



DON'S
PREPARED
FOODS
EST. 1970



EST. 1970
ARTISAN
DELI



Melanie's
Medleys



OUR STORY

There once was a boy named Don. Decades ago, in the not-so-far-off land of Philadelphia, young Don got a job in a delicatessen. He worked, he watched, he learned, he wowed! Finally, after years of seasoning, the next great chapter in his life was ready to begin.

With some chicken liver, a dream and a dream girl, Don launched “Don’s Food Products” out of his small, ’70s-era kitchen. It was here where Don and his wife Roz crafted their most important recipe—the one for long-term success.

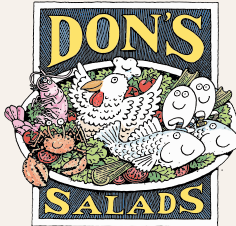
“We’re not making anything we wouldn’t happily eat ourselves or serve to our families,” proclaimed Don.

Thus, the flavorful foundation was laid. One crafted with equal parts quality ingredients, well-tested prep, homemade touch and relentless innovation.

Now, over 50 years later, our appetite to amaze is as strong as ever, whether that’s creating for the now or innovating for the next. Solutions remain our specialty, and we continue to dish out the unexpected—just as we have for generations.

The kitchen is our playground, the dining table is our stage. We’re Don’s Prepared Foods, and we ***do delicious differently.***

OUR BRANDS



DON'S SALADS

4-15

Ready-to-eat salads, cheese spreads, gourmet cream cheeses, dips, entrées and desserts.



MELANIE'S MEDLEYS

16

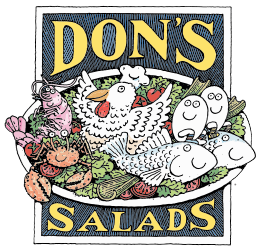
Delicious, clean label cream cheese spreads. Handcrafted and blended daily in small batches.



ARTISAN DELI

17-18

High-quality, small-batch salads and dips. Handmade using only clean and simple ingredients.



Delicious, high-quality salads, gourmet cream cheese spreads, dips, entrées and desserts. All ready-to-serve and prepared fresh every day, using only the finest ingredients available.

PROTEIN SALADS

BUFFALO CHICKEN SALAD

White meat chicken combined with mayonnaise, sour cream and buffalo-style hot sauce. Finished with buffalo-style seasoning for a classic buffalo chicken profile.

CRANBERRY WALNUT CHICKEN SALAD

White meat chicken blended with dried cranberries, walnuts, celery and mayonnaise for a classic sweet and savory chicken salad.

OLD WORLD-STYLE CHOPPED CHICKEN LIVER



Chopped chicken livers blended with roasted onions, eggs and rendered chicken fat, seasoned with a savory spice blend for a rich, traditional deli-style spread.

SANDWICH SPREAD CHICKEN SALAD

Finely chopped white meat chicken and celery blended in a mayonnaise dressing seasoned with onion and white pepper for a smooth, spreadable chicken salad ideal for sandwiches.

HAM SALAD

Finely chopped ham blended with mayonnaise and sweet relish for a balanced sweet-savory spread with classic deli flavor.

HERBED ARTICHOKE WHITE MEAT CHICKEN SALAD

White meat chicken combined with artichokes and celery in a mayonnaise dressing seasoned with herbs for a balanced, herb-forward chicken salad.

EGG SALAD

Chopped hard-cooked eggs blended with mayonnaise and seasoning for a classic egg salad.

WHITE MEAT CHICKEN SALAD



Chunks of white meat chicken blended with celery and mayonnaise, finished with a traditional chicken salad seasoning.

KOREAN BBQ-STYLE CHICKN BOWL



Brown rice, vegetables and plant-based chicken tossed in a Korean-style sauce with sesame oil, garlic, ginger and chili paste for a savory bowl with balanced sweetness and mild heat. This ready-to-eat meal is packed with protein and free from anything artificial.

SEAFOOD SALADS

CHOPPED HERRING SALAD

Chopped herring blended with eggs, onion, peppers and applesauce for a traditional deli-style salad.

