



SUTTER BUTTES

NATURAL AND ARTISAN FOODS



PRODUCT CATALOG

SUTTER BUTTES

NATURAL AND ARTISAN FOOD COMPANY



Sutter Buttes Natural and Artisan Food Company was created in 2009 and has swiftly earned a reputation for its innovative line of handcrafted gourmet products.

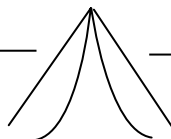
Behind this refined harvest of dozens of Tapenades, Jams, Infused Extra Virgin Olive Oils and Balsamic Vinegars and other gourmet accompaniments are owners Alka Kumar and Arek Kazmierczak. Their flair for creating the perfect combinations of taste and texture begins with the basics – Premium Quality, Fresh Ingredient and a huge love for Great Food.

They have designed their products for the gourmet as well as for the general food lover. The use of simple, but exceptional ingredients can elevate home cooking to star status.

Providing artisan products means always having access to the freshest ingredients. It also means a continued commitment to handcrafting each and every batch. This is the promise—and the taste—at the heart of Sutter Buttes Natural and Artisan Foods.

A handwritten signature in black ink, appearing to read 'Alka'.

A handwritten signature in black ink, appearing to read 'Kazmierczak'.



Extra Virgin Olive Oil



Mild Arbequina EVOO

Robust EVOO

Organic Coratina EVOO
when available

Sizes:

Bottled: 60ml., 250ml. 500ml.

Bulk: 2.5 US Gal., 55.0 US Gal., 275 US Gal.



White Truffle Garlicky Mushrooms

We're in love with these Garlicky Truffle Mushrooms. They are the perfect side dish to any meal, go great on top of burgers or steak, or pair nicely in a bowl of pasta! Made with a few ingredients and our Truffle Oil – they're simple and tasty!

Ingredients:

4 tbsp Sutter Buttes White Truffle Oil

1 tbsp minced garlic

1 lb baby bella mushrooms, sliced thinly

½ tsp pepper

½ tsp Sutter Buttes Pink Himalayan Sea Salt

¼ cup white wine

Fresh parsley, for garnish

In a pan, heat White Truffle Olive Oil. Add garlic and saute for 1-2 minutes, until fragrant.

Add mushrooms, pepper and salt to garlic/olive oil mixture and saute for 5 minutes until mushrooms begin to soften

Add white wine to the pan and continue to saute until evaporated/ mushrooms are cooked, approximately 10 minutes

Serve as a side dish or on crusty bread as an easy appetizer.



Fresh From California

Infused Olive Oils

Sizes:

BOTTLED: 60ml., 250ml. 500ml.
BULK: 2.5 US Gal., 55.0 US Gal., 275 US Gal.



Lavender
Olive Oil



Butter
Olive Oil



Habanero
Olive Oil



Citrus
Habanero
Olive Oil



Thai
Chili
Olive Oil



Blood
Orange
Olive Oil



Meyer
Lemon
Olive Oil



Lime
Olive Oil



Rosemary
Olive Oil



Tuscan
Herb
Olive Oil



Oregano
Olive Oil



Garlic
Olive Oil



Basil
Olive Oil



Garlic
Herb
Olive Oil



White
Truffle
Olive Oil



Vanilla
Olive Oil

Berry Goat Cheese Mesclun Salad with Dark Cherry Balsamic Vinegar Drizzle

Eating healthy doesn't have to be blah, it can be delicious. Our balsamic vinegars make you want to eat your veggies.

Ingredients:

6 cups mesclun salad mix
¼ cup goat cheese
¼ cup toasted pecans
½ cup pine nuts
¼ cup sliced strawberries
4 tbsp shaved parmesan cheese
1/4 cup Sutter Butte's Dark Cherry Balsamic Vinegar

Directions:

In a large bowl, assemble salad. Toss together, salad mix, cheese, nuts and berries. Drizzle with Dark Cherry Balsamic Vinegar and enjoy!



Fresh From California
Infused Balsamic Vinegars

Sizes:

BOTTLED: 60ml., 250ml. 500ml.
BULK: 2.5 US Gal., 55.0 US Gal., 275 US Gal.



