

SFS

SUPPLYING FOODSERVICE SOLUTIONS
SCHIFF'S FOOD SERVICE, INC.

Holiday Help Book

Schiff's Food Service reserves the right to limit quantities & correct typographical errors. Promotional prices & allowances valid from 11.4.19 - 12.27.19

Fall in Love with Fall Flavors

Sausage & Sweet Potato Dutch Baby



Ingredients

8 oz **Jones Dairy Farm**

Fully Cooked Sausage Patties

(#332322)

1 tbsp + 1 tsp Cinnamon, divided

(#264096)

1 c Flour (#226027)

1 c Milk (#400010)

1/2 tsp Pure Vanilla Extract
(#264816)

4 Eggs (#405830)

1/2 c Butter, divided (#415020)

2 c Canned Sweet Potatoes, cubed

(#202687)

1/2 c Brown Sugar, packed

(#226132)



Directions

Preheat oven to 400°F. Prepare sausage patties via desired method; set aside to cool. Once cooled, chop into bite size pieces.

Meanwhile, in large bowl, combine 1 tbsp cinnamon, flour, milk, vanilla and eggs. Place 1 tbsp of butter in 6 individual pie plates. Place plates in oven and allow butter to melt, about 5 minutes.

Once the butter in the pie plates has melted, remove from oven and pour batter into dishes; return to oven and bake 20 minutes.

Meanwhile, melt remaining butter. In medium bowl, combine sausage, melted butter, sweet potatoes, brown sugar and remaining 1 tsp cinnamon. Stir to combine.

Remove pancakes from oven when the edges start to puff. Pour sausage mixture evenly into center of each pancake; return to oven and bake 15 additional minutes until pancakes are puffed and cooked through. Serve immediately.

Try with: Cinnamon Roll Iced Coffee



You don't need to be a coffee house to make a quality beverage! We can help.

Ingredients

1 oz **Monin Cinnamon Bun Syrup** (#222614)

4 oz Strong (double-brewed) Coffee, chilled

(#222300)

3 oz Half & Half (#405030)

Garnish with Whipped Cream (#405123) and

Cinnamon (#264096)

Directions

Fill serving glass with ice. Add ingredients. Cap and shake vigorously, or transfer from serving glass to other glass and back. Garnish.



Call us for your turkey and all of the fixings!

RTC Turkey Breast 2 Star Cook in Bag
(#326270, 2/8 lb avg)



RTC Turkey Breast 4 Star Foil
(#326275, 2/8 lb avg)

RTC Turkey Breast 4 Star Cook in Bag
(#326277, 2/8 lb avg)

Home for the Holidays Burger



Ingredients

Brown Gravy Mayo

2 c **Hellmann's Mayonnaise** (#210040)
2 c prepared **Major Instant Brown Gravy Mix** (#242221)

Blistered Vegetables

1 lb Parsnip, small dice (#510499)
1 lb Red Onion, small dice (#540140)
Herbs de Province, to taste (#264164)
Salt (#264709) & Pepper (#264290), to taste

Seasoned Turkey Patties

Herbs de Province, to taste (#264164)
Salt (#264709) & Pepper (#264290), to taste
2.5 lbs Turkey, ground (#630154)
1/2 c Panko Bread Crumbs (#246004)
1/4 c **Hellmann's Mayonnaise** (#210040)

For the Burger

10 ea Seasoned Turkey Patties
1.25 c Brown Gravy Mayo, prepared
10 ea **Ace Bakery Craft Rolls** (#290633)
2.5 c Mashed Potatoes, prepared (#202725)
2.5 c Blistered Vegetables, prepared



Directions

To make brown gravy mayo, combine allotted Hellmann's mayonnaise and brown gravy. Whisk until well combined. Hold refrigerated until service.

Next, prepare blistered vegetables by sautéing the parsnip and red onion with herbs and seasoning to taste. Hold hot for service.

Prepare turkey patties by mixing all listed ingredients until combined and forming into 10 patties. Chill until service.

To prepare the burger, grill turkey burgers to a minimum 165°F internal temperature. To assemble, spread 1 tbsp prepared brown gravy mayo on each side of roll. Build burger with 1/4 cup mashed potatoes and 1/4 cup vegetables.

Save!



Try any of our Major gravy mixes at \$2 off/cs!

* Offer includes Major Demi-Glace (#242219) and Major Alfredo Sauce (#242223)

The time is right for pie! We've got all of your favorite holiday desserts!



