



# THE RENZI TRAVEL GUIDE: *Taking Seafood On-the-Go*

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With takeout and delivery continuing to surge throughout the industry, we all know that what your food is traveling in can either make or break your customer experiences.

Seafood items especially can provide unique challenges in terms of ***maintaining the expected quality, freshness, temperature and texture of the meal.***

Whether you are looking to feature seafood specials on your menu for those observing the Lenten season, trying new health-focused Mediterranean-style recipes, or prepping for the popular summer seafood season, this guide will provide ***ideas and helpful tips*** to ensure you are ***providing the best travel experiences possible*** for your customers!

*Happy Travels!*

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# A VERSATILE & ON-TREND OPTION TO CONTAIN YOUR EVERYDAY FAVORITES

When deciding what takeout containers to choose, there are many factors to consider to ensure the food retains its original quality and presentation. One of our favorite options for a variety of everyday dishes is the folded Kraft takeout box. This is perfect for salads, appetizers and classic entrees like fresh fish!



## Renzi Packing Tips:



### #3 Folded Kraft Box

#83045 • AmerCareRoyal • 4/50 ct

- Leak- and grease-resistant
- Strong enough to hold heavy foods, sauces and gravies
- Microwave-safe, cut-resistant boxes open wide to allow easy access to food while closing tight to keep both hot and cold dishes fresh



## Renzi Meal Recommendation:

### ATLANTIC SALMON

#### Royal Tide Salmon 6 oz Skin-On Fillet

#43989 • Indian Ridge • 1/10#

Royal Tide Salmon Co. is Indian Ridge's premium farm-raised Atlantic Salmon label. Their salmon are raised in the clear, cold waters off the coast of northeastern Canada. Here, natural tidal exchanges serve to circulate the water to ensure healthy fish and minimal environmental impact. The salmon are fed a diet rich in fish oils to ensure a high level of Omega-3 fat content, which makes for a healthier and better tasting salmon. Growth hormones are not used. Fish are shipped in the whole form directly to Indian Ridge multiple times per week. All scaling and cutting is done in-house at Indian Ridge in a "just-in-time" format – ensuring the salmon you receive in your kitchen is less than 48 hours out of the water.



Grill seasoned salmon and serve with lots of fresh herbs and a Fresh Baby Arugula salad (#88202) with BelGioioso Shaved Parmesan Cheese (#25696).

### RENZI TIP



Fresh fish always pairs well with fresh produce! Renzi has a wide variety of fresh produce options sourced from all the prime growing regions and from local New York State farmers. Reach out to your dedicated sales consultant to find the best recommendations for your needs!



# McCain PACKING TIPS

Our friends at McCain recommend packing up your clamshell and folded carton containers with the below step-by-step process to ensure maximum crispiness of your fried seafood offerings (and of course, your french fries and apps!) Considering they are the certified experts in crispy, we think their process is a safe bet!

## Clamshells

Keep guests safe and fried food crispy with this simple packing technique.



## Folded Cartons

Maximize safety and heat retention with this 5-step approach.

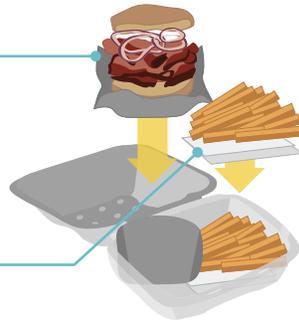
### STEP 1

Use a knife to carefully cut three holes (not slits) in the top and in each of the sides (15 total).



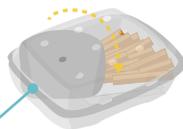
### STEP 2

Wrap food in foil to retain heat.



### STEP 3

Place food in the container with a napkin under fries to help absorb moisture.



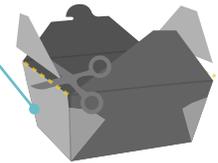
### STEP 4

Close lid to retain heat and place clamshell in bag. Roll and seal the bag top for secure travel.



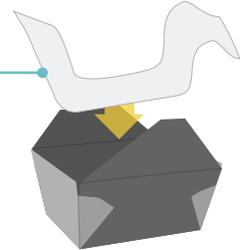
### STEP 1

Remove the two side flaps to allow the carton to vent.



### STEP 2

Insert a napkin inside the carton to absorb moisture before inserting food.



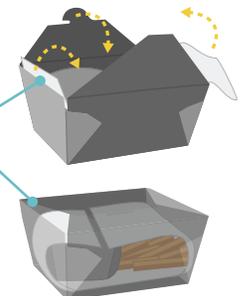
### STEP 3

Wrap food in foil to retain heat. Place food in carton.



### STEP 4

Fold napkin ends over the top of the food and close the remaining flaps.



### STEP 5

Place in bag with additional napkins to further absorb moisture. Roll and seal the bag top for secure travel.



Check out some of our fave takeout container options on p. 7 and 10 – and be sure to reach out to your Renzi sales consultant for additional options for your unique needs!



