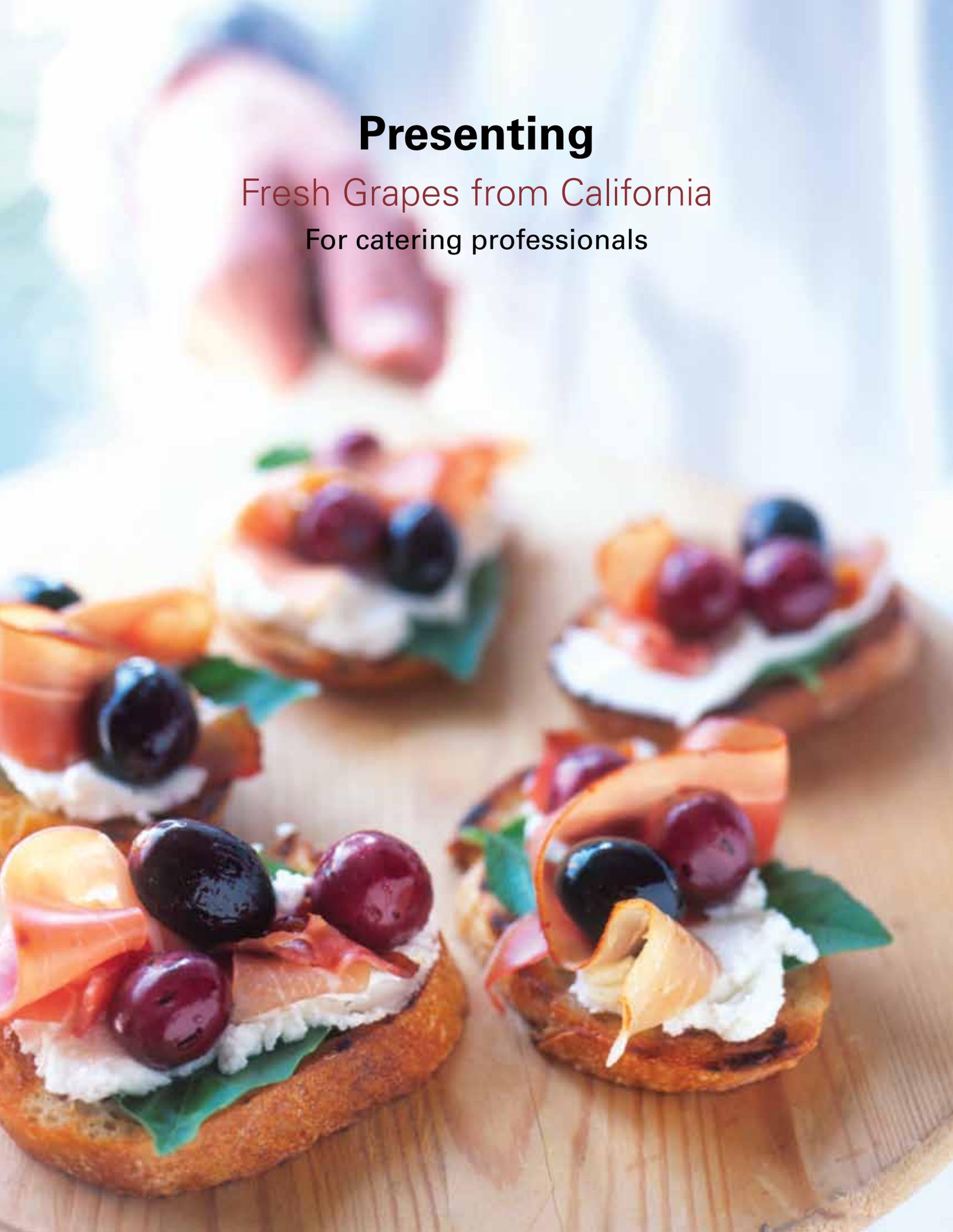


Presenting

Fresh Grapes from California

For catering professionals



Life's A Banquet.

