



# Eat on board

## Sharing the journey, sharing the plates

Cruise dining is increasingly shaped by sociability and discovery. Across casual venues, pool decks, food halls and themed restaurants, the demand for tapas-style dining and sharing concepts continues to grow. Guests are looking for relaxed, interactive experiences where they can taste, share and explore multiple flavours in one sitting.



## Tapas

**Crinkle Spicy Fries**  
I72 / 1532967-6H

**Onion Rings**  
E72 / 37617

**Cheezy Crunchies**  
I90 / 1040137-6J

**Sea Salt & Pepper Crinkle Wedges**  
I84 / 1040449-7B

### 5 Key advantages :

- Built-in flavour profile
- Consistent taste across services
- High visual impact
- Extended crispiness
- Versatility across themes

**F&B @Sea**

15-16 April 2026  
Mana Wynwood  
Convention Center  
Miami, FL, USA

# Breakfast

It's time to take the time...

Breakfast is one of the most frequent and high-volume meal moments on board. Lutosa's Rustic Hash Browns, Oval Crunchy Hash Browns and Rösti are perfectly suited to breakfast and brunch thanks to their crispy exterior, soft interior and uniform cooking.

These products deliver the comfort and familiarity expected by North American guests, while rösti adds a more European, artisanal touch for premium brunch concepts. Their frozen, ready-to-cook format ensures fast service, food safety and consistent results, even during early-morning peak hours.

The breakfast food market size has grown strongly in recent years. It will grow from \$483.86 billion in 2025 to \$512.88 billion in 2026 at a compound annual growth rate (CAGR) of 6.0%. The growth in the historic period can be attributed to urbanization-driven lifestyle changes, growth of packaged food consumption, expansion of modern retail outlets, rising working population, increased breakfast meal skipping trends.

The breakfast food market size is expected to see strong growth in the next few years. It will grow to \$633.73 billion in 2030 at a compound annual growth rate (CAGR) of 5.4%.

What about potato products for breakfast?

Shredded potato products, particularly frozen hash browns, are experiencing a significant resurgence in the breakfast sector, driven by a 15.6% increase in breakfast potato servings in 2023. This growth is fueled by a combination of high demand for convenience foods, the rapid expansion of QSR (Quick Service Restaurant) breakfast menus, and the need for labor-saving, consistent products in the food service industry.

Other Lutosa's products ideal for breakfast and brunch :

Oval Crunchy Hash Brown

150 / 1037965-6E



Crunchy Hash Brown

180 / 1033419-6I

Rösti Onion

180 / 1031131-6I



Rösti Burger

E54 / 1036417-1T

Rustic Hash Brown

180 / 1038849-6I



# The Art of fine Dining at Sea

Elevating the plate, effortlessly

In specialty dining, side dishes must enhance the plate while meeting strict service standards. Lutosa's Gourmet Mash delivers a smooth, indulgent texture and consistent quality, ideal for pairing with meat, fish or vegetarian premium dishes.

Duchesses and Croquettes bring elegant shapes and refined presentation, while the Ultra-Crunchy range offers maximum crispiness and premium bite for plated service. These products allow chefs to focus on creativity and plating, without sacrificing consistency or adding workload in the galley.



**Duchesses**  
172 / 1016273-6I



## What is with high end restaurants obsession with mash potatoes?

Purées, croquettes, and duchess potatoes are experiencing a resurgence in premium dining, driven by a focus on texture, artistic plating, and elevating comfort food. These techniques allow chefs to showcase precise, high-quality preparation in fine dining, with pureed foods expected to grow at a 5.8% CAGR by 2032.

Mash potatoes are heavily used to create depth of flavor, color, and artistic plating, creating harmony between, for example, a protein and its sauce. They are central to modern, refined presentations.

Croquettes and Duchesses are used to add necessary textural contrast (crispy exterior, soft interior) to otherwise soft dishes. They allow chefs to use high-quality ingredients in a refined, deep-fried format.

**Croquettes**  
196 / 1016443-6K



**Mash potatoes**  
180 / 1038007-6I



# Young Explorers' Dining

**Cubes 12/12/12 mm**  
E72 / 1516386-1V



**Potato Crunchies**  
"Tater Tots"  
I60 / 1038005-6F



**Noisettes**  
I80 / 1016261-6I



**Mash potatoes**  
I80 / 1038007-6I



**Crinkle fries**  
I50 / 1038565-6E



Simple, fun and reassuring

Kids' dining areas require products that are easy to recognise, easy to eat and easy to serve. Lutosa's Noisettes, cubes and mash specialities provide soft textures, mild flavours and playful shapes that appeal to younger guests.

The Xtra-Crispy range and potato crunchies offer a satisfying crunch while maintaining a clean, simple profile appreciated by both children and parents. These products are easy to portion, quick to prepare and ideal for stress-free family dining moments.