Traditional Style Balsamic	Premium White Balsamic	Rosato Balsamic	Cranberry Balsamic	Blueberry Balsamic	Dark Raspberry Balsamic	White Raspberry Balsamic	Fig Balsamic	Pomegranate Balsamic
----------------------------------	------------------------------	--------------------	-----------------------	-----------------------	-------------------------------	--------------------------------	-----------------	-------------------------



Lemon White Balsamic	Peach White Balsamic	Apricot Balsamic	Dark Cherry Balsamic	Garlic White Balsamic	Hickory Smoked Balsamic	Chocolate Balsamic	Maple Balsamic
----------------------------	----------------------------	---------------------	----------------------------	-----------------------------	-------------------------------	-----------------------	-------------------

Fresh From California

Dipping Sauces

Sizes:
BOTTLED ONLY:
250ml.



Parmesan
Dipping Sauce



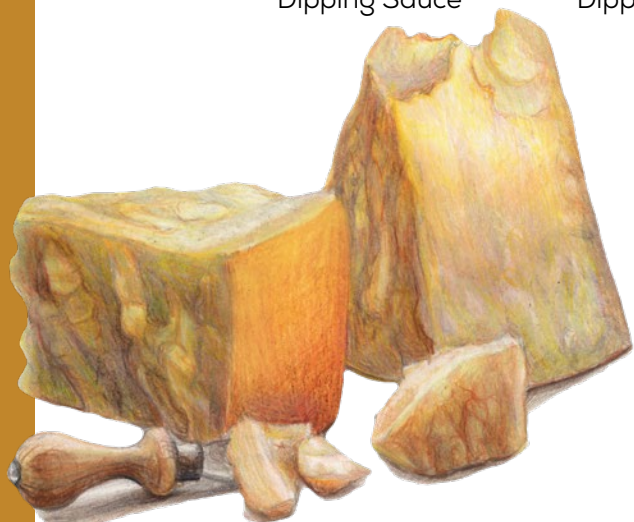
Tuscan Herb
Dipping Oil



Spicy Chili Crunch
Dipping Oil



Garlic-Herb
Dipping Sauce



From our kitchen to your table, our line of Dipping Oils & Sauces will delight all of your senses. We start with our fresh and fruity California Olive Oil then add a selection of our favorite herbs, spices and vinegar to create these irresistible dippers. All of the products in this line can be used as dipping sauces, salad dressings, or marinades.

Fresh From California

California Olives



Herbed Medley
Olives
10oz.



Citrus Herb
Olives
10oz.



Cajun Jalapeño
Stuffed Olives
10oz.



Garlic
Stuffed Olives
10oz.



Salt Cured
Olives
10oz.

We are a
**2020 SOFI Award
NEW PRODUCT
Winner!**



BUTTER CHICKEN Simmer Sauce

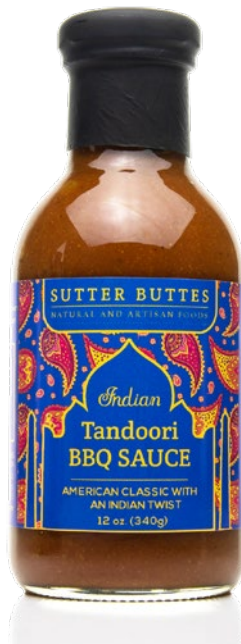
Sutter Buttes Butter Chicken Simmer Sauce was one of 148 winners selected by a panel of specialty food experts from nearly 2,000 entries across 39 product categories. Products are judged on taste, including flavor, appearance, texture and aroma, ingredient quality and innovation. All tastings are blind.



Made by Hand in our Kitchen
Globetrotter Sauces



Indian Butter Chicken
 Simmer Sauce
12oz.



Indian Tandoori
 BBQ Sauce
12oz.



Indian Masala
 Simmer Sauce
12oz.



Salsa Verde
 Simmer Sauce
12oz.

NEW

NEW



Southwest Raspberry
 BBQ Sauce
12oz.



Korean
 BBQ Sauce
12oz.



Red Curry
 Sauce
16.5oz.



Red Enchilada
 Sauce
16oz.

Made by Hand in our Kitchen

NEW

Pasta and Pizza Sauces



Red Pepper & Ricotta
Pasta Sauce
26oz.



Roasted Red Pepper
Artichoke Pasta Sauce
26oz.



Organic Creamy Vodka
Pasta Sauce
26oz.



