

HOLIDAY CRAVINGS

A SEASON OF COMFORT AND CONNECTION



Renzi
FOODSERVICE

More than ever, people are craving a sense of normalcy. We are seeking comfort and connection. We are cherishing traditions and those we share them with. This holiday season, restaurants have an opportunity to bring these concepts to life for our community to enjoy.

Many are seeking out ways to help support local businesses in their communities during these challenging times, and *it's important to make sure your establishment is top-of-mind.* Whether your guests choose to dine in for a nice meal with family and friends – or choose to order takeout family-style meals to enjoy from the comfort of their homes – you can be the catalyst for creating the holiday experiences they will cherish.

This guide features ideas to help you deliver what your guests will be craving this holiday season, including *meals that provide the taste of comfort and tips to help create a feeling of connection.*



**BUY LOCAL.
EAT LOCAL.
LIVE LOCAL.**

While we have always known the resilience of our Upstate New York communities, this year has highlighted this resolve more than ever before. It has shown that by working together, we can help each other *build back better and stronger.*

As your trusted local distributor – know that we are here to help your business succeed and will continue to encourage our communities to buy, eat and live local. *We are thankful for your partnership and your ongoing commitment to supporting local business.*

From all of us at Renzi Foodservice, we wish you a joyful holiday season and a New Year that is filled with health and good fortune.

-The Renzi Foodservice Family



HOLIDAY TRADITIONS FROM THE HEART OF CATTLE COUNTRY
GREATER OMAHA BEEF – 100 YEARS OF LEGENDARY BEEF FROM NEBRASKA

Quality is an all-encompassing attitude at *Greater Omaha*. From pasture to plate, since 1920, Greater Omaha has been known for some of the finest quality beef products in the industry. Omaha is in the middle of the largest supply of Angus and Hereford cattle in the world. Place this abundant supply of the very finest beef cattle in the middle of the largest corn producing area in the U.S., and you have the most consistent supply of the best beef available anywhere in the world.

Greater Omaha is a single source supplier - their Angus and Hereford cattle are sourced within a 250-mile radius of their Omaha production facility. One plant, one type of cattle, one predominant feed type, and one trim spec all combine to deliver one type of quality which is consistently, the very best.



Renzi carries a variety of Greater Omaha beef products. Add to your dine-in holiday menu or offer ready-to-bake recipes for takeout to give busy families a prep-free way to enjoy a nice holiday meal.

Ribeye Lip-On Choice Angus (#12217) Ribeye Lip-On Choice (#12144)	Striploin Choice Angus 0x1 (#11999) Striploin Choice 0x1 (#12133)	Brisket Choice (#12130) Top Round Choice (#12149)
Ribeye Lip-On Select (#12141) Ribeye Lip-On No-Roll (#12260)	Striploin Select 0x1 (#12142) Striploin No-Roll 0x1 (#12148)	Top Butt Sirloin Select (#12077)

FROM THE COMFORT OF HOME

FAMILY-STYLE HOLIDAY MEALS

With more people ordering gifts online, the holiday shopping season may not look quite the same this year. While foot traffic may be minimized, people will still be in search of quick and easy meal options that the whole family will love!

 **Renzi Tip!** Create a takeout menu filled with foods that your customers can bring home and serve to their families – so they can have all the flavors of comfort without the hassle of cooking.



ROASTED TURKEY BREAST WITH BAKED APPLES

For the perfect combination of sweet and savory - try offering oven-roasted turkey breast paired with baked local New York State apples. Jennie-O brown-and-serve turkey breast is a skin-on, cooked product that gives the appearance of a homemade roasted turkey breast, perfectly moist and easy to slice without any bones. Flavor with your signature rub or use traditional seasonings.

- #52063 Jennie-O Brown-and-Serve Turkey Breast
- #30174 Olivari 100% Pomace Oil 
- #67995 Highland Market Poultry Seasoning
- #68191 Durkee Onion Powder
- #68246 Durkee Parsley Flakes
- #92275 Durkee Kosher Salt
- #68263 Durkee Course Ground Black Pepper

Thaw turkey breast under refrigeration until completely thawed. Place turkey breast in roasting pan and cover with oil and season with poultry seasoning, onion powder, parsley flakes, kosher salt and course ground pepper. Bake turkey breast until skin has good brown color and internal temperature has reached 165°.

