SEASONAL INGREDIENTS BY REGION

In today's foodservice industry, incorporating seasonal foods into your menu is becoming a hot trend and growing in popularity among many restaurants. Explore what foods are in season for your specific location to ensure you're serving the freshest ingredients.



Midwest	Unlike the Southwest region, the Midwest lacks fruits. However, root vegetables such as mushrooms and beets are copious.		
Spring	Summer	Fall	Winter
Root Vegetables	Variety of Different	Vegetables	Roots Vegetables
& Leafy Greens	Produce	& Greens	& Citrus Fruits
Arugula	Apple Asparagus Blueberries Cherries Corn Cucumber Eggplant Grapes Zucchini	Broccoli	Beet
Beet		Brussels Sprouts	Carrot
Carrot		Cauliflower	Clementine
Lettuce		Celery	Fennel
Mushroom		Cucumber	Leek
Parsnip		Lettuce	Parsnip
Spinach		Spinach	Potato

Spring	Summer	Fall	Winter
Signature Crops, Citrus, Leafy Greens	Variety of Fruits	Signature Crops	Citrus Fruits & Leafy Vegetables
Lettuce Mango Okra Orange Peach Salad Greens Spinach Sweet Potato	Apple Blueberries Fig Grapes Orange Peach Plum Raspberries	Apple Collard Greens Okra Peach Pumpkin Sweet Potato Squash	Apple Grapefruit Kale Lettuce Orange Spinach

Northeast Harvest seasons are short due to the rocky geography.					
Spring	Summer	Fall	Winter		
Root Vegetables & Leafy Greens	Abundant Amount of Fruits and Veggies	Variety of Vegetables	Only Root Vegetables		
Arugula Beet Carrot Kale Lettuce Radish Spinach	Apricot Artichoke Beans Berries Fig Grapes Nectarine Plum Watermelon	Arugula Cucumber Fennel Garlic Kale Leek Lettuce Onion Spinach	Beet Carrot Mushroom Radish		

