



cucina fresca

gourmet foods

We make it from scratch so you don't have to.





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We make really good food with real food.

Cucina Fresca Gourmet Foods is a leading producer of natural, delicious foods for retail and foodservice. Recognized as “Food Processor of the Year” by *Seattle Business Magazine*, its custom and private label capabilities are embraced by restaurants, grocery retail, catering, hospitality management groups, arenas, schools – even kids camps!

*Handcrafted in
small batches with
the freshest, highest
quality ingredients
to ensure
**the most delicious
experience.***





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Real food. Fresh Ingredients. 100% Natural.



“Many of our staple ingredients are locally sourced from family farms and produce growers, while others are imported from countries of origin – such as European cheeses – **to create the best possible flavor and quality.**” – Executive Chef, Brad Glaberson



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Kettle Custom Capabilities

Executive Chef Brad Glaberson can duplicate your recipe or perfect one for you.

500 gallon minimum runs, packed for fresh or frozen.

Reach out to us at (206) 903-0825 / info@cucinafresca.com

Fresh Sauce
Spreads
Dressings
Marinades
Soup, Salsa
BBQ, Nacho
Custom



Cucina Fresca Gourmet Foods is recognized as "Food Processor of The Year"
by *Seattle Business Magazine* (April 2013)



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Fresh Sauce A home-run for labor-saving solutions and recipe consistency across multiple kitchens. Made in Just In Time Production for the Freshest Sauce! Custom sauce 200 lb. min.



Year-Round Availability:
Alfredo, Basil Cream, Béchemel,
Marinara, Tomato Vodka,
Nacho Cheese, Parmesan Garlic,
Pesto- Classic, Pesto-Vegan,
Pomodoro, Puttanesca,
Smoked Tomato,
and **Custom Capability**





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Fresh Marinades/Wet Rubs The “Swiss Army Knife” of sauce! Versatile for a wide variety of application. Made with fresh herbs, vegetables, oils and vinegars – just like you would at home.

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Chimichurri Sauce:

Argentinean-inspired with imported EVO, fresh parsley, fresh cilantro, fresh garlic, red wine vinegar, salt, fresh ground pepper, and spices.



Available Year Round with 200 pound minimum
Korean Kalbi, Jamaican Jerk, Bar-B-Que



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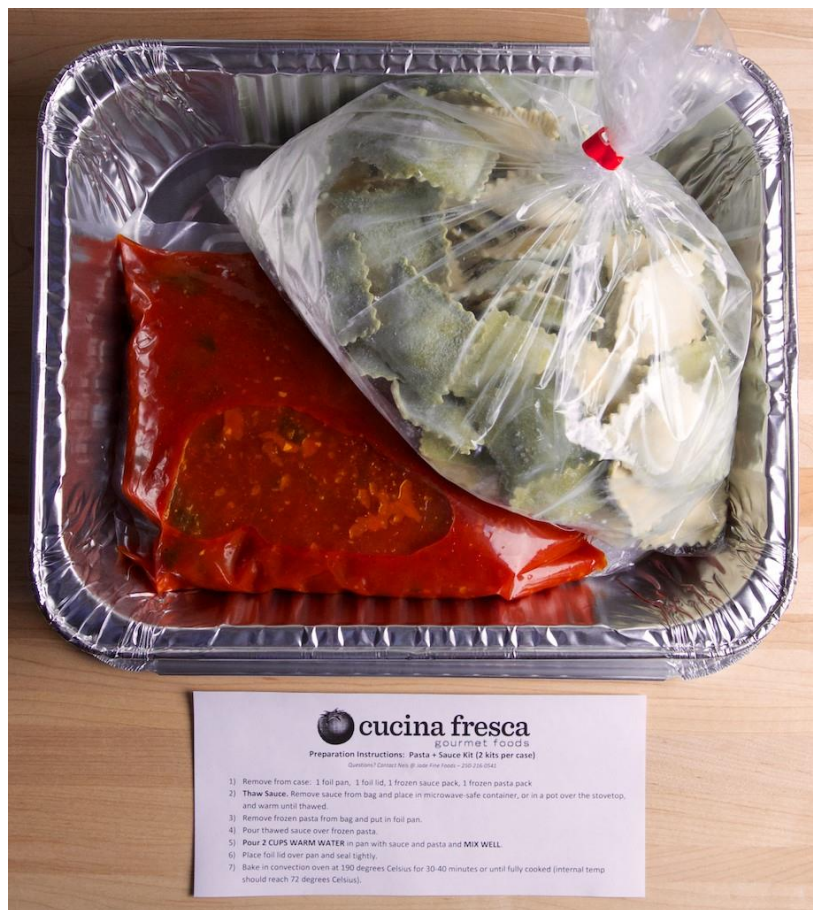
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Pasta and Sauce Kits Created for those who need quick, cook-friendly preparation!

Year Round
with 200 pound
minimum:

Ravioli + Sauce
Tortellini + Sauce
Penne + Sauce

Pre-measured,
just assemble
and bake!



Case Pack: 2/4.1 lb
Frozen.

Shelf Life: DOM 365 days



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Ravioli Over thirty varieties made from scratch with fresh ingredients and the best tasting cheeses; wrapped in egg pasta. Custom capability minimum 200 pounds.



Case Pack:

1/5 lb

Arrive frozen,
ready to cook



Tortellini

Four Cheese wrapped in
Egg, Red Bell Pepper, or
Tri-Color.

Five days shelf life once cooked.

Ravioli cook time in simmering water 4-5 minutes (deep fry 90 seconds); tortellini 6 minutes.
Approx 32 ravioli per pound - shape is 2" x 1.5" square. | Approx 135 tortellini per pound.



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Egg Noodles Semolina No. 1 flour and fresh local eggs; laminated.



Seven days shelf life
once slacked;
2 ½ min cook time.

Master Case Pack: 4/5 lb
Typically arrives frozen, ready to
cook, in a “pizza box” and contains
20 pre-portioned 4 oz nests,
which yields 20 8 oz nests





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Lazy Lasagna : Cucina Fresca best-selling Fresh Ravioli and Fresh Sauce layered in “lazy” lasagna fashion and topped with whole milk mozzarella. Custom capability.

Varieties:

Roasted Butternut & Alfredo

Three Cheese & Tomato Vodka

Spinach & Cheese Marinara

Case Pack:

2/8 lb (9x13 half sheet pans)



Lasagnas
arrive frozen,
ready to bake

3 Easy Steps! “Cook, Cool, Cut”

Each half sheet pan portions out twelve 10.67 oz servings

Service delis simply “cook, cool, cut” and stack behind the deli case (5 days shelf life once cooked)



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We Make It From Scratch So You Don't Have To.

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