 **Instructions for your customers:** Meat can be reheated at 300° for 30 minutes to help retain the moisture. Slice and serve.

- #88724 6 ea New York State Cortland Apples 
- #73094 1/4# Sugar Foods Dried Cranberries
- #92353 1/3# Chopped Walnuts
- #92587 2 fl oz Wildflower Honey
- #68090 1 tsp Durkee Cinnamon
- #88560 8 fl oz Red Jacket Orchards Apple Cider 

Heat oven to 350°. Cut tops off apples and scoop out core plus a little extra flesh to have enough room for filling ingredients. In a large mixing bowl, combine dried cranberries, chopped walnuts, wildflower honey, cinnamon and 4 fl oz of cider. Fill the apples with this mixture. Place apples and 4 fl oz of remaining cider in baking dish. Bake for about 20 minutes until apple flesh is soft but still holds up. Arrange these apples in a half pan and cover with foil for your customers to reheat. Send whipped cream or locally made Hidden Pastures goat milk gelato as an accompaniment to the baked apples (Vanilla #45810, Chocolate #45801, Maple #45806, Vanilla with Caramel #45803).

TAKING IT ON-THE-GO

Make sure your food travels well with an AmerCareRoyal corrugated catering box. These boxes have a sturdy angled design that allows for secure transport and helps maintain food integrity during delivery. Designed for food in foil pans.

- 2 ea Handi-Foil of America Full Size Medium Foil Pans (#77363)
- AmerCareRoyal White Catering Box (#78238)



HOLIDAY SIDE DISHES & COMFORT FOOD FAVES

While center-of-the-plate items often become front and center, we all know that the right side dishes can take your meal to the next level. Consider these comfort food favorites from Renzi to add to your holiday family-style selections.



Simply Potatoes Deluxe Mashed Potatoes (#26021)

Made from fresh Russet potatoes and quality ingredients including milk, butter and sour cream for a smooth and flavorful mashed potato. Never frozen – arrives prepared, refrigerated and ready-to-heat by simply boiling in the bag or steaming.

Major Products Turkey Gravy Mix (#57698)

Never a lump and no waste with delicious, rich flavor.

Mrs. Cubbison's Traditional Stuffing Mix (#65040)

Made of freshly baked bread that has been lightly toasted with just the right amount of seasoning.

Ruby Kist Jellied Cranberry Sauce (#47037)

The perfect mix of bold taste and sweetness that can be used as an ingredient or as a side dish.

Taylor Farms Snipped Green Beans (#88082)

These beans are washed and snipped, ready to cook or enjoy, saving time and labor this busy holiday season.

Foothill Farms Rice Pilaf (#56689)

Specialty blend contains rice and orzo and can be used as a side or stuffing.

Bakery de France Artisan Harvest Dinner Roll (#51130)

Naturally fermented dinner rolls perfect for serving with every meal. Variety includes Seeded Black Forest, Rolled Oat Honey Wheat, Seeded Round Ciabatta and Plain Round Ciabatta.

Pillsbury Complete Corn Muffin Mix (#27940)

Rich, moist texture with excellent shelf life. A perfect addition to your cornbread stuffing.

TAKE-AND-BAKE

MAKE FAMILY HOLIDAY DINNERS EASY AS PIE

Help your customers take the stress out of meal prepping with easy take-and-bake options! Nothing spells comfort like warm, savory and hearty dinner pies. Try these chicken pot pie and shepherd's pie recipes on your holiday family-style menu.