Organic Tomato Basil
Pasta Sauce
26oz.



Artichoke with Garlic
Pizza Sauce
12oz.



Original with Olive Oil
Pizza Sauce
13.8oz.

Paneer Naan Pizza

Ingredients:

- 8 Tbsp Sutter Buttes Sun-Dried Tomato & Olive Tapenade
- 8 Mini Cooked Naan
- 1 Cup Paneer – sliced in bite-size pieces
- 1 Large Red Onion – thinly sliced
- 1.5 Cups Mozzarella Cheese – shredded
- 1 Tbsp Chili Flakes – optional
- Fresh Cilantro, chopped – for garnish

Directions:

Heat oven to 400 degrees for 5 minutes. Line baking tray with parchment and lay out mini naan in single layer. Spread 1 tbsp Sutter Buttes Sun-Dried Tomato & Olive Tapenade all over each naan. Top each prepared naan with bite size paneer cubes, red onion, cheese and chili flakes. Place the baking tray in oven and bake for 10 minutes. Turn off the oven, remove the baking tray and the pizza is ready to serve.

Add chopped cilantro on each baked Paneer Naan Pizza and serve immediately.



Fresh From California

Pestos, Spreads and Tapenades

Sizes:

9oz. JARS 4oz. JARS: SELECT

2oz. JARS: SELECT



Artichoke Pesto



Olive & Parmesan



California Green Olive



Kalamata & Caper



Farmhouse



Parmesan-Asiago



Sun-Dried Tomato & Olive



Artichoke Parmesan



Porcini Truffle



Fig & Olive

Fresh From California

Mustards

Our gourmet mustards are produced using small batch cooking methods to ensure quality and consistency of flavor. Most of our gourmet mustards are naturally gluten free. We soak mustard seeds then hand crush and blend to create a thick and creamy condiment.



Cabernet with Garlic



Jalapeno Whiskey



Lemon Dill



Beer Mustard with
Amber Ale



Honey
Mustard



Sweet & Spicy



Chardonnay Mustard

Sizes:

9oz. JARS

4oz JARS: SELECT

Sheet Pan Mustard Chicken

Easy dinners are a must during busy weeks. Who has time to stand over the stove?! Sheet pan dinners are where it's at. This Sheet Pan Mustard Chicken is so easy to make – you'll be surprised at how quickly you can get it on the table and share it with your family!

Ingredients:

¼ cup Sutter Buttes Arbequina
Extra Virgin Olive Oil
¼ cup Sutter Buttes Amber Beer
Mustard
1/2 tsp pepper
½ tsp garlic powder
2 tbsp Sutter Buttes Wildflower
Honey
2 cups carrots
2 cups green beans

2 lbs boneless, skinless chicken
breast, pounded until thinner
(approx 4 chicken breasts)

Directions:

Preheat oven to 400 degrees. In a mixing bowl stir together olive oil, mustard, pepper, garlic powder and honey until combined. Toss chicken and veggies in marinade and let it sit for 5-10 minutes (the longer the better). Place chicken and veggies on a lined cookie sheet. Bake at 400 degrees for 20-25 minutes until chicken starts to brown and vegetables are soft.

Serve & enjoy!

Serves 4 people.



Fresh From California

Sweet & Savory Jams

Sizes:

9oz. JARS 4oz. JARS: SELECT

2oz. JARS: SELECT



Meyer Lemon Ginger



Apricot Jalapeño



Hot 7 Pepper



Onion Balsamic



Warm Spiced Apple



Strawberry Vanilla



Peach Bourbon



Blackberry-Raspberry
Cardamom



Merlot Wine



Pineapple-Mango
Habanero

Merlot Wine Baked Brie

Ingredients:

- 1 large sheet of puff pastry dough
- 1 8 oz round wheel of Brie cheese
- ¼ cup Sutter Buttes Merlot Wine Jam
- 1 Tbsp Sutter Buttes Tuscan Herb Olive Oil
- Crackers for serving

Directions:

Preheat oven to 400.

Optional: Slice off the top of the brie. The rind is edible, so this is optional, but this can help the pastry dough stick to the crust. Place brie in the middle of the puff pastry dough.

Spread Merlot Wine Jam on top of brie and fold the dough over the brie. You may need to cut excess dough off of the crust. Brush the top of the dough with olive oil.