Lemon Meringue Pie (#314151, 4/46 oz)
Boston Cream Pie (#314158, 6/33 oz)
Apple High Pie, 10 in (#314013, 6/47 oz)
Fruits of the Forest Pie (#314025, 6/48 oz)
Coconut Custard Pie (#314098, 6/44 oz)
Chocolate Cream Pie (#314159, 4/38 oz)
Pumpkin Pie, 10 in Unbaked (#314204, 6/46 oz),
Pumpkin Pie, 10 in Prebaked (#314211, 6/43 oz)
Strawberry Rhubarb High Pie (#314230, 6/48 oz)

SaraLee

Holiday Appetizers & Sides



Idahoan is more than great mashed potatoes! Try these labor saving recipes! **Save \$3/cs** on all Idahoan Potato Products!

Save!

Tater Tumbler with Shrimp

Ingredients

1 bag **Idahoan Tater Tumbler Mix** (#202751)
4 c Shrimp, diced to 1/4" (#336128)

Directions

Combine ingredients and mix thoroughly.
Scoop and fry as directed.



Scalloped a la Carlton

Ingredients

1 carton **Idahoan Scalloped Potatoes** (#202733)
8 oz Pesto Sauce, prepared (#216321)
2 c Sun-dried Tomatoes, julienned (#264007)
2 c Romano Cheese, divided (#435666)

Directions

Prepare scalloped potatoes according to package directions, except blend 1 cup Romano cheese with water and omit butter. Stir in pesto sauce and tomatoes. Sprinkle with cheese on top of casserole 5 minutes before removing from oven.

Cheesy Potato Stuffed Mushrooms

Ingredients

1/2 Pouch **Idahoan Real Mashed Potatoes** (#202725)
1 1/2 c White Cheddar Cheese, shredded (#440201)
1 c Bacon (#610033) or prepared Bacon Bits, finely chopped (#264515)

Directions

Prepare potatoes according to package directions. Add shredded cheese (reserve enough to top mushrooms), chives and bacon. Spread olive oil and minced garlic on bottom of walled cookie sheet or baking dish. Remove stems from mushrooms and stuff caps with potato mixture. Sprinkle shredded cheddar over the top of the mushrooms. Bake at 350°F for 20 to 25 minutes.

6 tbsp Olive Oil (#256511)
4 tbsp Garlic, minced (#264141)
72 large Mushrooms (#510481)
1/2 c Chives, chopped (#510330)



Les Chateaux Hors D'oeuvres

Les Chateaux are creators of quality hand-crafted frozen Hors D'oeuvre and specialties with fresh ingredients and no additives or preservatives.

Save \$1/cs on these items!

Coconut Chicken (#310163, 1/50 ct)

Beef en Croute Ala Wellington (#310213, 1/100 ct)

Buffalo Chicken Wonton (#310217, 1/50 ct)

Scallop Wrapped in Bacon (#310223, 1/100 ct)

Mushroom Cap with Crabmeat (#310227, 1/100 ct)

Spanakopita (#310231, 2/80 ct)

Save!

Nestle Professional

*Stouffer's white cheddar macaroni & cheese (#310285, 4/46 oz) is the perfect dish to add to any holiday menu. With tender cavatappi and melty, creamy 9-month aged White New York Sharp Cheddar, you get a scratch made taste you can be proud to call your own. **Save \$3/cs!***

Save!



Lobster Mac & Cheese

Add sautéed garlic (#510345) and shallots (#540091) to Stouffer's White Cheddar Mac & Cheese and lobster meat (#340101). Spoon into bowl and top with toasted panko bread crumbs (#246004).



Wild Mushroom & White Cheddar Pasta

Finely chop and sautee fresh mushrooms (#510475) in butter (#415020) with garlic (#510345), shallot (#540091) and onion (#540010). Mix with hot Stouffer's White Cheddar Mac & Cheese.



White Cheddar Harvest Bowl

Roast peeled & diced carrots (#510181), butternut squash (#510711), and broccoli (#510075) in a 400°F oven for 15-20. To serve, mix veggies with hot Stouffer's White Cheddar Mac & Cheese. Garnish with fresh herbs.