CHICKEN POT PIE

Recipe sourced from General Mills

#37194	6 ea Pillsbury Pot Pie Doughs	#55361	8 oz Chicken, cooked
#29047	2 oz Butter, softened	#45251	5 oz Carrots, sliced
#10865	2 oz Flour	#45237	5 oz Peas
#68263	Durkee Ground Black Pepper, to taste	#68024	4 oz Mushroom pieces and stems, drained
#57775	10 fl oz Major Products Chicken Broth	#88153	2 oz Onion, diced
#78112	6 fl oz Byrne Dairy Whole Milk 🐄	#28006	2 ea Black River Valley Farm Eggs, whisked 🐄

Thaw pie dough, covered at room temperature 15-30 minutes until flexible or refrigerate overnight. Grease pot pie pans and set aside until assembly. Melt butter in a medium sauté pan and add flour and pepper. Cook approximately 1 minute, stirring consistently and cook until mixture thickens and boils. Add chicken, carrots, peas, mushrooms and onions; cook until bubbly, stirring occasionally. Remove filling from heat and deposit #6 scoop evenly into pot pie pans. Add pie dough (sticky side down) on top of pie pans and flute edges. Cut two slits in top and brush with beaten egg.

 **Instructions for your customers:** Bake pot pies at 350° for 30-35 minutes until golden brown and bubbling.



ORDER NOW WITH RENZI SUPPLIES & EQUIPMENT! *Handi-Foil of America Aluminum Pot Pie Pan (Renzi S&E #476879)*

Renzi Foodservice can provide all the supplies and equipment your establishment needs to make your front-and back-of-house operations run smoothly and efficiently. Ready to start shopping? Visit [RenziFoodservice.com/SuppliesEquipment](https://www.RenziFoodservice.com/SuppliesEquipment)



SHEPHERD'S PIE WITH GROUND LAMB AND GREEK YOGURT MASHED POTATOES

#26021	2# <i>Simply Potatoes</i> Mashed Potatoes	#59084	1 oz <i>Red Pack</i> Tomato Paste
#25398	8 oz <i>Byrne Dairy</i> Greek Yogurt 🍴	#57775	6 fl oz <i>Major Products</i> Chicken Stock
#30174	2 fl oz <i>Olivari</i> 100% Pomace Oil 🍴	#88222	1 sprig Rosemary, stem removed and chopped
#88153	1 ea Onions, medium dice	#92275	<i>Durkee</i> Kosher Salt
#88218	1 ea Leek, white and light green sliced	#68263	<i>Durkee</i> Course Ground Black Pepper
#88095	2 ea Carrots, medium dice	#45237	1/2# Peas
#88121	4 cloves Garlic, minced	#77363	2 ea <i>Handi-Foil of America</i> Foil Pan
#12301	2# Ground Lamb	#88411	6 Chives, chopped (garnish)
#10820	3 oz Flour		

Heat mashed potatoes using boil-in-bag method. Cut a large hole in the mashed potato bag and add the Greek yogurt. Massage bag to combine. Tie off the top where you cut the hole, reserve for later use. In a large skillet, heat oil until shimmering, add onions, leeks and carrots and sauté until they begin to soften. Add garlic and cook until fragrant. Add ground lamb and cook until all meat is cooked through. Sprinkle flour on meat and stir to combine. Add tomato paste, chicken stock and rosemary and bring to a boil. Simmer until sauce thickens. Season with salt and pepper. Add frozen peas to the lamb mixture and stir to combine. In a foil pan, add lamb mixture to the bottom and pipe Greek yogurt mashed potatoes on top. Garnish with chives.



Instructions for your customers: Bake at 350° for 25 minutes or until bubbling and heated through.



WARM UP WITH SEASONAL HARVEST FLAVORS

HARVEST BUTTERNUT SQUASH SOUP WITH PUMPKIN SEEDS

Is there anything better on a chilly New York winter day than a bowl of warm, delicious soup? Serve your customers one of our favorites this holiday season! This rich butternut squash soup is simmered with cream and a blend of warm spices including ginger, cinnamon and nutmeg.

 **Renzi Tip!** Garnished soups are perceived as higher value – a great way to increase profits!

- #11884 4# Campbell's Signature Ready-to-Use Harvest Butternut Squash Soup
- #25124 1/2 qt Byrne Dairy Heavy Cream 🍴
- #10769 Pumpkin Seeds, garnish
- #88229 Basil, garnish
- #78170 AmerCareRoyal Paper Food Container with Lid

Use these white paper food containers with a lid for customers to transport home. Poly-coated to stay moisture-resistant!



Heat butternut squash soup until simmering. In a separate pot, heat the cream until lightly simmering. To serve, ladle soup into to-go containers and stir cream in a swirl on top. Add pumpkin seeds and basil to garnish. Secure the lid and this soup is ready to travel!

