



# Seas the Day

WITH RENZI FOODSERVICE



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Seafood season is here! It's the perfect time to try innovative menu ideas and test out new variations of familiar favorites. This guide features product spotlights for a variety of seafood items – from classic oysters and fresh fish to lobster bisque and octopus.

For many items, our Corporate Chef has provided ideas for several different applications – pick and choose what works for your establishment, or try them all for maximum cross-product utilization on your menu!

## Seasonal Marketing Tips

- Promote seafood to your health-conscious consumers by highlighting its protein-packed health benefits – and don't forget to offer broiled or grilled options!
- Highlight your seafood specials on social media – come up with some fun hashtags and get your followers engaged! #SeasTheDaySpecials
- Feature new specials on Fridays to appeal to Lenten observers and partner with local religious organizations to help drive family-style to-go orders. Be sure to highlight any kosher-friendly meals this season for guests observing Passover.

## Did You Know?

- Customers ordered 901 million servings of shellfish and 567 million servings of shrimp in 2017 alone.
- 67% of shellfish is consumed at dinner – but breakfast consumption has grown by 6% and afternoon snack consumption has grown by 17%.
- 74% of observers say it's important that restaurants offer specials on Lent-friendly meals.

Source: The NPD Group; Datassential

## Don't Forget!

All items in this guide can be ordered online quickly and easily through Renzi Connect!  
Start shopping now at [RenziFoodservice.com](http://RenziFoodservice.com) or contact your Renzi sales consultant for more information!

# Lobster



LOBSTER BISQUE SOUP  
WITH SHERRY  
93586 | Campbell's Reserve | 4/4#



## LOBSTER MAC AND CHEESE

*Mix the bisque into the mac and cheese for a decadent, velvety lobster flavor!*

- 36443 | White Cheddar Mac and Cheese - 6 oz
- 93586 | Lobster Bisque - 2 fl oz
- 36531 | Lobster Meat - 2 oz
- 88478 | Parsley, chopped - ¼ oz
- 91549 | Panko Bread Crumbs - ¼ oz

Mix the mac and cheese, lobster bisque and lobster meat together. Fill baking dish or skillet and top with parsley and panko. Bake and serve!

## MIXED SEAFOOD FETTUCCINE

*Use the bisque as a sauce for seafood pasta. You can use whatever seafood you have on hand - here are our suggestions!*

- 74006 | Delverde Fettuccine, cooked - 6 oz
- 93586 | Lobster Bisque - 4 fl oz
- 36531 | Lobster Meat - 2 oz
- 44102 | Clams - 2 each
- 44095 | Mussels - 2 each
- 44220 | Shrimp - 2 each

In a large sauté pan over medium heat, add lobster bisque, lobster meat, clams, mussels and shrimp and heat through. Reheat pasta and transfer to serving bowl. Top with seafood and sauce, enjoy!



## LOBSTER BISQUE

*Make this delicious soup a little more special with the addition of lobster meat and chives for a beautiful presentation.*

- 93586 | Lobster Bisque - 5 oz
- 36531 | Lobster Meat - 1 oz
- 88410 | Fresh Chives - 1 each

Heat the soup and lobster meat and serve.

# Haddock



BREADED HADDOCK  
TAIL (4 OZ)  
42061 | High Liner | 1/10#



## FISH SANDWICH

10347 | Sour Hoagie - 1 each  
56095 | Tartar Sauce - 2 oz  
42061 | Haddock Tail - 1 each  
88205 | Tomato - 2 slices  
88268 | Green Leaf Lettuce - 1 each



## FISH AND CHIPS

42061 | Haddock Tail - 1 each  
46138 | Extra Crispy Fries - 5 oz  
88052 | Lemon Wedge - 1 each

# Tacos



## FISH TACOS

42061 | Haddock Tail - 1 each  
56078 | Chipotle Ranch - 2 fl oz  
88094 | Red Cabbage - 1 oz



## CAULIFLOWER TACOS

46085 | Battered Cauliflower, deep fried - 4 oz  
67221 | Citrus Garlic Mojo Sauce - 2 fl oz  
88137 | Chopped Romaine - ½ oz



## SHRIMP TACOS

44220 | Shrimp, cooked - 3 each  
56185 | Secret Weapon Sauce - 1 fl oz  
88032 | Avocado - 1 oz  
88162 | Red Onion, pickled - ½ oz

# Oysters



FRESH OYSTERS DSPO  
44002 | Indian Ridge | 1/100 ct

FROZEN 1/2 SHELL OYSTERS  
44106 | Hillman | 1/30#



## BENEFITS OF FROZEN OYSTERS:

- Premium quality
- Individually quick frozen
- All natural – no additives or preservatives
- Pre-shucked
- 100% yield guaranteed
- Year-round availability
- Processed to eliminate any harmful bacteria
- Wild-caught
- Product of the USA

## HERE ARE A FEW OF OUR FAVORITE OPTIONS FROM INDIAN RIDGE:

- Beausoleil Oysters DSPO  
36563 | 1/100 ct
- Misty Point Choice In Shell Oysters DSPO  
44001 | 1/100 ct
- Blue Point In Shell Oysters DSPO  
44002 | 1/100 ct
- East Coast Duxbury Oysters DSPO  
44005 | 1/100 ct
- East Coast Oysters Martha's Vineyard DSPO  
44007 | 1/100 ct
- Katama Vineyard Oysters DSPO  
44013 | 1/100 ct
- Pickle Point Oysters DSPO  
44023 | 1/100 ct
- Wellfleet Oysters DSPO  
44032 | 1/100 ct



# Toppings



LEMON

88052 | Sunkist | 1/140 cs



COCKTAIL SAUCE

57130 | Ken's | 4/1 gal



HORSERADISH

68164 | Gold's | 6/32 oz

# Crab



CRAB CAKES - MARYLAND  
BLUE CRAB MEAT  
39189 | High Liner | 48/3 oz



## SALAD TOPPER

88202 | Baby Arugula - 4 oz  
25338 | Shaved Parmesan Cheese - ½ oz  
56180 | Sherry Shallot Vinaigrette - 2 fl oz  
39189 | Crab Cake - 2 each

## CRAB CAKE SLIDERS WITH MANGO SALSA

45087 | Mango Cubes - 1 lb  
88161 | Red Onion, small dice - 2 oz  
88413 | Cilantro, chopped - 1 oz  
58455 | Mango Habanero Sauce - 4 fl oz

Mix ingredients together and refrigerate for service.



## TRY SOME DIPPING SAUCES!

56184 | Salsa Roja  
46330 | Blazin' Berries Dipping Sauce  
57130 | Cocktail Sauce

# Fresh Fish



## COD FILLET | 42116

*Low-fat, white meat fish. Versatile for baked or fried applications.*

Try it baked with lemon juice, butter, capers and served over sautéed veggies.

## JAIL ISLAND SALMON | 44044

*Salmon harvested from the deep waters of The Bay of Fundy near New Brunswick, Canada.*

Try it pan seared with zucchini noodles!



## SPANISH COOKED OCTOPUS TENTACLES | 16331

*Trendy seafood option with great flavor and fun presentation.*

Try it grilled with a lemon vinaigrette and lots of fresh herbs.



*Renzi*

FOODSERVICE

*Delivering the Difference*

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