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CANADIAN BEEF

MENU PLANNER



ENTRÉES

Canadian beef can be utilized to create a variety of delicious entrées that are sure to satisfy any meat lover's palate. The possibilities for creating delicious entrées are endless.

POWERED BY





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Classic Corned Beef **Prepared Corned Beef Brisket**

Serves 16 | 5 oz (150 g) Corned Beef with 1½ cups (375 mL) vegetables and 1 wedge cabbage

Not just for St. Patrick's Day, a classic Corned Beef dinner is full of comforting flavours any time of year. Corned Beef Brisket is braised in advance with a variety of root vegetables until tender and succulent then simply warmed for service. Alternatively, omit the vegetables and use the Prepared Corned Beef in a variety of other classic menu items such as sandwiches, hash, chowder, or something more innovative such as egg rolls, warm creamy dip, perogies or pizza.



Greek Souvlaki-Style Beef Back Ribs **Back Ribs**

Serves 14 | 2 Back Ribs with 2 tbsp (30 mL) tzatziki sauce

Elevate the traditional souvlaki platter by offering meaty Beef Back Ribs that have been braised until delectably tender and finished with a sweet and tangy glaze. Serve with the classic sides or as a meze sharing plate with warm pita, olives, a wedge of feta cheese, tomatoes and cucumbers.



Japanese-Style Tripe Stew (Motsu Nikomi) **Beef Honeycomb Tripe**

Serves 16 | 2 cups (500 mL) stew with 4 oz (125 g) Tripe

In this stew, Honeycomb Tripe is slow-cooked to tender perfection and enveloped in a fragrant broth infused with the flavours of Japan. Delicate aromas of ginger, soy and miso add warmth and depth to the simple stew before being garnished with fresh greenonion. To enhance the subtle flavours in this dish, prepare the stew up to a day in advance.



Classic Liver and Onions with Bacon **Beef Liver**

Alternative Cuts: Calves Liver, Beef Heart

Serves 16 | 4 oz (125 g) Beef Liver with ⅓ cup (75 mL) onion sauce

This diner-style classic featuring Beef or Calves Liver never goes out of style. Served with sweet, caramelized onions and smoky bacon, the liver slices are lightly coated in flour and cooked just until browned on the outside. Keeping the meat slightly pink inside provides a deep umami flavour while preserving the delicate texture of the cut.



Tri-Tip Steak with Anchovy Butter and Tomato Salad **Bottom Sirloin Tri-Tip Steak**

Alternative Cuts: Bottom Sirloin Flap Steak, Hanger Steak, Bottom Sirloin Ball Tip Steak

Serves 16 | 6 oz (175 g) beef with 2 cups (500 mL) accompaniments

An exquisite fusion of savoury and fresh elements, this entrée features succulent and tender Tri-Tip Steak topped with a luxurious anchovy butter. Pan-seared and basted to perfection, the steak boasts a juicy beefiness, while the anchovy-infused butter adds a depth of flavour and umami richness. Pair this with a refreshing salad featuring juicy tomatoes, crisp green beans, delicate shallots and a tangy vinaigrette.





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Oven-Smoked BBQ Brisket

Brisket

Serves 16 | 8 oz (250 g) beef

This fail-safe Brisket recipe has all the flavour and tenderness of a classic southern BBQ brisket but without the need for a smoker! Slathered with mustard, accented with liquid smoke, then marinated and slow-cooked, this brisket is flavourful, juicy and so easy to prepare.



Barbacoa Beef

Chuck Roll

Alternative Cuts: Brisket, Outside Round Flat, Rib Finger Meat

Serves 16 | 5 oz (150 g) beef

Slow cooking an economical Chuck Roll is the best way to get tender, succulent meat every time. Its rich, beefy flavour complements the bold, complex spices in this flavourful Mexican dish, making it a versatile choice for a platter with rice, beans and garnishes, as a topping for rice bowls and nachos, or a filling in burritos, quesadillas, tostadas, and enchiladas.