BUY LOCAL 🍴 EAT LOCAL 🍴 LIVE LOCAL

EAT LOCAL! ENJOY THE TASTES OF NEW YORK WITH RENZI FRESH PRODUCE!

- Red Cabbage (#88068) • Green Cabbage (#88091) • Honeycrisp Apples (#88704) • Empire Apples (#89013)
- Agbotic Organic Baby Kale (#860188) • Agbotic Organic Baby Arugula (#860189)
- Agbotic Organic Beetroot with Greens (#860190) • Agbotic Organic Baby French Breakfast Radishes (#860191)



MAPLE-ROASTED BUTTERNUT SQUASH

Combine two of our local favorites – New York State grown butternut squash and locally made maple syrup – for the perfect holiday side dish. This meal is easy for your customers to bring home and reheat!

- #88197 10# Locally Grown Butternut Squash, peeled, seeds removed, large diced 🍴
- #30174 4 fl oz Olivari 100% Pomace Olive Oil 🍴
- #28301 4 fl oz Moon Valley Pure NY Maple Syrup 🍴
- #92274 Morton Kosher Salt, to taste
- #68263 Durkee Black Pepper, to taste
- #77363 1 ea Handi-Foil of America Foil Pan
- #78238 AmerCareRoyal White Catering Box

Heat oven to 425°. Toss butternut squash with olive oil, maple syrup, salt and pepper. Arrange on a large sheet pan – do not overcrowd. Roast until good caramelization is reached and squash is tender.



Instructions for your customers: Bake at 350° for 10-15 minutes until squash is heated through.



EASY LIKE CHRISTMAS MORNING THE PERFECT TAKE-HOME HOLIDAY BRUNCH

RAISIN BREAD FRENCH TOAST CASSEROLE

- #10506 1 loaf *Rotella's Italian Bakery* Raisin Bread
- #27048 16 fl oz *Michael Foods* Liquid Eggs
- #78112 4 fl oz *Byrne Dairy* Whole Milk 🍏
- #28301 4 fl oz *Moon Valley* Pure NY Maple Syrup 🍏
- #73066 8 oz Apple Pie Filling

Tear raisin bread into pieces and let dry out. Place bread in a half foil pan. In a large bowl, combine liquid eggs, whole milk and maple syrup; whisk to combine. Pour mixture over top of dried out bread. Add apple pie filling and fold to combine. Cover with foil and let set at least four hours. *Try these other signature additions: blueberries, strawberries, cinnamon, dried cranberries, walnuts and cream cheese!

 **Instructions for your customers:** Bake at 350° for 20 minutes covered, remove foil and bake another 15 minutes or until set.

 **Renzi Tip!** Make Christmas morning extra special for your customers by including a few packets of hot cocoa mix (#27104) and mini marshmallows (#26055) in with their brunch orders. This will be a nice surprise for parents and kids, alike!

SUGAR, SPICE & EVERYTHING NICE

CRAVEABLE SEASONAL DESSERTS

Add these holiday desserts to your menu for customers to enjoy in-house or include the option to purchase in full to bring home – customers can skip the prep and cleanup while still enjoying their favorite flavors!

Renzi Tip! For large orders, include a “Build Your Own Pie” add on so customers can choose a variety of slices that will appeal to all tastes!

Pecan Pie (#48060) Chef Pierre | Pre-Baked

A tender, golden flaky crust is filled with naturally sweet filling, topped wall-to-wall with delicious pecan halves.

Pumpkin Pie (#48199) David's Cookies (Foxtail) | Pre-Baked

A classic fall favorite that starts with a tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor.

Sweet Potato Pie (#48029) Chef Pierre | Pre-Baked

A classic seasonal favorite that starts with a golden flaky crust, filled with tender sweet potatoes, cinnamon, nutmeg and ginger.

Apple Grandé Pie (#48197) David's Cookies (Foxtail) | Unbaked

Sweet, juicy apples sourced from Michigan are lightly spiced with warm cinnamon and hand-piled into a double crust. The classic apple pie!

