



BONDI PRODUCE

2025 HOLIDAY PLANNER



Bondi

HOLIDAY FRUIT HIGHLIGHTS

BLOOD ORANGES

Bring brightness to winter plates with that deep red flesh and tart-sweet balance. Perfect for festive salads, duck glazes, or citrus-forward desserts.

CARA CARA ORANGES

Pretty-in-pink citrus with a hint of berry sweetness — ideal for dressing up seasonal salads or garnishing holiday cocktails.

MEYER LEMONS

A softer, floral citrus that elevates both sweet and savoury dishes — think vinaigrettes, lemon curd, or holiday seafood specials.

CLEMENTINES (WITH STEM) + ORRI CLEMENTINES

Easy-peel and crowd-pleasing. Add them to brunch menus, use segments for garnish, or showcase them on cheese and dessert boards.

SPECIALTY CITRUS (KUMQUATS, BERGAMOT, YUZU, PINK LEMONS)

Bright, aromatic, and intensely seasonal — specialty citrus brings complexity and contrast to winter menus. Think sweet-rinded kumquats for candying, fragrant bergamot for syrups and curds, yuzu for dressings and desserts, and pink lemons for vibrant finishes.

FIGS

The ultimate festive fruit — rich, jammy, and perfect with soft cheeses, roasted meats, or as a sweet accent on cheese and charcuterie boards.

FUYU PERSIMMONS

Sweet, crisp, and ready to eat while firm — Fuyu persimmons bring bright colour and honeyed flavour to winter salads, cheese boards, and desserts.

CRANBERRIES (FRESH)

No holiday table is complete without them. Beyond sauce, try them in compotes, chutneys, and cocktails for a tart seasonal twist.

GRAPES

Simple, fresh, and festive. Use them roasted for savoury mains, sliced into winter salads, or served whole alongside cheese and charcuterie.

POMEGRANATES

Little bursts of holiday sparkle — sprinkle arils over grain salads, roasted veg, or desserts for colour and crunch.

CHESTNUTS

Chestnuts roasting on an open fire... bringing that unmistakable holiday warmth to the menu. Rich, nutty, and versatile enough for stuffings, purées, or seasonal vegetable sides.

QUINCE

Fragrant, floral, and tart — beautiful poached for desserts, roasted with game, or simmered into preserves and chutneys.

APPLES

Crisp, sweet, and full of character — perfect for pies, roasted pork, winter salads, and cheese boards. A cold-weather staple that brightens every dish.

PEARS (BOSC, BARTLETT, ABATE)

Juicy, floral, and elegant. Poach in wine, add to winter salads, caramelize for desserts, or pair with blue cheese and prosciutto.

HOLIDAY VEG HIGHLIGHTS

HERBS

Sage, rosemary, mint, thyme — the season's backbone. Build depth into stuffings, roasts, and sauces with the classics that smell like Christmas.

BABY FENNEL

Sweet, delicate, and aromatic — great for garnishes, tasting menus, and winter veg features.

ITALIAN SPECIALTY RADICCHIOS

Treviso, Tardivo, Castelfranco, Rosa, White radicchio - all available around the holidays. Vibrant and slightly bitter, a perfect counter to rich holiday flavours. Toss into salads with citrus or serve grilled.

BELGIAN ENDIVE

Crisp, clean, and slightly bitter, making it the perfect base for elegant holiday salads or canapés. Pair with citrus, blue cheese, or walnuts for a classic winter combo that looks as good as it tastes.

BEETS

Earthy, sweet, and jewel-toned — adding colour and depth to winter dishes. Roast, pickle, or shave raw for vibrant salads and sides. Perfect with goat cheese, citrus, or pistachios.

LEEKs

Mild, sweet, and aromatic — leeks add quiet richness to winter dishes. Braise, roast, or sauté until tender. Exceptional with cream, citrus, herbs, or buttery gratins.

