Take A Walk Through Our Woods

Cutting Boards • Butcher Blocks • Countertops • Foodservice Equipment
Since founder Conrad Boos made the original Boos butcher block in 1887, we choose not to compromise our commitment to quality, craftsmanship, and design. We combine over 125 years of know-how and experience to manufacture the finest butcher blocks, cutting boards, countertops and food preparation equipment.

Our customers know our commitment to quality and core values flow into every detail of our products. Generations of culinary professionals in restaurants, foodservice, and even the White House have trusted and relied on Boos Blocks® products to chop, slice, dice, and mince.

North American Hardwoods

There is no doubt that our craftsmen love and know wood and are experts in crafting American Hardwoods into top quality products of beauty, durability and function. The core wood species of Boos Blocks® legacy comes from a renewable and sustainable source of North American Hard Rock Maple. Other commonly used species are American Cherry, American Black Walnut, and Appalachian Red Oak. North American Hard Rock Maple, in particular, is recognized as one of the most durable, long lasting and best food preparation surfaces in the world.
Culinary professionals and celebrity chefs throughout the nation continue to make Boos Blocks® their brand of choice for premium hardwood food preparation surfaces and equipment.

“Boos’ uncompromising quality and outstanding attention to detail have made their boards and blocks a permanent fixture in both my home and restaurant kitchens. Their products have a versatility and durability that allow them to survive the test of time and a grace and elegance that make them ideal for nearly any task. I am always proud to have Boos Blocks in my kitchens and dining rooms, knowing that their passion for excellence is as strong as my own.”

Chef Daniel Humm
Eleven Madison Park Restaurant - New York, NY

Boos Blocks® kitchen islands, butcher blocks, tables, and carts are all part of America’s Heritage. Generations of families and professionals in the USA are proud owners of these beautifully crafted pieces of fine quality, workmanship and design. Some pieces are now vintage collectibles passed down through generations. Boos Blocks® gourmet kitchen furniture provides extra quality works space. And, its natural beauty provides a classic and authentic character and presence in your kitchen. They come in all shapes and sizes as well as many different colors and finishes.
Countertops

The tradition of quality and craftsmanship continues with our kitchen countertops. Crafted from only choice selections of North American Hardwoods, Boos Blocks® surfaces fill your kitchen with timeless tradition in countertop appearance while maintaining a natural food safe element for food preparation. Our ultra premium countertops offer full length continuous rails while our blended countertops offer random lengths of finger-jointed interior rails using a harmonious blend of heartwood, sap, and natural mineral and grain variance. Our classic end grain countertops (“checkerboard” lay-up design) offer the very best of the natural elements of hardwood grain and design. Available in a wide range of standard sizes (length, width and thickness).

Foodservice Equipment

John Boos & Co. also makes an entire line of foodservice stainless steel products ranging from worktables to custom fabrication. We combine stainless steel and wood to create a blend of commercial quality end grain and edge grain carts and worktables for professional foodservice and gourmet residential customers. John Boos & Co. is UL Listed (Underwriters Laboratories) and offers full custom stainless steel fabrication for our customers.
Our Gourmet Blocks and Cutting Boards are designed and crafted in the USA to meet the demanding requirements of culinary professionals, who expect the highest level of quality and that our products meet all food safety standards. Their robust and durable construction give the work surface a commercial grade toughness that protects the sharp edge of your fine cutlery. Boos Blocks® are the number one choice of culinary professionals and cooking enthusiasts, and with the proper care, will stand up to a lifetime of use.

Boos Blocks® are certified and meet the NSF’s (National Sanitation Foundation’s) strict requirements for food safety, sanitation and quality. Products must bear the NSF seal of approval to be accepted and used by the U.S. foodservice industry. The NSF is trusted by users, regulators, and manufacturers as the leader in foodservice equipment certification. This also includes a material review to ensure that products are fully compliant to the requirements of the U.S. Food & Drug Administration.

John Boos & Co. is a leader in environmental stewardship and is firmly committed to managing environmental matters as an integral part of its business. John Boos & Co. is a long-standing member of the NHLA (National Hardwood Lumber Association). NHLA members practice sustainable forestry and sound forest management.