Wildberry Grandé Pie (#48198) David's Cookies (Foxtail) | Unbaked

Whole, plump juicy raspberries and blackberries from the Pacific Northwest and cultivated blueberries from Michigan are blended together to create this sweet and tart wildberry pie. Gorgeous deep ruby red color and flavor - truly a gem of a pie!

Blueberry Lattice Pie (#48334) Chef Pierre | Pre-Baked

Classic blueberry pie filled with delicious plump and juicy blueberries, finished with a golden, flaky traditional open-weave crust.

Raspberry Pie (#48035) Chef Pierre | Unbaked

Classic red raspberry pie filled with luscious bright red raspberries between two golden, tender flaky pie crust layers.

Chocolate Cream Pie (#48089) Chef Pierre | Thaw & Serve

A generous layer of light and creamy chocolate filling that's finished with whipped topping rosettes and a shower of chocolate sprinkles.

Crème de la Cream Coconut Pie (#48189) Chef Pierre | Thaw & Serve

A sweet filling loaded with moist coconut shreds, finished with real dairy whipped cream and even more coconut shreds.

Raspberry White Chocolate Cheese Brûlée (#50401) Sweet Street | Thaw & Serve

Silken smooth white chocolate cheesecake all aswirl with vibrant red raspberry. Hand-fired and glazed in simple elegance.





BRING THE PARTY HOME WITH SNACKABLE APPS

While your events-based holiday business may not look the same this year – that doesn't mean you can't get creative with takeout and catering ideas to make it easy for your customers to entertain family and friends at home! Try offering these appetizer tray combos and make entertaining as easy as possible for your guests.

HOLIDAY CHARCUTERIE PLATTER

This is a must-have for every holiday get-together! Build a charcuterie platter with ease using the below products.

B&G Foods NY Everything Flatbread (#10567)

Crispy flatbread crackers with everything seasoning - the perfect artisan cracker for a charcuterie board.

Saputo Cheesemaker's Reserve Collection (#25280)

Saputo makes it easy for you to add a signature touch of specialty cheese. Features a mixed case of nine premium cheeses, including:

- Aged Asiago • Cranberry Cheddar • Gorgonzola • Morel & Leek Jack • 3-Year-Aged Extra Sharp Cheddar
Fontinella • Chevrion Goat • Smokehaus Blue • Manchego

Hormel (Columbus) Charcuterie Sampler (#27321)

Pre-sliced and ready to eat! Introduce your guests to the wonderful world of salami with a hand-picked selection of four varieties, including:

- Calabrese: Zesty with red chili pepper • Genoa: Cracked black pepper and fresh garlic
Italian Dry: Burgundy wine and a hint of garlic • Sopressata: Sweet fennel and chili pepper

 **Renzi Tip!** Make your charcuterie extra special by adding fresh fruit, nuts, olives, honey or jam.

SHRIMP COCKTAIL PLATTER

Offer shrimp cocktail platters in custom sizes so your guests can order according to their group size!

- | | | | |
|--------|---|--------|------------------------|
| #44223 | 4# Aqua Star Peeled & Deveined Tail-On Raw Shrimp | #68395 | 4 oz Granulated Sugar |
| #88052 | 2 ea Lemons, juiced and rinds | #57130 | Ken's Cocktail Sauce |
| #88478 | 1/2 bunch Parsley | #73516 | Catering Tray with Lid |
| #92274 | 4 oz Morton Kosher Salt | | |

In a large pot, combine shrimp, lemon juice, lemons, parsley, kosher salt and sugar. Cover ingredients with water. Put pot over medium high heat. Bring water up to 165°. Shock shrimp in an ice bath until completely chilled, then drain. Serve with cocktail sauce for a classic holiday favorite.



Looking for a sturdy, strong and sustainable way for your customers to transport your to-go options? Renzi has you covered! Our Greenware Plant Fiber Blend Containers are made with a blend of wheat straw and wood fiber. These containers naturally hold up to wet and heavy foods. Made in the USA, they are designed for superior strength and stackability.

- 6"x6" 1-Compartment (#95050) • 9"x6" 1-Compartment (#95051)
9"x9" 3-Compartment (#95052) • 9"x9" 1-Compartment (#95053)

CHEERS TO THE NEW YEAR!

