



HIGH LINER
FOODSERVICE™

EXPLORE THE ENDLESS POSSIBILITIES OF SOUTHERN BLUE WHITING















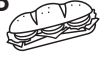










The secret is out: Southern Blue Whiting from New Zealand is in. Discover our new whitefish that's as versatile as it is delicious.



DO SEAFOOD FEARLESSLY™

5 FAVES SERVED 5 WAYS



<p>12300189 Southern Blue Whiting</p>	<p>12300191 UpperCrust® Potato</p>	<p>12300192 Pan Sear Selects® Citrus and Herb</p>	<p>12300193 Homestyle Breaded</p>	<p>12300194 Beer Battered</p>
<p>BLACKENED SOUTHERN WHITING PO' BOY </p> <p>Traditional preparation of a spice rubbed Whiting fillet blackened in a cast iron pan and stuffed inside a toasted roll with lettuce, tomato, onion and a slightly spicy Cajun remoulade sauce.</p>	<p>UPPERCRUST POTATO WHITING & SPRING VEGETABLE SALAD </p> <p>Delicious Potato Crusted Whiting is baked to perfection and served along side a spring vegetable salad of shaved carrots, breakfast radishes and English peas.</p>	<p>PAN SEAR CITRUS WHITING & GRILLED SUMMER VEGETABLES </p> <p>Quick cooking & crispy Pan Seared Whiting served atop a bed of charred summer vegetables with a creamy citrus herb aioli.</p>	<p>HOMESTYLE WHITING WITH MEDITERRANEAN ORZO </p> <p>Crispy breaded Whiting portions served over a medley of turmeric infused orzo with Mediterranean vegetables, feta cheese and a bell pepper vinaigrette.</p>	<p>CRISPY FISH MEXICALI BOWL </p> <p>Crispy beer battered Whiting packed atop a bed of cilantro lime rice with shredded lettuce, black beans, crispy tortillas and a sweet and spicy pineapple-habanero salsa.</p>
<p>SESAME CRUSTED WHITING RAINBOW BOWL </p> <p>Whiting fillets crusted with a sesame seed medley and pan seared until crispy. Served atop a bed Soba noodles tossed with fresh Asian veggies and a miso-teriyaki sauce.</p>	<p>UPPERCRUST POTATO WHITING WITH BLT SALAD </p> <p>Comforting classic Potato Crusted Whiting served over a bed of Crisp Romaine Hearts with Heirloom Tomatoes & a Warm Bacon Vinaigrette.</p>	<p>CITRUS WHITING ALMONDINE </p> <p>Baked Citrus Herb Whiting served traditionally atop a bed of wild rice pilaf with lemony green beans and toasted almonds.</p>	<p>HOMESTYLE BREADED WHITING WITH GARDEN SALAD & CITRONETTE </p> <p>Cool, crisp chopped summer vegetables & greens, dressed with a citrus vinaigrette form a refreshing base for the savory breaded Whiting portions.</p>	<p>FISH N' CHIPS SALAD WITH BEER BATTERED WHITING </p> <p>Cool crisp lettuce, fresh vegetables, crunchy potato chips and a tangy dill pickle ranch serve as a perfect lighter lunchtime riff on a classic fish n' chips.</p>
<p>GRILLED WHITING NICOISE SALAD </p> <p>Perfect Whiting fillets marinated with lemon and herbs then flash seared on a hot grill. Served with traditional Nicoise style vegetables and a creamy green goddess dressing.</p>	<p>OPEN FACED CRISPY FISH SANDWICH </p> <p>Potato Crusted Whiting served atop a griddled piece of sourdough with sauteed brussel sprouts and a cracked pepper country gravy.</p>	<p>CITRUS HERB CRISPY FISH PANINII </p> <p>Crispy Citrus Herb Whiting sandwiched between golden delicious Focaccia bread with vine ripened tomatoes, basil pesto and roasted red pepper strips.</p>	<p>CRISPY FISH CAESAR WRAP </p> <p>Savory crumb crusted Whiting packed inside a warm flour wrap with crisp romaine hearts, shaved Parmesan cheese and a creamy roasted garlic caesar dressing.</p>	<p>BEER BATTERED WHITING SANDWICH </p> <p>Flaky and moist Whiting enrobed in a savory beer batter provides the perfect bite for this classic sandwich piled high with tangy tartar, pickles and shredded iceberg.</p>
<p>SWEET CHILI CRISP WHITING WITH THAI SALAD </p> <p>Crispy flashed fried strips of Whiting generously drizzled with a chili crisp infused sweet Thai sauce and served with a fresh salad of shaved vegetables and quinoa.</p>	<p>POTATO CRUSTED WHITING WITH SUMMER VEGETABLE RATATOUILLE </p> <p>Comforting Potato Crusted Whiting served atop a bed of savory summer vegetable ratatouille with a drizzle of sweet basil oil.</p>	<p>CITRUS HERB WHITING WITH MEDITERRANEAN COUSCOUS </p> <p>Toasted pearl couscous feta cheese, grilled vegetables and a citrus-olive oil vinaigrette.</p>	<p>HOMESTYLE WHITING WITH SWEET POTATO HASH </p> <p>One pan sweet potato and black bean hash spiked with ancho and bell peppers serves as the perfect backdrop for this crispy breaded Homestyle Whiting topped off with a slightly spicy Chipotle-Lime Aioli.</p>	<p>BEER BATTERED WHITING FISH N' CHIPS </p> <p>Golden fried Whiting served atop a bed of your favorite frites with a jazzed up cider vinegar dressed rainbow slaw with a dill packed house made tartar sauce.</p>
<p>MEDITERRANEAN FISH WRAP </p> <p>Chickpea and herb crusted Whiting strips cooked to perfection and packed inside a whole wheat wrap with fresh lettuce, whipped feta cheese and a savory olive relish.</p>	<p>POTATO CRUSTED WHITING WITH GREENS & BLOOD ORANGE - TOMATO </p> <p>Crispy potato topped Whiting served with delectable butter poached greens and a sweet n' tangy blood orange and herb infused tomato coulis.</p>	<p>CITRUS HERB WHITING & SPAGHETTI SQUASH CARBONARA </p> <p>Crispy Pan Seared Whiting served on top a bed of roasted spaghetti squash with a lemon-caper butter sauce.</p>	<p>HOMESTYLE BREADED WHITING & ANGEL HAIR PASTA </p> <p>Crispy crumb baked Whiting served atop a bed of whole wheat angel hair pasta tossed with a slightly spicy crushed tomato and fresh basil sauce with melty mozzarella.</p>	<p>BAJA BATTERED WHITING TACOS </p> <p>Beer battered Whiting cut into strips and packed inside warm flour tortillas topped with a charred corn pico de gallo and liberally drizzled with a cool lime crema.</p>



