



The Top 7 Dips & Dressings for Take-Out & Delivery

The QSR and Fast Casual segments must put on their game face when it comes to dressings and dips for take-out, drive-thru, delivery and catering—especially for game day opportunities. The trick with today's consumers is offering the right flavors with clean label ingredients and in packaging that is ready for the road.

Litehouse® is America's leading refrigerated salad dressing manufacturer who has checked all of those boxes for you with more options for portion control packaging. According to a recent survey of consumers nationwide, here are their favorite flavors and how you can score big with your customers:



1. Ranch Dressing – Clearly the leading fan favorite as both a salad dressing and dip, ranch dressing is an absolute must for any menu. According to the consumer survey, more than a quarter of consumers say that they are eating more ranch dressing than they did a year ago! It's an essential for dipping wings, chicken tenders and pizza crusts. The brand of ranch dressing offered is also important to consumers, so consider Litehouse.



2. **Caesar Dressing** – Hail Caesar is the second most popular dressing among consumers. This dressing is perfect for upscaling menus. Nothing can do more for a brand image than a great Caesar salad.

3. **Honey Mustard Dressing** – For dipping or drenching a great salad, honey mustard is another menu essential for take-out, delivery or drive-thru. Honey mustard is also the #3 dipping sauce consumers prefer for chicken tenders.

4. **Vinaigrette** – It's the fastest growing dressing on restaurant menus, primarily because of its lower calorie impact. If you are looking to provide a light dressing option, vinaigrette is a must have on your list.

5. **Thousand Island Dressing** – It's a consumer favorite. MacDonald's pioneered their Big Mac sauce around a similar flavor profile and the rest is history. So, think of this dressing as a burger or sandwich condiment as well as a dressing or dip.

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Taste the premium quality flavor of Litehouse Dressings & Dips for yourself, then make the switch to Litehouse!

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6. **Blue Cheese Dressing** – Litehouse founder Ed Hawkins invented creamy blue cheese dressing back in 1949 using a blend of mayo, spices, crumbled blue cheese and buttermilk. Thank you, Ed! Even 70 years later, blue cheese dressing is still growing on restaurant menus. It's also a dipping favorite for wings, tenders and other fried appetizers.

7. **Balsamic Vinaigrette** – There is something about the combination of balsamic with great vinaigrette that consumers can't resist. Upscaling a menu in a big way, this is a dressing worthy of almost any menu.

Remember these essential dressings as you prepare for a great finish to your year. Litehouse offers these products with no artificial colors, flavors or preservatives. Furthermore, Litehouse provides the perfect packaging, ranging from cups to 1 or 2-oz. pouches that are ideal for drive-thru, take-out, delivery or catering. They also have back-of-house gallon jugs and front-of-house bottles. You are invited to review our complete line.