Braised Roast Beef with Gravy

Chuck Roll

Alternative Cuts: Inside Round, Outside Round Flat, Eye of Round

Serves 16 | 6 oz (175 g) beef with 1/3 cup (75 mL) gravy

Moderately tender cuts with excellent beefy flavour, such as Chuck Roll and Inside Round, are ideal for this combination cooking method that slow roasts before braising. Simple flavours marry together during the low-and-slow cook to create a familiar diner-style favourite.



Nadan Beef Stew

Chuck Roll

Alternative Cuts: Short Cut Clod, Chuck Flap Tail, Brisket, Shank

Serves 16 | 1 1/2 cups (375 mL) stew with 4 oz (125 g) beef and assorted toppings

Also known as Kerala beef stew, Nadan is a common beef curry in India and traditionally enjoyed during holiday celebrations. Beef Chuck is a great choice for slow cooking methods as it becomes succulent and tender and absorbs flavours the longer it cooks. Serve the curry with warm naan, chapati or kerala appam.



Pot Roast Dinner

Chuck Roll

Alternative Cuts: Brisket, Inside Round, Outside Round Flat, Beef Shank

Serves 16 | 6 oz (175 g) beef with 1/2 cup (125 mL) gravy and 1 1/2 cups (375 mL) vegetables

Entice diners with a comforting Sunday dinner that is perfect any night of the week. Accentuated with Worcestershire sauce, beer, Dijon mustard and barbecue sauce, this rich gravy is distinctive yet timeless and the ultimate companion to the tender beef.





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Somali-Inspired Beef Stew

Chuck Roll

Alternative Cuts: Short Cut Clod, Chuck Flap Tail, Brisket, Shank

Serves 16 | 1½ cups (375 mL) stew with 6 oz (175 g) beef

Also known as Beef Suqaar, this dish is a hybrid between a stew and a stir-fry and is one of the most popular Somali dishes. Normally slow-cooked, this recipe uses small pieces of Beef Chuck Roll to ensure tenderness and a shorter cooking time. The ingredients are simple yet the results are a deeply flavourful and comforting dish. Serve the stew with steamed white rice and/or flatbread such as Somalian Muufo, Sabaayad or Caanjello for dipping.



West African-Inspired Peanut Beef Stew

Chuck Roll

Alternative Cuts: Short Cut Clod, Chuck Flap Tail, Brisket, Shank

Serves 16 | 1½ cups (375 mL) stew with 3 oz (90 g) beef and assorted toppings

Also known as Maafe stew, this dish is traditionally made with beef, sweet potato, tomato, warm spices, a scotch bonnet for a kick of heat, and crunchy peanuts. This version uses natural chunky peanut butter instead, which eases prep without sacrificing flavour. Rich and beefy Chuck Roll perfectly balances the sweetness in the sauce and it stays succulent and tender after cooking. Serve as an appetizer or as an entrée with rice and fried green plantains.



Kare-Kare

Chuck Roll

Alternative Cuts: Country Style Ribs, Brisket, Short Rib, Chuck Short Rib, Beef Cubes

Serves 16 | 1½ cups (375 mL) curry with 6 oz (175 g) beef and assorted garnishes

Kare-Kare is a traditional Filipino curry dish that's rich and comforting. This stew features large chunks of Chuck Roll that simmer in a luscious peanut sauce until perfectly tender. The sauce is enriched with the subtle sweetness of annatto powder and infused with aromatic garlic, onions, and a hint of shrimp paste. Served here with a medley of vegetables including eggplant, green beans and bok choy, add a side of steamed rice for a complete meal.



Spicy Beef Vindaloo

Chuck Roll

Alternative Cuts: Shoulder Clod Short Cut, Outside Flat, Beef Cubes

Serves 16 | 1 cup (250 mL) vindaloo with 6 oz (175 g) beef

This classic Indian curry is bold and deep, and packed with heat. Prepared vindaloo curry paste is an efficient, and easy way to add authentic flavour, without intensive prep or having to source a variety of spices. Succulent Chuck Roll pieces are marinated to enhance the flavour and achieve an incredible tender, buttery texture. Cool down the dish by serving it with a dollop of creamy yogurt over fluffy basmati rice or warm naan bread.