DELUXE SEAFOOD SALAD



Surimi and shrimp blended with celery and mayonnaise, finished with a seafood seasoning.

EASTERN SHORE SEAFOOD SALAD

Shrimp, surimi, crab and clams blended with mayonnaise, celery and Chesapeake-style seasonings for a bold coastal seafood salad.

ALL AMERICAN TUNA SALAD

Domestic tuna combined with mayonnaise and celery for a balanced tuna salad with consistent texture and evenly distributed ingredients.

SEAFOOD PASTA SALAD



Shell pasta with shrimp, surimi and celery in a creamy seasoned dressing with a savory seafood spice blend for a classic deli-style seafood pasta salad.

SEAFOOD MEDLEY

Shrimp, surimi, crab and clams blended in a seasoned dressing for a balanced, savory seafood salad with a lightly sweet finish.

ALBACORE TUNA SALAD

Premium albacore tuna blended with mayonnaise and crisp celery, featuring firm tuna pieces and visible celery throughout.

SEAFOOD SALADS

DEEP SEA DELIGHT

Surimi blended with celery and mayonnaise, finished with a classic seafood seasoning.

CLASSIC SHRIMP SALAD

Shrimp blended with celery and mayonnaise, finished with a traditional seafood salad seasoning.

DELUXE SHRIMP SALAD



Shrimp blended with celery and mayonnaise, finished with a seafood seasoning.

TUNA TAPENADE SALAD

Yellowfin tuna and celery combined with muffaletta-style olive relish, mayonnaise, lemon juice, basil and Dijon for a savory tuna salad with a briny, Mediterranean-inspired profile.

TUNA SALAD



Yellowfin and skipjack tuna blended with celery and mayonnaise, lightly seasoned for a traditional deli-style tuna salad.

LEMON SEAFOOD SALAD

Surimi and shrimp are combined with red peppers and scallions in a bright lemon dressing featuring lemon juice, garlic, herbs and a touch of sweetness for a fresh, citrus-forward seafood salad with clean, balanced flavor.

MARYLAND-STYLE SEAFOOD DELIGHT SALAD

Surimi combined with crisp celery in a creamy seafood dressing seasoned with classic Chesapeake-style spices for a savory, coastal-inspired salad.

CHESAPEAKE-STYLE SEAFOOD PASTA SALAD

Pasta shells blended with shrimp, surimi and celery, seasoned with Chesapeake-style spices.

DIPS

ARTICHOKE & ASIAGO DIP



Artichokes blended with cream cheese, mayonnaise, Asiago and Parmesan cheeses, with garlic and cayenne for added flavor. A rich, cheese-forward dip with chopped artichoke throughout.

DYNAMITE SHRIMP DIP



Shrimp blended with cream cheese and mayonnaise-based sweet heat sauce seasoned with chili pepper and garlic for a savory seafood dip with mild heat.

SMOKEY BACON CHEDDAR DIP

Cream cheese and sour cream blended with bacon, cheddar cheese and scallions, seasoned with onion and smoke notes for a savory bacon cheddar dip with balanced richness.

BUFFALO CHICKEN DIP

White meat chicken blended with cream cheese, mayonnaise, sour cream and buffalo-style hot sauce. Buffalo-style seasoning completes the traditional flavor profile.

CHEDDAR, BACON & RANCH DIP



Cream cheese, mayonnaise and sour cream blended with cheddar cheese and bacon, finished with housemade ranch dressing.

CAJUN KRAB DIP

Surimi blended with cream cheese and mayonnaise, seasoned with garlic, onion, paprika and cayenne. Red peppers and parsley round out the flavor for a Cajun-style seafood dip.

SOUTHERN-STYLE PIMENTO CHEESE SPREAD



Sharp cheddar cheese blended with mayonnaise, pimento peppers and spices.

PASTA SALADS

CHEESE TORTELLINI PESTO PASTA SALAD



Cheese tortellini blended with basil pesto, mayonnaise and Parmesan cheese, with basil, parsley and garlic.

CHEESE TORTELLINI SALAD

Tricolor cheese tortellini blended with roasted red peppers, black olives and herbs, finished with oil and vinegar.

