



# SUSTAINABILITY. CLEAN LABELS. ECO-FRIENDLY.

While these phrases have been tossed around as buzzwords in our industry for years – 2020 is the time to make these a reality within your foodservice establishment. According to the National Restaurant Association, sustainability will be integrated into **every** aspect of restaurant operations within the next 10 years.

Renzi Foodservice partners with trusted vendors who are certified in sustainable fishery and traceable seafood solutions by the **Marine Stewardship Council (MSC)** and **Best Aquaculture Practices (BAP)**, meaning that they have a proven commitment to keeping our oceans healthy and full of fish.

**WHAT CAN YOU DO?** Start incorporating phrases like “sustainably sourced” in your menu descriptions to help support these efforts and make your offerings stand out to your customers!

This guide will highlight many of our trusted seafood partners and provide some delicious menu ideas that you can incorporate all year long – perfect for special promotions during the Lenten season and all throughout the summer months!





A majority of Northern Wind's scallops come from the United States North Atlantic Coast Fishery - a protected resource that is managed and monitored by the U.S. government. Its scallop supply boats are monitored by a days-at-sea management system, being assigned a specific number of fishing days each year in open and protected areas to ensure sustainability. The Captain's Call premium brand represents the most prized scallops of the harvest.



# SCALLOPS & PARMESAN RISOTTO

## WITH GRILLED ASPARAGUS & RED PEPPER SALSA

### Ingredients for Red Pepper Salsa:

- 88205 • Tomatoes, seeded and diced - 4 each
- 88429 • Red Pepper, small diced - 2 each
- 88162 • Red Onion, small diced - 1 each
- 88406 • Jalapeño Pepper, small diced - 2 each
- 88348 • Oranges, peeled and segmented - 2 each
- 92587 • Honey, pure - 2 oz
- 75420 • Lime Juice - 3 oz
- 92275 • Salt
- 68258 • Pepper

### Directions:

1. In a large bowl, combine tomatoes, red pepper, red onion, jalapeños, oranges, honey, lime juice and season with salt and pepper. Reserve for service.
2. Dry the scallops well and season with salt and pepper. In a sauté pan over medium high heat, sear the scallops.
3. To serve, heat risotto according to directions. Top with grilled asparagus and red pepper salsa. Garnish with balsamic glaze.

- 44163 • 10/20 Captain's Call IQF Scallops, thawed - 16
- 88079 • Asparagus, trimmed and grilled - 1 lb
- 72189 • Parmesan Risotto - 1 each
- 56127 • Balsamic Glaze, to taste



With UniPro's Ocean Horizons brand, you are assured of the highest quality seafood, harvested following the most stringent of sustainable practices.



## REEL 'EM IN WITH A CLASSIC FISH FRY

No big idea here – other than a perfect, no frills, classic fish fry. The only thing a good fish fry needs is the right staple ingredients.

- 10123 • Ocean Horizons 10/12 oz Haddock
- 28234 • Fish and Chip Batter Mix
- 56095 • Ken's New England Style Tartar Sauce
- 33997 • Ore-Ida Regular Cut Clear Fries 3/8" PXL



### CHOOSE THE BEST OIL FOR YOUR NEEDS WITH VERSA

Because taste drives your menu, and your menu drives your reputation, you know you can count on the superior quality, variety and purity of the Versa brand. Born of exceptional quality and value through partnering with industry-leading manufacturers, the versatility of the Versa Brand has you covered: from commodity to premium oils.

UniPro brand labels are tiered to help you easily choose the right product based on your needs: use Essentials for the basics, Merit for mid-level needs, and Premier for premium applications.



#### Clear Canola Frying Oil

30087 • Versa Merit • 1/35#

- Pure, clean taste and extremely versatile - from baking to salad dressings to deep frying
- Favorable nutrition profile due to being higher in healthier unsaturated fats and lower in saturated "bad" fats



#### Peanut Frying Oil

30054 • Versa Merit • 1/35#

- Known for its high heat stability and high smoke point
- A traditional favorite that resists rancidity in finished foods and is resistant to fryer gumming (aka polymerization)
- Recognized for being higher in unsaturated (healthy) fats



#### Soybean Frying Oil (Clear Fry)

30201 • Versa Essentials • 1/35#

- The proverbial workhorse of all frying oils
- Neutral flavor profile and high heat stability, providing consistent finished foods quality



#### Soybean Creamy Frying Oil

30045 • Versa Essentials • 1/35#

- Pourable and doesn't require pre-melting
- Resists breakdown and has excellent high heat and oxidative properties
- Produces finished fried foods that are crispier and better tasting than traditional clear fry



Aqua Star's Seafood Forever™ social and environmental responsibility program is based on the four pillars of sustainability, social responsibility, traceability and food safety. Aqua Star is celebrating the 10-year anniversary of this program, representing a decade of investment in the future of our people, our planet, and our seafood.



