GRILLED TO PERFECTION

Your Guide to Satisfying All 5 Senses this Summer



GRILLED TO PERFECTION

All businesses are striving for the ultimate guest experience. This can be achieved by creating dishes that satisfy all five of our basic human senses! This guide will help give you some ideas to create a full sensory experience this summer grilling season that will keep your customers coming back for more!





Renzi Foodservice stocks a full line of top quality burgers – from fresh USDA prime patties to frozen 2 oz. slider patties – to cover all your grilling needs!



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!



LOOKING FOR SOME MEATLESS GRILL IDEAS?

Try the Impossible Plant-Based Protein Burger (#11413) and the Dr. Praeger's California Veggie Burger (#11387)!

Find more ideas in our full variety of guides at: RenziFoodservice.com/CulinaryGuides.





Try these eye-catching toppings for a presentation that is jam-packed with visual appeal!



HASS RIPE AVOCADOS 88030 | California | 36-48 ct

A pop of green can add variety to any burger!



FRIED GREEN TOMATOES 42266 | Harvest Creations | 6/2#

Thick slices of tart green tomatoes fried to perfection, creating a crispy outer layer.



TZATZIKI SAUCE 92041 | Kronos | 4/64 oz

A creamy sauce with cucumber, fresh garlic and lemon juice flavors.



PHILLY CHEESESTEAK

This option is great on its own or as a topping on any of your burger varieties!

PHILLY STEAK 33151 | Maid-Rite | 1/10.5#

RED & GREEN PEPPER STRIPS 45101 | Packer | 12/2#

NYS PROVOLONE CHEESE GF 25858 | Empire | 2/10#



PANKO BREADED SOFT SHELL CRAB 39192 | Handy International | 4/9 ct

These succulent, tender crabs are lightly coated with panko bread crumbs.



APPLEWOOD SMOKED BACON 9/11 18102 | Patrick Cudahy | 2/10#

With a one-of-a-kind taste, flavor and aroma, this bacon is perfect for a classic bacon cheeseburger!



Smell is the main sense impacting flavor perception. The malt, hops & yeast aromas in beer can change how food tastes! Try these matches for a full flavor sensation!



SPICY BURGERS:

Take the heat down a notch with Pilsners and Helles-Style Lagers.

Want to add more heat? Pair it with an IPA!



SAVORY BURGERS:

Toppings: Mushrooms and Great Lakes Aged Cheeses (like Swiss and Gouda)

Pair With: Porter, Schwarzbier, Nutty Brown Ales, Amber Beers



RICH FLAVOR BURGERS:

Toppings: Avocados, Ken's Creamy Dressings, Goat Cheese

Belgian Golden Ales, Hoppy American

Pair With: American Wheat Beers,



SMOKY BURGERS:

Pair smoky Smithfield bacon or other cured meats with Porter or Doppelbock.

Using caramelized bacon? Cut the sweetness with a sharp IPA. (When in doubt, add more bacon.)



ACIDIC BURGERS:

Pale Ales, IPAs

Toppings: Gielow Pickles, Ken's Vinaigrettes, Citrus, Mustards



Pair With: Spicy Saisons, Witbiers, English Style Pale Ales, American Wheat Beer

STOCK UP YOUR BARWARE!

Check out our wide variety of glasses to serve all your beer, wine and spirits! With Renzi Supplies & Equipment, items can be shipped right to your door in 48 hours.

CRISP & FRESH BURGERS:

Toppings: Renzi Fresh Cucumbers, Lettuce, Tomatoes

Pair With: Clean Lagers (Kölsch or American Blonde Ales)

Source: beerandbrewing.com

TOPPINGS CENTRAL

We have all the fresh produce you need to make any burger top notch, including locally sourced produce from New York State farms.





Buns and rolls are a great way to add texture to your burger experience! Tip: Toast 'em up to help prevent soggy-bun syndrome.

HOMESTYLE BRIOCHE ROLL 4" 2.7 OZ 51188 | Turano | 12/8 ct

Sleek and sweet = perfect for pairing with a grilled burger. These rolls have a glossy egg finish but are sturdy enough to hold a juicy cheeseburger.





GOURMET PRETZEL ROLL 4 OZ 93574 | Bavarian Bakery | 4/20 ct

Crunchy on the outside, fluffy in the middle. This pre-sliced roll is perfectly salty and sturdy enough to soak up all the burger drippings!

SEEDED KAISER ROLL 4" 3 OZ 51434 | Rotella's | 48/3 oz

There's no need to mess with this burger classic. Bonus: the seeds add another textural element!





Create your new signature burger and keep your guests' taste buds guessing with these unique flavor combinations!





Whether it's from crisp pickles or salty chips – nothing beats the sound of the crunch from that first bite!





DILL PICKLE HAMBURGER CHIPS 61051 | Gielow Pickles | 4/1 Gal

Perfect for a classic crunch sound with every bite and delicious dill flavor!



Gielow Pickles works with the finest quality growers and uses high-quality cucumbers to produce a wide variety of delicious, uniform pickles!



FRIED ONION CRISPS 73125 | Fresh Gourmet | 6/20 oz

Sweet, natural onion flavor with a crunchy texture.

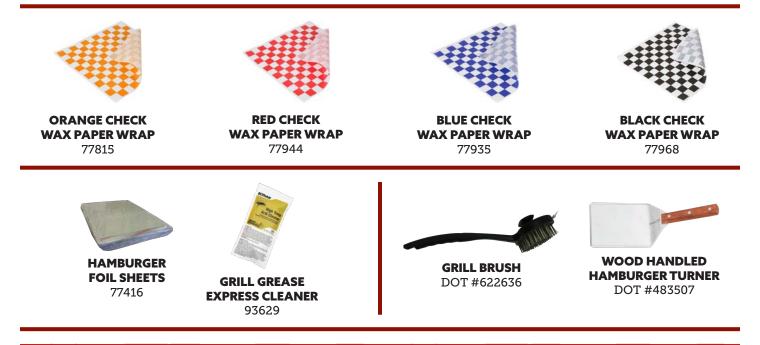


KETTLE CHIPS 73376 | Lays | 8/16 oz

Crispy kettle chips add a fun sound and a yummy, salty flavor to any burger!

NON-FOODS NECESSITIES

Renzi Foodservice has all the non-foods items you need to ensure your summer grilling season is a huge success! From kitchen basics like film, foil and cutlery to gloves, can liners and more – check out all our guides online at **RenziFoodservice.com/CulinaryGuides.** Featured below are just a few of your must-have grill accessories.



A SENSE OF GRATITUDE

Signature Breads • Garner Foods • Turano Baking Company • Royal Paper Products • Handgards • Aqua Star
Fabri-Kal • Handi-Foil of America • Bakery de France • David's Cookies • Ken's Foods • Maid-Rite Steak Co. • McCain
Hofmann Sausage Company • Zweigle's • Hormel Foods • Indian Ridge Provisions • Kraft Heinz • Tyson Foods
Rob Salamida Company • Jones Dairy Farm • Costanzo's Bakery • Adirondack Beverages • Conagra Hunt Wesson
The French's Food Co. • Cavendish Farms • Kellogg • Tulkoff Food Products • B&G Foods/Durkee • Kikkoman
Lassonde Pappas And Co. • McIlhenny Company • Rotella's Italian Bakery • Trident Seafoods • Flowers Foods
Bush Brothers & Company • Gielow Pickles • Great Lakes Cheese • Harvest Hill Beverage • Schweid & Sons



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