BRUSSELS SPROUTS

Crisp, nutty, and deeply savoury staple on holiday menus. Roast, shave, or sauté these cold-weather gems for sides, salads, and mains that steal the show.

PARSNIPS

Roast them until the edges caramelize and the sweetness deepens, or blend into velvety purées — parsnips have a way of making even the simplest winter plate feel intentional.

RAINBOW CARROTS

Bright, sweet, and endlessly versatile — rainbow carrots bring colour and lift to winter plates. Roast whole, glaze with citrus, or shave raw for a crisp pop of freshness.

POTATOES

Yukons, fingerlings, sweet potatoes— the holy trinity of holiday sides. Mash 'em, roast 'em, or layer 'em into gratins.

CELERY ROOT

Earthy, nutty, and sweet with a light celery note — roast for depth, shave raw for crisp slaws, or purée until smooth. A refined winter veg that brings balance to holiday plates.

KALE (RED, BLACK, GREEN)

Bold, bitter-leaning, and full of texture — perfect for winter salads, braises, and sides. Massage raw, sauté, or roast. Great with lemon, garlic, chili, and pecorino.

SUNCHOKES

Nutty, earthy, and gently sweet — sunchokes shine roasted, puréed, or shaved raw. A natural match for brown butter, citrus, and winter roasts.

SQUASH (BUTTERNUT, ACORN, KABOCHA, DELICATA)

Holiday menus call for squash — golden, sweet, and ready for roasting, stuffing, or turning into silky soups.

FRESH-CUT

Don't forget to check out our full fresh-cut offering to save you time on holiday prep!

CHEESE & CHARCUTERIE

From creamy Ontario brie to aged Gouda and sharp cheddar, our local cheesemakers are bringing their best to the holiday table. Whether you're building a board, finishing a dish, or gifting something special, these small-batch Canadian cheeses deliver richness, character, and that unmistakable sense of place.



MOUNTAINOAK (ONTARIO)

BLACK TRUFFLE GOUDA ¼ WHEEL 2.5KG | CODE 10654

BLACK TRUFFLE GOUDA 225G WEDGE | CODE 6166

CHILI PEPPER GOUDA ¼ WHEEL 2.5KG | CODE 10657

WILD NETTLE GOUDA ¼ WHEEL 2.5KG | CODE 10655

WILD NETTLE GOUDA 225G WEDGE | CODE 6326

GOLD GOUDA ¼ WHEEL 2.5KG | CODE 10656

GOLD (1.5 YR) GOUDA 225G WEDGE | CODE 6164

2 YEAR GOUDA ¼ WHEEL 2.5KG | CODE 10658

SMOKED GOUDA 225G WEDGE | CODE 6773

GUNN'S HILL (ONTARIO)

HANDECK ½ WHEEL 2.25KG | CODE 10742

HANDECK WEDGE 170G | CODE 6172

GUNN'S HILL 5 BROTHERS ½ WHEEL 2.25KG | CODE 8062

GUNN'S HILL 5 BROTHERS WEDGE 170G | CODE 6327

ONION & CHIVE 170G WEDGE | CODE 6171

BRIGID'S BRIE 200G | CODE 6170

ALBERT'S LEAP (QUEBEC)

BRIE 3KG | CODE 7740

BRIE BEL HAVEN TRIPLE CREAM 6/300G | CODE 7583

TALEGGIO LOCALE 1.2KG | CODE 8697

QUALITY CHEESE (ONTARIO)

BURRATA 6/250G | CODE 6840

FIOR DI LATTE 80G/3KG | CODE 7579

STRACCIATELLA 6/400G | CODE 7819

CHEVALIER

GOAT CHEESE 1KG | CODE 8093

BLACK RIVER (ONTARIO)

CHEDDAR CHEESE MEDIUM ORANGE 4.5KG | CODE 10748

IVANHOE (ONTARIO)

CHEDDAR WHITE EXTRA OLD 2.7KG | CODE 8102



CHEESE & CHARCUTERIE

Bring a touch of Europe to your holiday menus with our curated selection of imported cheeses and cured meats. From nutty Swiss alpine cheeses and aged Parmigiano to thinly sliced prosciutto, jamón serrano, and artisanal salumi, each product is chosen for quality, tradition, and unforgettable flavour – perfect for boards, antipasti, and festive entertaining.



