



Ready-Made Meals & Production Kitchen



Serving wholesale food suppliers throughout Alberta, Red Table prepares individual pre-packaged ready-made meals, sandwiches, sides, salads, and bulk food items in high volume.

Our Culinary Capabilities

Following strict standards established in the Safe Food for Canadians Regulations, Red Table has a fully integrated process to support you from recipe development and meal production to packaging and distribution.



Recipe
Development



Production
Kitchen



QA & Lab
Testing



Packaging &
Labeling



Distribution

High-Capacity Production Kitchen

30,000

Ready-Made Meals
Prepared Daily

From our 25,000 ft² kitchen and production facility based in Edmonton, we have the capacity to prepare up to 30,000 menu items every day with delivery across Alberta.



If you've ever wondered what goes into preparing thousands of delicious ready-made meals every day without sacrificing taste, presentation, and quality of ingredients, scan the QR code to the right to watch the video.



tinyurl.com/rtf-video

What's on the Menu?

Red Table prepares individual pre-packaged ready-made micro meals, sandwiches, sides, salads, and bulk food items in high volume. Whether it's a custom recipe unique to your brand or a selection from our white-label wholesale menu, we can produce a variety of grab-and-go items for your food services program.



Micro Meals



Sandwiches



Sides



Salads



Bulk Items



Scan this QR code for a full list of example entrées, sandwiches, and deli meats listed on our website.



tinyurl.com/rtf-menu

Why Partner with Red Table?

When it comes time to evaluate your next ready-made meal partner, we understand that trust and confidence weigh heavily in your decision. Aside from sourcing delicious products that your customers will crave, the continuity of your business and your brand's reputation are equally important.



The value we provide to our customers is based on three core principles (RT3) that guide decisions on how we manage our operations:

1

Food Safety

You can be confident in the safety and integrity of our production environment. We ensure strict protocols built on CFIA-approved preventative measures.

2

Consistency

We never compromise. Not on our workflow, quality of ingredients, taste, or presentation. This ensures consistency in every meal we produce.

3

Savings

Our capacity and proven production efficiencies result in time and cost savings when producing meals in high volume. These savings go directly to your bottom-line profits.



red tableTM

Serving delight in every meal

redtablefoods.com

VER_230612