

Introducing Advance Food Company's Full Line Of

SMART SERVE™  
*Gourmet*  
**Steak Burgers**



**Fully Cooked ★ Extra Thick**

**ADVANCE**  
FOOD COMPANY



# SMART SERVE™ *Gourmet* Steak Burgers

## CONVENIENT ...

Straight from the freezer to the grill, oven or microwave!

## EXACT PORTION COSTS ...

Exact portions! Exact costs! No guesswork!

## SAFETY PLUS ... FULLY COOKED

It's fully cooked with a homemade taste from our backyard to yours.

COLOR CODE	PRODUCT DESCRIPTION	ADVANCE CODE NO.	PACK PORTION	CASE WEIGHT
Blue	<b>SmartServe Pub Steak Burger</b> Fully cooked and extra-thick charbroiled Pub Steak Burger. Handmade appearance. Charmarked.	15-260	27/6.00 oz.	10.00 lbs.
		15-240	40/4.00 oz.	10.00 lbs.
		15-230	53/3.00 oz.	10.00 lbs.
Blue	<b>SmartServe USDA Choice Chuck Pub Steak Burger.</b> Fully cooked and extra-thick charbroiled USDA Choice Chuck Pub Steak Burger. Handmade appearance. Charmarked.	15-960	27/6.00 oz.	10.00 lbs.
		15-940	40/4.00 oz.	10.00 lbs.
		15-930	53/3.00 oz.	10.00 lbs.

### COOKING INSTRUCTIONS FOR FULLY COOKED PRODUCTS:

Prepare from frozen state. **Reheat fully cooked product until internal temperature reaches 165°F before serving.** To check for proper temperature, remove the meat portion from the cooking surface and place a meat thermometer in the center of the cooked meat. Continue cooking if temperature is below 165°F.

### SERVING SUGGESTIONS:

**Mushroom Burger**—Top cooked Pub Burger burger with sauteed mushrooms and a slice of Swiss cheese. Place under a toaster oven until cheese is melted.

**American Burger**—Top cooked Pub Burger with bacon slices and a slice of American cheese. Place under a toaster oven until cheese is melted. Serve on a hamburger bun with French fries.

**Patty Melt**—Top cooked Pub Burger with a slice of American cheese. Place under a broiler until cheese is melted. Serve with lettuce and tomato slices and a side of cottage cheese.

For your customers' continued food safety, this product is designed to be reheated to 165°F before serving. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables away from cooked product. Freeze or refrigerate leftovers immediately.

### LET ADVANCE BUILD YOUR PROFITS!

**Example: Pub Steak Burger #15-240 (4 oz.)**

Enduser Portion Cost:	\$ .75
Total Plate Cost:	\$ 1.65 (Includes bun, toppings, French fries & condiments)
Suggested Sales Price:	\$ 5.50 (Based on 30% food cost)
Gross Profit Per Serving:	\$ 3.85
<b>Gross Profit Per Case:</b>	<b>\$ 154.00</b>

For every case or for 40 portions, you've made approximately \$154 in gross profit!

For more information or samples,  
call toll-free **1.888.723.8237**

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FOOD COMPANY

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