

cultivate

Quarterly Inspiration from Vesta Foodservice



Picks of the Patch

Edible Pumpkins and Squash

The Spanish Lineup

Mahón, Manchego, & more

Yuzu The One

Bright, bold, citrusy

e d i b l e

PUMPKINS 'N SQUASH

Every fall, the same shapes reappear: ribbed rinds, curled stems, colors that don't look quite real. It's easy to assume pumpkins and squash belong on a porch more than a plate, admired for their shape and color and left at that. But every variety in this feature, however strange or storybook it looks, is fully edible, and worth a second look from the kitchen, whether that means a custardy purée, a nutty roast, or a filling built to carry bolder flavors. This year, we're pulling them off the step and onto the plate, grouped here by what they actually bring to a dish: the sweet and familiar, the bold and striking, the custardy standouts, and the firm, classic ones built to hold their own.

Sweet & Familiar

Pam · Sugar Pie · Fairytale

There's a version of pumpkin most people already know: round, orange, familiar as a porch light in October. Pam, Sugar Pie, and Fairytale live in that world, but they're the varieties actually worth cooking, not just carving.

Pam was bred in the late '90s to taste as good as it looks, the result dense, sweet, and stringless once cooked, sturdy enough to headline a custard or pie filling without apology. It's a dependable variety, the kind a kitchen can build a whole dessert menu around without worrying about inconsistent flavor from one pumpkin to the next.

Sugar Pie carries that same instinct in a smaller frame, the benchmark canned pumpkin purée quietly measures itself against, and rarely wins the comparison.

Then there's **Fairytale**, the French import with the deeply lobed, flattened silhouette that looks like it stepped out of an illustrated fable, its flesh sweet and dense enough to stand shoulder to shoulder with the more famous Long Island Cheese pumpkin, and versatile enough to move between a simple roasted side and a more composed dessert course.



Bold & Striking

Jarrahdale · Porcelain · Galeux d'Eysines · Kakai

Jarrahdale wears a slate-blue rind that looks almost lunar next to a classic orange pumpkin, an Australian heirloom with flesh that's dense, sweet, and edged with something close to chestnut, holding its shape well in a roasted purée or sausage-and-kale filling.

Porcelain, sometimes called **Porcelain Doll**, shifts from pale yellow to dusty pink as it matures, originally bred to support breast cancer awareness fundraising each October. It's easy to mistake for decoration, but the flesh underneath is tender and sweet, fully worth cooking rather than composting once the season ends. **Galeux d'Eysines** is covered in warty, peanut-shell-like bumps that are literally sugar rising to the surface as it ripens, so the stranger it looks, the sweeter it tends to be, and beneath that rough shell is flesh that's nutty, earthy, and silky once cooked.

Kakai is best known for its soft-shelled, hull-less seeds, which roast into rich, nutty morsels growers describe as spectacular, but its flesh has a place on the plate too: thinner than most pie pumpkins, with a light, mild sweetness worth roasting or puréeing in its own right.





Nutty, Firm & Hearty

Delicata · Acorn · Carnival · Turban · Spaghetti

This group is defined more by texture and character than by sweetness alone. **Delicata** is the easy one: its skin is thin enough to eat once roasted, its flavor leaning closer to sweet potato than most squash on this list.

Acorn and Carnival share the same compact, ridged shape, though **Carnival's** orange-and-green mottled skin is far more striking, and it's easy to assume that's the whole appeal. Underneath, both are nutty and mildly sweet. **Acorn** is a touch more understated and built for generosity over intensity, a natural vessel for grains or meat, while Carnival sits closer to a cross between sweet potato and butternut.

Turban's sculptural shape, capped with a smaller "turban" of contrasting color, is a nearly 200-year-old heirloom that looks more like a centerpiece than an ingredient, though it's fully edible and its mild flavor invites bold spicing.

Spaghetti squash is the true outlier, its long strands standing in beautifully for pasta, ready for sauce, cheese, or whatever a kitchen already loves serving over noodles.