Bake at 400 for 25-30 minutes, until the crust is golden brown.

Serve with crackers or fresh fruit.

Enjoy!



Fresh From California
Cocktail Mixers

Sizes:
BOTTLED ONLY:
375ml.



**COCKTAIL
MIXES**

Strawberry with Meyer Lemon
Lavender
Peach Ginger
Lime Ginger Mule
Peach

Strawberry Peach White Sangria

Ingredients:

3/4 cup Sutter Buttes Peach
Cocktail Mixer or Peach Ginger
Cocktail Mixer
1 750ml bottle of white wine (pinot
grigio is best)
1/2 cup white rum
1 cups sliced peaches
1 cup sliced strawberry

Directions:

In a pitcher mix together Peach
Cocktail Mixer, white wine and white
rum until combined

Stir in sliced peaches and
strawberries until combined.
Store in fridge and allow fruit to
soak for at least an hour before
serving for maximum flavor.

Peach Belini

Place 2 tablespoons of Sutter
Buttes Peach Cocktail Mixer or
Peach Ginger Cocktail Mixer into
each
Champagne glass and top off with
cold prosecco.
Serve immediately.



Fresh From California Baking Kits



2019 SOFI WINNER
Blood Orange
Olive Oil
Brownies

Double Chocolate
Brownies

Blueberry-Lemon
Scones

Cinnamon Sugar
Breakfast Donuts

Classic Italian
Pizza Crust

On days when there's not enough time to start from scratch, depend on Sutter Buttes Olive Oil Baking Kit to provide you with a delicious ready to mix option. Most baking mixes options require only one added ingredient, that is not included (extra ingredients vary based on mix type).

NEW

NEW

NEW

NEW



Bagel with
Strawberry Vanilla Jam



Smokey Cheddar
Beer Bread



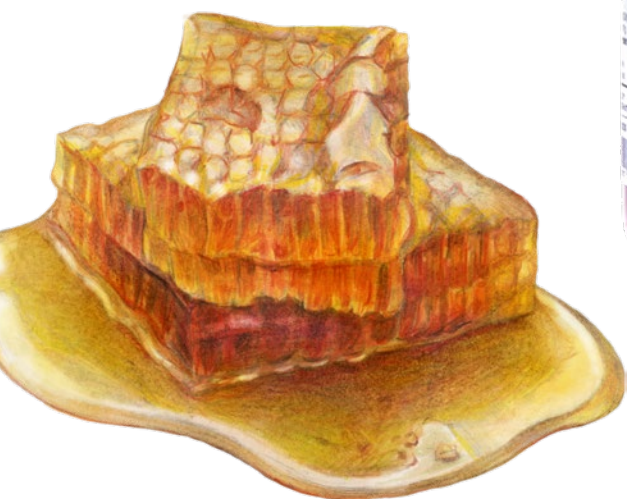
Pumpkin Spice
Tea Cake



Soft Pretzel
with Honey Mustard

Fresh From California

Sweet Sauces and Honey



Raw Honey

This is Pure Wild Flower Honey from the Sutter Buttes region of Northern California.

Sizes:

16oz. JARS
4oz. JARS

Dessert Sauces

Our line of dessert sauces is handmade using traditional small batch cooking methods in copper kettles. These sauces are so good, all you really need is a spoon and if there's any left, you can use it on top of pies, cheesecakes & ice cream.



Dark Chocolate
Sauce



Sea Salt Caramel
Sauce



Pumpkin Spice
Caramel Sauce

Sizes: 10.25-12oz JARS

Spices and Rubs

NEW PACKAGING



- Chili Lime Seasoning



- Lemon Herb Seasoning



- Fish and Seafood Seasoning



- Roasting and BBQ Rub



- Hunter's Seasoning



- Hand Ground Garam Masala



- Bouquet of Herbs



- Tuscan Dipping Herbs

Sea Salts



- Himalayan Pink Sea Salt



- Hot Rocks Sea Salt



- Lime Fresco Sea Salt



- Tuscan Herb Sea Salt



- Seasoned Sea Salt



- Applewood Smoked Sea Salt

The image features two glasses of Raspberry Lime Margaritas in the background, filled with a pinkish-red liquid and ice cubes. The rims of the glasses are coated in white sea salt. In the foreground, a jar of Sutter Buttes Lime Fresco Sea Salt is visible, with a label that reads "SUTTER BUTTES NATURAL AND ARTISAN FOODS Lime Fresco SEA SALT 3 oz (85g)". The jar is surrounded by crushed ice on a blue surface. A lime wedge is also visible in the top left corner.