Beef Korma

Chuck Roll

Alternative Cuts: Short Cut Clod, Brisket, Beef Cubes

Serves 16 | 1½ cups (375 mL) korma with 6 oz (175 g) beef

Korma is a classic Indian curry that's best known for its mild and creamy gravy made from a dried coconut and cashew paste. Making the flavourful paste from scratch ensures the warm spices come through to create a truly aromatic base for the mild dish. Hearty chunks of Beef Chuck Roll are slowly braised until tender and the sauce is fortified with cream and yogurt to give it a luxurious, silky, velvety finish.





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Beef Short Rib Ragù with Pappardelle

Chuck Short Rib

Alternative Cuts: Short Ribs, Chuck Short Ribs, Chuck Tender Medallion

Serves 16 | 1 cup (250 mL) ragù with 1½ cups (375mL) pasta and 2 tbsp (30 mL) gremolata

Succulent and tender with a deep beef flavour, Chuck Short Ribs are an excellent cut for enhancing just about any pasta sauce. Red wine, rosemary and a classic mirepoix beautifully complement the beef and tomato flavours, creating a rustic yet sophisticated dish that is deeply satisfying. Using celery leaves in the fresh gremolata is a great way to reduce food waste, plus, they add a unique flavour to the traditional Italian garnish.



Moroccan-Inspired Grilled Steak with Chermoula

Delmonico Steak

Alternative Cuts: Petite Tender, Top Sirloin Medallion, Strip Loin Medallion, Hanger Steak

Serves 16 | 10 oz (300 g) beef with 2 tbsp (30 mL) chermoula

Featuring a fragrant blend of fresh herbs and lemon zest, Chermoula is a pungent Moroccan sauce (similar to the popular Argentinian chimichurri) traditionally served with grilled meat, such as a Delmonico Steak. A classic cut from the rib section, Delmonico features beautiful marbling with unparalleled tenderness and a robust, beefy flavour that's harmoniously balanced by the zesty brightness of the Chermoula.



Cajun Steak Frites with Remoulade Sauce

Flat Iron Steak

Alternative Cuts: Hanger Steak, Outside Skirt Steak, Bottom Sirloin Flap Meat

Serves 16 | 6 oz (175 g) steak, 4 oz (125 g) french fries and 1/4 cup (60 mL) Remoulade Sauce

Extremely tender and well-marbled with a rich, meaty flavour, Beef Flat Iron Steak is a bistro favourite and an ideal cut for this Cajun-inspired dish. With a nod to New Orleans, the steak is rubbed with a housemade Cajun spice blend, and served with a zippy mayo-based Remoulade Sauce that's equally as delicious served on the side or as the creamy base to a hearty steak sandwich.



Jerk Beef Steak with Rice & Beans,

Pineapple Hot Sauce and Salsa

Flat Iron Steak

Alternative Cuts: Hanger Steak, Outside Skirt Steak, Flank Steak

Serves 16 | 6 oz (175 g) steak with 1½ cups (375 mL) rice and beans, ⅓ cup (75 mL) salsa and 2 tbsp (30 mL) hot sauce

The rich, beefy flavour of Flat Iron Steak is the perfect canvas for the robust, tropical flavours of jerk seasoning, rum and pineapple. Offer as a hearty Caribbean-inspired platter or use the various items to prepare tacos, a nourish bowl with salad greens or a nacho platter.



Mojo Cuban-Style Steak

Flat Iron Steak

Alternative Cuts: Skirt Steak, Hanger Steak, Top Sirloin Steak

Serves 16 | 5 oz (150 g) steak with ½ cup (125 mL) grilled onion

Marinated Flat Iron Steak is grilled until lightly charred and topped with the traditional grilled onions to round out the Cuban-inspired dish. The strong grain and bold beef flavour of this cut is perfect for marinating in the blend of fresh citrus juices, fragrant herbs and warm spices. Serve with rice, beans and fried plantains for a classic entrée or pile onto fresh bread for a hearty sandwich.