HIGH LINER
FOODSERVICE™

DISCOVER THE UNTAPPED CULINARY POTENTIAL OF SOUTHERN BLUE WHITING



HEALTHY



VERSATILE



COST
EFFECTIVE

CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org



DO SEAFOOD FEARLESSLY

THE CATCH ON EVERYONE'S CHECKLIST

The secret is out, **Southern Blue Whiting** from New Zealand is in. An affordable seafood solution that meets operator's needs while satisfying consumer demands. Let the adventure begin!

Southern Blue Whiting from New Zealand is ready for any foodservice adventure. A healthy, low-fat white fish that's sure to satisfy any seafood craving. Its delicate texture and mild flavor offer a bounty of culinary potential, so you can give customers the choices they want at a cost that works for you.

TASTE

Whiting offers a mild flavor and flaky texture, similar to cod/haddock.

VALUE

Whiting is a high-quality species at a reasonable price point.

VARIETY

Whiting allows for a wide variety of cuisines and dishes.

SUSTAINABILITY

Wild-caught by MSC-certified sustainable fisheries. Southern Blue Whiting is sourced from the sub-antarctic waters of New Zealand, a country where animal and human rights, climate goals, and the environment are not only prioritized, but celebrated.



HEALTHCARE



COLLEGE & UNIVERSITY



CASUAL DINING

PRODUCT CODE	DESCRIPTION	PORTION PACK SIZE	
12300189	Southern Blue Whiting Fillet, Untreated, MSC	4oz	1/10 lb
12300191	UpperCrust ^(R) Potato Crusted Southern Blue Whiting fillet, MSC	3.5oz	1/10 lb
12300192	Pan Sear Selects ^(R) Citrus and Herb Southern Blue Whiting Fillet, MSC	3.6oz	1/10 lb
12300193	Homestyle Breaded Southern Blue Whiting Portion, MSC	4.7oz	1/10 lb
12300194	Beer Battered Southern Blue Whiting, MSC	4.8oz	1/10 lb

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highlinerfoodservice.com