## SHRIMP WITH ROASTED TOMATOES & GARLIC

### Ingredients:

- 88212 • Grape Tomatoes, halved - 2 pints
- 88121 • Garlic Cloves, thinly sliced - 4
- 30174 • Olive Oil
- 92275 • Salt
- 68258 • Pepper
- 44223 • 13/15 Aqua Star Raw Shrimp, peeled and deveined - 1 lb
- 68238 • Dried Oregano - 1 tsp
- 68266 • Red Pepper Flakes - 1/2 tsp
- 25185 • Parmesan Cheese, grated or shaved - 6 oz
- 88229 • Fresh Basil, sliced - 2 tbsp

### Directions:

1. Heat oven to 400°F. In a foil lined baking dish, combine tomatoes and garlic. Coat with olive oil and season with salt and pepper to taste.
2. Bake tomatoes for 20–25 minutes or until the tomatoes begin to look wrinkled and release juice.
3. In a medium size baking dish, stir together roasted tomatoes, shrimp, oregano, and red pepper flakes.
4. Place baking dish back into the oven and bake for 10–15 minutes or until the shrimp turn pink and reach an internal temperature of 165°.
5. Remove dish from the oven and sprinkle with Parmesan cheese allowing some shrimp and tomatoes to peek through.
6. Finish cooking the shrimp under the broiler until cheese is melted and bubbly. Remove from the broiler, sprinkle with fresh basil.



**TAMPA MAID**  
FOODS®

Tampa Maid is a third-generation, family-owned U.S. company and a proud partner of the Global Sustainable Seafood Initiative (GSSI) and Ocean Trust. With an expertise in coated seafood, including breadcrumbs and cracker meals, flours and batters, and flavor-infused glazes, Tampa Maid specializes in making products that taste great and are easy to prepare. Brands include Ocean Innovations, Harvest Creations, Mariner Jack, Shrimp Jammers and Cap'n Joe.



## DIPT'N DUSTED LOUISIANA-STYLE POPCORN SHRIMP NACHOS

LOOKING FOR A MEATLESS OPTION? Just skip the sausage!

### Ingredients:

- 60223 • Tri-Color Tortilla Chips - 3 oz
- 57169 • Ken's Boom Boom Sauce - 2 oz
- 42022 • Ocean Innovations Louisiana-Style Shrimp - 4 oz (16 Shrimp)
- 32064 • Andouille Sausage - 2 oz (16 slices)
- 25086 • Feta Cheese - 2 oz
- 88406 • Jalapeño Peppers - 1/4 oz
- 88413 • Cilantro, chopped - 1/4 oz

### Directions:

1. Fry Louisiana Shrimp according to directions; heat sausage.
2. Assemble nachos by layering chips, Boom Boom sauce, shrimp, sausage feta cheese, jalapeños and cilantro.
3. Bake at 350 degrees for 6 minutes or until cheese is melted.

**TRY THESE OTHER TASTY IDEAS FROM TAMPA MAID for easy seafood appetizer promotions!**



**43196 • Grouper Tenders**



**42245 • Jalapeño & Cheese  
Shrimp Jammers**



**42246 • Cheddar Shrimp Jammers**



Royal Tide  
SALMON CO.

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.



## CEDAR PLANK GRILLED SALMON

### Ingredients:

- 43989 • Royal Tide Salmon Skin On 6 oz Portion
- 58529 • Ken's Green Chili Aioli
- 88052 • Lemons

Order Jaccard Cedar Planks through Renzi Supplies & Equipment!  
(S&E# 643290) Learn more at [RenziFoodservice.com/SuppliesEquipment](https://RenziFoodservice.com/SuppliesEquipment).

In 2019, Handy Seafood celebrated a milestone achievement with its 125th anniversary in business. The company's consistently high and industry leading standards have stood the test of time - with no shortcuts, just generations of doing it right. Handy is a founding member of the National Fisheries Institute Crab Council and is committed to being a steward of the natural resources it harvests, to ensure they remain healthy for the next 100 years and beyond.