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Beef Parmigiana Meatloaf

Ground Beef (Medium)

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

Serves 16 | 5 oz (150 g) slice meatloaf

Already a fan favourite, classic meatloaf is transformed into a standout menu option with this Italian-inspired makeover. Juicy Ground Beef is accented with Italian seasoning, breaded and fried until crisp, then topped with warm marinara sauce and fresh mozzarella. Serve with a fresh side salad and grilled focaccia or Italian bread for dipping.



Beef Pastitsio with Roasted Eggplant

Ground Beef (Medium)

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

Serves 18 | 1½ cups (375 mL) of pasta with 3½ oz (105 g) beef

A classic Greek baked casserole, similar to lasagna, features bucatini pasta topped with layers of rich meat sauce, a creamy bechamel sauce and roasted eggplant as a twist on the traditional dish. Medium Ground Beef gives the sauce a satisfying deep and rich flavour that is accented with a hint of warmth from cinnamon and cloves. Prepare each element separately, layer and bake then hold for service, or rewarm gently the next day.



Chopped Steak with Mixed Mushroom Gravy

Ground Beef (Medium)

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

Serves 16 | 6 oz (175 g) beef patty with ½ cup (125 mL) mushroom gravy

These flavourful beef patties are simple to prep and can be made-ahead so they're always ready for service. Accented with warm spices, the beef mixture can also be used to make burgers, patty melts, sliders, meatballs or a classic meatloaf. The gravy has a deep, rich flavour profile thanks to a medley of mushrooms, and would be equally delicious poured over grilled steak or a hot roast beef sandwich.



Spaghetti with Berbere-Spiced Meat Sauce

Ground Beef (Medium)

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

Serves 16 | 1 cup (250 mL) sauce with 3 oz (90 g) beef and 1½ cups (375 mL) cooked pasta

Rich Medium Ground Beef slowly simmers in a fragrant meat sauce infused with classic spices of Ethiopia. A housemade Berbere spice blend gives this comforting pasta dish a great depth of flavour and beefy richness. Serve with a side salad or a half portion for the kids' menu.



Sweet Filipino-Style Spaghetti with All-Beef Hot Dogs

Ground Beef (Medium)

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

Serves 16 | ¾ cup (175 mL) sauce with 4 oz beef and 1½ cups (375 mL) cooked spaghetti

A Filipino classic, often served as party food or in quick-service restaurants, this dish is brimming with nostalgia and interest. It's loaded with juicy Ground Beef and all-beef hot dogs and has a unique sweetness thanks to Filipino banana ketchup. Hearty and satisfying, serve with a side salad or a half portion for the kids' menu.





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Baharat Beef Kofta Kebabs with Tabbouleh Salad **Ground Beef (Medium)**

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

Serves 16 | 3 x 2½ oz (75 g) kebabs with 1 cup (250 mL) tabbouleh salad

A classic Middle Eastern spice blend, baharat is beautifully aromatic, packed with flavour and adds a sweet and smoky profile to the koftas. The koftas are made with Medium Ground Beef which absorbs the flavours well and stays tender and juicy during grilling. Serve as a plated entrée with the tabbouleh salad or in a pita as a portable wrap.



Beef Teriyaki **Hanger Steak**

Alternative Cuts: Rib Steak, Top Sirloin Steak, Flat Iron Steak, Skirt Steak

Serves 16 | 6 oz (175 mL) steak with 2 tbsp (30 mL) Teriyaki Sauce

Sake, soy sauce and mirin come together to create a housemade teriyaki sauce that's simple to prepare and offers complex flavour. This sauce is a great base to use with any stir-fry but really shines on a char-grilled salt-and-pepper-seasoned steak, such as Hanger, Rib Eye or Top Sirloin.



Umami Butter-Basted Porterhouse **Porterhouse Steak**

Alternative Cuts: T-Bone Steak, Strip Loin Steak, Frenched Rib Steak

Serves 16 | 10 oz (300 g) beef per serving

Porterhouse Steak is a show-stopping beef cut with meat from the strip loin on one side, and tenderloin on the other. Cooked sous vide to guarantee the perfect centre, then basted with a housemade umami butter featuring the quintessential flavours of miso paste, mushroom powder, garlic, parmesan, anchovy and tomato paste. Perfect for sharing, the steak is carved off the bone and reassembled for an impressive and memorable presentation.



