

RENZI

**GOLF
GUIDE**

2019

Your Clubhouse Favorites!

YOUR GUIDE TO THE ESSENTIAL CLUBHOUSE FAVORITES:

The golf clubhouse or restaurant is a key revenue driver for your business. A lot of the action may take place on the course – but your clubhouse is the beginning and end of the round, and can serve as a fun hangout place for golfers and non-golfers alike. We've put together some suggestions to raise some of your classic clubhouse favorites to championship status.

“CONCENTRATION COMES OUT OF A COMBINATION OF CONFIDENCE AND HUNGER.” -ARNOLD PALMER



MARKETING IDEAS TO HELP YOU SCORE BIG THIS SEASON:

Social Media – If you're not on Facebook and Instagram already – now is the time. Post photos of your dishes, the course, your staff, events, and your golfers to keep your guests engaged and keep you top-of-mind.

Referral Rewards – Word-of-mouth marketing is extremely effective. Offer some perks to your repeat members for referring their friends and family and watch your memberships increase!

Health and Wellness Focus – Did you know that walking 18 holes of golf is equal to taking a 5-mile walk and burns roughly 2,000 calories? Highlight the fitness aspects of golf and be sure to feature some health-conscious options on your menu!

Membership Options – People are busier than ever and may not be able to commit to a full round or yearly membership. Offer a variety of options so you can boost traffic and your bottom line. Ideas: happy hours with food and range time built in; corporate team building packages, or weekend-only memberships.

Community Events – Make your establishment the go-to place for community members to relax and socialize – try hosting events for the whole family, fundraising tournaments, or young professional nights to expand your audience and build your brand.

Sources: wearegolf.org; EZLinks; Chronogolf



DON'T FORGET!

All items in this guide can be ordered online quickly & easily through **Renzi Connect!**

Start shopping now at RenziFoodservice.com or contact your Renzi sales consultant for more information!

THE LEADER IN THE CLUBHOUSE

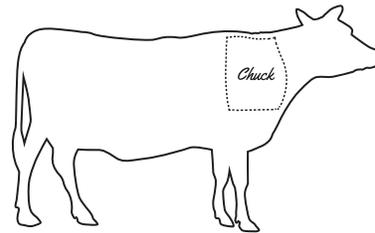


PRIME CHUCK BURGER 8 oz

11167 | Schweid & Sons | 20/8 oz

FAST FACTS:

- Only 3% of all beef in America lives up to the strict specifications that qualify as USDA Prime
- Abundant marbling creates a flavorful and incredible tasting burger
- Made from whole premium cuts of boneless chuck



HOLE-IN-ONE BURGER

- 11167 - 8 oz Schweid & Sons Prime Burger
- 18029 - Applewood Smoked Bacon
- 88161 - Pickled Red Onions
- 78449 - Balsamic Fig Glaze, mix with mayo
- 88202 - Baby Arugula
- 25613 - Gorgonzola
- 77564 - Ciabatta



CLUBHOUSE BURGER

- 11167 - 8 oz Schweid & Sons Prime Burger
- 25894 - Swiss Cheese
- 88205 - Sliced Tomato
- 45201 - Guacamole
- 88161 - Red Onion
- 18062 - Bacon
- 88138 - Spring Mix
- 51383 - Sourdough Bread

DO THE IMPOSSIBLE™



IMPOSSIBLE™ BURGER 4 OZ

11413 | Impossible Burger | 5/8 ct

Impossible delivers all the flavor and aroma of meat from cows. But it's just plants doing the Impossible.

THE SECRET INGREDIENT:

The Impossible Burger is made mostly of wheat and potato proteins, coconut oil and **heme** - the same breakdown macro and micronutrients in meat from cows. **Heme** (Soy Leghemoglobin) is an iron-containing molecule that is essential for life. **Heme** is found in every living being - both plants and animals.



ADD IT TO YOUR MENU:

- Make sure you avoid calling it "faux" or "fake" which can turn customers off, try "plant-based."
- The Impossible Burger was created with meat lovers in mind so labeling the dish as "vegan" or "veggie" could push meat lovers away - know your audience!
- Try adding the Impossible Burger as an upcharge! Swap out a regular burger for Impossible™ Burger at an extra charge.

Example Descriptions: "The Impossible Burger is a delicious plant-based burger topped with X, Y, and Z." or "The Impossible Burger, a delicious burger made from plants for people who love meat."

COUNTLESS APPLICATIONS

Classic Cheeseburger



Chili Cheese Fries



Empanadas

LIVING ON THE GREEN: PLANT-BASED FAVS



CALIFORNIA VEGGIE BURGER 4 OZ



11387 | Dr. Praeger's | 1/10#

GMO Free, No Saturated Fat, No Cholesterol,
No Trans Fat and No Preservatives

INGREDIENTS:

Carrots, Onions, String Beans, Oat Bran, Soybeans, Zucchini, Peas, Broccoli, Corn, Soy Flour, Spinach, Expeller Pressed Canola Oil, Red Peppers, Arrowroot, Corn Starch, Garlic, Corn Meal, Salt, Parsley, Black Pepper

Another option to try:

11412 | Plant-Based Burger



VEGGIE BURGER RISOTTO NOURISH BOWL

(Serves 3-4)

- 11387 - Dr. Praeger's California Veggie Burger - 1 each
- 65065 - Lentils, cooked - 1/2 cup
- 72167 - Quinoa, cooked - 1/2 cup
- 88953 - Sweet potato, roasted - 1/2 each
- 88477 - Brussels sprouts, roasted - 6 each
- 88212 - Grape tomatoes - 6 each
- 88109 - Cucumber - 1 each
- 88340 - Kale leaves - 2 each
- 88032 - Small avocado - 1/2 each
- 92274 - Kosher salt - 1 pinch