# KEEPIN' IT CRISPY & CRUNCHY

Perfectly golden and crispy breaded seafood options have a place on any menu and are always popular choices for consumers of all ages! Try some of these ideas on your menu and check out the best ways to take them on-the-go to maintain prime crispness.



## Renzi Meal Recommendation:

### FISH & CHIPS

#### Haddock 6-8 oz IQF

#43011 • High Liner Icelandic • 1/10#

For more than 60 years, Icelandic Seafood has been the foodservice industry's leading brand of best-in-class frozen fillets and value-added seafood solutions. As the gold standard for classic battered and breaded applications, Icelandic offers a broad lineup of high-quality fillets sourced from the pristine waters near Iceland and other major fishing grounds worldwide.

## BREADING OPTIONS:

### All-Purpose Breading

#28229 • Golden Dipt • 6/5#

- Uniform coverage with medium-fine texture
- Low moisture content absorbs less oil during frying
- Long fry tolerance = ideal choice for foods that require more time in the fryer
- Formulated with premium ingredients for scratch-quality taste
- Medium seasoning level enhances taste of food without overpowering
- Contains milk and eggs (Kosher-Dairy certified)

### English-Style Fish 'n' Chip Batter Mix

#28234 • Golden Dipt • 6/5#

- Crispiest fish fry batter transforms your seafood into an English-style menu staple
- Convenient "just-add-water" batter mix
- Seafood fries up extra crispy with a light, golden brown crust
- Fully seasoned blend of wheat and corn flours and leavenings expand in the fryer for a slightly puffy look
- Kosher-Dairy certified



Coat your high-quality Icelandic fish with your breading of choice, deep fry and serve with Ken's New England Style Tartar Sauce (#56095) and Fresh Lemon Wedges (#88052).

## THE PERFECT TRAVEL COMPANION:



### SureCrisp Skin-On French Fries 3/8"

#34144 • McCain • 6/5#

Consider choosing a fry that is coated or battered to pair with your fried seafood offerings! These McCain SureCrisp fries have a clear coating that stays crispy for dine-in, takeout or delivery. They're consumer-preferred over other clear-coat brands even after 20 minutes on the plate or up to 30 minutes when delivered.

# MORE CRISPY & CRUNCHY CRAVINGS



## BREADED SHRIMP

### Breaded Shrimp in a Pouch

#36522 • King & Prince • 42/60 ct

Select, tail-on shrimp are coated with an Asian-style breading for a delicate crunch. The flavor and texture hold well to accommodate takeout and delivery. These versatile shrimp are also well suited for shrimp baskets, seafood platters, appetizers, or lunch and dinner entrées.

**Serve with a choice of fun dipping sauces or good ol' fashioned classic cocktail sauce!**

- Ken's Boom Boom (#57169)
- Habanero Mango (#58455)
- Sweet Orange Chili (#67242)
- Chipotle Ranch (#56078)
- Cocktail Sauce (#57130)



## PANKO-BREADED CRAB

### Panko-Breaded Jumbo Soft-Shell Crab

#39192 • Handy • 4/9 ct

These succulent, tender crabs are harvested at their softest, most delectable stage, immediately after shedding their hard outer shells. They are then fully cleaned and lightly coated with panko bread crumbs. Fast, easy preparation makes serving soft-shell crabs a delicious meal for any occasion. These crabs go directly from freezer to fryer and portion control is easy with consistent plate coverage and predictable food cost.

**Serve as an Asian-style meal with white rice, Kogi Sweet Orange Chili Sauce (#67242) and Chef One Edamame Potstickers (#76167)**





## CALAMARI

### Dipt'n Dusted Calamari Rings & Tents

#42264 • Tampa Maid • 6/2#

Made from premium calamari, this product is expertly coated in light, homestyle batter and dusted in seasoned flour for a homemade flavor and appearance. The calamari fries up crispy, crunchy, golden and delicious. Enjoy the appearance of homemade calamari with no labor or waste!

**Make it Rhode Island Style by tossing with Cool Crisp Hot Pepper Relish (#61053), Durkee Garlic Powder (#68156) and Chopped Parsley (#88412)**



## Renzi Packing Tips:



**6" x 6" Plant Fiber Container**  
#95050 • Greenware • 6/75 ct

*Made in the USA – entirely from plants Greenware products have everything you need for a strong, sustainable to-go container! Use the tips from McCain (p. 4) and poke holes in this container to let the steam escape and ensure crispy shrimp for your customers to enjoy at home.*

*Layer napkin on the bottom of the container before packing to help absorb any extra moisture! (Tork Dinner Napkin #93228).*



**9" x 9" Foam Vented Container**  
#77378 • Dart Performer • 2/100 ct

*This container features vent holes that are specially placed on the side walls of the lid to allow steam to escape, preserving product crispiness and quality. Don't forget the cups for your dipping sauce!*