Chicken Fried Prime Rib with Cajun Milk Gravy **Rib**

Alternative Cuts: Chuck Eye, Inside Round, Outside Round

Serves 16 | 6 oz (175 g) beef with ¼ cup (60 mL) gravy

Optimize the beef cuts already on your menu by using leftover Prime Rib or another tender roast to create this hearty, timeless beef entrée. Serve the Chicken Fried Steak as a plated dish with mashed potatoes and steamed vegetables, as a sandwich with lettuce and tomato, or as a breakfast menu item with fresh biscuits.



Slow Roasted Prime Rib **with Whiskey-Miso Peppercorn Sauce** **Rib**

Alternative Cuts: Rib Roast, Strip Loin Roast, Round Roast

Serves 24 | 10 oz (300 g) beef with ¼ cup (60 mL) sauce

A hit on any menu, Beef Prime Rib Oven Roast is slow roasted until perfectly pink, succulent and tender. Served with the ultimate peppercorn sauce accented with whisky, cream and umami-packed miso paste for a velvety mouthfeel. Leftovers can be used to create premium lunch features the next day including Chicken Fried Steak, Hot Roast Beef Sandwiches or Prime Rib Hash.





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Stout Soaked Rib Steak with Beer Butter and Crispy Potatoes

Rib Steak

Alternative Cuts: Strip Loin Steak, Top Sirloin Steak, Bottom Sirloin Tri-Tip Steak

Serves 16 | 8 oz (250 g) steak with 8 oz (250 g) Crispy Potatoes and 1 oz (30 g) Beer Butter

Highly marbled, tender Rib Eye Steak is soaked in a stout beer marinade, pan-seared until caramelized and finished in the oven for the perfect cook. Topped with an unforgettable compound butter infused with a stout reduction, shallots and French herbs, and served with irresistibly crispy duck fat roasted potatoes, for a truly exceptional steak dinner.



Rosemary and Red Wine Braised Beef Medallions

Round Minute Steak

Alternative Cuts: Round Steak, Bottom Sirloin Ball Tip Steak, Chuck Tender Medallions

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

A luscious red wine sauce, accented with rosemary and garlic, is napped over beef medallions after braising. Round Minute Steak medallions are cooked until perfectly tender, making the beef easy for senior living residents to cut and enjoy. Serve with mashed potatoes and steamed green beans or asparagus for a sophisticated yet simple meal.



Braised Beef Shank Nihari with Ginger Gremolata

Shank

Alternative Cuts: Cross Rib Steak, Short Ribs, Chuck Short Ribs, Chuck Tender Medallion

Serves 16 | 1 beef shank with 1 cup (250 mL) curry and 2 tbsp (30 mL) gremolata

A traditional delicacy in Northern India and Pakistan, Nihari is a stew made with beef Shank that is braised low and slow. Enrobed in a fragrant curry accented with cardamom, fennel and ginger, the beef is melt-in-your-mouth tender. This version is a twist on a classic Italian osso bucco dish and is garnished with a fresh and slightly spicy gremolata to cut the richness and offer a bright finish.



Beef Short Rib Massaman Curry

Short Rib

Alternative Cuts: Chuck Short Rib, Beef Shank, Beef Cubes

Serves 16 | 8 oz (250 g) short rib with 3 baby potatoes and 3/4 cup (175 mL) curry sauce

A fusion of Thai and Indian influences, Massaman curry features coconut cream, lemongrass and a rich spice blend. The meaty Chuck Short Ribs perfectly absorb the aromatic spices, and tender potatoes help mop up the sauce.



Sweet and Sticky Curry Short Ribs

Short Rib

Alternative Cuts: Chuck Short Rib, Beef Shank, Chuck Flap Tail, Country Style Ribs

Serves 16 | 8 oz (250 g) short rib with 1 cup (250 mL) curry sauce

Thick, bone-in Beef Chuck Short Ribs are braised in a fragrant curry sauce, accented with tamarind, orange juice and a warm spice blend. Short ribs offer a deep and beefy flavour to this mild curry, and the tender, fall-apart meat is perfect for sopping up the delicious sauce.





