

Holiday Menu Guide 2025



GREENLEAF

Providing Ingredients that Matter

a  chefswarehouse company

Labor Savers



PREPPED VEGETABLES

Beans	Kale
Beets	Lettuce
Broccoli	Mushrooms
Brussel Sprouts	Nopales
Cabbage	Okra
Carrots	Onions
Cauliflower	Peas
Celery	Pepper
Corn	Potato
Cucumber	Radish
Eggplant	Root Vegetables
Fennel	Shallots
Ginger	Squash
Greens	Tomato
Jicama	



PREPPED FRUIT

Apples	Citrus
Melon	Pears
Tropical	



PREPPED MIXES

Asian Stirfry	Fruit Salad Mix
Fajita Veg Mix	
Mirepoix	
Salsa	

Cheeses

Create the perfect locally sourced cheese board for your holiday menu



Grazin' Girl Gorgonzola, Valley Ford Cheese

Blue cheese with a rustic basket weave exterior. Flavor has notes of sweet cream. Amazing in salads, sauces, and drizzled with honey.

Milk: Cow
Item #11514
4.5lb (RW)



Goat Gouda, Central Coast Creamery

Firm, with a slight graininess. This gouda has a caramel scent with notes of nuts and cooked milk. Aged for 4-6 months.

Milk: Goat
Item #9471
5lb (RW)



Tomino, Nicasio Valley Cheese Co.

A soft ripening cheese made in 3 inch rounds and aged for least 5 weeks. Rich, with a full robust flavor that gets stronger as it ages.

Milk: Cow
Item #11194
6x6oz (RW)



Purple Moon Cheddar, Fiscalini Farmstead

Farmhouse Cheddar soaked in a locally produced California red wine, causing the outer layer to turn purple. Perfect for wine pairings.

Milk: Cow
Item #11901
8x6oz per case



Toma Truffle, Point Reyes Farmstead

Rich texture and buttery flavor with the taste of Italian black truffles. Reminiscent of strawberries and cocoa married with the richness of Toma.

Milk: Cow
Item #14327
10lb (RW)



Bermuda Triangle Cypress Grove

Tart and tangy with intense pepper notes. Ripens faster than other soft-ripened cheeses, developing an umami brothiness with incredible depth of flavor.

Milk: Goat
Item #9804
2x1.5lb



Junipero Schoch Family Farmstead

A young, higher-moisture, hand-crafted Swiss cheese. Made in small batches from fresh raw milk. Has a creamy texture with a slight sweetness and nutty finish.

Milk: Cow
Item #11883
10lb (RW)



San Joaquin Gold, Fiscalini Farmstead

An original Italian-style cheese recipe. Flavor is mildly sweet and mellow when young, but develops a darker golden hue and deeper nuttier flavor over time.

Milk: Cow
Item #9892
7.5lb (RW)



Dream Weaver Central Coast Creamery

A 100% goat's milk cheese washed in white wine and aged for 2-3 weeks. It has a funky orange rind and a moderate piquant aroma with notes of olive oil and tropical fruits.

Milk: Goat
Item #12294
2x2lb (RW)

Truffles

Add a special flair to holiday dishes

*Perigord Black Truffles



Has a strong aroma resembling cocoa, licorice, hazelnuts, and mint. Pairs well with garlic, salt, and ground pepper. Will be young and light in color to start. Peak season starts in December.

Item #12821, 1lb
Item #12822, 0.5lb
Item #12823, 0.25lb
***Pre-Order**

Infused White Truffle Oil



Combines premium Italian olive oil and Sabatino's all-natural white truffle extract. The flavor is reminiscent of garlic with earthy notes.

Item #12768, 6x8.4oz
Item #12769, 8.4oz

White Truffle Oil



A canola oil base and all natural white truffle aroma. The flavor is reminiscent of garlic with earthy notes.

Item #12778
1ltr each

BelAria White Truffle Oil



A gourmet oil made by infusing high-quality white truffle essence. Commonly used as a finishing oil to add a luxurious touch to a wide range of dishes, often drizzled over pastas, risottos, pizzas, popcorn, or fries.

Item #14856
6x8.4oz per case

BelAria Black Truffle Oil



A gourmet oil made by infusing high-quality black truffle essence. Commonly used as a finishing oil to add a luxurious touch to a wide range of dishes, often drizzled over pastas, risottos, pizzas, popcorn, or fries.

Item #14857
6x8.4oz per case

Truffle Zest



The world's first and best-selling truffle seasoning brings the rich, earthy flavor of truffles to any dish, anytime. Made with ground black summer truffles,

Item #12779
5.29oz each

Truffle Sea Salt



Truffle & Sea Salt is a balanced blend of truffles and the finest Sicilian sea salt. The alchemy this creates is an aromatic finishing salt that can be used to accentuate and complete any dish with profound truffle flavor.

Item #12780
14oz each

Truffle & Rosemary Sea Salt



Combines black truffles, rosemary, and Sicilian sea salt into a savory finishing salt. Earthy and herbaceous, this salt accentuates the individual flavors of the ingredients it's placed on. Sprinkle onto meats, fish, eggs, vegetables, potatoes, and popcorn.

Item #12781
14oz each

Black Truffle Butter



Made in the French Beurre de Baratte style (churned instead of spun to bind the fat). Black Winter Truffles add a wonderfully rich, earthy flavor. Great for steaks, mashed potatoes, and roasted poultry.

Item #8280
8oz each

Truffle Honey



Clover honey offers a subtle sweetness that allows the black truffle flavor to shine. Use for charcuterie and cheese boards, glaze for poultry, topping for desserts, or mixed into specialty whiskey cocktails.

Item #13319, 6x12oz
Item #13320, 12oz

Truffle Pate



A savory and earthy blend (pesto-like consistency) of truffles, porcini mushrooms, button mushrooms, garlic, and parsley. Use as a spread for pizza, toss into pasta, spread onto canapés, and fold into cream sauces.

Item #12771
17.64oz each

Truffle Sauce



A savory and earthy blend of black truffles, button mushrooms, parsley, and olive oil creating a pesto-like sauce that is easy to use on pizza, pasta, and more.

Item #12776
14oz each

XV BL Truffle Peel



Packed in brine, peelings add an aesthetic element to many different dishes. Best use in risotto, pasta, pizza, eggs and polenta. Use the remaining juice from the peelings for the base of a vinaigrette.

Item #12777
17oz each