

Warm Up with These Savory Soups!

Soup on-the-go doesn't have to be boring – garnishing is key!

Campbell's

Looking for a simple way to make your soup selections stand out? Garnishing can make soups feel fresher, more premium and more delicious.

 = Gluten-Free



French Onion Soup

11944 • Campbell's Signature • 4/4#
Sliced baguette topped with melted Gruyere or add a twist of curled green onions and fresh herbs.



Creamy Broccoli & Cheddar Soup

11947 • Campbell's Reserve • 4/4#
Broccoli florets, green onions or chives (Add even more indulgence with sharp cheddar cheese crisps!)



Harvest Butternut Squash Soup

11884 • Campbell's Signature • 4/4#
Sour cream, sunflower seeds and green onion or try seasoned croutons.



Buffalo Style Chicken Soup with Blue Cheese

12064 • Campbell's Signature • 4/4#
Sour cream and minced chives or make it hearty with sliced chicken tenders, hot sauce and blue cheese crumbles.



Chicken Tortilla Soup

11970 • Campbell's Signature • 4/4#
Tortilla strips, sour cream, green onions and fresh avocado.

Did You Know?

Consumers perceive garnished soups as higher value – so you can charge up to 25% more!

	Soup	Soup with Garnish
Soup Cost	\$1.12	\$1.12
Garnish Cost	\$0.00	\$0.36
Selling Price	\$5.37	\$7.23
Profit	\$4.25	\$5.75

Keep It Contained with Soup Containers & Lid Combo Packs!

For a seamless customer experience, make sure your beautifully garnished soups travel well!



White Paper Combo Containers

78090 • 8 oz | 78170 • 12 oz | 77993 • 16 oz

Use these container and vented paper lid combos for serving anything from soups, stews and pastas to fresh fruit, ice cream or frozen yogurt.

Benefits of these AmerCareRoyal containers and lids:

- Made from poly-coated paperboard that is **durable** and **moisture-resistant**
- Tightly rolled rim on the container works with the securely fitting lid to **prevent spills**
- Delivers on the **combined rigidity** and **reliability** you need in a takeout paper hot/cold food container



Hearty Family-Style Autumn Entrée Ideas!



Enjoy these delicious fall recipes featuring quality products from Lilly's Fresh Pasta and HandiFoil of America!



Wild Mushroom Ravioli with Frangelico Honey Cream



SERVES
4

- 70031 • 16 Lilly's Wild Mushroom Porcini Ravioli
- 10771 • 4 oz Hazelnuts
- 29046 • 4 oz Butter
- 00000 • 8 fl oz Frangelico or other hazelnut liqueur
- 25113 • 16 fl oz Heavy Cream
- 92587 • 2 oz Honey
- 25187 • 6-8 oz Grated Romano Cheese
- 88178 • Fried Sage Leaves, garnish (optional)
- 77368 • 1 ea HandiFoil of America Half-Sized Foil Steam Pan
- 77375 • 1 ea HandiFoil of America Half-Sized Foil Lid
- 78238 • 1 ea AmerCareRoyal Catering Box

Dry roast hazelnuts in a pan to bring out oils and aromas, then remove from pan. Set aside a few hazelnuts for garnish and mill the remaining hazelnuts until about 3 quarters becomes dust. Melt butter in a pan, add shallots and sauté until tender. Swirl in hazelnut liqueur (be careful – this will cause the pan to flame!) Reduce liqueur-butter mixture by half until syrupy. Add heavy cream and reduce again and then swirl honey in. Add grated cheese, salt and pepper to taste. Boil ravioli in heavily salted water for 4 to 5 minutes. Spoon sauce over ravioli and garnish with milled hazelnuts, whole hazelnuts and fried sage leaves.

Butternut Squash and Pumpkin Ravioli with Spiced Cider Cream Sauce

- 88330 • 64 fl oz Apple Cider
- 88158 • 1 in Piece Ginger Root
- 69336 • 1 ea Cinnamon Stick
- 36425 • 16 fl oz Alfredo Sauce, prepared
- 70028 • 32 Lilly's Butternut Squash and Pumpkin Ravioli
- 92347 • 4 oz Candied Walnuts
- 73094 • 4 oz Dried Cranberries
- 77368 • 1 ea HandiFoil of America Half-Sized Foil Steam Pan
- 77375 • 1 ea HandiFoil of America Half-Sized Foil Lid
- 78238 • 1 ea AmerCareRoyal Paper Catering Box

In a large pan, simmer apple cider, ginger and cinnamon stick together until reduced to about 2 cups. Reserve for service. Heat alfredo sauce according to instructions; can be held hot for service. Boil ravioli for 3-6 minutes. Transfer ravioli to serving dish, top with alfredo sauce, apple cider concentrate, candied walnuts and dried cranberries.