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Classic Carne Asada **Skirt Steak**

Alternative Cuts: Flank Steak, Bottom Sirloin Flap Meat

Serves 16 | 6 oz (175 g) steak, 1.25 cups (300 ml) sides, 2 tortillas

The traditional citrus and herb marinade pairs perfectly with thin meats such as Outside Skirt, Flank and Bavette. Grill steaks to order and plate with classic accompaniments to create a bountiful platter or slice and serve as fajitas with all the trimmings.



Skirt Steak with Salsa Verde **Skirt Steak**

Alternative Cuts: Flank Steak, Flat Iron Steak, Hanger Steak, Top Sirloin Medallion

Serves 16 | 5 oz (150 g) beef with 3 tbsp (45 mL) salsa and 1 romaine heart

Succulent slices of tender Skirt Steak are marinated and then grilled to perfection, creating a mouthwatering foundation for the salsa verde. This salsa has an Italian spin with a fresh combination of herbs, piquant capers, garlic, and lemon juice. The mix of savoury beef and bright salsa verde offers a taste of both rustic Italian cuisine and classic steakhouse fare, promising a memorable culinary experience.



Pan Seared French Onion Steak **with Cheesy Garlic Baguette** **Strip Loin Steak**

Alternative Cuts: Top Sirloin Steak, Bottom Sirloin Flap Meat, Flat Iron Steak

Serves 16 | 8 oz (250 g) steak with ½ cup (125 mL) French Onion Sauce and two slices Cheesy Garlic Toast

In this beefed-up twist on a bistro classic, slow-cooked onions are spooned over a pan-seared, butter-basted steak. Select any tender steak cut for this recipe with strong beefy flavour and fine marbling to complement the sauce and herbaceous cheese bread.



Rustic Italian T-Bone Steak with Grilled Vegetables **T-Bone Steak**

Alternative Cuts: Porterhouse Steak, Frenched Rib Steak, Strip Loin Steak

Serves 16 | 9 oz (275 g) beef per serving with 1½ cups (125 mL) grilled vegetables and ¼ cup (60 mL) sauce

In true Italian fashion, fresh ingredients come together with simple preparation for a delicious and memorable meal. Mammoth T-Bone Steak is grilled, sliced off bone then reassembled on a serving board with grilled vegetables and a cool and creamy lemon-caper sauce. The iconic T-Bone Steak contains meat from both the strip loin and the tenderloin making it the ultimate sharing steak.



Beef Stroganoff **Tenderloin**

Alternative Cuts: Strip Loin, Top Sirloin, Rib

Serves 16 | 5 oz (150 g) beef with 1 cup (250 mL) mushroom sauce

Beef strips simmer in a hearty mushroom sauce accented with cream and brandy. All the components can be prepared ahead of time and reheated to order. Use any of the beef cuts listed or trim pieces from any tender sub-primal. Serve traditionally over buttered noodles or mashed potatoes, or serve over cauliflower rice for a low-carb menu option.





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Beef Tenderloin Spaghetti Puttanesca

Tenderloin

Alternative Cuts: Petite Tender, Top Blade, Strip Loin

Serves 16 | 4 oz beef with 1½ cups (375 mL) pasta and ¾ cup (175 mL) Puttanesca Sauce

Elevated with beef, this classic Italian dish is packed with flavour, is simple to prepare and comes together quickly during service. Featuring succulent pieces of Beef Tenderloin, and a crunchy and lemon-herb bread crumb, the pasta is tossed in a rich tomato sauce bursting with umami.



Beef Tenderloin with Crispy Enoki Mushrooms and Black Garlic-Miso Butter

Tenderloin Steak

Alternative Cuts: Bottom Sirloin Flap Meat, Flat Iron Steak, Top Sirloin Steak

Serves 16 | 6 oz (175 g) beef with ½ oz (15 g) mushrooms and 1 tbsp (15 mL) Black Garlic-Miso Butter

Melt-in-your-mouth Beef Tenderloin is reverse-seared to ensure a perfectly pink centre for every order. The tenderloin is paired with an umami-packed compound butter, and a delicately crisp cluster of enoki mushrooms for a dish that is as breathtaking as it is delicious.