And a

- * Wedding
- * Opening
- * Launch
- * First Night
- * Corporate breakfast, lunch, or dinner
- * Annual holiday party
- * Summer picnic
- * Awards event
- * Graduation party

Your business **is** the banquet.
Your business **is** the delicious.

Food and drink are the **"what"** that makes the party lively, the meeting go smoother, the special event more special.

Fresh Grapes Make It

Sweet. Beautiful. Bountiful.
Successful.



Green with soft. **Red** with bold. **Black** with blue.

Beautiful always.
Do it your way.

Passing Fancies

Fresh grapes from California are more than passable.



Grape Pizettas



Grape Brie Fritters



Sangria

They're Fresh.
Sweet.
Juicy.
Crisp.
Elegant.

They're easy to Skewer.
Grill.
Dip.
Top.
Garnish.
Adapt.

California Chic



Grilled Antipasto Skewers



Grape Gazpacho



Grape Caprese

Fresh grapes cozy up to Spicy.
Tart.
Salty.
Savory.
Sweet.
Creamy.
Crunchy.

Grapes are Cross-cuisine. Trend-conscious.

Fresh Grapes Are Very **Saucy**

Fresh Grape Deglazing/Pan Sauce

3/4 cup	dry red or white wine
2	shallots, minced
1/2 cup	chicken, beef, fish or mushroom broth
1 tsp.	chopped fresh thyme or other herbs/spices
1 1/2 cups	seedless California grapes, rinsed
1 Tbsp.	unsalted butter
To taste	salt and pepper

After cooking protein in preferred sauté or roasting pan, (defat, if required), add 1 1/2 cups of wine – depending on flavor desired – and bring to a boil scraping up any brown bits in the bottom of the pan. Cook until wine is reduced to a glaze, about 5 minutes. Add the shallots, broth and any additional spices or herbs, and cook until reduced by half (about 4 minutes). Stir in the grapes and butter and swirl to melt the butter. Season with additional salt and pepper, then pour over roasted/sautéed/baked protein and serve.

Makes 1 1/2 cups sauce.

Variations:

- Whisk in 2 Tbsp. of Dijon mustard (or more to taste) when grapes are heated and butter is melted.
- Stir in 2 Tbsp. chutney, marmalade, jam or jelly with grapes and finish with butter.
- Use roasted grapes instead of fresh to add another flavor dimension. To roast grapes place them on a baking tray in a 400° F oven for 10-15 minutes, or until soft and juicy. Variations: toss grapes in olive oil or balsamic vinegar and then roast.

Fresh Grape Grilling Sauce

1 1/2 cups	red California seedless grapes
1 cup	red wine
1/4 cup	chopped onion
2 cloves	garlic
1/2 tsp.	dried thyme
1/4 tsp.	dried rosemary
Good pinch	cayenne pepper
1/2 cup	honey
2 slices	lemon
1	bay leaf
To taste	salt and pepper

Place the grapes, wine, onion, garlic, thyme, rosemary and cayenne in blender. Blend until liquid then pour sauce into a large saucepan. Add the honey, lemon and bay leaf; stir well and bring the sauce to a boil. Turn down the heat and simmer, stirring regularly until the sauce is syrupy and reduced to one cup, about 30 minutes.

Brush the sauce on to grilled meats and cook 2-3 minutes more for a piquant, fruity glaze. Serve extra sauce alongside.

Note: Because of the natural sweetness in the sauce, be careful of flare-ups.

Fresh grapes create a **sauce** that can be savory, sweet, spicy, creamy, tart or any combination you and your clients choose.

Grapes in sauces, salsa and relishes add juice, sweetness, balance, texture and color. **They just hold everything together.**

Black Grapes and Port Reduction

2 cups	Port wine
3/4 cup	black seedless California grapes, halved

In a medium saucepan over high heat, boil the port until it has reduced to 1/2 cup and stir in the grapes. This sauce is particularly good over seared duck breasts, roasted quail or venison.