Your Favorite Pastas & Seafood

Butternut Squash Ravioli with Sautéed Kale, Salted Pecans and Pomegranate Drizzle



Ingredients

Sautéed Baby Kale

- 5 oz Baby Kale (#510351)
- 1 tbsp EVOO (#256510)
- 2 tbsp Butter, diced (#415020)
- 1/2 tsp Garlic, minced (#510345)
- 1/2 c Chicken Broth (#242042)
- Salt (#264709)
- Black Pepper (#264290)
- 1/2 c Shredded Parmesan, garnish (#435662)

Toasted Pecans

- 3/4 c Pecans (#260025)
- 1 tsp EVOO (#256510)
- 4 ea Fresh Sage (#510332)
- Pinch Salt (#264709)
- Pinch Pepper (#264290)
- 1 tsp Brown Sugar (#226132)

To Serve

- 3/4 c **Monin Pomegranate Syrup** (#222564)
- 28 **Joseph's Butternut Squash Ravioli** (#320431)

Directions

Heat 1 tbsp oil in a large 12" skillet. Add minced garlic and sauté until lightly golden. Add the baby kale and toss. Add the chicken broth, butter, salt and pepper. Turn the heat off and wait for the ravioli.

Pre-heat oven to 350°F . Toss the chopped pecans with sage, salt, pepper, sugar and 1 tsp oil. Spread onto a parchment paper lined sheet pan. Toast in the oven for 6-8 minutes.

Bring 4 qt. of water to a boil. Add the ravioli and cook for 3-4 minutes or until the internal temperature is 165° F. Add them to the pan of sautéed baby kale and toss to coat with the butter sauce. Divide the sautéed kale between 4 entrée plates by placing a small nest in the center of each plate. Arrange 7 ravioli on top of the kale. Pour any extra butter sauce over the ravioli. Drizzle 1 tbsp of pomegranate syrup over each plate. Sprinkle pecans and Parmesan cheese to garnish.

Taste of the Holidays with Joseph's Pasta

Enjoy the savory flavor of roasted butternut squash and Italian cheeses in your favorite pasta dishes. Try Joseph's butternut squash ravioli (#320431, 2/3 lb), butternut tortellacci (#320454, 2/3 lb), or butternut cannelloni (#320456, 2/3 lb) at **\$3 off/cs!**

Save!



Seafood Platters

**Be sure to ask your sales rep about fresh seafood pricing*

Seafood Sampler

8 oz Big Bob Batter Cod Fillet (#346601)...\$3.20
Stone Silo Seafood Cake (#342533)...\$1.63
26-30 Shrimp P&D 10 Pcs (#336144) ...\$1.83
10-30 Dry Scallops 6 pc (#880018)...\$3.06
Total: \$9.72

Steam Pot

4 oz Warm Water Lobster Tail (#340120)...\$5.70
Jumbo Lump Crab Meat 3 oz (#890016)...\$4.86
16-20 P&D Shrimp 10 pcs (#336145) \$3.90
Frozen Mussels 12 pcs (#346008) \$1.20
Total: \$15.66

Cocktail Party Platter

**Ask your sales representative about take out containers for all your to-go & holiday orders*

26-30 P&D Shrimp 50 pcs (#336144)...\$9.20
Stone Silo Mini Crab Ball with Brie Cheese 10 pcs (#342543)...\$4.80
Panapesca 16-25 ct Clams on the Half Shell 18 pcs (#346006)...\$5.04
Total: \$19.04

Dips & Sauces for Seafood



Red Pepper Salsa

2 large Red Peppers, fine diced (#510506)
1 small Red Onion, fine diced (#540140)
1 Jalapeño, seeded, fine diced (#510547)
2 Limes, juiced (#500602)
1/2 tsp Honey (#252900)
Tabasco Sauce to taste (#216260)
Salt to taste (#264709)

To serve: Combine all ingredients and refrigerate before serving.

Apricot Dipping Sauce

1 c your favorite Apricot Preserves, warmed to liquefy + 2 tbsp Rice Vinegar (#224229) + Salt (#264709) & Pepper (#264283)

Have you tried these great items from Stone Silo?

4 oz Stuffed Clams (#342527, 2/36 ct)...\$1.00 off/cs
Seafood Cakes (#342533, 4/6 lb)...\$4.00 off/cs
Mini Seafood Cakes (#342540, 100/2 oz)...\$2.00 off/cs
Mini Crab Balls with Brie Cheese (#342543, 1/8 lb)...\$1.00 off/cs
Mini Crab Balls (#342544, 1/8 lb)...\$1.00 off/cs

Soy & Sesame Dipping Sauce

1/3 c Soy Sauce (#216190)
1 Green Onion fine dice (#510361)
2 tbsp Rice Vinegar (#224229)
2 tsp Sesame Oil (#256999)
Sugar to taste (#226112)

To serve: Mix all ingredients and refrigerate two hours before serving.



