

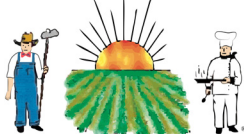
THE CHEF'S GARDEN

MENU PLANNING GUIDE



SUMMER 2025

The Chef's Garden





There's nothing quite like that first perfect little tomato of the season — it's as close to heaven on Earth as you can get. Grown in soil rich with life, tended with care, and ripened under the summer sun, each bite is a reminder of just how generous Mother Nature can be.

Right now, the gardens are overflowing. Summer's bounty is rolling in with crisp lettuces, sweet peas, vibrant squash, and cucumbers fresh off the vine. It's the season where every harvest feels like a celebration — and we're grateful to share it with you.



Farmer Lee Jones
Eat Your Veggies





SQUASH BLOSSOM
by the piece 16SB-1

SQUASH

Squash has a special place in our hearts because it was a squash blossom that led us to grow for chefs. Squash has a thin and crisp skin that contains a tender, juicy flesh with a mild sweet, and nutty flavor.



green zucchini # (16BZU-2)



patty pan # (16BPA-2)



gold zucchini # (16BGZ-2)



one ball # (16BOB-2)



eight ball # (16BEB-2)



peter pan # (16BPE-2)



zephyr # (16BZE-2)



squash with bloom
by the piece (16SQWBL-1)



mixed baby squash # (16MBS-2)



TOMATOES

Tomatoes begin to trickle in; by June and July, we're in full tomato production with our larger toy box and treasure chest sizes. The unbelievable diversity of heirloom varieties means you can enjoy a different flavor and texture every day in season.



sweet pea currant
half envelope (17SPC-H)



sun gold
pint (17OC-20)



indigo blueberry
pint (17BLBER-20)



mixed toybox
(17TB-2) 8# (17TB-44)



mixed currants
1/2 pint (17MCURT-12) flat (17MCURT-11)



mixed heirloom
(17MXHM-2) 8# (17MXHM-44)



blush 8# (17MXBT-44)



green zebra 8# (17zt-44)



momotaro japanese 8# (17MJ-44)





JIMMY NARDELLO
10JNSP-2

PEPPERS

We offer a wide range of peppers, including sweet and hot peppers in a spectrum of eye-catching colors that offer a rainbow of nutrition.

 <p>mad hatter # (10MHP-2)</p>	 <p>habanada # (10HANA-2)</p>	 <p>shishito # (10SHISG-2)</p>
 <p>cubanelle # (10CUSP-2)</p>	 <p>sweet banana # (10BA-2)</p>	 <p>italian mix # (10ITSP-2)</p>
 <p>buena mulata # (10BUMP-2)</p>	 <p>mixed aji # (10MAP-2)</p>	 <p>padron # (10PADR-2)</p>



PETITE VEGETABLES

Sometimes you want just a little something. May we suggest a little carrot, or perhaps a little cuke with bloom? At The Chef's Garden we've always been big on the little things, and our petite vegetables are proof that to us, a little means a lot.

CUKE WITH BLOOM
20ct 05CU-33



cucamelon
1/2 pint (04CM-12) flat (04CM-1)



petite white turnip
50ct (01WTP-33)



carmellini ® beans
100ct (20CA-33)



petite carrots
50ct (01PMCGH-33)



petite royal purple turnip
50ct (01PRPT-33)



mixed petite radish
50ct (01MR-33)





LETTUCE

With our fresh lettuce, you can create a salad that can be appreciated as much as the entrée! The assortment of flavors and textures we have available in our lettuces is unmatched.

ULTRA ROSETTES
25 ct (09MLRO-24)



ultra reine des glaces
(09URDGL-2)



ultra red oak
(09URO-2)



ultra speckled density
(09USWD-2)



ultra sweet romaine
(09USR-2)



ultra red romaine
(09URR-2)



ultra green oak
#(09UGO-2)



ultra red rose romaine
(09URRR-2)



ultra lollo rossa
(09ULR-2)



ultra painted oak
(09UPO-2)





GREENS

Some types of fresh greens include sweet and mild asian blend that begins with a taste of sweet mustard, then ends with a burst of peppery heat; and wasabi mustard that is sweet and peppery, delicate, and chewy.

BOK CHOY
09BOKC-2



baby red ruffled mustard
(09RRM-2)



baby mixed kale
(07BKM-9) 3# (07BKM-9A)



baby wasabi mustard
(09WAM-2)



baby arugula
(08ARB-2) 3# (08ARB-26)



baby asian blend
(09BA-2) 3# (09BA-9A)



baby mizuna
(09MIZ-2)





MICROGREENS

The Chef's Garden has a wide variety of fresh microgreens to choose from, with beautiful tones to complement any dish. Ranging from 1" to 3", including stem and leaves, the single central stem is cut just above the soil line during harvesting.

PARSLEY PEA TENTRIL
04PPT-33



arugula (04AR-33-L)



basil (04MBA-33-S)



cilantro (04CL-33-L)



red ribbon sorrel (04MRRS-33-E)



dill 50 (04D-33-S)



carrot top (04MCT-33-L)



chervil (04CHE-33-L)



mixed shiso (04MSM-33-L)



watercress (14MWA-33-L)



EDIBLE FLOWERS



mixed begonia
50ct (05MXBG-24)



egyptian starflower
50ct (05ESTF-24)



sweet alyssum
50ct (05MSA-33)



citrus coriander blooms
50ct (05CCB-33)



mixed mustard blooms
50ct (09MMMB-33)



nepitella mint with bloom
50ct (08NEPB-33-S)



citrus marigold
50ct (05CM-24)



mixed mini floret
50ct (05MFLO-24)



nasturtium
50ct (05NSF-24)



arugula blossoms
50ct (05AB-33)



watercress blooms
50ct (05WB-24)



oregano blossoms
50ct (05ORB-33)

EDIBLE BLOOMS & BLOSSOMS





HERBS

The enticing fragrance of fresh herbs – from basils to mints to pink tipped parsley, and more – is second only to flavors they can impart. With too many varieties to name them all, each with its own distinctive taste, using herbs in your cuisine can enhance the flavor of a dish.

BASIL SAMPLER
08BS-33



demi mint sampler
75ct (08MSB-33)



plum lucky sorrel
50ct (14PPLS-33)



demi herb sampler
75ct (08HSB-33)



flowering mint sampler
50ct (05FMS-33)



lemon balm 50ct (08LB-33)



pink tipped parsley
25ct (14PTP-33)



NEW! HAVE YOU TRIED THESE?



jade leaf purslane 25ct (08JPUR-33)



petite rainbow swiss chard 50ct (04RCP-33)



ultra bronze fennel 50ct (08UBFN-33)



summer mixed flowers 50ct (05SMF-24)



licorice lace 25ct (05LILA-33)



wild mint 50ct (05WDM-33)



strawberry mint blooms
50ct (08STMB-33)



variegated purslane 25ct (08VPUR-33)



moroccan parsley 50ct (04MOPA-33)



strawberry mint 50ct (08STM-33)



delfino cilantro (08DF-33)



mushroom leaf sprig
25ct (08MRL-33)



Eggplant | Harvested to Order

CONTACT US

419.433.4947

INFO@CHEFS-GARDEN.COM

WWW.CHEFS-GARDEN.COM

9009 HURON-AVERY ROAD

HURON, OHIO 44839