DELUXE ORZO SALAD



Orzo pasta blended with chickpeas, dried cranberries, raisins, peppers and herbs in a light oil and vinegar dressing.

FIESTA PASTA SALAD

Gemelli pasta tossed with peppers, carrots, olives, grape tomatoes and fresh herbs in an oil and vinegar dressing.

GIARDINIERA PASTA SALAD

Cavatappi pasta blended with chopped giardiniera vegetables, roasted red peppers, artichokes, olives and feta cheese. Finished with lemon and herbs for a bright Mediterranean-style profile.

SPINACH PENNE PESTO SALAD

Penne pasta and chopped spinach tossed with parmesan cheese, garlic, basil and oil for a savory herb-seasoned pasta salad with a classic pesto-style flavor profile.

ASIAN NOODLE SALAD



Linguini noodles combined with red peppers, sugar snap peas, carrots and scallions. Finished with soy sauce, black bean paste and sesame oil for an Asian-inspired flavor.

PENNE PASTA WITH PROVOLONE & SUN-DRIED TOMATOES

Penne pasta with provolone cheese, sun-dried tomatoes and olives tossed in a savory herb-seasoned vinaigrette with garlic and spices for a bold Mediterranean-style profile.

PASTA SALADS

VEGETABLE PASTA SALAD



Tri-color rotini with carrots, peppers, chickpeas, kidney beans, celery, olives and scallions tossed in a tangy Italian-style vinaigrette for a bright vegetable-forward pasta salad.

SANTA FE PASTA



Radiatore pasta with black beans, kidney beans, roasted corn, peppers and bacon in a smoky lime dressing with chipotle, cumin and cilantro for a Southwest-style flavor profile.

ORANGE GINGER COUSCOUS



Couscous with carrots, raisins and scallions in a citrus-forward orange ginger dressing accented with sesame oil and garlic for a sweet-savory, lightly tangy flavor profile.

GRILLED WHITE MEAT CHICKEN WITH TORTELLINI & SUN-DRIED TOMATOES



Cheese tortellini paired with grilled chicken and roasted red peppers, tossed in a sun-dried tomato vinaigrette and finished with fresh herbs for a bold, savory profile.

GRAIN SALADS

CRANBERRY GRAIN SALAD 🌱🌱



A blend of barley, wheat and bulgur with cranberries, peppers and parsley in a light oil and vinegar dressing.

MEDITERRANEAN QUINOA 🌱🌱



White and red quinoa tossed with roasted red peppers, kalamata olives, mozzarella and herbs in a light lemon and vinegar dressing finished with avocado oil.

MANGO LIME QUINOA SALAD 🌱🌱



White and red quinoa blended with mango, black beans and pumpkin seeds, finished with a bright lime and vinegar dressing and fresh cilantro for a balanced sweet-citrus flavor.

SEVEN GRAIN 🌱🌱🌱



A blend of hearty grains with chickpeas, black beans and red peppers tossed in a lemon-forward vinaigrette with avocado oil, garlic and herbs for a bright, wholesome grain salad.

GRAIN SALADS

TABOULI SALAD **V****A**



Bulgur wheat and mixed grains with tomatoes, parsley, scallions and mint in a lemon-forward vinaigrette with garlic and oil for a bright, herbaceous grain salad.

WHEATBERRY **V****A**



Wheatberries with red peppers, sunflower seeds and raisins tossed in a lime and vinegar dressing with avocado oil, honey and herbs for a lightly sweet, tangy grain salad.

ISLAND GRAIN WITH BEANS SALAD **V****A****A**



A hearty blend of basmati rice and wild rice tossed with black beans, kidney beans, corn and peppers, finished with avocado oil, lime juice and fresh cilantro for a bright grain salad with layered texture and mild heat.

TRADITIONAL SIDES

POTATO SALAD

Diced potatoes with celery, peppers and onion in a mayonnaise dressing seasoned with celery seed, garlic and spices for a balanced sweet-tangy classic deli-style profile.

