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CANADIAN BEEF



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CANADIAN BEEF

MENU PLANNER



BURGERS

Burgers made with Canadian ground beef are highly popular and versatile, ideal for quick service and diverse culinary styles. Easy to customize and profitable, they appeal to a broad customer base, fitting various dining settings from fast food to gourmet restaurants, ensuring consistent demand and customer satisfaction.

POWERED BY





Click/tap on the photo for the complete recipe.



Beet and Goat Cheese Beef Burger

Ground Beef (Lean)

Alternative Cuts: Source Grind (Sirloin), Source Grind (Chuck), Source Grind (Round), Ground Beef (Patties)

Serves 16 | 5 oz (150 g) burger with 2 tbsp (30 mL) yogurt sauce and assorted toppings



Lean Ground Beef, earthy pickled beets and a pile of greens, all served on a multigrain bun, create this super nourishing burger perfect for lunch and dinner menus. The warm Middle Eastern spices, cumin and coriander, create a unique and robust burger patty that beautifully complements the assorted fresh garnishes. The standard mayonnaise-based topping is replaced with a fresh and creamy Lemon-Herb Yogurt Sauce to offer a fresh finish after every bite.



Bobotie Beef Burger

Ground Beef (Lean)

Alternative Cuts: Source Grind (Sirloin), Source Grind (Chuck), Source Grind (Round), Ground Beef (Patties)

Serves 16 | 5 oz (150 g) burger with 1/4 cup (60 mL) chutney and assorted toppings



This is a delicious take on the national dish of South Africa, a Bobotie casserole. This Lean Ground Beef burger features apricot jam and curry powder for a sweet and earthy flavour that pairs perfectly with the housemade Tomato Chutney. Topped off with a crispy fried egg that's reminiscent of the custard topping on the inspirational dish.



French Dip Burger

Ground Beef (Medium)

Alternative Cuts: Ground Beef (Lean), Ground Beef (Extra Lean), Source Grind (Chuck)

Serves 16 | 5 oz (150 g) burger with 1/3 cup (75 mL) jus



The familiar and comforting pub-favourite dip sandwich is transformed into a gourmet cheeseburger. Simply seasoned Ground Beef Patties are taken to the next level with rich caramelized onions, Gruyère cheese, and simple housemade horseradish aioli, all dipped into a beefy jus and served on buttery brioche buns.



Vindaloo Beef Burger with Spicy Pickled Cauliflower on Naan

Ground Beef (Medium)

Alternative Cuts: Source Grind (Chuck), Source Grind (Round)



Serves 16 | 8 oz (250 g) burger with 1/4 cup (60 mL) pickled cauliflower, 2 tbsp (30 mL) raita, 1 tbsp (15 mL) chutney and assorted toppings

Juicy Medium Ground Beef is used to form a hearty burger that's great for big appetites or for sharing. This burger uses the popular Indian curry dish as its inspiration, while toning down the fiery heat to appeal to a wider clientele. The patty is seasoned with a punch of spices that's cooled down with a creamy raita and served with tangy pickled cauliflower and sweet mango chutney.



Bruschetta Beef Burger with Pesto Mayo

Ground Beef (Patties)

Alternative Cuts: Ground Beef (Medium), Source Grind (Chuck), Source Grind (Round)



Serves 16 | 5 oz (150 g) burger with 1 oz (30 g) cheese, 1/4 cup (60 mL) bruschetta and assorted toppings

A colourful burger that makes a big impact on the menu while being quick and simple to prepare. Using bruschetta and pesto elevates the flavour profile of the burger and the garlic Texas toast brings a rich garlicky punch to every bite. Serve it with Caesar salad or fries as a plated entrée, or pack it up for to-go customers.



Click/tap on the photo for the complete recipe.



