

# Spring Favorites



## Salad Enhancements

### **1272 EASTER EGG RADISHES, 24-CT**

### **1271 FRENCH BREAKFAST RADISHES, 24-CT**

*Radishes have a crisp texture and a refreshing, pungent taste that is slightly peppery or spicy. Radishes are most commonly eaten raw*

### **0782 PEA TENDRILS, 8-oz**

*Just as delicious as the pea itself and tender enough to serve raw or flash cook.*

### **0553 MIXED BABY HEIRLOOM TOMATOES, 10/1#**

*Use a top a rustic flat bread, vamp up a garden salad, stuff, or brighten your anti-pasta.*

## Vegetable Accompaniments

### **0139 FRENCH BEANS (Haricot Vert) 10/2#**

*More delicate and thinner than traditional green beans and snipped on one end.*

### **1248 PEELED BABY CARROTS WITH TOPS, 5#**

### **1260 RAINBOW MIXED PEELED BABY CARROTS WITH TOPS, 5#**

*The perfect whimsical accompaniment for Easter or Mother's Day menus.*

### **0247 FRESH SHELLED PEAS, 10/20-oz**

*Fresh, sweet peas are the taste of springtime.*

## Fine Garnishes

### **1409 EDIBLE ORCHIDS, 100-CT**

*Fresh and crisp, similar to endive in flavor. A welcome surprise on any dish or glass. Garnish entrees, desserts, cakes, or cocktails.*

### **1412 EDIBLE PANSIES, 50-CT**

*Slightly sweet, minty flavor. Derived from the French word for remembrance, pansies are a chef's was of saying, "I'm thinking of you."*

### **2018 TINY VEGGIES™ CRUDITÉ MIX, 50-CT (Special Order)**

*Beautiful, upscale presentation.*



*Contact your Sales Representative  
to help plan your spring menu!*

Atlantic City, NJ | Penns Grove, NJ  
Ph: 609-345-3229 | [www.seashoreeast.com](http://www.seashoreeast.com)