Sweet & Custardy

Butternut · Honeynut · Red Kuri · Kabocha · Koginut · Honeypatch

If the pumpkin patch has a workhorse, it's **Butternut**: tan-skinned, hourglass-shaped, dependable enough to swing between roles, mild enough to support a dish or sweet enough to headline a soup on its own. **Honeynut** takes that same DNA and concentrates it, a miniature, denser, sweeter cousin bred to pack more flavor into a single-serving size.

Red Kuri, sometimes called Orange Hokkaido, brings a teardrop shape and a genuinely chestnut-like richness that needs almost nothing else to make an impression. **Kabocha** might be the most quietly confident of the group, its dry, flaky flesh landing somewhere between sweet potato, pumpkin, and roasted chestnut, dense enough in flavor that many chefs consider it one of the best eating squashes available.

Rounding out the group are two newer arrivals with a shared pedigree: **Koginut** and **Honeypatch**, both bred by the same horticulturist chasing concentrated sweetness and velvety texture, Honeypatch in particular described by its breeder's collaborators as what butternut should have tasted like all along, honeyed and custardy.



VINE-RIPENED FOR EVERY SEASON

A GAME-CHANGING APPROACH TO GROWING EXCEPTIONAL PRODUCE YEAR ROUND

GREAT FLAVOR, ALL YEAR LONG

Great tomatoes, peppers, and cucumbers shouldn't be limited to summer. **Nature Fresh Farms** uses advanced greenhouse growing to create the ideal conditions for flavor, quality, and consistency in every season. From beautiful Cherry Tomatoes on the Vine and colorful Sweet Snap Peppers to a range of flavorful tomato varieties, the result is the kind of fresh, vibrant produce customers want on the plate all year long.

POWERED BY POLLINATORS

Inside the greenhouses, nature is very much part of the growing process. Approximately 1.4 million bumblebees naturally pollinate more than 10 million tomato flowers every week. Beneficial insects, including ladybugs and other predatory insects, are also introduced through an Integrated Pest Management program to control unwanted pests and reduce reliance on conventional pesticides.

EVERY DROP COUNTS

One of the biggest advantages happens behind the scenes. Precision drip irrigation delivers water directly to each plant, while a closed-loop system captures, treats, and recirculates unused water and nutrients. Nature Fresh Farms says the system can be up to 10 times more water-efficient than traditional field growing, while also reducing evaporation, fertilizer loss, and nutrient runoff into surrounding ecosystems.

GROWING MORE WITH LESS

Vertical growing and carefully controlled conditions allow a single greenhouse acre to produce the equivalent of up to 15 acres of field-grown crops. Real-time monitoring, data analytics, and AI-supported technology add even greater precision, helping growers fine-tune irrigation, temperature, humidity, and plant health while conserving resources and reducing crop loss.

It is a game-changing model for fresh produce: exceptional flavor and beautiful quality, backed by smarter use of water, land, technology, and natural growing systems. The best part? Great produce is no longer waiting for the right season.

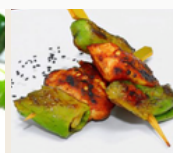




Outstanding Ingredients

Cage-free eggs
Naturally raised pork
All natural beef
Mary's chicken
Wild-caught shrimp, tuna, crab
Hormone-free dairy
Expeller pressed oil
Unbleached flour

For Starters



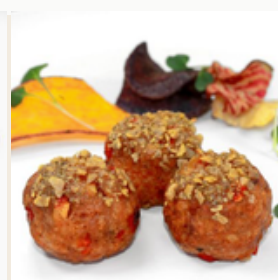
Gourmet Foods offers premium, clean-label, high-quality appetizers in a variety of cuisines and dietary preferences. Created by expert chefs and food scientists, their products balance culinary innovation with consistency and operational efficiency.

Backed by 40 years of experience and rigorous food safety standards, Gourmet Foods continues to innovate with new products designed for hotels, caterers, restaurants, country clubs, convention centers, and more.

Appetizers, Bites, Small Plates

A new set of appetizers has landed at Vesta just in time for holiday banquet menu planning and this new selection was created with operators in mind. Smaller case packs make it easier to manage inventory, add variety to banquet offerings, and maximize value. Each of these new items come in at under 120 pieces per case, making them perfect for more intimate gatherings or kitchens with limited freezer space.

