

FUEL THE FANS

FOR GAME DAY



Meet your game day goals by serving big flavor without the labor, with Smithfield® Smoke'NFast®. It's fully cooked or hardwood-smoked proteins, including ribs, pulled pork, pulled chicken, brisket and our innovative KC Wild Wings. It also includes global flavors, like barbacoa and carnitas, authentically slow-cooked to perfection. Your guests will love the menu as much as the game.

YOUR STARTING LINEUP FOR LEGENDARY FLAVOR

SHREDDED BEEF BIRRIA

- A traditional Mexican stew made with savory Mexican spices, sugar, garlic and a touch of vinegar
- Cooked low and slow until meltingly tender
- Ideal for Quesabirria tacos, or simply served in a bowl with pickled onions, queso fresco, cilantro and lime

JALAPEÑO CHEDDAR SMOKED SAUSAGE

- Spicy-Savory Flavor Profile: A craveable blend of cheddar, jalapeños and smoke
- Versatile Format: Perfect for slicing, grilling, searing or oven-finish
- Great Across Dayparts: Ideal for breakfast plates, lunch sandwiches, dinner entrees and LTOs

PORK SHOULDER BURNT ENDS

- Handcrafted appearance with deep bark and BBQ caramelization
- Made from Pork Shoulder: Rich, tender and meaty texture
- Versatile Across Menus: Use in sandwiches, bowls, appetizers or center-of-plate entrees

CHOPPED BEEF BRISKET

- Hickory smoked for hours to deliver a true pit-smoked taste
- Coarse Chopped for Versatility: Perfect for sandwiches, bowls, tacos and more
- Vacuum Packed & Frozen: Locks in moisture and flavor



Chopped Brisket Sandwich



KEY PLAYERS ARE RAVING ABOUT SMOKE'NFAST



Operators can quickly add global flair to these products with little to no training needed."

Chef Melissa Chickerno

Behind the Scenes Catering and Events, San Diego



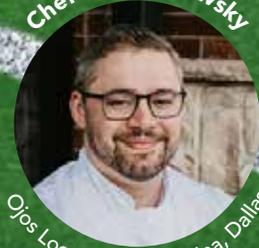
Using a ready-to-serve, quality product such as the Smithfield Smoke'NFast lineup allows you to up your pars in a moment's notice."



I am intentionally going after menu items and ideas that can help tell the story of the teams and fans coming to celebrate."

Chef Alex Sadowsky

Ojos Locos Sports Cantina, Dallas



Chefs should look at adding their own finishing touches. The Smoke'NFast products are a great canvas that can be easily changed up with a different rub, sauce or cooking technique."



Find more ways to fuel your fans and build your menu at smithfieldculinary.com/smokenfast/



REQUEST A SAMPLE!



Smithfield CULINARY

CREATING MENU INSPIRATION



Smithfield

Smithfield SMOKE'N FAST