Tenderloin Steak with Red Wine Pan Sauce and French Herb Pistou

Tenderloin Steak

Alternative Cuts: Top Sirloin Steak, Bottom Sirloin Flap Meat, Petite Tender

Serves 16 | 6 oz (175 g) beef with 1¼ cups (300 mL) Warm Potato Salad, ¼ cup (60 mL) sauce and 1 tbsp (15 mL) Pistou

This bistro-inspired entrée featuring pan-seared Beef Tenderloin in a luxurious wine sauce is balanced and bright thanks to a tarragon and chive pistou. The pan-roasted fingerling potato and green bean salad is an elegant and sophisticated accompaniment to the lean and tender steak.



Lemon Garlic Beef Kebabs

Top Sirloin

Alternative Cuts: Top Sirloin Cap, Petite Tender, Strip Loin

Serves 16 | 2 x 3 oz (90 g) beef kebabs with 2 tbsp (30 mL) tzatziki sauce

Tender chunks of beef are marinated in a Greek-inspired blend of pungent garlic, bright citrus flavours and earthy herbs. Although a lean cut, Top Sirloin is perfect for grilling, as it remains juicy and tender after marinating. Skewers are grilled, then finished with a succulent butter sauce and served with a tangy tzatziki for dipping.



Brazilian Grilled Steak with Hot Pepper Sauce

Top Sirloin Cap Steak

Alternative Cuts: Strip Loin Steak, Top Sirloin Steak, Bottom Sirloin Tri-Tip Steak

Serves 16 | 8 oz (250 g) beef with 1 cup (250 mL) rice, ½ cup (125 mL) corn and ¼ cup (60 mL) sauce

Popular in Brazilian barbecue, Beef Top Sirloin Cap Steaks are lean while still delivering tremendous flavour and tenderness. The cut is further enhanced by marinating in soy sauce, vinegar and fresh aromatics before grilling. Served with a housemade hot sauce that's fresh and not overly spicy for a vibrant finish to the steak.





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Herb Marinated Sirloin with Calamari **Top Sirloin Cap Steak**

Alternative Cuts: Bottom Sirloin Flap Meat, Bottom Sirloin Ball Tip

Serves 16 | 8 oz (250 g) steak with 3 calamari rings and ¼ cup (60 mL) EACH pan sauce and Creamy Herb Dip

Top Sirloin Steak is a well-marbled, tender, and flavourful cut that really shines after marinating with fresh herbs and aromatics. Served with a rich buttery pan sauce and crispy fried calamari for a unique spin on surf and turf!



Steak Churrasco **Top Sirloin Cap Steak**

Alternative Cuts: Skirt Steak, Hanger Steak, Top Sirloin Steak

Serves 16 | 6 oz (175 g) steak with ¼ cup (60 mL) Chimichurri Sauce

In Brazil, Beef Top Sirloin Cap is known as Picanha and is often cut into steaks for barbecue. It's beefy, tender and juicy, so simple flavours work beautifully for this cut. This Steak Churrasco is simply seasoned with salt, pepper and dried mustard, brushed with an onion and garlic soffrito, and then grilled and served with a bright and pungent chimichurri sauce.



Southwest BBQ Steak **Top Sirloin**

Alternative Cuts: Flank Steak, Bottom Sirloin Tri-Tip Steak, Petite Tender

Serves 16 | 5 oz (150 g) steak, ½ cup (125 mL) EACH salad and rice with 2 tbsp (30 mL) Avocado Crema

Top Sirloin is grilled after marinating in a sweet and smoky rub made with chili powder, fresh lime juice and brown sugar. Serve as a fresh and hearty platter with a zesty corn and black bean salad, rice and a luscious Avocado Crema. Alternatively, slice the grilled steak to create a bowl, salad or wrap.



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