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MENU PLANNER



SANDWICHES, FLATBREADS AND WRAPS

Sandwiches, flatbreads, and wraps offer limitless possibilities. With a wide range of Canadian beef cuts to choose from, you can build bold, satisfying meals that deliver both nourishment and memorable taste..

POWERED BY





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Shredded Beef Gyro Combo

Chuck Roll

Alternative Cuts: Outside Round, Inside Round

Serves 16 | 1 wrap with 3 oz (90 g) beef and $\frac{3}{4}$ cup (175 mL) toppings

This is a great base recipe for shredded beef that can be used in a wide variety of menu items. After rubbing a hearty Chuck Roll with a mild mix of herb and spices, the cut is seared for delicious browning and then braised until the meat pulls apart easily. Now it can be used to top nachos, in a slider, to fill tacos and quesadillas, or, as done here, Greek-style in a pita with tzatziki, feta and an assortment of fresh toppings.



Za'atar Beef & Kale Flatbread

Ground Beef (Extra Lean)

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

Serves 16 | 1 flatbread with 4 oz (125 g) beef and assorted toppings

Extra Lean Ground Beef is a great high-protein, low-fat option for balanced menu items and in support of a healthy lifestyle. A rich, beefy flavour isn't sacrificed in this Middle Eastern-inspired flatbread that's flavour-packed with an earthy and aromatic za'atar seasoning, hummus, feta and fresh tomato. Serve as a shared appetizer or as an entrée with a fresh side salad.



Beef Lahmajoun

Ground Beef (Lean)

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

Serves 16 | 1 flatbread with 2 oz (60 g) beef and assorted toppings

This Armenian and Turkish-style flatbread is packed with authentic flavours, is simple to prepare and presents beautifully. It features a beefy tomato mixture made with a fragrant paste of cumin, paprika, oregano, cayenne and Aleppo pepper. By using Lean Ground Beef in the topping, the flatbread is able to get crisp on the bottom and stay juicy on the top. Serve the flatbread as a shareable appetizer or as an entrée with a side salad.



Beef Shawarma Flatbread

Ground Beef (Lean)

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

Serves 16 | 1 flatbread with 4 oz (125 g) beef and assorted toppings

Inspired by the popular Middle-Eastern street food, this flatbread can be quickly assembled to order for a simple service. The Lean Ground Beef mixture is full of warming spices, such as cumin, paprika, cardamom and ginger. Flatbreads are baked until crisp then topped with the same traditional ingredients of a Shawarma wrap – crisp lettuce, ripe tomatoes, pickled turnips and a drizzle of lemony tahini sauce. Serve as a shareable appetizer or as an entrée with a tomato-cucumber salad.



Vietnamese-Inspired Lemongrass Meatball Sub

Ground Beef (Lean)

Alternative Cuts: Source Grind (Sirloin)

Serves 16 | 5 x 1½ oz (45 g) meatballs with $\frac{3}{4}$ cup (175 mL) slaw and assorted toppings

A meatball sub inspired by the fresh and flavourful Vietnamese banh mi sandwich. This sandwich combines bright citrus notes with deep, savory flavours from lemongrass, fish sauce, ginger and garlic. Lean Ground Beef ensures the meatballs are meaty and hearty while still light and tender. It's all topped off with crisp cucumber and fresh cilantro, and a crunchy slaw dressed in a bright housemade Nuoc Cham with a kick from red chilis.





Click/tap on the photo for the complete recipe.



Beef and Black Bean Burrito

Ground Beef (Medium)

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

Serves 16 | 1 Burrito, 4 oz (125g) beef and 1 cup (250 ml) toppings

Loaded with juicy Ground Beef and so many delicious toppings, this burrito is sure to be a menu hero. Assembly is easy, customizable and quick once the beef is pre-cooked and mise en place is ready. Prepare to order, serve as a great grab-and-go meal, or as a loaded burrito bowl over rice or lettuce.



Beef Street Tacos

Ground Beef (Medium)

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

Serves 16 | 4 oz (125 g) beef with 3 tortillas and assorted toppings

Ground Beef is great for cooking with warm spices and bold sauces as it absorbs the flavours well and stays juicy for service. Inspired by the flavours of a classic Mexican taco cart, this a quick and easy entrée for lunch and dinner menus. Serve as plated tacos, as a build-your-own platter or reduce to two tacos for the kids' menu.



Italian Beef Hoagie Sandwich Combo

Outside Round Flat

Alternative Cuts: Round Roast, Sirloin Tip, Prime Rib

Serves 16 | 1 sandwich with 4 oz (125 g) roast beef

Cooked Roast Beef is heated to order and piled high with mild provolone cheese, ripe tomatoes, peppery arugula and pepperoncini to craft a sandwich bursting with fresh Italian flavours. This roast beef sandwich is a great option for an easy lunch or dinner entrée, and it packs up beautifully for take-out.



Philly Cheese Steak Pizza Flatbread

Outside Round Flat

Alternative Cuts: Inside Round (Philly-Style Steak Slices), Loin Tail (Philly-Style Steak Slices), Top Sirloin (Philly-Style Steak Slices)

Serves 16 | 1 flatbread with 4 oz (125 g) beef

Beat the service rush with this twist on a classic dish that can be fully prepared in advance and heated to order. Loaded with flavourful beef, mushrooms, onions and peppers, this flatbread can be served as an appetizer or entrée. Drizzle with a creamy dip or chili sauce for a delicious finish.



