

Campbell's®

SIGNATURE SOUPS

SOUP GARNISHING TIPS

Garnishing is a simple way to make soups feel fresher, more premium and more delicious. Patrons perceive garnished soups as higher value, **so you can charge up to 25% more!**

	SOUP	SOUP w/ Garnish
Soup Cost	\$1.12	\$1.12
Garnish Cost	\$0.00	\$0.36
Selling Price	\$5.37	\$7.23
Profit	\$4.25	\$5.75

Note: Food costs and ungarished soup selling price based on national averages for commercial operations with an 8 oz. serving. Actual selling prices will vary. Adjust food cost and print to fit your local market. Assume use of premium soup and garnish ingredients.

Step up your presentation with these garnishing ideas using *Campbell's®* Signature soups:



Buffalo Style Chicken with Blue Cheese



Southwestern Vegetarian Chili



French Onion with Marsala Wine

Beef Pot Roast

Add texture with sautéed garlic chips, crouton lardons, creamy aioli or horseradish. Sprinkle with minced thyme and marjoram for extra flavor.

Broccoli Cheddar

Go for the green with broccoli florets, green onions or chives. Add indulgence with sharp Cheddar cheese crisps.

Buffalo Style Chicken with Blue Cheese

Top with sour cream and minced chives, or make it hearty with sliced chicken tenders, hot sauce and blue cheese crumbles.

Chicken Corn Chowder with Sweet Peppers

Amp up the color contrast with diced red pepper, fresh corn kernels or chopped chives.

Chicken Tortilla

Up the authenticity with tortilla strips, sour cream, queso fresco or avocado.

French Onion with Marsala Wine

Go classic with a sliced baguette topped with melted Gruyère or add a twist with curled green onions and Herbs de Provence.

Harvest Butternut Squash

Amp up the flavor with toasted pumpkin seeds, butternut squash frites and a dollop of crème fraîche.

Hearty Beef Chili with Beans

Balance the spice with sour cream or shredded Cheddar. Brighten the bowl with scallions, green onions or chives.

Loaded Baked Potato

Re-load with Cheddar, sour cream, bacon, green onions, chives or waffled fries.

Roasted Chicken Noodle with Herbs

Garnish with chopped parsley or a parsley sprig for a pop of flavor and color. Add rotisserie pulled chicken or fried noodles for culinary flair.

Sautéed Mushroom and Onion Bisque

Add key ingredients like sautéed mushrooms, fried or diced onions, or leeks.

Southwestern Vegetarian Chili

Top with fresh avocado and tortilla strips, sour cream and minced cilantro for authentic flavor.

Tomato Bisque with Basil

Add indulgence with sour cream, tomato concasse or fried basil.

Vegan Vegetable

Add freshness with julienned carrots, diced smoked or sautéed tomatoes, and roasted red peppers in balsamic syrup.

From naming suggestions to menuing guides, Campbell's Foodservice offers a variety of soup solutions to help you do more with your SKUs. For more information, contact your Sales Representative, call 1.800.461.7687 or visit CampbellsFoodservice.com