Fiesta Beef Burger

Ground Beef (Patties)

Alternative Cuts: Ground Beef (Medium), Source Grind (Chuck), Source Grind (Round)

Serves 16 | 5 oz (150 g) burger with 1 oz (30 g) cheese, 2 tbsp (30 mL) EACH guacamole and pico de gallo and assorted toppings

Inspired by popular Tex-Mex flavours, a juicy and tender Ground Beef Patty is topped with housemade pico de gallo, creamy guacamole and crunchy tortilla strips. Offer to make the burger as mild or as spicy as customers would like by adding pickled jalapeños, hot sauce or even fresh chilies. Create a grande fiesta burger by layering two thinner patties with the assorted toppings and adding Mexican black beans or refried beans.



Korean-Inspired Kimchi Beef Burger

Ground Beef (Patties)

Alternative Cuts: Ground Beef (Medium), Source Grind (Chuck), Source Grind (Round)

Serves 16 | 6 oz (175 g) burger with ½ cup (125 mL) slaw and assorted toppings

Exploding with bold Korean flavours, this burger is a unique menu offering that comes together quickly during service. The juicy, meaty Ground Beef Patties stand up well to the flavours and textures of the creamy kimchi slaw and spicy gochujang mayonnaise. Finish things off with a crispy fried egg for the ultimate burger bite diners will rave about.



Kung Pao Beef Burger

Ground Beef (Patties)

Alternative Cuts: Ground Beef (Medium), Source Grind (Chuck), Source Grind (Round)

Serves 16 | 6 oz (175 g) burger with ½ cup (125 mL) slaw and assorted toppings

Inspired by the classic Chinese food take-out favourite, this burger is seriously tasty and packs a punch from the Kung Pao sauce. The juicy Ground Beef Patty is basted with the spicy sauce during cooking to re-create that coveted glossy glaze. Topped with a tangy slaw and chopped peanuts to guarantee fresh flavours and satisfying texture in every bite.



Smoky Cowboy Burger

Ground Beef (Patties)

Alternative Cuts: Ground Beef (Medium), Source Grind (Chuck), Source Grind (Round)

Serves 16 | 6 oz (175 g) beef burger with assorted toppings

Sourcing prepared Ground Beef Patties is an easy and efficient way to ensure consistency in the kitchen. Burgers are juicy, delicious, and can be easily customized and adapted to embrace seasonal trends and local favourites. With their smoky housemade special sauce and mile-high presentation from the golden onion rings, these burgers have that extra wow-factor that will make them stand out on the menu.



Epic Stacked Beef Burger

Ground Beef (Patties)

Alternative Cuts: Ground Beef (Medium), Source Grind (Chuck), Source Grind (Round)

Serves 16 | 6 oz (175 g) beef with 2 slices bacon, 1 oz (30 g) cheese, 2 tbsp (30 mL) sauce and assorted toppings

Make burger dreams come true for the ultimate meat lover with this epic combination. The mile-high burger features two cheeseburger patties, topped with deliciously spicy candied bacon and crispy onion straws. The perfect finishing touch is the housemade Special Sauce, with its familiar zippy, tangy flavour, that's also great for dipping fries.



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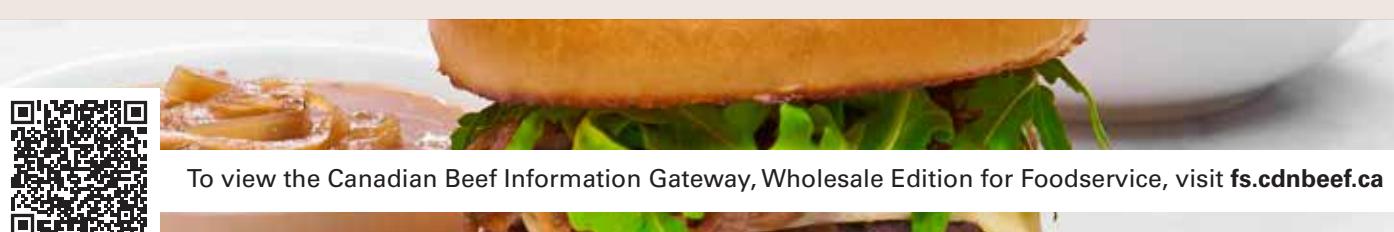
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