In addition to more traditional appetizers, four new kits include prepared sauces as a perfect complement. The Southwestern Crab Cake features a Smoked Chili Lime Aioli, Mary's Chicken Tikka Samosa includes Cucumber Raita, Mary's Chicken Skewer with Shishito Pepper offers a Firecracker Dipping Sauce, and Feta Stuffed Beef Kofta Bites come with traditional Tzatziki.



¡Viva el Queso!

Spain's diverse landscapes and centuries-old traditions have shaped a remarkable world of cheese, from the rugged mountains of the north to the sun-drenched Mediterranean coast. Each variety captures something unique about its home, whether it's the bold, cave-aged character of **Cabrales**, the rich nuttiness of **Manchego**, or the delicate tang of **Garrotxa**. Bold, buttery, earthy, and wonderfully complex, Spanish cheeses bring the character and soul of Spain to the table.

Idiazabal is a rich, buttery sheep's milk cheese with pronounced nutty flavors. Made from mountain sheep in the Basque highlands, it is often lightly smoked, adding delicate wood-fired notes that complement the milk's natural sweetness.



Garrotxa is mild and approachable compared to many goat cheeses. It offers subtle tanginess with flavors of toasted nuts, fresh herbs, butter, and hints of mushroom from its natural rind.



Mahón is a buttery, tangy cheese with subtle citrus notes that develop into deeper caramel, toasted nut, and savory flavors as it matures. Its wheels are hand-rubbed with olive oil and paprika during aging, creating its distinctive orange rind and pleasantly salty finish.



Cabrales is Spain's iconic blue cheese, known for its bold, earthy character. Traditionally aged in the cool, humid limestone caves of the Picos de Europa, it develops intense mushroom and blue-mold notes with a salty, tangy, peppery flavor balanced by rich, buttery undertones.



Manchego is Spain's most iconic cheese, offering a rich balance of buttery, nutty, caramel, and gentle grassy notes. Protected by D.O.P. certification, authentic Manchego is made in La Mancha from Manchega sheep's milk. As it ages, it develops a sharper, more complex flavor with a firm, crystalline texture.



Cabra al Vino is a smooth, creamy goat cheese with sweet, milky, and buttery notes balanced by gentle acidity. The wheels are soaked in local red wine before aging, creating its distinctive deep purple rind and adding subtle berry and fruity notes without overpowering the delicate goat milk flavor.



JAPAN'S BOLDEST CITRUS

From the mountain orchards of southern Japan to menus around the world

Across the mountainous inland regions of Shikoku and Kyushu, yuzu grows in a landscape shaped by cool air and dramatic shifts between day and night. These conditions help develop the fragrance, brightness and complexity that have made yuzu one of Japan's most treasured citrus fruits and a staple of Japanese cuisine for centuries.

Yuzu looks familiar, but its flavor is anything but ordinary. Tart and intensely aromatic, it brings together notes of mandarin, grapefruit and lime with a floral quality that lingers. Its thick, bumpy peel is rich with essential oils, while the juice brings a bright acidity that can lift everything from sashimi and ponzu to cocktails, dressings and desserts.

It is that fleeting fragrance that sits at the heart of YUZUCO's story. Founded in Los Angeles, the company built relationships with growers in Japan to make this notoriously difficult-to-source fruit more accessible. YUZUCO works with farms in southern Japan and uses a heat-free process from farm to bottle, cold-pressing the fruit and using high-pressure processing rather than heat to preserve as much of yuzu's fresh aroma and character as possible.

The result is a collection that explores yuzu in different ways. 100% Yuzu Juice is exactly that: one ingredient, cold-pressed yuzu with nothing added. Yuzu Super Juice combines yuzu juice with a balanced acid profile for cocktails, dressings and everyday kitchen use.

Then the fruit moves beyond the bottle. Sparkling Yuzu-Ade, Green Tea Yuzu-Ade and Sparkling Yuzu + Minerals capture its refreshing side, while Yuzu Kosho combines Japanese yuzu, green chili pepper and salt into something citrusy, savory and spicy all at once.

From the mountains of Shikoku and Kyushu to kitchens and bars thousands of miles away, YUZUCO's approach is ultimately about preserving what makes yuzu so compelling in the first place: its perfume, its complexity and its unmistakable brightness.



