



Sysco[®]

BUCKHEAD
Meat & Seafood | a Sysco company

Items Available From FOODMatch



FOODMatch

For over 25 years, FOODMatch's expertise in sourcing and developing best-in-class olives, antipasti, spreads, condiments and ingredients from the Mediterranean has distinguished them as the premier partner for quality, consistency and innovation.

From Grove to Table™, FOODMatch adheres to a core set of values that informs how each product is sourced and developed:

- Support crops that sustain small, local economies and communities
- Support sustainable farming practices
- Products use minimal processing and preserving
- Develop products with exceptional quality and taste
- Ingredients are sourced from areas in which they natively grow

The FOODMatch promise is simple: to elevate your plate with iconic and innovative ingredients that are crafted with care and tradition.



OLIVES



20822
CASTELVETRANO OLIVES, PITTED

Sweet, mild and crowd-pleasing, these olives are harvested near the coast of Sicily and cured without fermentation, allowing for remarkably fresh flavor.

4/2 lb Pouch



20841
GREEK OLIVE MIX, PITTED

Greece's most popular olive varieties marinated in herbs and pitted, this mix is convenient to toss in salads, pasta or chop into a tapenade.

2/5 lb Bag



20858
ITALIAN OLIVE MIX, PITTED

A summer afternoon visit to an outdoor market provides the inspiration for this delightful mix of olives, aromatic herbs, whole garlic cloves and sweet red and yellow peppers. The flavor profile is sweet, garlicky and savory, and we love to toss it into couscous with fresh Parmigiano-Reggiano.

1/15.4 lb Pail



20840
KALAMATA OLIVES, PITTED

Divina pitted Kalamata are the real deal; picked in western Greece and cured for up to six months to draw out the fruit's depth of flavor. The pride of Greece, these authentic Kalamata are smoky, fruity and perfect for tossing with pasta, greens and grains.

2/5 lb Bag



20095
MEDITERRANEAN OLIVE MEDLEY

A fun and festive mix of the Mediterranean's most popular and cherished olive varieties including Italian Castelvetrano, Gaeta (Itrana) and Cerignola, Greek Amfissa and Passoloni and Moroccan Picholine olives. The result is an eye-catching medley of colors and shapes with a perfectly balanced flavor profile. Enjoy with mixed nuts and a glass of beer or Champagne.

4/2.2 lb Pouch

ANTIPASTI



20098

CHOPPED CALABRIAN PEPPERS

These Ferrari-red chili peppers, native to the Calabria region of Italy, are spicy, smoky and fruity, as well as chopped to easily enjoy on pizzas, flatbreads and more. Chef tip: save the oil for dipping crusty bread.

2/2.5 lb Pouch



20856

CIPOLLINE BALSAMIC ONIONS

Petite and sweet, these Boretane varietal onions from the Po River Valley in Italy will have you munching with delight. We love these balsamic-marinated sweet and tart onions skewered with veggies and grilled or chopped into a bubbly mac and cheese.

6/3.3 lb Tin



20859

CORNICHONS

In a pickle searching for the perfect condiment? Look no further than the cornichon. These petite, tart and crunchy gherkins are the perfect pick-me-up for deviled eggs, tuna/egg salad or a charcuterie board.

3/4.7 lb Tin



20852

CURRIED PICKLED CAULIFLOWER

A perfect flavor combination, cauliflower and curry create an exotic sweet/tangy/umami trio of flavors. A stir-fry star, we also love these florets tossed in a spinach salad or skewered over a Bloody Mary.

6/3.1 lb Tin



20851

DOLMAS, STUFFED GRAPE LEAVES

Divina's traditional (vegan) dolmas are lovingly stuffed with a mix of creamy Arborio rice, onion, mint and dill, only using the most tender, early-harvest grape leaves and wrapping every dolma by hand. Serve with Feta and pita bread or warm in the oven with tomato sauce.

6/4.4 lb Tin



20898

GIGANDES BEANS IN VINAIGRETTE

This is a center plate-worthy bean; plump, buttery and marinated in a lively vinaigrette with red and yellow peppers. We love these beans as a side dish to a sandwich, tossed into a salad or oven-baked with shrimp and Feta.

6/4.4 lb Tin

ANTIPASTI (CONT.)



20918

GRILLED ARTICHOKE HALVES

In the time it takes to clean, trim, slice and grill an artichoke, you could have already served and savored Divina's! Smoky, buttery, tender and juicy, these artichokes are summer defined and perfect tossed in salads or topped with Parmigiano-Reggiano, parsley and a squeeze of lemon.

6/4 lb Tin



20196

PEPPADEW® SWEET & SPICY JUANITA PIQUANTÉ PEPPERS, DICED

Unique South African peppers with a distinctive sweet-to-spicy flavor and crisp texture that awakens the palate. The marinade is a perfect ingredient for dressings and stir-fry.

2/105 oz Tin



20845

RED BEETS IN MEDITERRANEAN MARINADE

Deeply rooted in the culinary heritage of the Mediterranean, these sliced, pickled and marinated beets are a welcome ingredient for green and grain salads. We love them layered with Greek yogurt, sliced blood orange, walnuts and fresh mint.

