



## CRAFTING SPECIALTY BURGERS WITH TRENDING FRUIT FLAVORS

Handheld, versatile and stacked with flavor, classic burgers continue to be a customer favorite and will always be a staple on lunch and dinner menus, but crafting seasonal LTOs with unique and trending flavors can keep customers engaged and catch the attention of new diners.

**Fruit is an excellent way to create a specialty burger that stands out.** Adding the juxtaposed sweetness to a savory burger creates an enticing flavor and the often bright colors can draw visual interest in marketing materials, or catch the attention of diners across your operation.

### FACT

Specialty burgers can demand a price point 15% higher than traditional burgers.

Your signature creations are what make a burger unique and elevate the dining experience. Every thoughtful topping or execution moves a dish from tasty to truly memorable.







## FRUITFUL INSPIRATION FOR YOUR MENU

### PEARS:

The delicate yet sweet flavor of grilled pears is the perfect addition to a burger topped with salty and fatty flavors like bleu cheese, brie, bacon or avocado.

#### **TRY THIS: Blue Cheeseburger with Grilled Pears**

*A juicy beef burger patty topped with slices of grilled pears, crunchy candied bacon and creamy Blue Cheese.*

### PINEAPPLE:

Sweet and savory is a classic combination that's deliciously showcased in the combination of pineapple on a burger patty. Flatten and grill the pineapple for a slight caramelization and a delicious rustic look.

#### **TRY THIS: Korean-Style BBQ Pineapple Short Rib Sliders**

*Short ribs marinated in a bold Korean-style barbecue sauce topped with a sweet and savory pineapple jalapeno jam.*

### APPLES:

Apple's tart, sweet taste pairs perfectly with the richness of pork and beef patties or paired with slightly sharp and salty flavors. Try combining them with a sharp cheddar cheese.

#### **TRY THIS: Caramelized Onion and Brandied Apple Burger**

*The deep, sweet flavor of caramelized onion pairs deliciously with warm, brandy-soaked apples on top of a grilled beef burger.*

### MANGO:

The sweetness of mangoes is a delicious addition to a sweet, fruit chutney, paired with brie atop a beef patty or try them grilled on a Caribbean-inspired burger.

#### **TRY THIS: Caribbean Jerk BBQ Cheeseburger**

*A beef patty seasoned with bold jerk spices, topped with tropical grilled pineapple, mango and melted white cheddar, all layered between a toasted brioche bun with a tangy pineapple barbecue sauce.*

**CONTACT US FOR MORE INFORMATION**  
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