Raspberry Lime Margaritas

Looking for a refreshing cocktail?
Try one of these Raspberry Lime
Margaritas! This simple recipe is
the perfect summer drink – and our
Lime Fresco Sea Salt makes any
margarita so much better!

Ingredients:

- 3 oz tequila
- 3 oz triple sec
- 3 oz lime juice
- ½ cup fresh raspberries
- 2 tbsp Sutter Buttes Lime Fresco
Sea Salt
- 1/2 lime, cut into wedges for
garnish/salting glass rims

Directions:

Graze lime wedge around the
rim of margarita glass and dip
in Lime Fresco Sea Salt. Muddle
raspberries and lime juice together
until combined. Strain mixture
through a cheesecloth or strainer
to remove seeds. Add raspberry
mixture to cocktail shaker with
tequila and triple sec. Shake and
strain into prepared margarita
glass
Garnish with extra lime and enjoy!

Sutter Buttes Gift Tin Collection



9 - 2oz. Jams Tin



Strawberry Vanilla, Hot 7 Pepper, Apricot Jalapeno, Merlot, Pineapple Mango, Warm Apple, Peach Ginger, Peach Bourbon, Blackberry Raspberry



9 - 2oz. Spices and Sea Salts Tin



Lemon Herb, Hunters Seasoning, Pink Himalayan Salt, Tuscan Dipping Herbs, Chili Lime Seasoning, Tuscan Herb Sea Salt, Applewood Smoked Sea Salt, Fish and Seafood Seasoning, Roasting and BBQ Seasoning

Sutter Buttes Gift Tin Collection



9 - 2oz. Spices from around the World



Indian Garam Masala, Mexican Chili Lime Rub, Italian Tuscan Herbs, Moroccan Tagine Spices, Louisiana Cajun Rub, Pacific Seafood Rub, Chinese 5 Spice, French Herbed Poultry, Jamaican Jerk Rub



8 - 2oz. Oils and Vinegars Tin



Best sellers from our 16 Infused Olive Oils and 20 Infused Balsamic Vinegars.

Sutter Buttes Oil & Vinegar Sampler Boxes



4 2oz. bottles of Extra Virgin Olive Oils and Balsamic Vinegars.

Custom Made Gift Trays



Gourmet Gift Set
in Wooden Tray

Custom Made Gift Boxes



Gourmet Gift Sets
in Wooden Crate

Custom Made Dinner Boxes



Dinner Box with Pasta Sauce
Olive Oil and Pasta



Dinner Box with Butter Chicken Sauce
Olive Oil and Basanti Rice



Dinner Box with Pizza Sauce
and Pizza Baking Mix

Sutter Buttes Snack Boxes



- Sun-Dried Tomato & Olives 4oz. jar + Crackers



- Artichoke Parmesan 4oz. jar + Crackers



- Kalamata & Caper 4oz. jar + Crackers



- Green Olive 4oz. jar + Crackers

Sampler Trios



- Tapenade Trio 3 x 4 oz. Jars



- Jam Trio 3 x 4 oz. Jars



- Gourmet Mustard Trio 3 x 4 oz. Jars

Sutter Buttes Seasonal Items

ADVENT CALENDAR



12 Gourmet Treats

Olive Oils, Balsamic Vinegar, Spices, Salts,
Mustards, Tapenade, Jam and Recipes

SEASONAL SPICES



- Poultry Brining Spices **12 oz.**
- Herbed Poultry Seasoning **2 oz.**
 - Mulling Spices **4.8 oz.**

Plates

GRATER PLATES Handmade by a local Artist in 6 Colors.



Aqua

Olive

Yellow

Brown

Orange

White

CERAMIC PLATES in 3 styles measure 4"/4"



Lemon Decal



Olive Emboss



Garlic Decal

EVERYDAY GOURMET

by Sutter Buttes

EVERYDAY GOURMET *by Sutter Buttes*

consists of our clients favorite infused olive oils, balsamic vinegars, jams, tapenades, olives, salts and spices.

