



Calamari

Fresh-caught and chemical-free, Portico Imperial Calamari is quick frozen and ready to thaw and serve in a wide variety of applications and menu options. This mild-tasting calamari can be stuffed, baked, poached, sautéed, or breaded. Grill rings and tubes with bold, spicy flavors or add a mild, crunchy coating.



— *Imperial* —

Today's catch, tomorrow's supply.

The Portico Imperial brand stands out as a leader in the industry offering premium performance and versatility. From superior harvesting methods and minimal processing to clean label packaging. That's why operators who are focused on quality seafood trust us to deliver responsibly sourced seafood with integrity.



Calamari



Menu Idea
 Serve breaded Calamari as a salad topper.



FEEL GOOD ABOUT SERVING TENDER CALAMARI

It is a busy Friday night, and the restaurant is filling up fast. Customers are ordering the fried calamari with marinara sauce. As you walk through the dining room, guests are commenting on how tender your calamari is. You have trained your wait staff to let customers know that the calamari is chemical-free and that the restaurant purchases only the best calamari available. Customers feel good about eating seafood that is not only delicious but free from chemicals such as tripolyphosphate, which artificially increases the amount of water calamari can hold.

FEATURES AND BENEFITS

- Portico Imperial Calamari utilizes only loligo squid, which produces the most tender calamari.
- Portico Imperial calamari is 100% chemical-free.
- Make it your own: All Portico Imperial calamari come unbreaded, allowing you to add your signature flavor profile.
- Wide range of products: Available in rings only, rings and tentacles, and tubes
- Never Fishy: With the mild, delicate flavor of Portico Imperial Calamari lends itself well to many flavor profiles.

CULINARY APPLICATIONS

- Make a quick and easy calamari salad using Imperial Fresh Produce items and combining it with a light vinaigrette.
- When fried with a crispy coating it is hard to beat using calamari as a salad topper.
- Go traditional by mixing some pickled peppers into a crispy calamari mix and serving it with a marinara sauce.



Quality is more than a promise. It's assured. You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry.

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Contact your Sysco Marketing Associate for product details and availability.