INDEX

COVER

PLEASE BE SURE TO CHECK WITH YOUR SALES REPRESENTATIVE OR CUSTOMER SERVICE ABOUT PRODUCT AVAILABILITY IN YOUR MARKET.

1-2 IN SEASON

03203	PAM PUMPKIN CASE	00656	DELICATA SQUASH 20LB
27936	JARRAHDAL PUMPKIN EA	00677	KABOCHA SQUASH 35LB
27934	JARRAHDAL PUMPKIN BIN	03191	RED KURI SQUASH CASE
05743	SUGAR PIE PUMPKIN 30LB	00657	SPAGHETTI SQUASH 30LB
02169	FAIRYTALE PUMPKIN EA	20377	HONEYNUT SQUASH 10LB
19874	CARNIVAL SQUASH 30LB	18886	HONEYNUT SQUASH 35LB
00650	GREEN ACORN SQUASH 30LB	28673	KOGINUT SQUASH 35LB
00654	BUTTERNUT SQUASH 30LB	28670	HONEYPATCH SQUASH 35LB
TBD	PORCELAIN PUMPKIN	TBD	KAKAI SQUASH
TBD	GALEUX D'EYSINES PUMPKIN	TBD	TURBAN SQUASH

3 COMMUNITY MATTERS

29670	VINE SWEET SNAP PEPPERS 8/12 OZ
29673	VINE SWEET MINI SEEDLESS PEPPERS 12/1 LB
9252	CHERRY CLUSTER TOMATOES 8/12 OZ
29659	CHERRY CLUSTER MIX TOMATOES 8/12 OZ
29304	CHERRY CLUSTER GOLD TOMATOES 8/12 OZ
15378	GRAPE RED PREMIUM TOMATOES 12/10 OZ

4 EDITOR'S PICKS

29429	MINI CROQUE MONSIEUR W/ APPLEWOOD SMOKED HAM 92/.9 OZ
29511	THREE CHEESE BACON WRAPPED JALAPEÑO BITE 100/.9 OZ
29513	SALMON BITE WITH KALE, JALAPEÑO, CHEDDAR 90/.9 OZ
29453	FETA STUFFED BEEF KOFTA BITES W/ TZATZIKI 120/.9 OZ
29451	ANCHO CHICKEN BITE W/ CORN TORTILLA CRUST 100/.9 OZ
29449	MARY'S CHICKEN SKEWER W/ SHISHITO & FIRECRACKER SAUCE 50/.8 OZ
29430	MARY'S CHICKEN TIKKA SAMOSA AND RAITA 90/.8 OZ
29518	BUFFALO CHICKEN BON BON 120/.9 OZ
29514	PIGS IN A BLANKET W/ MINI ALL BEEF FRANK 105/.9 OZ
29519	ARTICHOKE & SPINACH DIP IN CRISPY DOUGH 120/.7 OZ
29516	MINI PAPA RELLENA CROQUETTE 120/.9 OZ
29572	VEGAN EDAMAME & MISO POTSTICKER 80/.8 OZ
29515	MINI RASPBERRY & BRIE CHEESE PUFF 105/1 OZ
29512	SOUTHWESTERN CRAB CAKE W/ SMOKED CHILI LIME AIOLI 90/.8 OZ
29517	KOREAN STYLE GOCHUJANG BEEF BITE 100/.8 OZ

5 CURD NERD

09203	CABRALES ~6 LB	15007	IDIAZABAL EXTÉGARI ~8 LB
14465	GARROTXA GOAT SPAIN 4/~2 LB	10227	MAHON SPANISH ~7.5 LB
04306	GOAT DRUNKEN MURCIA ~6 LB	03913	MANCHEGO SPANISH D.O.P. ~7.5 LB

6 TRAVELOG

29730	YUZUCO SPARKLING LEMONADE 12/12 OZ	29342	YUZUCO YUZU SUPER JUICE 12/13 OZ
29733	YUZUCO YUZU GREEN TEA 12/12 OZ	29732	YUZUCO YUZU SUPER JUICE 6/36.4 OZ
29657	YUZUCO 100% YUZU JUICE 36.4 OZ	29734	YUZUCO YUZU SPARKLING WATER 12/12 OZ