

# Culinary Specialties, Inc.

Premium Foods

Exceptional Service



To Order Contact: Food Craft Direct  
[info@FoodCraftDirect.com](mailto:info@FoodCraftDirect.com)  
[www.FoodCraftDirect.com](http://www.FoodCraftDirect.com)

WE CAN CUSTOMIZE TO YOUR LIKING



# Our Story



Culinary Specialties started in April, 1996, working with non-perishable food items out of a guest room. Our business grew quickly, thanks to the increasing demand of our products, we had to move into a larger facility to accommodate the growth of our company. Gaining increasing notoriety with local chefs for our customized appetizers, and beginning to outpace the outsourcing of our products, we moved once again into a new USDA approved kitchen facility north of San Diego. While we initially only served the San Diego market, word was spreading about our quality and willingness to work directly with the chefs to produce specialty gourmet items exactly

to their specifications.

After only a year, thanks to a rapid increase in business, we would find ourselves once again outgrowing our facility. We moved to our new USDA and FDA approved state-of-the-art production facility located in San Marcos, CA. This location is centrally located, between San Diego, Los Angeles and Palm Springs, enabling us to efficiently serve those communities.

Additionally, today, we manufacture and distribute our products to San Diego, Orange County, Los Angeles, Las Vegas, San Francisco, Arizona, Colorado, Texas, South Florida, Hawaii., and are set up and able to deliver our wholesale products anywhere in the USA.

We take great pride in the quality of our products, and our deep commitment to service and customer satisfaction, and sustainable food practices. This commitment has helped us along the way to establish Culinary Specialties as a well-known and respected company in the food service industry.



# Food Safety

We understand that the foremost challenge industrial food suppliers face is to provide safe food and protect the consumer from any food borne bacteria or illness. We take our commitment to food safety extremely seriously.

Culinary Specialties food safety and food quality policies are designed to provide the best quality products with the highest standards of safety, performance, and reliability. At Culinary Specialties we strictly adhere to the toughest USDA and FDA food preparation safety guidelines and continue to meet and exceed SQF standards. We are in full compliance with all current FDA food regulatory guidelines and maintain up to date information on any FDA or CDC recalls or hazard warnings, so in the event of a recall we can act swiftly to make sure our consumables, and kitchen remain at the highest quality for our consumers. We recognize that food



safety is a shared responsibility across all areas of the food supply chain which is why not only our kitchens, but our packing and delivery facilities all adhere to, or exceed, the recommendations for food safety issued by the governing bodies for the industry.

- Safe Quality Food Certified (SQF)
- United States Department of Agriculture (USDA)
- Food and Drug Administration (FDA)
- Hazard Analysis and Critical Control Points (HACCP)
- Sanitation Standard Operating Procedures (SSOP)
- Good Manufacturing Practices (GMP)
- Standard Operating Procedures for production (SOP)
- Third Party Food Safety Audits
- Micro testing on finished products



# Packaging



Our products are IQF (Individually Quick Frozen) rapidly after preparation to lock in the fresh taste allowing for the most successful results in the final preparation at our customers kitchens. This technique of freezing the food as soon as it's prepared helps us keep our vegetables bright and crisp, our bread products exactly the right texture, and our meats and proteins cooked perfectly every time. Our quality-obsessed team hand packs each food item after freezing, to maintain its quality and prevent any damage from freezer burn. Each food item is then protected by our ideal packing systems ensuring the safe arrival of your delivered order.

# Delivery

Food Safety is of paramount importance throughout the entire supply chain from farm to table. One area of food protection and safety that commonly gets overlooked is the delivery process, when food can deteriorate rapidly in less-than-ideal conditions in transit, especially in unpredictable travel conditions. We mitigate those risks by having our food trucks all inspected daily. We verify the performance of our delivery fleet to ensure that our products are being transported at the exact proper temperature of 41 degrees Fahrenheit, and guaranteeing your delivery arrives in tip top shape, ready for your kitchen.



# Breaded Stuffed Chicken Pre-Browned

Customize to your specifications

## Chicken Florentine



## Chicken Cordon Blue



## Chicken Kiev



## Chicken Supreme



## Chicken Wild Mushroom



# Chicken Roulades

5/2.5lbs/Case

Mediterranean



Italian



Florentine



Greek



Wild Mushroom



Customize to your specifications

*"I always say that I don't believe I'm a chef. I try to be a storyteller."*

*Jose Andrés*

# Chicken Ballotine Leg Boneless

Solid Muscle - Basted - Stuffed - Ready to Bake

Customize to your specifications

Florentine, Italian, Brie & Cranberry, Wild Rice & Mushrooms, Apple & Almond,  
Mediterranean

Brie and Apple, Sausage and Fennel, Prosciutto Goat Cheese & Spinach

## Beef, Chicken & Seafood Brochettes



Customize to your specifications – Size – Vegetables – Seasoning

## Cornish Hens

Partially Deboned or Completely Boneless

Customize to your choice of stuffing



# Wellingtons

## Beef



## Chicken



## Salmon



## Portobello Vegetable



Lamb – Turkey – Roasted Root Vegetable  
Customize to your specifications

## Porchetta

Italian Sausage  
Fresh Herbs & Garlic  
and More



## Turducken

Andouille & Cornbread

Apple & Cornbread

Italian Sausage

Wild Mushrooms

Spinach & Parmesan