



P R I V A T E S T Ö C K
C H E F R O B E R T

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List of Products

Pasta Sauces:

Tomato Sauces:

500 mL / 750 mL / Bulk

Arrabbiata
Artichoke
Basil Herb
Clam Marinara
Eggplant
Fat-Free Basil
Garlic Garlic
Herb & Garlic
Herb & Mushroom
Kalamata Olive
Marinara
Meat
Mixed Herb
Mixed Mushroom
Pesto
Plain

Portobello Mushroom
Primavera
Puttanesca
Roasted Red Pepper
Rosée
Shiitake Mushroom
Sicilian Sausage
Smoky Chipotle
Spinach & Cheese
Sun-Dried Tomato
Tomato
Tomato Alfredo
Tomato Cheese
Vodka
Vodka Bacon
Wild Mushroom

Cream Sauces:

250 mL

Alfredo
Béarnaise

Hollandaise

Pestos:

125 mL / 250 mL / Bulk

Artichoke & Basil
Organic Kale & Basil
Organic Arugula & Basil
Organic Basil

Organic Cilantro & Basil
Organic Lactose-Free Basil
Sun-Dried Tomato

Finishing Sauces:

Flavoured Aioli:

300 mL / Bulk

Basil
Cajun
Chipotle
Curry
Horseradish
Lemon Garlic

Roasted Red Pepper
Smoky Garlic
Sriracha Chili
Tarragon
Truffle
Wasabi Lime

Dessert Sauces:

300 mL

Caramel
Chocolate Fudge
Mango

Mixed Berry
Raspberry
Strawberry

Other Sauces:

various

3 Peppercorn Steak Sauce
Cocktail Sauce
Cranberry Sauce
Demi-Glace Sauce

Horseradish (Mild, Hot, or Extra-Hot)
Plum Sauce
Sweet Chili Sauce

Salad Dressings & Vinaigrettes:

Dressings:

375 mL / Bulk

Asiago Caesar
Basil
Blue Cheese
Caesar
Caesar Bacon
Charred Tomato
Coleslaw
Creamy Garlic
Creamy Greek
Creamy Italian

Dijon Garlic
French
Ginger
Horseradish Caesar
Miso
Ranch
Roasted Red Pepper
Smoky Chipotle
Spa
Tomato & Vidalia Onion

Vinaigrettes:

375 mL / Bulk

Apple Dijon
Balsamic Dijon
Blueberry
Blueberry Pomegranate
Caesar
Champagne
Cranberry Lime
Greek
Honey Garlic
Italian

Mandarin Mango Ginger
Mango Poppy Seed
Pear Balsamic
Raspberry
Raspberry Balsamic
Raspberry Pomegranate
Red Wine
Shallot
White Balsamic Dijon
White Wine

Fat-Free Vinaigrettes:

375 mL

Balsamic Dijon
Blueberry
Blueberry Pomegranate
Cranberry Lime
Honey Garlic
Lemon Pepper

Mango Poppy Seed
Poppy Seed
Raspberry
Raspberry Balsamic
Raspberry Pomegranate
White Balsamic Dijon

Healthy Functional Dressings:

375 mL

Basil Spirulina
Blueberry Pomegranate
Carrot Ginger
Cranberry Lime
Kale Apple Lime

Mango Green Tea
Miso
Raspberry Pomegranate
Sweet Beet

Gourmet Vinegars:

250 mL

Balsamic Cherry
Balsamic Fig
Balsamic Mango

Balsamic Mint
Balsamic Raspberry

BBQ Sauces, Marinades, & Rubs:

BBQ Sauces:

355 mL / Bulk

Balsamic Garlic Glaze
Blueberry
Cajun
Cajun Coconut
Chipotle Garlic
Coffee Beer
Garlic
Garlic Grilling
Honey Garlic
Honey Garlic Hoisin

Korean
London Grilling
Piri Piri
Pulled Pork
Rob's
Smoky
Spicy Mango
Sweet & Bold
Whisky

Marinades:

355 mL / Bulk

3 Peppercorn
5 Spice Teriyaki
Apple Teriyaki
Brisket
Cajun
Charred Tomato
Chipotle
Cilantro Lime
Greek Lamb
Green Curry
Honey Ginger Teriyaki
Jamaican Jerk

Lemon Garlic
Lemon Herb
Mango
Mexican
Miso
Mustard Dill
Pad Thai
Pineapple
Red Curry
Rosemary Lemon
Sweet Onion
Tandoori

Rubs and Seasonings:

450 g / Bulk

Black Pepper
Cajun Rub
Chicken Rub
Fish & Seafood Rub
Garlic Rub
Hot & Spicy Rub
Lamb Rub
Lemon Pepper
New York Chicken Rub

New York Steak Rub
Prime Rib Rub
Pulled Pork Rub
Salt-Free New York Steak Rub
Sea Salt
Spicy Rib Rub
Sweet Rib Rub
Turkey Rub

Condiments:

Chutneys:

250 mL / Bulk

Apple
Apple Cranberry
Curried Peach

Mango Peach
Onion Garlic

Jams:

250 mL

Blueberry
Cranberry
Mixed Berry
Peach
Raspberry

Raspberry Blueberry
Seville Orange Marmalade
Sour Cherry
Strawberry
Strawberry Ice Wine

Jellies:

250 mL

Apricot
Cabernet
Chardonnay
Hot Red Pepper

Ice Wine
Mint
Sweet Red Pepper

Mustards:

250 mL / Bulk

British Beer
Cabernet Chili
Champagne
Chipotle
Cracked Peppercorn
Dijon

Everything
Maple Grainy
Pinot Horseradish
Riesling Tarragon
Spicy Maple
Wasabi Lime

Salsas:

375 mL

Chipotle
Mango Peach

Roasted Garlic (Mild, Medium, or
Hot)

Dips:

250 mL / Bulk

Artichoke Feta
Asiago Artichoke
Blue Cheese
Chipotle Lime Spinach
Hummus

Roasted Red Pepper Feta
Roasted Red Pepper
Spinach
Spinach & Artichoke
Tzatziki

If you have a hankering for something that isn't listed, please don't hesitate to ask me!

Rob

November 2018