## ULTIMATE CRAB CAKE PARMESAN

### Ingredients:

- 39185 • Handy Ultimate Crab Cakes - 4 ea
- 76887 • Spaghetti - 8 oz
- 57047 • Spaghetti Sauce - 16 oz
- 25151 • Mozzarella, shredded - 2 cups

### Directions:

1. Cook crab cakes per package instructions
2. Boil the spaghetti noodles. In a separate pot, heat sauce.
3. Drain noodles and add to plate. Top noodles with sauce, ½ cup of mozzarella cheese and one crab cake.

**LOOKING FOR MORE DELICIOUS IDEAS? Try these items from Handy!**



**39192 • Panko Soft Shell Crab**



**39198 • Seafood Wasabi Bites**



**39199 • Ginger and Herb Shrimp Wraps**



**39200 • 3 oz Crab Cake Pub Style**



Trident is committed to balancing responsible business practices with the sustainable use of natural resources.

Ever since Trident's founder Chuck Bundrant launched its first boat in 1973, the company continues to thrive only because of the hard work and sacrifice of captains and crews. Trident is dedicated to providing the services they need to operate safely and successfully.



## FISH TACOS WITH BRUSSELS SPROUTS & BACON SLAW AND DILLED SOUR CREAM

### Ingredients:

- 41999 • Trident Seafoods® Beer Battered Haddock - 2 pieces
- 18116 • Bacon, thick cut - 1/4 lb
- 88600 • Brussels Sprouts, very thinly sliced - 1 cup
- 56164 • Cider Vinegar - 1 tbsp
- 25328 • Sour Cream - 1/2 cup
- 92275 • Salt
- 68258 • Pepper
- 88464 • Fresh Dill, chopped - 1 tbsp
- 60112 • Small Corn Tortillas, warmed - 4

### Directions:

1. Cook the haddock and keep warm.
2. Cut the bacon into 1/2 inch pieces. In a medium skillet, cook the bacon over medium-high heat until rendered and crisp, about 10 minutes. Transfer bacon pieces to toweling, but save fat.
3. In a large bowl, combine 1 tablespoon rendered bacon fat with the cider vinegar and salt and pepper. Add the Brussels sprouts and bacon pieces and toss.
4. In a small bowl, mix the sour cream with the dill. Add water to thin if desired and set aside.
5. Place haddock on the tortillas, top with slaw and drizzle with dill cream. Serve.

As a leading North American, frozen seafood company, High Liner Foods feels a profound responsibility to our oceans and our planet and has developed a comprehensive database to identify the sustainability status of all its seafood. With brands like Icelandic and FPI, you can be certain you're getting high-quality seafood with High Liner.



# LEMON PEPPER ALASKAN POLLOCK & MEDITERRANEAN LENTIL-COUSCOUS SALAD

## Ingredients:

- 40148 • High Liner Pollock Loins - 12 ea 4 oz.
- 68296 • Lemon Pepper Seasoning, to taste
- 95415 • Green or Black Lentils - 2 cups
- 56214 • White Wine Vinegar - 6 tbsp
- 62138 • Couscous - 2 cups
- 92274 • Salt - 1 tsp
- 30174 • Olive Oil - 1/2 cup
- 88121 • Large Garlic Cloves, mashed into paste - 2 ea
- 88383 • Fresh Mint Leaves, finely chopped - 1 cup
- 88202 • Arugula, washed well - 1 bunch
- 88212 • Grape Tomatoes - 4 cups
- 25086 • Feta Cheese, crumbled - 8 oz
- 92275 • Salt, to taste
- 68258 • Pepper, to taste

## Directions:

1. Prepare the pan seared pollock per the package instructions.
2. Meanwhile, in a small saucepan simmer lentils in water until tender (approximately 15-20 minutes). Transfer finished lentils to a bowl and stir in 1 tbsp of vinegar. Season with salt and pepper to taste.
3. Simultaneously, bring a pot of water to a boil and add couscous. Remove pan from heat and let couscous stand, covered, 5 minutes. Fluff couscous with a fork and cool. Stir in 1 tbsp of olive oil.
4. In a bowl whisk together garlic paste, remaining vinegar and remaining olive oil. Stir lentils, dressing and couscous together with remaining ingredients and chill. Serve fully cooked pollock portions atop chilled salad.