Classic Grape Salsa

2 cups	coarsely chopped California seedless grapes
1/2 cup	chopped green onions
1/2 cup	diced fresh chilies (or diced, canned Anaheim chilies)
2 Tbsp.	chopped fresh cilantro
2 Tbsp.	vinegar
1 clove	garlic, minced
1/2 tsp.	salt

Combine all ingredients and mix well. Let stand at least one hour before serving. Drain off excess liquid before serving.



Grapes Go Expo

Fresh grapes added to sauces at your EXPO stations create Intriguing Flavors.



Drama.
Glamour.
Delight.

Expo Salmon with Grapes

Yield: 8 medium portions (4 oz. salmon)

Salmon:

- 2 lbs. salmon fillet, boneless, skinless, pin bones removed
- 3/4 tsp. sea salt
- 2 tsp. paprika, Spanish Pimentón
- 2 tsp. olive oil, extra virgin

Vegetable Cake:

- 2 1/4 cups potato, yellow cooked
- 3 cups zucchini, fine julienne
- 1 1/2 cups yellow squash, fine julienne
- 3/4 cup red bell pepper, fine julienne
- 1 cup carrot, grated
- 1/2 cup green onion, finely chopped
- 3 each egg
- 1 Tbsp. cornstarch
- 1 cup Manchego cheese, grated
- 1/4 cup parsley, chopped
- 1 1/4 tsp. garlic, fresh minced
- 2 tsp. sea salt
- 1 1/2 tsp. black pepper ground

Balsamic Reduction:

- 2 cups red seedless California grapes
- 2 cups Balsamic vinegar
- 1/2 cup fresh herbs
- 1 orange, fresh juice and zest
- 1 inch ginger, peeled and fresh sliced

Grape Gremolata:

- 4 cups green seedless California grapes
- 1/2 cup parsley, Italian, fresh chopped
- 2 lemons
- Pinch sea salt

Build:

- 1 portion salmon
- 1/4 cup red seedless California grapes
- 3 Tbsp. extra virgin olive oil
- 1 1/2 Tbsp. sherry wine
- A squeeze lemon
- 2-3 tsp. balsamic reduction
- 1 each vegetable cake
- 2 tsp. gremolata

For the complete recipe instructions, please visit grapesfromcalifornia.com/foodservice.

Stand Up. Sit Down.

Setting the Table With Fresh Grapes



Grape and Tomatillo Salsa



Grape Rosemary Skewers



Scallop, Red Grape and Pea Shoot Salad

You've already seen **the grapes' way** with cheese. And how they can help arrange **the big day**.



Chocolate-dipped Grapes



Frosted Grapes



Grape and Honey-Spiced Pork

Now try them on your best plates.
Seafood.
Steak.
Baby Greens.
Sugar and Spice.

Everything Nice.

Fresh Grapes Hold the Line

Beautifully

Fresh grapes never met a steam table or chafing dish they couldn't handle for the short or the long term. Their skins are soft, but resilient. They keep other foods moist and juicy. They absorb flavors and deepen them with time. *Keep the guests coming. And back for more.*

Chicken Tandoori and California Grape Brochettes

Yield: 30 skewers (6" size)

1 1/2 Tbsp. garam masala, ground
1 1/2 Tbsp. curry powder, spicy
3 cups yogurt, plain
1/2 cup yellow onions, minced
1 Tbsp. garlic, fresh minced
1/4 cup lime juice, fresh
1 1/2 Tbsp. sea salt
2 Tbsp. turmeric, ground
2 Tbsp. cilantro, fresh, finely chopped
2 lbs. chicken breast, trimmed
8 cups red seedless California grapes
30 each wooden skewers, 6"

1 pan Seasoned Basmati Rice with Roasted Grapes

For Marinated Chicken Skewers:

1. Soak skewers in water and reserve.
2. Toast curry powder and garam masala in dry pan, stirring constantly until it begins to smoke. Reserve.
3. In small bowl, mix yogurt, onions, garlic, lime, curry and garam masala mixture, salt, turmeric and cilantro.
4. Cut chicken in 3/4" to 1" cubes and mix with 3 cups of marinade; chill for 1-2 hours. Reserve remaining marinade.
5. Skewer chicken, alternating each piece with grapes skewered lengthwise. Reserve for cooking.

