

S E R V I N G S U G G E S T I O N S F O R

VERVE[®]

Tequila Spiked Chicken

Creative Soup Presentation Adds Perceived Value to your Bottom Line...

Adding visual elegance to your soup servings will not only enhance your customers' dining experience, but also allows you to sell your soups for a higher price point.

What's in a Name...

A creative name adds flair to your menu, evokes interest as well as perceived value for your patrons. Here are a few alternate soup names for our new Verve Tequila Spiked Chicken soup:

- South of the Border Spiked Chicken
- Kickin' Tequila Chicken
- Drunken Chicken Chowder
- Loaded Chicken Olé Soup

Verve Tequila Spiked Chicken Serving Suggestions:

1. Serve Tequila Spiked Chicken in an authentic Margarita glass rimmed with lemon pepper salt and garnished with house-made tortilla*. Present the soup on a colourful plate with lime wedges for an additional accent.
2. Place a small deep bowl of Tequila Spiked Chicken in the centre of a shallow basket lined with a Mexican-style fabric napkin. Then, surround the bowl with blue corn chips for dipping.
3. Serve Tequila Spiked Chicken in a sleek white bowl with a side of guacamole and corn chips, place on a large square or rectangular platter. Garnish soup with shards of grilled corn sprinkled with chili powder and chopped parsley.



For more information visit:
campbellsfoodservice.ca

**Simply cut colourful spinach or sun-dried tomato tortillas into strips, toss with a small amount of oil and place on a baking sheet. If desired, sprinkle with seasoning or chopped herbs and bake at 400° F for 7-10 minutes or until desired crispness.*