AMISH POTATO SALAD

Diced red potatoes and hard-cooked eggs blended with mayonnaise, celery and onions. Hearty texture with large potato pieces and visible egg and vegetables.

PICNIC POTATO SALAD



Redskin potatoes with celery, onions and chopped eggs in a mayonnaise dressing with a balanced tangy finish and classic picnic-style flavor.

RED POTATO SALAD

Redskin potatoes with celery and red onion in a creamy mayonnaise dressing seasoned with garlic, dill and parsley for a savory potato salad profile.

TRIPLE POTATO SALAD

Redskin potatoes, peeled potatoes and yams blended with onions in a mayonnaise and sour cream dressing with a lightly sweet, tangy homestyle flavor.

EGG POTATO SALAD

Diced potatoes and chopped eggs blended with mayonnaise, mustard and sweet pickle relish for a classic deli-style potato salad.

COLE SLAW

Shredded cabbage and carrots blended in a mayonnaise dressing with vinegar for a traditional deli-style slaw with balanced sweetness and tang.

OIL & VINEGAR COLE SLAW

Shredded cabbage and carrots in a sweet-tangy oil and vinegar dressing with celery seed and garlic for a lightly seasoned, crisp vegetable slaw profile.

MACARONI SALAD

Classic deli-style macaroni salad made with tender pasta, crisp celery, sweet carrots and red peppers in a smooth, slightly sweet mayonnaise dressing seasoned with vinegar and celery seed.

AMISH MACARONI SALAD

Tender macaroni and hard-cooked eggs combined with mayonnaise, celery, onions, green peppers and carrots. Slightly sweet, with visible vegetables and egg throughout.

BRUSCHETTA



Fresh diced tomatoes combined with red onion, red bell pepper, garlic, basil and oregano. Finished with oil and vinegar for a classic bruschetta profile with balanced acidity and fresh vegetable flavor.

TRADITIONAL SIDES

CARROT RAISIN SALAD

Shoestring carrots combined with mayonnaise, raisins and pineapple tidbits. Finished with a touch of nutmeg for a sweet, traditional carrot salad profile.

BEET & ONION

Sliced beets and onion strips finished with apple cider vinegar. A simple beet salad with clean flavor and deep red color.

MARINATED MUSHROOM SALAD

Marinated mushrooms, artichokes, olives and roasted red peppers tossed in a tangy oil and vinegar dressing with garlic, herbs and light spice for a bold antipasto-style flavor.

EDAMAME CORN SALAD WITH SUN-DRIED TOMATOES



Edamame and sweet corn blended with sundried tomatoes, garlic and basil in a light oil and vinegar dressing.

ROASTED CORN SALAD



Roasted and sweet corn blended with black beans, peppers and onions in a lightly smoky, tangy vinaigrette with chipotle, cumin and cilantro for a Southwest-style flavor profile.

SPICY BLACK BEAN WITH CORN SALAD

Black beans, chickpeas, corn and red peppers tossed in a tangy vinaigrette with jalapeño, garlic, cumin and cayenne for a mildly spicy Southwest-style bean salad.

GOURMET SIDES

Irresistible clean label, gourmet vegetarian sides. All uniquely inspired by flavors and spices from around the globe, you can now bring these worldly side dishes straight to your customers.



SOUTHWESTERN BLACK EYED PEAS

Black eyed peas with roasted corn, peppers, celery and onion in a lime-forward vinaigrette seasoned with cumin, coriander and smoked paprika for a bright Southwestern-style profile.



KOREAN BBQ GREEN BEANS

Green beans and red peppers tossed in a Korean-style sauce with sesame oil, garlic, ginger and chili paste for a savory, slightly sweet vegetable side.

DESSERTS

AMBROSIA SALAD

A sour cream-based fruit salad featuring mandarin oranges, pineapple, maraschino cherries, coconut and marshmallows. Colorful and fruit-forward, with a mix of soft fruit and varied textures.

CHOCOLATE COOKIE MOUSSE

Chocolate cookie crumbs folded into a vanilla mousse base for a rich, dessert-style spread.

CREAM CHEESES

Don's Salads' cream cheese varieties are available in 5 lb. bulk containers.