Create New Year's Eve party packages for your customers to host in their own homes! Pair up some of the must-have appetizers on the opposite page with a bottle of champagne and some party favors and your customers will be ready to ring in 2021 in style.

NEW YEAR'S SPECIAL IDEA: SEACUTERIE BOARDS

Jazz up the typical New Year's Eve snacks and apps by offering all the fixings for an eye-catching seacuterie board!

- | | | | |
|--------|--|--------|----------------------------------|
| #77033 | 4" Bamboo Wooden Knot Picks | #39186 | King Crab Legs |
| #76159 | <i>Chef One</i> Shrimp Dumpling | #40204 | Ahi Tuna |
| #42300 | <i>High Liner</i> Shrimp Skewers 26/30 | #44102 | Clams in Shell, cooked |
| #44243 | <i>Ocean Horizons</i> Panko-Breaded Butterflied Shrimp 16/20 | #43106 | PEI Mussels |
| #39185 | <i>Handy Seafood</i> Ultimate Crab Cake | #16331 | Cooked Spanish Octopus Tentacles |
| #39198 | <i>Handy Seafood</i> Wasabi Seafood Dip-Bites | #44032 | Wellfleet Oysters |
| #46505 | <i>Wanchese</i> Bacon-Wrapped Scallops | #43983 | Smoked Salmon |
| #39079 | Cold-Water Lobster Tails 4 oz | | |

 **Renzi Tip!** Save time and try serving with a prepared dipping sauce from Ken's!

Boom Boom Sauce (#57169) • Cocktail Sauce (#57130) • Dijon Horseradish Sauce (#56088) • Green Chili Aioli (#58529)



Photo sourced from Aqua Star

HELP GUESTS RING IN THE NEW YEAR IN STYLE

Silver Holographic New Year's Party Assortment Kit for 20 (Renzi S&E #601702)

The perfect kit for New Year's Eve festivities! Includes:
10 Foil Top Hats • 10 Noisemakers • 10 Horns • 10 Feathered Tiaras • 20 Poly Leis





GIVE THE GIFT OF SUPPORTING LOCAL

While promoting your gift card offerings has been especially important during the pandemic, the holiday season is the ideal time to amp up your efforts! It's also a great time to add in special touches to create that feeling of connection and caring that can be easily missed in the hustle and bustle of the busy holiday season.



Order **promotional items with your restaurant logo on them (coffee mugs or pint glasses are great!)** – stuff with some holiday candy and a \$25 restaurant gift card and sell at a higher price point!



Have customers who are gifting for out-of-towners? **Encourage them to find a local restaurant in whatever city or town their loved one is in and arrange for a gift card to be mailed** rather than sending an online gift from a national company. Local supports local!



Connect with your customers on a personal level and **include handwritten thank you notes with large catering or takeout orders** – small touches can go a long way and they will remember it when they are searching for their next meal!



Give customers a fun reason to visit your establishment! **Run special promotions for National Ugly Christmas Sweater Day (December 18)** – everyone who comes wearing an ugly sweater for dine-in or takeout is entered to win a gift card. Or, you can make it interactive by snapping photos of the sweaters and posting to social media so your audience can vote for the winner! This will create engagement and raise awareness of your restaurant for others seeking out holiday meals or gift ideas.

PARTNERING FOR SUCCESS

Plan ahead this holiday season and partner with neighboring local businesses to help each other through these challenging times! Cross promote related offerings, check if you can sell your holiday mug and gift card combos in local shops, and shout out other community businesses on your social media pages! People will often return the favor – and you will be doing your part to not only help your business succeed, but to also contribute to the success of our greater local community!



**THE HOLIDAYS CAN BE HECTIC...
BUT ORDERING DOESN'T HAVE TO BE WITH RENZI CONNECT!**

SAVE TIME AND PLACE YOUR ORDER ONLINE!

*It's the easy way to order when it's convenient for you -
and makes it easy to plan ahead for the busy holiday season!*

*Did you forget a few items on your weekly order?
With just a few clicks... you can be back to business.*

Our Renzi Connect online ordering platform gives you the freedom to do it your way.

To learn more and start shopping, visit:

RenziFoodservice.com/RenziConnect





Renzi

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Delivering the Difference

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[#TheLocalDifference](https://www.instagram.com/renzifoods/)