To Finish:

1. Heat grill/barbecue to medium. (If grill is not available, skewers may be roasted in oven.)
2. Place chicken skewers on well-seasoned and oiled grill. Cook on both sides until cooked through. Brush with reserved, fresh marinade, if desired.
3. Arrange cooked chicken skewers and remaining grapes in pan on top of Basmati rice. Brush with any remaining marinade, and garnish with cilantro and green onions if desired. Set out for service.

*** For the Seasoned Basmati Rice with Roasted Grapes recipe, please visit grapesfromcalifornia.com/foodservice.**



Light and Healthy

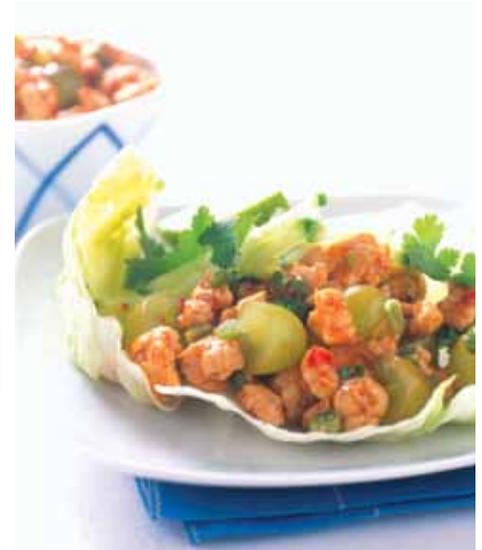
Luscious and Bold



Grape Rosemary Focaccia



Grilled Onion and Grape Relish



Spicy Chicken Lettuce Cups

Some like it **Hot**.
Some like it **Cool**.
Some want it **Omnivore**.
Some want it **Locavore**.
Some like it **Light**.
Some like it **Luscious**.

Fresh grapes appeal to The Masses.
The Discerning.
The Cost-Conscious.
The-Sky's-The-Limit Client.

Grapes: The Original Superfruit

Fresh grapes are rich in polyphenols – a class of phytonutrients thought to have remarkable disease prevention and health-promoting properties, especially for heart disease and some cancers. Polyphenols are antioxidants as well as key mediators of important cell activities. Grapes of all colors contain polyphenols.

Fresh Grape Handling and Storage



- * High-quality, fresh grapes from California will have green, pliable stems and plump berries.
- * Grapes generally have a much longer shelf life than other berries, but they still need TLC to prevent premature dehydration, molding and shatter.
- * Providing good air circulation is one of the best ways to keep grapes in optimum condition. When buying in volume, gently stack grape boxes in the cooler so that air can circulate around them.
- * Store grapes immediately in refrigeration when received. The ideal condition for grapes is 30-32°F with 90-95% relative humidity.
- * Do not store grapes near cooling unit's direct air path to avoid accelerated dehydration.
- * Like most berries, grapes can absorb strong odors. Try to avoid storing them next to green onions and leeks.
- * Never store or display grapes where they will come in direct contact with water, ice or iced products.
- * Store grapes unwashed.
- * Rinse grapes just before serving or adding to a recipe. The bloom should still be visible.
- * Use shatter – those grapes that fall from the stems – as soon as possible in salads, sandwiches, skewers, etc.

Fresh grapes from California are available from May through January.

grapesfromcalifornia.com
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