**FOR A COMPLETE DISH,** serve with a side of fresh, grilled vegetables from Renzi Fresh Produce!



**LOOKING FOR AN APPETIZER IDEA?**  
Try these fun Haddie Bites!  
42095 • High Liner Haddie Bites



With over 65 years of experience, King & Prince Seafood® is dedicated to sourcing sustainably harvested seafood and continues to develop relationships with fisheries and farming operations that are certified sustainable to ensure long-term supply.



## LOBSTER SENSATIONS & AVOCADO SALAD

### Ingredients:

- 36525 • King & Prince Lobster Sensations® - 16 ounces
- 88031 • Avocado, seed removed large dice - 5 each
- 88161 • Red Onion, fine dice - 3/4 cup
- 88205 • 5 x 6 Tomato, deseeded, fine dice - 1/2 cup
- 88406 • Jalapeño, deseeded, ribs removed - 1/4 cup
- 88413 • Cilantro, chopped - 3/4 cup
- 75420 • Lime Juice - 1 tbsp
- 92275 • Salt, to taste
- 68258 • Pepper, to taste

### Directions:

1. Allow Lobster Sensations to thaw in the refrigerator over several hours.
2. Mix all ingredients in a bowl gently. Serve chilled with warm tortilla chips.

# SUSTAINABILITY ON THE GO

## THE INTERSECTION OF OFF-PREMISE GROWTH & ECO-FRIENDLY PACKAGING

With delivery and takeout being key drivers of our industry's growth, there will be an increased focus on preparing foods that travel safely with quality intact. More off-premise business = the need for more quality, sustainable takeout containers.

According to the National Restaurant Association, over the next 10 years we can expect an intensified focus on delivery packaging, as well as a reevaluation of kitchen spaces configured for takeout and delivery.

**Renzi Foodservice offers several eco-friendly non-foods options for all your in-house and off-premise needs.**



**Fabri-Kal**



**GREENWARE**

Fabri-Kal is committed to producing packaging in a safe and environmentally responsible way. Their Greenware Plant Fiber Blend Containers offer superior strength and versatility and have a wide temperature range, making them suitable for hot and cold foods. These containers are made with a blend of wheat straw and wood fiber.

- Superior grease and liquid holdout
- Domestically grown, harvested and manufactured
- Made from renewable resources
- Freezer safe, microwaveable and suitable for use up to 300°F

### **Compostable Plant Fiber Hinged Container 6x6**

95041 • Fabri-Kal • 6/75 ct

### **Compostable Plant Fiber Hinged Container 9x6**

95042 • Fabri-Kal • 4/50 ct

### **Compostable Plant Fiber Hinged Container 9x9**

95043 • Fabri-Kal • 4/50 ct



SUSTAINABILITY. CLEAN LABELS. ECO-FRIENDLY. SUSTAINABILITY. CLEAN LABELS. ECO-FRIENDLY. SUSTAINABILITY. CLEAN LABELS.

## RENZI SUPPLIES & EQUIPMENT

Renzi has all the non-foods necessities and culinary supplies you need to succeed. Delivered right to your door in 48 hours!  
Learn more: [RenziFoodservice.com/SuppliesEquipment](https://RenziFoodservice.com/SuppliesEquipment)





With over 33 years of experience in the foodservice industry, Gallimore Products has become the proud resource for one of North America's most diverse collection of high-quality foodservice disposable products. Their Galligreen compostable products go through in-depth testing to ensure that they leave the least impact as possible on the planet from the day they are manufactured to the day they are disposed of.



**6x6 Sugarcane  
Container Hinged Lid**

77604 • Galligreen • 1/200 ct



**9x6x3 Sugarcane  
Container Hinged Lid**

77598 • Galligreen • 1/200 ct



**9x9 Sugarcane  
Container Hinged Lid**

77606 • Galligreen • 1/200 ct



**Compostable Soup Bowl 12 oz**  
77654 • Galligreen • 1/500 ct



**Compostable Vented Soup Bowl Lid 12-30 oz**  
77653 • Galligreen • 1/500 ct



**Compostable Hot Paper Cup 12 oz**  
77656 • Galligreen • 1/1,000 ct



**Compostable Translucent Sip Lid 12-20 oz**  
77696 • Galligreen • 1/500 ct

**DON'T FORGET!** All items in this guide can be ordered online quickly & easily through Renzi Connect!  
Start shopping now at [RenziFoodservice.com](http://RenziFoodservice.com) or contact your Renzi sales consultant for more information!



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