Classic Cheese Steak Sandwich

Outside Round Flat (Philly-Style Steak Slices)

Alternative Cuts: Inside Round (Philly-Style Steak Slices), Loin Tail (Philly-Style Steak Slices), Top Sirloin (Philly-Style Steak Slices)

Serves 16 | 1 sandwich with 4 oz (125 g) beef, ½ cup (125 mL) vegetable topping and 2 oz (60 g) cheese

A great way to incorporate beef onto a menu is by offering warm sandwiches that not only use economical cuts, but are also easy to prepare. With classic and comforting flavours, diners are sure to gravitate to this hearty sandwich loaded with beef and bursting with fresh veggies. Serve as an entrée with fresh sides, or as a quick-serve combo with a bag of chips or a freshly-baked cookie.





Click/tap on the photo for the complete recipe.



Rancheros Steak Breakfast Wrap

Outside Round Flat (Philly-Style Steak Slices)

Alternative Cuts: Inside Round (Philly-Style Steak Slices), Loin Tail (Philly-Style Steak Slices), Top Sirloin (Philly-Style Steak Slices)

Serves 16 | 1 wrap with 4 oz (125 g) beef, 2 eggs and $\frac{1}{2}$ cup (125 mL) toppings



Ready-to-use, versatile and delicious, Philly Beef Steak Slices are a quick and easy way to add protein and flavour to the morning menu. Wrapped in a tortilla with scrambled eggs, cheese, refried beans and guacamole, this beefy breakfast is a hearty and wholesome grab-and-go solution.



Steak & Biscuit Breakfast Sandwich

Outside Round Flat (Philly-Style Steak Slices)

Alternative Cuts: Inside Round (Philly-Style Steak Slices), Loin Tail (Philly-Style Steak Slices), Top Sirloin (Philly-Style Steak Slices)

Serves 16 | 1 sandwich with 2 oz (60 g) beef, 1 oz (30 g) cheese and 1 egg



A tender, flaky biscuit is filled with Philly Beef Steak Slices that have been cooked with a delicious sausage-inspired spice blend. The steak is topped with cheddar cheese and a freshly cooked egg for a hearty and high-protein breakfast sandwich to start the day.



Steak & Potato Truffle Flatbread with Taleggio Rib

Alternative Cuts: Strip Loin, Top Sirloin, Petite Tender

Serves 16 | 1 flatbread with 4 oz (125 g) beef and assorted toppings



Flatbreads are a great menu item as they can be prepped ahead of time and customized with seasonal and on-trend ingredients. This flatbread is topped with succulent morsels of marinated Rib Eye Steak, thinly sliced potatoes, sweet caramelized onions and Taleggio cheese. Top it all off with delicate microgreens and a drizzle of truffle honey to really elevate this dish and have it sizzle on the menu. Serve as a shared appetizer or as an entrée with a side salad.



Hot Roast Beef Sandwich with Cheese Sauce and Crispy Jalapeños

Round Roast

Alternative Cuts: Sirloin Tip, Bottom Sirloin Ball Tip

Serves 16 | 4 oz (125 g) beef with 2 tbsp (30 mL) cheese sauce and assorted toppings



Warm, satisfying and delicious, this hot Roast Beef sandwich is a menu mainstay. Preparing Roast Beef in-house gives chefs more control over cut, cost and flavour. The Round Roast is easy to handle, has a consistent grain and lean marbling so it's easy to carve thinly. This sandwich is topped with a warmed queso sauce and crispy jalapeños for a little kick of heat.



Roast Beef Banh Mi Sandwich

Round Roast

Alternative Cuts: Outside Round Flat, Sirloin Tip, Bottom Sirloin Ball Tip

Serves 16 | 4 oz (125 g) beef with assorted toppings



This sandwich is sure to become a menu favourite. With a fusion of Vietnamese and French culinary influences, succulent slices of tender Roast Beef are nestled within a crusty baguette and topped with crisp and tangy pickled vegetables, fresh cilantro and rich pâté. It's the perfect balance of savoury, sweet and tangy in every bite.



Click/tap on the photo for the complete recipe.



Chicken Fried Steak Sandwich

Round Steak

Alternative Cuts: Inside Round Steak, Outside Round Steak, Chuck Eye Steak, Sirloin Tip Steak, Bottom Sirloin Ball Tip Steak

Serves 16 | 3 oz (90 g) beef with assorted toppings



Flavourful, lean and economical cuts, such as lean Inside and Outside Round Steaks, are used in this classic southern living-inspired sandwich. To ease up on prep, the steaks are fried before service, then quickly refried just before building the sandwich. Served with a zippy garlic-herb mayonnaise and traditional toppings, the steak can be easily customized to create a spicy Nashville, Korean or Italian flavour profile.



Loaded Steak Sandwich

Strip Loin Steak

Alternative Cuts: Top Sirloin Steak, Top Sirloin Cap Steak, Bottom Sirloin Tri-Tip Steak

Serves 16 | 1 sandwich with 5 oz (150 g) beef

Sweet, smoky and savoury flavours come together in this juicy steak sandwich that can be crafted with any beef steak suitable for grilling. Pepper arugula, crispy fried onions and creamy Dijonnaise add bite and balance to the beefy menu hero.



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