



Wing tip: Always serve the right wing

Wing popularity is soaring. According to R&I (Restaurants and Institutions), chicken wings are the number one most menued appetizer going*. With such a large fan base, wings are essential for building check averages. They're great for increasing bar tabs, especially when there are sports broadcasts involved.

Choose wings that are consistently tender, delicious, and full of flavor. But there are styles and sizes to consider, too. How do you make sure you're serving the right wings for your patrons or the occasion? Here are some simple ways to match the best size and style of wings to your menu.

Measuring up: The right size wing.

Small wings are great for patrons who like digging into a "big pile." Small works best for sales "by the pound."

Large wings appeal to customers who believe "bigger is better." Even sold by the piece, large wings are impressive.

Jumbo wings are perfect for buffets and all-you-can-eat specials. They're so big they fill you up fast.

The right style always racks up big points.

Glazed wings give you the option of cooking them in a pizza oven. PERDUE® Wings are already sauced for consistency of flavor, available in: classic Buffalo and BBQ; Bourbon Peppercorn and unique BOARDWALK® Wings Salt & Vinegar.

Roasted or steamed wings are fully cooked and go from freezer to fryer (or oven) to simplify preparation. PERDUE® Rotisserie and savory wing flavors are great by themselves. Or, add a signature sauce to differentiate your operation.

Breaded wings fry up plump and juicy. Superior adhesion makes PERDUE® Breaded Wings look great, batch after batch. And the batter used complements virtually any sauce.

Boneless wings are the latest craze both for kids and adults. For bar fare and snacks, appetizers or kids' meals, the premium, tender chicken inside is always impressive.

The right wings now come with the best savings.

Now through April 20, 2009 you can save up to \$150 (\$3 per case) on all the sensational PERDUE® Wings you order through Sysco. For more information on PERUDE® Wings visit www.perduefoodservice.com

* R&I, 2007