DENMARK

BLUE CHEESE 3KG | CODE 8097

GORGONZOLA 1.5KG | CODE 8098

FONTINA 4.5KG | CODE 10767

CREAMY HAVARTI | CODE 10772

SWITZERLAND

SWISS GRUYERE 2/2.5KG | CODE 7942

SWISS CHEESE 2/2.5KG | CODE 6847

ITALY

GRANA PADANO 1/8 WHEEL | CODE 7306

PARMIGIANO REGGIANO 24 MONTH 1KG | CODE 7313

PECORINO ROMANO 1KG | CODE 8108

PECORINO ROMANO LUPA 4.5KG | CODE 10770

PECORINO ROMANO LUPA 22KG WHEEL | CODE 10769

SMOKED PROVOLONE 3KG | CODE 10771

**IMPORTED CHEESES ARE AVAILABLE BY PRE-ORDER.*

ITALIAN CHARCUTERIE

PROSCIUTTO DI PARMA 16 MONTH ~7.5KG | CODE 10982

PROSCIUTTO ITALIANO 12 MONTH ~6.8KG | CODE 11001

PROSCIUTTO MATTONELLA (BLOCK) ~5KG | CODE 10984

SPANISH CHARCUTERIE

CHORIZO 1.5KG | CODE 7520

SALCHICHON 1.5KG | CODE 4693

JAMON SERRANO GRAN RESERVA 5KG | CODE 4663

TOP HOLIDAY PICKS

SPECIALTY GROCERY



FRESH BLACK TRUFFLES
CODE 11972



FRESH WHITE TRUFFLES
CODE 11997
*AVAILABLE BY PRE-ORDER ONLY



SABATINO TRUFFLE PASTE
CODE 7139 + 7070



SABATINO WHITE TRUFFLE OIL
CODE 6012 + 6013



DEHYDRATED FRUIT ROUNDS
[CLICK FOR CODES](#)



POINSETTIAS (RED, WHITE, PINK)
[CLICK FOR CODES](#)
*AVAILABLE BY PRE-ORDER ONLY



CASTELVETRANO OLIVES
CODES 6507 & 7530



FRESH ENOTECA SOCIALE PASTA
[CLICK FOR CODES](#)
*AVAILABLE BY PRE-ORDER ONLY



CLOVIS FRENCH VINEGARS
[CLICK FOR CODES](#)



BALSAMIC GLAZE
CODE 6212



OLIVE OILS
[CLICK FOR CODES](#)



LEV PAR-BAKED SOURDOUGH
CODE 11135



HONEYCOMB (ROSEWOOD)
CODE 6647



KOZLIK'S TRIPLE CRUNCH
CODE 7621



CALABRIAN TRUFFLE CHILI CRISP
CODE 11609



LEV PAR-BAKED BAGUETTES
CODE 11134

TOP HOLIDAY PICKS

HOLIDAY BAKING



ONTARIO HONEY
CODE 8546



ONTARIO MAPLE SYRUP
CODE 2819



BUTTER + BUTTER SHEETS
[CLICK FOR CODES](#)



CONESTOGA EGGS + XL WHITE
CODES 6819 & 2747



ONTARIO WHOLE MILK 3.25%
CODE 6826 + 6825



ONTARIO WHIPPING CREAM 35%
6830 + 6073



CREAM CHEESE
CODE 8106



MASCARPONE
CODE 7581



BOIRON FROZEN FRUIT PUREES
[CLICK FOR CODES](#)

