



Renzi

FOODSERVICE

Delivering the Difference

Happy Holidays!

With the holiday season quickly approaching, you're probably already thinking of ways to *Celebrate the Season* throughout your menu. We've selected some of our favorite holiday dishes, complete with wine pairing ideas, to help inspire your menu. By suggesting a wine pairing with your dishes, you can increase your beverage sales while creating an elevated, unique dining experience for your guests!

We hope you enjoy these ideas and that they help get you in the holiday spirit! If you end up featuring any of them, be sure to share a photo with us on Facebook and Instagram with the hashtag **#RenziRecipes**. Cheers to good food and great company!

But first... Dessert!



Raspberry Lemon Drop

#51592 - pair with Rack of Lamb



Lemon Torte

#50503 - pair with Seared Scallops



*Raspberry White
Chocolate Cheesecake*

#50401 - pair with Sirloin



Strawberry Swirl Cheesecake

#50513 - pair with Seafood Risotto



Tiramisu

#51617 - pair with Caviar & Brie



Peanut Butter Explosion

#51593 - pair with Grilled Tomahawk



Rack of Lamb

#16211 - Rack of Lamb, sliced into chops

#90004 - Demi-Glace

#88400 - Thyme

Try Serving With:

#88389 - Yellow Fingerling Potatoes

Wine & Dessert Pairing Ideas

Cabernet Sauvignon is the most classic wine to pair with lamb because of its rich fruit flavors and firm tannin structure. Merlot or Pinot Noir are other nice options! Serve with Raspberry Lemon Drop (#51592).





Seared Scallops with Lobster and Beurre Blanc

#44085 - Seared Scallops

#36531 - Lobster Meat

#88163 - Scallions, sliced in long ribbons

#88115 - Cucumber, sliced in long ribbons

Beurre Blanc Recipe

#29046 - Butter, 2 oz

#88823 - Shallots, 1 cup minced

#56100 - White Vinegar, 6 fl oz

#58468 - Dry White Wine, 4 fl oz

#70894 - Heavy Cream, 8 fl oz

#92275 - Salt, to taste

#29046 - Butter, 12 oz cut into pieces

Heat 2 oz butter in sauce pan and add shallots. Gently sauté and add the vinegar and wine. Simmer until the liquid is almost reduced completely. Add the heavy cream and salt and bring to a simmer. Turn off heat and add pieces of butter two at a time and whisk until incorporated.

Wine & Dessert Pairing Ideas

Pair with Sauvignon Blanc for a zesty crisp flavor. For a wine with herbal and savory tones, try Vinho Verde or White Bordeaux. Serve with Lemon Torte (#50503).





Choice Sirloin with Compound Butter

#10475 - Choice Sirloin

#88159 - Carrots, shaved

#88923 - Zucchini and Yellow Squash, shaved

#88471 - Baby Kale

Compound Butter Recipe

#29046 - Butter, 1 lb softened

#88121 - Garlic, 5 cloves smashed into paste

#88054 - Lemon, 1 zested and juiced

#88009 - Parsley, 1 oz chopped

#88222 - Rosemary, 1 oz chopped

In a large bowl, mix all ingredients together. On a long sheet of foodservice film, roll the butter into a log and wrap the film around the butter. Freeze until ready to use.

Cut one-ounce portions of the butter per serving.



Wine & Dessert Pairing Ideas

Look for light- or medium-bodied red wines for this dish - a Pinot Noir would be an excellent choice! Serve with Raspberry White Chocolate Cheesecake (#50401).



Seafood Risotto

#44223 - Shrimp

#39079 - Lobster Tail

#72189 - Parmesan Risotto **NEW!**

#56127 - Balsamic Glaze

#88229 - Basil

#88212 - Tomatoes

Try our new Parmesan Risotto –
perfectly portioned and ready in minutes!

Wine & Dessert Pairing Ideas

For this dish, think of refreshing wines like a crisp Pinot Grigio or a full-bodied Chardonnay. Serve with Strawberry Swirl Cheesecake (#50513).





Caviar & Brie

#25633 - Brie Cheese

#94197 - Oscetra Caviar

*Renzi offers Oscetra Caviar through Indian Ridge –
check with your sales consultant for order schedule!*

Wine & Dessert Pairing Ideas

Two words... French Champagne!

Serve with Tiramisu (#51617).





Grilled Tomahawk Ribeye

#14517 - Tomahawk Ribeye

Try Serving With:

#26029 - Mashed Red Skin Potatoes
#88600 - Brussels Sprouts sautéed in
Butter (#29047) and Garlic (#88121)

Wine & Dessert Pairing Ideas

Pair with Cabernet Sauvignon for its ripe fruit flavors. Bold reds like Malbec, Barolo or Zinfandel will also work well with this fatty grilled steak. Serve with Peanut Butter Explosion (#51593).





Stock Up & Celebrate!

Every restaurant needs barware – and Renzi Foodservice has everything you need to help make your holiday season successful!

- Red Wine Glasses
- White Wine Glasses
- Champagne Flutes
- Plates
- Napkins
- Utensils
- Warming Trays

...and the list goes on and on! Don't get caught empty handed during the busy holiday season – stock up with Renzi Supplies & Equipment On Demand.

These items can be shipped right to your door in 48 hours! Reach out to your sales consultant to learn more about these offerings and to place your order.

Remember: items in this guide can be ordered online quickly and easily through Renzi Connect. Place your order now at RenziFoodservice.com!



WISHING YOU A HAPPY
Holiday Season
AND A PROSPEROUS
New Year!

Renzi
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