Lemon Tahini Dressing Ingredients:

- 30174 - Olive oil - 1/2 cup
- 47061 - Lemon juice - 2 tbsp
- 88121 - Garlic cloves, roasted - 3 each
- 70017 - Tahini - 1 tbsp
- 92274 - Kosher salt - 1 pinch



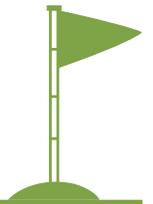
SCORE A BIRDIE WITH TEERIFIC TURKEY



NATURAL CHOICE TURKEY

54118 | Jennie-O | 2/8#

- Minimally Processed
- No Artificial Ingredients
- No Added Hormones or Steroids
- No MSG
- No Artificial Colors or Flavors
- No Allergens
- No Gluten



FUN FACT:

78% of consumers are more likely to order a menu item if it's made with all natural turkey. With an average menu premium of 60¢/sandwich, this can mean good things for your bottom line!

YOUR NEW SUN-DRIED SIGNATURE SANDWICH

SUN-DRIED TOMATO HERB FOCACCIA

51128 | Bakery de France | 48/4 oz

This all-natural bread is only created with premium ingredients—never with additives or preservatives. Skillfully crafted with a blend of herbs and sun-dried tomato, the focaccia sandwich roll offers a blast of flavor in every bite.

Chef Suggestion: Try it caprese style or with grilled eggplant, grilled zucchini, fresh mozzarella slices and basil pesto aioli.



PROUDLY PAR-BAKED

The Bakery de France par-baked method guarantees easy prep. Containing a high ratio of water to flour, a sticky dough can bake longer and darker—without drying out. Every loaf is baked and then quickly flash frozen to seal in freshness which means a longer life on the shelf.

THE GOLF MASTER'S SECRET WEAPON

KEN'S



SECRET WEAPON SAUCE

56185 | Kogi | 4/65 oz



People are craving original, uncommon, adventurous flavors. Enter: Kogi sauces.

Now you can change your whole menu without actually having to change your whole menu! Kogi sauces are so easy to use – they amp up the flavor of all your customers' favorites: burgers, wings, pizza, sandwiches, flatbreads, entrées and appetizers.

Kogi's Secret Weapon is a thin-bodied dark sauce with sweet soy, garlic and green chili flavors.

Other sauces to try:

56183 | OG Kalbi • 56186 | Serrano Chili • 56184 | Salsa Roja



BOOM BOOM BEEF SANDWICH

51188 - Turano Brioche roll - 1 each
57169 - Ken's Boom Boom Sauce - 2 oz
22132 - Beef, sliced - 5 oz
56185 - Kogi Secret Weapon Sauce - 1 oz
61039 - Jalapeños, thinly sliced - 3 each
88316 - Pickled carrots - ¼ cup
88413 - Cilantro - 1 tbsp

1. Toast roll and brush both sides with Ken's Boom Boom Sauce.
2. Top with warm sliced beef tossed in Kogi Secret Weapon Sauce.
3. Then, top with sliced jalapeños, pickled carrots and cilantro.



STEAK AND SHROOM

10585 - 1 ea Flatbread dough - 1 each
56186 - Kogi Serrano Chili Sauce - 4 tbsp
25151 - Mozzarella cheese, shredded - 4 fl-oz
88524 - Wild mushroom blend, sautéed - 4 fl-oz
88032 - Avacodo - 2 oz
12372 - Teres major grilled and marinated in Kogi OG Kalbi - 4 oz
56185 - Kogi Secret Weapon Sauce - 1 tbsp
88413 - Cilantro, chopped - 1 pinch

ULTIMATE CLUBHOUSE CLASSIC: THE BLT



SOURDOUGH BREAD

20157 | Heidelberg | 9/28 oz



Fresh - never frozen! Locally sourced in New York State, Heidelberg bread is made with no artificial preservatives, high-fructose corn syrup, sugar or soy. The remarkable full bodied flavor of this yeast-free bread comes from aged dough, which causes the bread to rise.

INGREDIENTS:

Wheat Flour, Malted Barley Flour, Water, Dark Rye Flour, Whole Wheat Flour, Sea Salt



RENZI FRESH PRODUCE

Sourcing from all of the major growing regions from coast to coast and from your own backyard, your Renzi produce team works hard to deliver you the highest quality produce available.

Ask your sales consultant about all of the varieties we offer so you can serve your guests the fresh, homegrown produce they desire.



APPLEWOOD SMOKED BACON 9/11

18102 | Patrick Cudahy | 2/10#

With a one-of-a-kind taste, flavor and aroma, this bacon has been sweet applewood smoked the same way since 1881.



DON'T FORGET YOUR NON-FOODS NECESSITIES!

Renzi Foodservice has all the non-foods items you need to keep your golf course, snack shed and clubhouse running smoothly! From kitchen basics like film, foil and cutlery to gloves, can liners and more – check out all our guides online at RenziFoodservice.com/CulinaryGuides.



Foil and Foil Products



Cutlery, Straws and Stirrers



Film Wrap, Poly Storage Bags and Can Liners



Disposable Gloves



Plastic Cups and Containers



Napkins, Towels and Tissues

IS YOUR BAR UP TO PAR?

Every clubhouse needs barware. Luckily, Renzi has everything from plates to wine glasses to refresh your patrons after a long day on the course! What's even better is that these items can be shipped right to your doorstep in 48 hours! Reach out to your sales consultant to learn more about our offerings and to place your order.



Renzi

FOODSERVICE

Delivering the Difference

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RenziFoodservice.com

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