TOP HOLIDAY PICKS

HOLIDAY BAKING



WALNUTS HALVES + PIECES
CODE 2839



PECAN HALVES
CODE 2829



HAZELNUTS 5LB
CODE 4121



ALMONDS WHOLE NATURAL
CODE 2813



SLICED NATURAL ALMONDS
CODE 4757



MARCONA ALMONDS
CODE 7249



ALMONDS BLANCHED WHOLE
CODE 2817



ALMONDS BLANCHED SLIVERED
CODE 8014



ALMONDS BLANCHED SLICED
CODE 2814

TOP HOLIDAY PICKS

HOLIDAY BAKING



SHELLED PISTACHIOS
CODE 8546



CASHEWS 5LB
CODE 2819



PARALLEL BROS TAHINI
CODE 5209



DRIED CHERRIES
CODE 5632



DRIED APRICOTS
CODE 2428



SULTANA RAISINS
CODE 2454



DRIED CRANBERRIES 5LB
CODE 2438



GOLDEN RAISINS
CODE 2456



MEDJOOl DATES
CODE 4163

TOP HOLIDAY PICKS FOR THE FOH



BARBET NON-ALC SPARKLING

BARBET - DEEP DIVE - 12/355ML | 11117

BARBET - LIGHT WAVE - 24/355ML | 10502

BARBET - LOVE BITE - 24/355ML | 10503

BARBET - WILD CARD - 24/355ML | 10504

STILL & SPARKLING WATER

SAN PELLEGRINO 12/750ML | CODE 8216

ACQUA PANNA 12/750ML | CODE 6089



COLD-PRESSED JUICES FOR COCKTAILS

WELL - GRAPEFRUIT JUICE - 1L | 4304

WELL - ORANGE JUICE - 6/333ML | 8798

WELL - LEMON JUICE - 1L | 3737

WELL - LIME JUICE - 1L | 2582

WELL - ORANGE JUICE - 1L - CODE 3726

GREENHOUSE - DEEP ROOTS JUICE - 6/300ML | 4722

GREENHOUSE - FARMA-C JUICE - 6/300ML | 4723

GREENHOUSE - GATSBY JUICE - 6/300ML | 4724

GREENHOUSE - APPLE GINGER CRISP | 11131

BLACK RIVER - ORANGE JUICE - 12/300ML | 11919

BLACK RIVER - MANGO JUICE - 12/300ML | 11918

BLACK RIVER - LEMONADE - 12/300ML | 11916

BLACK RIVER - ORANGE JUICE - 12/300ML | 11917

GREENHOUSE - CRANBERRY KOMBUCHA | 4747

GREENHOUSE - GINGER TURMERIC KOMBUCHA | 4748

GREENHOUSE - LIME LEMONGRASS KOMBUCHA | 4749

GREENHOUSE - ULTRAVIOLET KOMBUCHA | 5080



DEHYDRATED FRUIT GARNISH

DEHYDRATED LEMON ROUNDS | 7871

DEHYDRATED LIME ROUNDS | 7872

DEHYDRATED ORANGE ROUNDS | 7870

DEHYDRATED PINEAPPLE ROUNDS | 7875

HOLIDAY SCHEDULE

IMPORTANT DATES

To keep your kitchens running smoothly through the season, please note that Bondi will be closed on **Christmas Day, Boxing Day, and New Year's Day**. All other days remain business as usual.

DEC 24	OPEN BUSINESS AS USUAL
DEC 25	CLOSED
DEC 26	CLOSED
DEC 31	OPEN BUSINESS AS USUAL
JAN 1	CLOSED

Other Things to Keep In Mind...

- Please note that December 24th and 31st will have no secondary deliveries available. This means that if you miss the 10PM order deadline on the 23rd or 30th, we won't be able to offer a make-up run on Christmas Eve or NYE — pickup from our warehouse will be the only available option.
- We recommend planning at least one extra day ahead, especially for specialty items, to give us flexibility in case of any hiccups!