SERVES
4



Check out another one of our fall pasta picks – **Egg & Sage-Striped Butternut Squash Ravioli (#86229)** from Carla's Pasta! These pre-cooked medium square sage-striped pasta pillows are filled with butternut squash, cookie crumbs, and Parmesan cheese. Try serving with brown butter and lots of extra parm!

The Perfect Season to Fall in Love with Coffee All Over Again

Coffee has met its match with these new plant-based enhancement options!

NEW!



Introducing... Pacific Foods Barista Series plant-based beverages made for coffee!
Your customers want options and you are here to deliver. Pacific Barista Series will help you demonstrate craftsmanship and quality to customers who order plant-based beverages. Comes in convenient 32 oz aseptic packaging – no refrigeration required (until opened).



Keeps Focus on Coffee

- Subtle flavor profiles
- Almond, Unsweetened Almond, Hemp, Oat, Coconut, Rice, Soy and Vanilla Soy were each crafted to complement coffee and espresso



Takes the Heat

- Each variety withstands the high heat of steaming
- No burnt or bitter notes
- Curdle-free — no separation in coffee or espresso
- Also works great in cold drinks



Great Texture

- Creates consistently smooth, glossy micro-foam
- Performs as well as dairy
- Perfect for latte art



47366 • Almond
Perfect for cappuccinos



47363 • Coconut
Makes an amazing mocha



47359 • Unsweetened Almond
Ideal for unsweetened lattes



47367 • Rice
Natural sweetness makes amazing lattes (Sweetened with rice)



47362 • Hemp
Incredible in Cortados (Contains 4g of protein per serving and an excellent source of calcium!)



47368 • Soy
Pairs well with all coffee (Contains 5g of protein per serving!)



47364 • Oat
Subtle flavor that complements espresso (Sweetened with oats and contains 4g of protein per serving!)



47369 • Vanilla Soy
The best partner for chai and vanilla lattes (Contains 5g of protein per serving!)



= Dairy-Free = Gluten-Free = Soy-Free = Carrageenan-Free = Kosher = Vegan

Don't Forget Your Coffee Accessories!

Find the items you need with Renzi Supplies & Equipment. Visit RenziFoodservice.com/SuppliesEquipment to learn more.

Brew it Up with Locally Sourced Coffee from Paul de Lima!

With a state-of-the-art roasting facility right in Central New York, Paul de Lima's quality assurance and purchasing practices ensure that your coffee supply is exceptional – and ethically sourced – from field to cup.



71314 • *Pumpkin Spice Ground Coffee*

71420 • *Pumpkin Spice Cappuccino*

71136 • *Pumpkin Spice Torani Syrup*



Go Green & Serve Your Coffee To-Go with with GalliGreen Compostable Hot Cups!



12 oz Compostable Hot Paper Cup

77656 • GalliGreen • 1/1,000 ct



Translucent Lid for 12 oz Cup

77696 • GalliGreen • 1/500 ct



100% Recyclable Kraft Hot Cup Sleeve

78054 • GalliGreen • 1/500 ct

Take a Bite into Autumn with These Mouthwatering Seasonal Desserts



Pumpkin Cheesecake, Sliced

50199 • David's Cookies • 2/10"

David's Cookies starts out by selecting the best pumpkin pulp to enhance the unmistakable flavor of this seasonal favorite. A must at Thanksgiving!



Prebaked 10" Lattice Apple Pie

48336 • Chef Pierre • 6/10"

This classic apple pie is filled with orchard-fresh Michigan apples and a hint of cinnamon and sugar, finished with a golden flaky traditional open-weave crust.



Pumpkin Muffin with Cream Cheese

51586 • David's Cookies • 12/6 oz

Thaw and serve for a taste of fall year round! You'll fall in love with these pumpkin muffins that are spiced with nutmeg and cinnamon and filled with a sweet cream cheese blend.



Unbaked 10" Dutch Apple Pie

48093 • Chef Pierre • 6/46 oz

The All-American apple pie filled with orchard-fresh Michigan apples, finished with a rich and crunchy streusel topping.



Pumpkin Swirl Cake, Sliced

50212 • Dianne's • 2/80 oz

Three layers of pumpkin cake and cheesecake blended as one. Filled and iced with cinnamon maple mousse.



Fryable Apple Pastry Crust Mini Pies

89530 • Holly Ridge • 3/4#

Crispy pie dough filled with traditional apple filling – fries in minutes and holds hot. This is a convenient on-the-go dessert!



Prebaked 10" Pumpkin Pie

48082 • Chef Pierre • 6/43 oz

A classic fall favorite that starts with a tender, golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor. Pre-baked and ready to serve!

Don't Forget!

All items in this guide can be ordered online quickly & easily through Renzi Connect! Start shopping now at RenziFoodservice.com/RenziConnect or contact your Renzi sales consultant for more information!