3/6.1 lb Tin



20925

ROASTED RED PEPPERS

Our whole roasted and handpicked red peppers are meaty, smoky, juicy and fruity — everything you love about a roasted pepper with none of the DIY hassle. Try them layered into lasagna or as the star ingredient of a roasted veggie sandwich.

3/5.7 lb Tin



20728

ROASTED RED TOMATOES, WEDGES (SEASONED)

Divina's USA-grown tomatoes are roasted "low and slow" to ensure they stay juicy, robust and summery sweet. Marinated in garlic and herbs, these tomatoes are a star ingredient from breakfast (frittata, quiche) to lunch (sandwich, salad) to dinner (roast chicken, salmon).

2/4 lb Pail



20933

SPICY GREEK GARDEN MEDLEY

In the Greek countryside you will often find lush and colorful gardens, where locals raise what they eat. This garden medley honors some of the more popular picks: peppers, carrots, cauliflower, celery and olives. We love this salad served in place of a traditional slaw.

2/5 lb Bag

ANTIPASTI (CONT.)



20860

SPICY PICKLED BRUSSELS SPROUTS

These spicy Brussels sprouts are a fiery twist on the classic Southern tradition of pickling and preserving the season's best veggies to enjoy year-round. Earthy and lively, these sprouts can handle the heat of a grill (skewer with chicken) or the warmth of an oven (roast with butternut squash).

6/3.3 lb Tin

SPREADS, SAUCES, & INGREDIENTS



20149

CARAMELIZED ONION JAM

A savory, sweet, bright spread that will fill you with warmth and comfort. And talk about a true labor saver; each tin contains up to 27 onions (depending on size). Can you imagine chopping, seasoning and cooking down all of that yourself? Try this jam slathered on grilled cheese, burgers or spooned into a broth bowl.

6/4.5 lb Tin



20371

EXTRA VIRGIN OLIVE OIL

Whether you're whisking or sauteeing, our smooth, peppery extra virgin olive oil is the perfect pan-starter for your kitchen. (Cold extracted; first cold pressed.)

4/3 L Plastic Jug



20337

FIG SPREAD

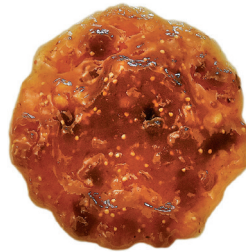
Fig is our jam! Enjoy this classic Mediterranean spread paired with your favorite cheese or baked atop Brie. Rich, full notes of caramel, honey and molasses are the perfect balance to savory meats, baked goods, veggies and more.

3/3.5 lb Pail

SPREADS, SAUCES, & INGREDIENTS (CONT.)

**20096****HARISSA**

Bring on the heat! This fiery hot sauce is native to North Africa and brings bold, herbaceous spice to meat, seafood, veggies, grains and homemade aiolis or marinades.

3/2.2 lb Pouch**20059****ORANGE FIG SPREAD**

You'll be hard-pressed to find something you don't want to spoon this jam over. From grilled cheese to cheese plates to roasted veggies, Divina's top-selling traditional Greek fig jam comes alive with the addition of bright citrus from sweet Navelina oranges.

3/3.5 lb Pail**20097****PRESERVED LEMON SPREAD**

Preserved lemon is an essential ingredient for creating a taste of Morocco. Our tart, floral, preserved lemon spread does its citric, saline best in dressings, sauces, marinades, spreads and dips. Try it atop grilled sea bass or a traditional Moroccan chicken tagine.

3/2.2 lb Pouch**20195****ROASTED PIQUILLO & JALAPEÑO PEPPER SPREAD**

A sweet and spicy Peruvian pepper spread that can be enjoyed as-is, spread on a sandwich (jamón and Manchego grilled cheese) or as a component to a dip, aioli or dressing. Roasting the Peruvian piquillo peppers adds a nice balance of caramelized sweetness to the spicy jalapeño.

4/4.8 lb Tin**20352****SOUR CHERRY SPREAD**

A 2022 SOFI Gold Winner for Best Jam or Spread, this fruit-forward sour cherry spread is a pure delight on cheese boards or glazed on veggies, proteins and baked goods. The sour cherry season is typically just a few weeks, but Divina managed to capture the bright, tart/sweet flavor all year-round.

3/3.5 lb Pail**20159****THAI SUNFLOWER SAUCE**

This unique peanut-free Thai Sunflower Sauce is a favorite among chefs who cook for crowds and kids. The traditional flavors of coconut, lime and spices marry perfectly with savory and creamy sunflower butter. This sauce can be enjoyed with classic Pad Thai, chicken satay or spooned over roasted sweet potatoes, grilled chicken, tofu or beef.

6/64 fl oz Plastic Jar

SPREADS, SAUCES, & INGREDIENTS (CONT.)



20099

VEGAN BASIL PESTO (NUT-FREE)

This vivacious vegan pesto is chock-full of basil, pumpkin seeds, olive oil and garlic. The addition of nutritional yeast provides the savory satisfaction usually reserved for parmesan. Nut-free and dairy-free, this menu-friendly sauce is great tossed with spaghetti squash, mixed into a grain and veggie bowl or spread over a cauliflower crust pizza.

4/4.2 lb Pail

