

ABOUT CASA DILISIO

Lucy and Lou DiLisio started Casa DiLisio in 1973 in their home. Their first sauce was a French style scampi sauce later called ***Sauce Provençal***. Casa DiLisio was the first company to put frozen Pesto Sauce on the market for foodservice. According to Lou DiLisio, 37 years ago you couldn't sell pesto sauce, no one knew what it was. Last year Casa DiLisio produced and sold over 600 tons of ***Pesto Sauce***. Casa DiLisio is also one of the very few companies using only **FRESH BASIL** in their ***Pesto Sauce***.

Today they have 12 flavors of sauces plus four Vegan sauces on the market in both foodservice and retail sizes. The flavors are: ***Pesto alla Genovese (Basil), No Nut Basil Pesto, Walnut Pesto, Sun Dried Tomato Pesto, Cilantro Pesto, Alfredo Sauce, White Clam Sauce, Sauce Provençal, Puttanesca, Napolitano Tomato Sauce and Fire Roasted Red Pepper Pesto and Roasted Garlic Pesto. The Sun Dried Tomato Pesto, Roasted Garlic Pesto and the Fire Roasted Red Pepper Pesto are VEGAN products. We also have a VEGAN Basil Pesto and a VEGAN Cilantro Pesto.***

They recently received the American Culinary Federation Gold Certification on all of their Pesto Sauces. This is a huge honor and they are the only sauce company in the country to receive this prestigious award.

Casa DiLisio has won 15 Gold Medals for their sauces as well as two finalist awards from the N.A.S.F.T. in 1994 and 1996. They currently sell NATIONALLY, HAWAII, the CARIBBEAN and several countries around the world. The food service industry such as white tablecloth restaurants, hotels, resorts, pizza restaurants, contract feeders, airlines, cruise lines, universities, hospitals, multi-unit restaurants, and home replacement markets are currently using Casa DiLisio's frozen sauces. They also do private labels for several companies.

Casa DiLisio is known as ***The Ultimate Frozen Italian Sauce***, line in the country. Several new flavors are planned for the future. Casa DiLisio makes all their own sauces and distributes them through many Sysco's, US Foods, Performance Food Group, and independent distributors. They also deal directly with chain accounts as well as UPS deliveries to small independent accounts.

All sauces are made with the finest natural ingredients and are gluten free and have no salt added.

They have exhibited in over 1000 National Shows in the last 37 years and find the input from these shows is that their products cannot be topped for QUALITY, PRICE, CONSISTENCY AND AVAILABILITY. They meet all of the criteria for Food Service.

As stated on the Product Sheets, the average serving is 2 oz of sauce, at a food cost of 60-65 cents. For bulk feedings, the cost comes down to 45 cents a serving.

Their sauces are made fresh daily 52 weeks a year, using only the finest ingredients and the secret touch of tender loving care. They make all of their sauces in small quantities and freeze them immediately to preserve the delicate, unique flavor and consistency.

The sauces come packed 2-32 oz. to a case as well as other sizes. They will keep frozen indefinitely and stay refrigerated for 2-3 weeks. They can also be scooped out like ice cream-refreeze balance-no waste.

For more information call: 1-800-247-4199

CASA DILISIO – FOR THOSE WHO KNOW THE DIFFERENCE