Let our meat experts serve you!

SFS Meat Room

- Beef Tenderloins, Packer, Peeled, Choice, CV (#730334, 12/5 lb avg)...\$.10 off/lb
Beef Ribeye, Packer, CH CV (#730160, 5/17 lb avg)...\$.10 off/lb
Denuded Tops, Packer, CH, Inside (#730035, 3/23 lb avg)...\$.10 off/lb
Pork Loin, Packer, CC, Boneless (#720092, 6/10 lb avg)...\$.10 off/lb
Beef Exports, Packer, CH, Bone-in (#730138, 4/18 lb avg)...\$.10 off/lb
SFS Pork Loin, Boneless, Stuffed with Sweet Sausage (#720590, 2/5 lb avg)...\$.20 off/lb
SFS Pork Rib Export (#720089, 1/5-7 lb avg)...\$.20 off/lb
SFS Beef Sirloin Filet Style, CH (#740303, 1/2-6 ctw)...\$.20 off/lb ***Great for surf & turf!**
SFS Beef Ribeye, Bone-in (#740139, 1/10 ctw)...\$.20 off/lb

Save!

Make it Special with the Perfect Sauce

Rosemary Chocolate Sauce

Ingredients

- 2 tsp. Olive Oil (#256510)
- 1/2 c chopped Shallots (#540091)
- 1 small Carrot, finely chopped (#510181)
- 1 stalk Celery, finely chopped (#510237)
- 1 clove Garlic, minced (#510345)
- 2 c dry Red Wine
- 2 low-sodium Beef Broth (#242052)
- 2 tbsp Tomato Paste (#204330)
- 1 Bay Leaf (#264053)
- 1 Sprig Fresh Thyme (#510328)
- 1 tbsp Unsweetened Cocoa Powder (#226442)
- 1 tsp chopped Fresh Rosemary (#510331)

Directions

Heat oil in a large saucepan over medium heat. Add the shallots, carrot, and celery and cook until softened, about 5 minutes. Add the garlic and cook for 2 minutes more. Add the wine and broth and stir in the tomato paste. Add the bay leaf and thyme and bring to a boil. Simmer until the liquid is reduced to about 1/2 cup, about 40 minutes. Strain through a fine mesh strainer into a small saucepan. Stir in the cocoa and rosemary and season with salt and pepper. Serve on the side of sliced beef tenderloin.

**Recipe adapted from Fine Cooking*

Horseradish Cream

Ingredients

- 2 c Sour Cream (#405067)
- 1/2 c prepared Horseradish (#455102)
- 2 tsp White Vinegar (#224210)
- 1/2 tsp Kosher Salt (#264715)
- 1/8 tsp Freshly Ground Black Pepper (#264283)

Directions

In a medium bowl, mix sour cream, horseradish, vinegar, salt and pepper. Add more horseradish, salt, or pepper to taste. Refrigerate until serving on your beef tenderloin.

**Recipe adapted from Fine Cooking*

Creamy Mustard Sauce

Ingredients

- 3/4 cup Sour Cream (#405067)
- 1/4 cup Whole Grain Dijon Mustard (#224019)
- 1 tbsp Horseradish (#455102)
- 2 tbsp chopped fresh Chives (#510330)
- Kosher Salt (#264715) and Freshly Ground Black Pepper (#264283), to taste

Directions

To make the creamy mustard sauce, whisk together sour cream, Dijon, horseradish and chives; season with salt and pepper, to taste. Set aside until serving with beef tenderloin.

**Recipe adapted from Damn Delicious*

We've got the holiday hams!

Save \$2/cs with coupon!



