breading

BREADING PROFILES

Flour Breading

- Coating made of flour, water & seasonings
- Soft, light bite often described as lightly crispy

Cracker Crumb

- Coating made of crushed cracker crumb
- Harder bite often described as savory and crunchy

American Bread Crumb

- Coating that is round in shape, and often golden brown
- Looks homemade, and often is crispy or crunchy

Panko

- Coating made with bread crumb that is uniquely porous in texture
- Superior hold performance, perceived as upscale

73% of consumers say if they try and like a new flavor, they would return to that restaurant



Barber® - North Shore Chicken Tenderloins

(#020094 - 2/5lbs./1.50oz. Avg.)

Select portions of boneless, skinless, whole muscle chicken breast tenderloin, marinated, then battered and lightly breaded with a delicious signature blend of seasonings in the batter and breading. Pre-browned for a crispy bite whether fried or baked.

New England Chicken Roll

Prepare a fresh slaw using celery, onion and mayo blended with Old Bay® Seasoning. Place tenderloins on bottom half of a grilled hot dog or Coney roll. Embellish with fresh celery greens, diced onion and sliced tomato. Serve with chips.

Suggested Menu Price	\$6.99
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$2.00
Gross Profit Per Serving	\$4.99
% Gross Profit	71%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.



Barber® - Jumbo Crunchie Chicken Tenderloins

(#020028 - 2/5lbs./2.30oz. Avg.)

Select portions of boneless, skinless, whole muscle chicken breast tenderloin, marinated, lightly breaded with panko-style breadcrumbs and pre-browned for a crispy bite whether fried or baked.

Carolina Birddog Sandwiches

Place a lite vinaigrette cole slaw on the base of a mini hot dog bun and top with a Jumbo Crunchie Tenderloin. Add Cheddar Jack shredded cheese, diced tomato, bacon and a BBQ sauce drizzle to complete.

Suggested Menu Price	\$7.99
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$2.22
Gross Profit Per Serving	\$5.77
% Gross Profit	72%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.

Barber® - Crunchie Chicken Tenderloins

(#020005 - 2/5lbs./1.5oz. Avg.)

Select portions of boneless, skinless, whole muscle chicken breast tenderloin, marinated, lightly breaded with panko-style breadcrumbs and pre-browned for a crispy bite whether fried or baked.

Korean Lettuce Bowls

Place 3 baked or fried Crunchie Tenderloins on Romaine leaf lettuce and shredded cabbage. Top with Sesame seeds and freshly sliced scallions. Serve with Korean BBQ sauce.

Suggested Menu Price	\$7.49
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$1.81
Gross Profit Per Serving	\$5.68
% Gross Profit	76%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.



Barber® - Buffalo Chicken Tenderloins

(#020006 - 2/5lbs./1.60oz. Avg.)

Select portions of boneless, skinless, whole muscle chicken breast tenderloin, marinated, lightly breaded with a spicy buffalo style seasoned breading and pre-browned for a crispy bite whether fried or baked.

Left Coast Buffalo Chicken Sandwich

Grill fresh sourdough bread on a panini press to show grill marks. Cover bottom slice with leaf lettuce and Dijon mustard and top with Buffalo Chicken Tenderloins. Add sliced avocado and freshly prepared mango pico de gallo.

Suggested Menu Price	\$7.99
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$3.14
Gross Profit Per Serving	\$4.85
% Gross Profit	61%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.





Barber® – Italian Style Chicken Tenderloins

(#020043 – 2/5lbs./1.5oz. Avg.)

Select portions of boneless, skinless, whole muscle chicken breast tenderloin, marinated, then battered and lightly breaded with a special Italian seasoned batter and breading. Pre-browned for a crispy bite whether fried or baked.

Prosciutto Tenders

Wrap freshly oven-baked or freshly fried Italian chicken tenderloins with prosciutto ham. Top with Alfredo sauce and a blend of Mozzarella and Parmesan cheeses. Garnish with mixed greens and Pepperoncinis.

Suggested Menu Price	\$8.99
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$3.71
Gross Profit Per Serving	\$5.28
% Gross Profit	59%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.



Barber® – Sizzling Fajita Tortilla Cruncher™ Chicken Tenderloins

(#933580 – 1/10lbs./1.5oz.)

Select portions of boneless, skinless, whole muscle sized 1.5 oz. chicken breast tenderloin, marinated, lightly breaded with fajita seasoned, panko-style breadcrumb and tortilla chip, pre-browned for a crunchy bite and added versatility whether fried or baked.

Flaming Chicken Soft Taco

Warm two jumbo soft flour tortillas and fill with shredded lettuce, diced tomatoes and shredded Chihuahua cheese. Top with two Sizzling Fajita Tortilla Crunchers™ and chipotle mayo. Serve with ranch-style beans.

Suggested Menu Price	\$9.99
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$3.36
Gross Profit Per Serving	\$6.63
% Gross Profit	67%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.

Barber® - Smoky Chipotle Tortilla Cruncher™ Chicken Tenderloins

(#931565 - 1/10lbs./1.5oz.)

Select portions of boneless, skinless, whole muscle sized 1.5 oz. chicken breast tenderloin, marinated, lightly breaded with chipotle seasoned, panko-style breadcrumb and tortilla chip, pre-browned for a crunchy bite and added versatility whether fried or baked.

Kickin' Krispy Chicken Salad

Using a blend of mixed greens, fresh sliced onions, red peppers, julienne carrots and diced tomatoes place Smoky Chipotle Tortilla Crunchers™ over the top and serve your choice of dressing.

Suggested Menu Price	\$9.99
Approximate Total Food Cost Based on approximate total plate food costs including average distributor markup. Actual costs may vary.	\$3.21
Gross Profit Per Serving	\$6.78
% Gross Profit	68%

Based on approximate total plate food costs including average distributor markup. Actual costs may vary.



Barber Chicken Tenderloins

Description	Item Number	Pack/Portion	Case Weight
Smoky Chipotle Tortilla Cruncher™ Chicken Tenderloins	931565	107/1.5oz.	10.00 lbs
Sizzling Fajita Tortilla Cruncher™ Chicken Tenderloins	933580	107/1.5oz.	10.00 lbs
Buffalo Chicken Tenderloins	020006	100/1.6oz.	10.00 lbs
Jumbo Crunchie Tenderloins	020028	70/2.3oz.	10.00 lbs
Crunchie Chicken Tenderloins	020005	109/1.5oz.	10.00 lbs
Italian Chicken Tenderloins	020043	107/1.5oz.	10.00 lbs
North Shore Chicken Tenderloins	020094	107/1.5oz.	10.00 lbs

Contact your sales representative to order
Barber® Chicken Tenderloins today!



**VERSATILITY.
PROFITABILITY.
SIMPLICITY.**

www.advancepierre.com/barberfoodservice



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