



FUEL THE FANS

Serve big flavor without the labor, with Smithfield® Smoke'NFast®. It's fully cooked or hardwood-smoked proteins, including ribs, pulled pork, pulled chicken, brisket and our innovative KC Wild Wings. It also includes global flavors, like barbacoa and carnitas, authentically slow cooked to perfection. Your guests will love the menu as much as the game.

SCORE HUGE WITH SMOKE'NFAST

Reliable, consistent and ready at the whistle.

LABOR AND STAFFING SOLUTION

No pit? No problem.

The proteins are fully cooked and ready to heat, allowing for consistency and a high-quality product every time.

Flavor for days. Ready in seconds.

Pre-cooked and pre-smoked meats eliminate the overnight labor and monitoring required for traditional smoking.

OPERATIONAL CONSISTENCY

Eliminate the waste.

As the products are heat-and-serve, you can prepare only what you need. If the crowd stays longer, you can pull more product from the cooler and have it ready to go in minutes.

Ensure Quality Control.

Our hardwood smoking process mimics scratch-made results, so the flavor profile of the Smoke'NFast products remains identical across every plate served.

MENU VERSATILITY

Go big with global flavors.

With a wide range of products encompassing varying flavors and formats, you can quickly pivot your menu to appeal to international fans and travelers.

Please the crowds with shareable opportunities.

Fans at the bars prefer snacking food while watching the matches. There is great opportunity to turn these proteins into high-margin appetizers like loaded fries, sliders or street tacos.



Smithfield
SMOKE'NFAST

Smoked Sausage Mac and Cheese



PRO TIPS FROM PRO CHEFS

Chef Melissa Chickerno



“

Many of these items require little to no prep and are freezer stable for long periods of time...and would take days if not weeks to produce from scratch.”

Being able to order precisely what you need only a day or two before service frees up time and space in busy restaurants.”

Chef Alex Sadowsky



“

Every Smoke'NFast product can make a memorable center-of-plate item or elevate a side.”

The consistency of these products has helped us streamline our operations and free up a lot of our time in the kitchen.”



Korean BBQ Pulled Pork Tacos



Find more ways to fuel your fans and build your menu at smithfieldculinary.com/smokenfast/



REQUEST A
SAMPLE!



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CULINARY

CREATING MENU INSPIRATION



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FAST