**2 oz Soufflé Cup**  
#95016 • Companions • 10/250 ct



**2 oz Soufflé Lid**  
#95015 • Companions • 20/125 ct



**3# Paper Food Tray**  
#92043 • Dixie • 2/250 ct

*Skip the container and keep your fish extra crispy with paper trays! Place napkin on the bottom of the food tray to catch any extra grease, place the food tray in the brown paper bag and fold over to keep warm. This method allows maximum air circulation to ensure the food doesn't retain moisture and become soggy.*



**Brown Kraft Paper Bag 1/6 57#**  
#95909 • Duro • 1/500 ct



**White Dinner Napkin 1/8 Fold 2 Ply**  
#93228 • Tork • 8/375 ct



# KEEPIN' IT SAUCY & SECURE

Whether you are serving up a saucy seafood pasta dish or mussels in a buttery broth, your takeout containers need to be well suited to transport your meals safely! Try some of these saucy ideas on your menu and check out the best ways to take them on-the-go.



## *Renzi Meal Recommendations:*

### SCALLOPS

#### **Dry Sea Scallops 10/20**

#44163 • Captain's Call • 2/5#

For more than three decades, Northern Wind has been resolute in its pursuit to harvest and bring to market the finest scallops in the industry. Their Captain's Call premium brand scallops are all-natural, wild-caught and fleet-harvested from the icy pure waters of the North Atlantic. Freshly frozen, these scallops are easy to prepare and can be used in a variety of dishes, from appetizers to center-of-the-plate options.

**Pan sear scallops and serve over pasta with Custom Culinary Beurre Blanc Sauce with Butter (Ready-to-Use, Frozen - #58301) – this classic French Mother sauce is an expertly balanced blend of butter and cream, infused with a reduction of white wine, lemon and shallots.**



### SHRIMP

#### **Peeled and Deveined Raw Shrimp 16/20**

#44226 • Aqua Star • 5/2#

These sustainably sourced Pacific white shrimp are one of the most popular species of shrimp in the world! Named for the color of their shell, they are sweet, with a delicate flavor and a tender, succulent texture.

**Sauté shrimp with onions, peppers and garlic and serve with brown rice and loads of cumin and cilantro. Or – turn into a taco dish!**



## MUSSELS

### Mussels

#44095 • PanaPesca • 10/1#

Vacuum-packed mussels are both delicious and easy-to-prepare! The live mussels are cleaned, graded and vacuum packed. Next, the mussels are cooked inside the bag then quick frozen. All the natural juice is retained in the bag with the mussels. Simply reheat the mussels directly from the frozen state. Boil or steam inside the bag, or steam or sauté out of the bag. Reheat mussels for approximately 8-10 minutes and they will open just as if they had been prepared from the fresh state.

- All-natural Chilean Mussels
- Premium quality
- Sand free and de-bearded
- Rope cultured
- Year-round availability, stable pricing
- 100% yield – no wasted product, no gapers

**Serve with a flavorful broth full of garlic, onions, wine and herbs and toasted bread on the side.**



## LOBSTER RAVIOLI

### 100% Lobster Ravioli

#70022 • Lilly's Pasta • 2/3#

Large ravioli filled with sustainable, wild-caught North Atlantic hard-shell lobster claw and knuckle meat, caramelized shallots, fresh herbs, and just a dash of ricotta and mozzarella cheeses, wrapped in fresh pasta.

**Top these ravioli with a light tomato sauce full of shallots and a touch of cream.**





## Renzi Packing Tips:



**Rectangular Combo Container (32 oz)**  
#77994 • AmerCareRoyal • 150/32 oz



**7" Round Combo Container (24 oz)**  
#77870 • AmerCareRoyal • 1/150 ct



- Black containers with clear top lids
- Made from BPA-free polypropylene materials
- Each container comes in a combo pack with lid included
- Microwave, dishwasher and freezer safe



**7" Round Aluminum Container with Foil Lid**  
#77354 • Handi-Foil • 1/200 ct



*Engineered to improve the takeout food handling experience! Feel confident that your food will hold the heat until its arrival with these containers.*



**9" x 6" Hinged Sugarcane Container**  
#77598 • GalliGreen • 1/200 ct



- Incredibly strong and grease-resistant with great insulating properties
- 100% compostable
- Can be reheated in microwave



## EASY ONLINE ORDERING WITH RENZI CONNECT!

Save time and order when it's convenient for you! All items in this guide can be ordered online quickly & easily through Renzi Connect.

Start shopping now at [connect.renzifoodservice.com](https://connect.renzifoodservice.com) or contact your Renzi sales consultant for more information!





## *Ready to Set Sail!*

Now that we've covered the seafood travel journey from packing to transporting your fishy-faves, you're ready to start reeling in the customers!

As always, the Renzi Foodservice crew is all-hands-on-deck for anything you may need as you continue to navigate these uncharted waters.

*Stay safe and happy travels!*



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# Renzi

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