

Bienvenidos



www.harborfoodservice.com

425.251.1376
18430 East Valley Hwy
Kent, WA 98032

LET'S TALK HARBOR

LOCAL LIKE YOU.

“Our passion is to serve and support the small businesses in the communities where we live and raise our families. It’s about the people who put it on the line everyday to feed, sustain and entertain their community.”

4th Generation CEO,
Justin Erickson
Harbor Foods Group



NEIGHBOR TO NEIGHBOR

FAMILY-OWNED AND OPERATED
BOUTIQUE BROADLINER

WE BECOME YOUR LOCAL HUB
DEDICATED TO THE NORTHWEST

100 YEAR ANNIVERSARY

AVG 26 YEARS TENURE

WAREHOUSES IN WA, OR & CA

12,000+ CUSTOMERS

1200+ TEAM MEMBERS

OBSESSED WITH YOUR SUCCESS



CUSTOM PROGRAM
DESIGNED FOR INDEPENDENT OPERATORS

The core items you need.
The specialty items that
set you apart.

Core

PURCHASE LIKE
THE CHAINS

Bringing group buying
power to independent
operators.

Specialty

CUSTOM
ARTISANAL
PREMIUM INGREDIENTS

Everything you need to
create and differentiate
your menu.

THE BEST OF THE NORTHWEST

Stock your kitchen with
the finest local suppliers
and brands.



LET'S TALK

CHEESE

TRANSPARENT PRICING FOR
BLOCK MARKET

BRICKS
SHREDDED
WHEELS
BLENDS
ARTISANAL
IMPORTS

A WHOLE WIDE WORLD OF POSSIBILITY

QUESO FRESCO
CHEDDAR
COTIJA
MONTEREY JACK
OAXACA



LET'S TALK

PROTEINS

BEEF

CHICKEN

PORK

SEAFOOD

WE HAVE YOU COVERED

WHAT'S IMPORTANT TO YOU?



LET'S TALK

TORTILLAS

WHITE MASA

YELLOW MASA

FLOUR

ULTIMATE VERSATILITY

Tlayudas

Sopapillas

Tacos

Flautas

Gorditas

Quesadillas

Taquitos

Nachos

Chilaquiles

Enchiladas

Burritos

Tostadas

Chimichanga

Tortilla chips



LET'S TALK

SALSA

CASCABEL

CHIPOTLE

CHILE DE ARBOL

TOMATILLO

GUAJILLO

ANCHO

WHAT MAKES IT YOURS?



LET'S TALK

PRODUCE

FRESH

LOCAL

PRECUT

ORGANIC

BULK

ARTISANAL SPECIALTY

YOUR LOCAL HUB

Connecting local farmers
and suppliers to bring you the
freshest produce available.

**CHARLIE'S
PRODUCE**
CULTIVATING FRESH

CARPINITO
— BROTHERS —

PENNY'S SALSA
FRESH PRODUCE

Garden Fresh
FOODS

MOSBY
FARMS
www.mosbyfarm.com

DESIGNED FOR YOU

ARTISANAL

“Having been born and raised into the Latin community of the Pacific Northwest, authenticity and purity of products are of the utmost importance when it comes to maintaining the standards of my cultural cuisine. I’m fortunate to work for a company that shares my passion for quality and has created partnerships that focus on procuring only the best ingredients that give Latin cuisine the respect that all ethnic dishes deserve.”

Derek J. Bugge

MEET OUR CHEF

DEREK LUIS BUGGE

Seattle native

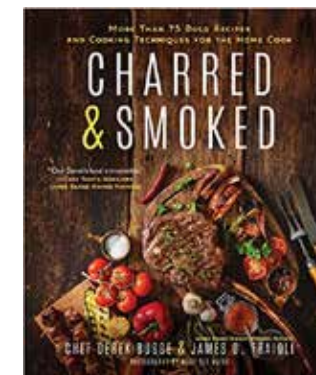
Le Cordon Bleu graduate

Executive Chef of 2120 from the 99 Park Group

Executive Sous Chef of Ascend in Bellevue

Award-winning cookbook, “Charred & Smoked”

Multiple appearances on the Food Network



CHEF FAVORITES

LAMB

While not exclusive to Latin Cuisine, lamb is prominent throughout our countries, and it seems every Hispanic chef has their own proprietary method of working with it. I like to use it for traditional Barbacoa, but I've seen it all from Carnitas to Pastor. We have various cuts, including bone-in and bone-out, for everything from soups to smoking.

Barbacoa
Sopas
Carnitas
Tacos



CHEF FAVORITES



SQUASH BLOSSOMS

Quesadillas
Filled and fried (fritters)
Chilaquiles/Migas



EPAZOTE

Quesadillas
Season soups
Huevos
Salsas



LINGUICA

Tacos
Sopas
Scramble
Hash



HONEYCOMB TRIPE

Tacos
Posole
Ensaladas

CHEF FAVORITES

POBLANO

A staple in Latin cuisine, poblano peppers are the big boy version of bell peppers. We all know to stuff them for chile relleno, but have you tried grilling, peeling, then marinating them? The heat, along with the bold flavor makes for an adult version of a pickle! Use to spice up or add more palate variety to those dishes that might need a little sprucing up. Poblanos also puree really well, making them an excellent garnish that can be added to almost any entrée.

Salsa
Chile Relleno
Pesto
Guacamole

CHEF FAVORITES



NOPALES

Ensalada
Nopales scramble
Nopales succotash



OCTOPUS

Escabeche
Campechana (octopus cocktail)
Ceviche
Grilled



COW TONGUE

Tacos
Sopas
Picadillo de lengua



PEPITAS

Sikil pak
Spiced for salads
Pumpkin seed caramel
Crumble for garnish
Salsa

LET'S TALK SERVICES

MARKETING & SOLUTIONS GROUP

OPERATIONAL AND DIGITAL REVIEW

STAFF TRAINING

MENU INNOVATIONS

ONLINE ORDERING

TECHNOLOGY COUNSEL

BRANDING

MARKETING

SOCIAL MEDIA

GRAPHIC DESIGN

MENU DESIGN

SIGNAGE

SUPPORT YOU CAN REALLY USE

TESTIMONIALS

“Chef Derek saved my business. I literally don’t know where we would be without his help.”

Michael Brown, Founder, Egghole

“Andy Cook has been an incredible resource for my small business. His business savvy coupled with his genuine desire to help is a powerful combination.”

Brenda Yates, Tizley’s



DEREK BUGGE
Harbor Foodservice
Chef 19 years



ANDY COOK
Restaurant
Consultant 27 years



Life happens
around the table.



SUCCESSFUL CUSTOMERS & FRIENDS

We are proud to **support local**
(and dine with friends) throughout
the NW.