We also offer a line of Gifts including customer favorite "Tins"



Oils and Balsamic Sets



Oil and Balsamic Gift Tin



Dipping Gift Set



Private Label Program

We make private labeling easy – from helping you decide on label designs and selecting products, to co-packing and labeling. We offer a wide range of gourmet food products developed by our team of chefs. The quality and exceptional taste of our award winning products will keep your customers coming back for more.



We work with a variety of companies including small independent retailers, national specialty food retailers, Michelin star chefs, and celebrity restaurants.

A member of our team will provide a free consultation to help you decide what food items you want to carry under your company name and the amount of product you will need to get started based on your business size and goals.



How it Works:

- Pick your products
- Pick a template
- Send us your logo
- We send you your custom designed products

Sales Policy



530-763-7921

Email orders, questions to
sales@sutterbutesoliveoil.com

Opening Orders

The minimum opening order and re-order amount is \$250.00. A less than minimum order fee of \$15.00 will be assessed for all orders under the minimum. A copy of the company State resale Certificate and Federal Tax ID number is required to set up all wholesale accounts.

Split Cases

Sutter Buttes allows split cases in half on most products. Please check with your sales rep.

Sample Policy

Sutter Buttes offers 1 half price sample per case ordered up to a maximum of 3 sample units per SKU on most branded products. A limited number of products are not available for sampling. All samples will be marked accordingly. Sample requests must be specified with the initial order.

Terms

Prices subject to change without prior notice. Orders are shipped pre-paid by, VISA, MC, AMEX, Discover, ACH or Check.

All returned checks are subject to a \$25.00 return check fee. Sutter Buttes reserves the right to revoke payment terms at any time, without prior notice. Pre-payment will then be required.

All accounts past 30 days will incur a 1.5% monthly interest charge.

Product Images

Sutter Buttes has a number of branded product images available. Please inquire with your sales rep.

Shipping

Sutter Buttes ships from Yuba City, CA. We offer a 20% shipping cap on orders over \$500.00. Accessorials are not subject to shipping caps. There is a 15% cap on orders of \$1000.00 or more. Back orders will be shipped at the same rate as the original order. Please discuss your individual store's needs with your sales rep to ensure we provide the best possible shipping experience for you.

UPS Order shipments

Sutter Buttes must be informed of all product damages and/or shortages within 3 days of receiving product to receive credit. Please take photos of all damage as reported. **UPS reserves the right to inspect damaged goods prior to approving claims.** Please hold damaged goods for at least 3-5 days after reporting to Sutter Buttes.

LTL Freight Shipments

Please inspect your LTL shipments upon receipt. Any missing or damaged product must be listed on the BOL before signing with the driver. This must be reported to Sutter Buttes immediately but no later than 3 days after receiving merchandise; otherwise credit/replacement will not be given.

Will Call Orders

Pick up customers will be notified when orders are ready. A signature and payment (when applicable) will be required at time of pick up at our warehouse. This will confirm the order is complete as listed on the packing slip and free of damages. Appointments required.

Re-Stocking Fee

ALL SALES ARE FINAL. Returns are not accepted. Undeliverable orders will be assessed a 15% restocking fee. All applicable shipping costs will be the responsibility of the retailer.

POS Materials

Sutter Buttes has a number of recipe cards available to retailers purchasing branded products. Please inquire with your sales rep, otherwise the shipping department will include cards that correspond to your product purchase.

Bulk Oil & Vinegars

Our hand crafted line of Extra Virgin Olive Oils, Infused Olive Oils, Infused Balsamic Vinegars and Everyday Gourmet Blends are available in bulk quantities. Please contact us for information regarding our bulk offerings.

Custom Inquiries

Looking for specific variety or flavor of Extra Virgin Olive Oil, Balsamic Vinegar, Sauce, Jam or other gourmet products not listed in our catalog? Contact us for a quote on a custom product for your business.

Accessorial Fees Include: Pallets, Residential Delivery, Appointments, Inside Delivery, Limited Access Delivery & Liftgate. These fees are subject to change based on carrier fee increases.



SUTTER BUTTES

NATURAL AND ARTISAN FOODS

1670 Poole Blvd.

Yuba City, California 95993

U.S.A.

PHONE:

530.763.7921

E-MAIL:

sales@sutterbuttesoliveoil.com

www.sbooco.com