- Blueberry ☺
- Chives ☺
- Everything Bagel Seasoned ☺
- Garlic & Herb ☺
- Honey, Fig & Pistachio ☺
- Honey Pecan ☺
- Horseradish & Cheddar ☺
- Jalapeño ☺
- Lox
- Plain Whipped ☺
- Raisin Apple & Cinnamon ☺
- Scallion ☺
- Strawberry ☺
- Triple Onion ☺
- Vegetable ☺
- White Truffle ☺



SEASONAL ITEMS

CRANBERRY CREAM CHEESE ☺

High-quality gourmet whipped cream cheese blended together with real cranberries.

PUMPKIN PIE CREAM CHEESE ☺

High-quality whipped cream cheese blended together with crushed pumpkin and spices.

GERMAN POTATO SALAD

Tender red potatoes tossed in an apple cider vinaigrette with bacon, scallions and Dijon mustard. Lightly seasoned with herbs and spices for a balanced savory finish.

PUMPKIN PIE MOUSSE

Pumpkin blended with vanilla pudding, whipped topping and spiced cookie pieces, finished with warm cinnamon, nutmeg and ginger for a smooth, dessert-style mousse.

Oh-so-tasty clean label artisan cream cheese spreads. Handcrafted and blended daily in small batches for smoother texture, better protein retention and more delicious flavor. In addition to year-round favorites, we also offer seasonal flavors like Pumpkin Pie and Cranberry.

CREAM CHEESE SPREADS



PLAIN WHIPPED



VEGETABLE



STRAWBERRY



SCALLION



BLUEBERRY



CHIVES



HONEY PECAN



GARLIC & HERB



**HORSERADISH
& CHEDDAR**



**RAISIN, APPLE
& CINNAMON**



WHITE TRUFFLE



TRIPLE ONION



**HONEY, FIG &
PISTACHIO**



JALAPEÑO



**EVERYTHING BAGEL
SEASONED**



Go beyond the bagel. Try our cream cheeses mixed into mashed potatoes, as a veggie dip or in your favorite recipes.

Available to order in 12/7.5 oz cups — ask us about private label!

To view our full portfolio of flavors, visit us at: [MelaniesMedleys.com](https://www.MelaniesMedleys.com)

High-quality, small-batch salads and dips. Handmade using only clean and simple ingredients.

ARTISAN SALADS

Available in #5 bulk or 10oz cups.



WHITE MEAT CHICKEN SALAD

White meat chicken blended with mayonnaise, celery and Dijon mustard for a classic deli-style chicken salad with clean, balanced flavor.



CLASSIC TUNA SALAD

Made with yellowfin tuna, mayonnaise, onion and dill. A traditional deli-style tuna salad with a simple, balanced flavor profile.

ARTISAN DIPS

Artfully made dips featuring high-quality, uncomplicated ingredients.

STREET CORN DIP ©



Roasted corn blended with cream cheese, mayonnaise, Monterey Jack and cheddar, plus jalapeños, onion and garlic, finished with lime juice and chili powder for a tangy, lightly spicy dip.

TACO BEAN DIP ©



Refried beans blended with cream cheese, sour cream, Monterey Jack and cheddar, plus salsa, jalapeños and spices for a savory taco-inspired dip with mild heat.

SPINACH, ARTICHOKE & JALAPEÑO DIP ©



Whipped cream cheese blended with spinach, chopped artichokes, jalapeños, asiago cheese and garlic.



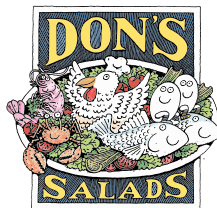
For your convenience, Don's ready-to-serve food products are available from numerous distributors.

If your distributor doesn't currently carry our salads, gourmet cream cheese spreads, dips, entrées and desserts, please phone us toll free at 888.321.3667, or email us at orders@donssalads.com for the name and number of the wholesaler nearest you.

To learn more about Don's Prepared Foods, visit us at:

DonsPreparedFoods.com

OUR BRANDS





DON'S PREPARED FOODS

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