- Large Round Ham (#640003, 2/12 lb avg)
- Pit Ham (#640012, 2/15 lb avg)
- Flat Buffet Ham (#640140, 2/11 lb avg)
- Menu Pride Buffet Ham (#640141, 2/10 lb avg)
- Flat Buffet Ham (#640146, 2/11 lb avg)
- Canadian Brand Ham (#660330, 4/3.5 lb avg)

Find the Perfect Glaze



Raspberry Champagne Glazed Ham

Ingredients

- 3 1/2 c Dry Champagne, divided
- 1 1/2 c Brown Sugar, divided (#226132)
- 2 (12-oz.) pkg. Frozen Raspberries, thawed, pureed and strained to remove seeds (#304023)
- 3 tbsp Honey (#252900)
- 1 tbsp grated fresh Ginger (#510349)
- 1 tsp Mustard (#224012)

Directions

Heat convection oven to 325°F. Place ham, cut-side down, on rack in 2-inch deep pan. Mix together 1 1/2 cups champagne and 1 cup brown sugar; pour over ham. Cover and bake 1 1/2 to 2 hours.

Meanwhile, combine remaining 1/2 cup brown sugar with raspberry puree, honey, ginger and mustard. Bring to a boil over medium heat; reduce heat to low and simmer until thickened. Stir in remaining champagne; simmer 2 to 4 minutes until heated through.

Measure 1 cup sauce for basting ham; keep remaining sauce warm.

Uncover ham and bake an additional 30 minutes, basting every 10 minutes with raspberry sauce.

Whiskey Cola Glaze

Ingredients

- 2/3 cup Cola (#208912)
- 2/3 cup Light Brown Sugar, firmly packed (#226132)
- 1/3 cup your favorite Whiskey
- 1 tbsp finely grated Orange Peel (#500660)
- 1/8 tsp ground Cloves (#264091)
- 1/4 tsp ground Allspice (#264014)

Directions

Preheat oven to 350°F. Place ham on roasting pan and place in oven. Combine all ingredients in saucepan; bring to boil over medium-high heat. Reduce heat and simmer until reduced to thick glaze (about 15 minutes). After 45 minutes, brush glaze on ham and return to oven for 15 minutes. Remove from oven and let cool for 10 minutes before slicing.



Clink, Clink! Dessert & Drinks

Taste It Presents



Save \$1/cs on these delectable desserts!

Pumpkin Praline Cheesecake, 14 slice (#316318, 2/4 lb)

Italian Rainbow Cake (#316432, 2/14 cut)

Mile High Chocolate Cake (#316436, 2/14 cut)

Triple Layer Carrot Cake (#316438, 2/14 cut)

Toasted Almond Cake, 10", 14 Slice (#316320, 2/3.25 lb)

Tiramisu, Trays (#316392, 2/4.25 lb)

New York Style Cheesecake, 10", 16 Slice (#316398, 2/4 lb)

Red Velvet Cake (#316434, 2/14 cut)

Save!

Annie's Individual Desserts



Save \$1/cs on these miniature masterpieces!

Banana Foster Cake (#316513, 24/4 oz)

Key West Key Lime Pie (#316517, 24/5 oz)

Tuxedo Bombe Cake (#316508, 24/5.1 oz)

Lil' Red Velvet Cake (#316509, 24/5.6 oz)

Peanut Butter Explosion Cake (#316510, 24/6.5 oz)

Raspberry Lemon Drop Cake (#316511, 24/5.5 oz)

Cookie Lava Cake (#316512, 24/6.5 oz)

Save!

Dessert Sales Tips

Keep it front and center. Whether it's a display case, a dessert tray, or table top menus, make sure your guests can SEE your beautiful desserts. We eat with our eyes, after all!

Be social. Post pictures of your desserts online. Customers may come in with dessert on the mind as a result.

Ask for the sale. Be sure your staff is asking "Will you be having coffee and dessert?"

Celebrate the seasonal. Play up your seasonal flavors with limited time offers.

Pair it with a great drink. Whether it's a cocktail, mocktail, or coffee, always be sure to make drink suggestions, even if your table passes on dessert.

The perfect sip....

MONIN
DEPUIS 1912

Toasted Marshmallow Martini

Ingredients

Ice

1 oz Vodka

1 oz Irish Cream Liqueur

1 oz **Monin Iced Coffee Concentrate** (#222804)

1/2 oz **Monin Toasted Marshmallow Syrup** (#222603)

1/2 oz **Monin Dark Chocolate Sauce** (#222595)

Garnish with Graham Cracker Crumbs (#246194), Marshmallow (#228397), Monin Dark Chocolate Sauce



Directions

Chill serving glass.

Pour ingredients into mixing glass with 2/3 ice in order listed.

Cap, shake and strain into chilled serving glass. Add garnish, and serve.

Champagne Countdown

Ingredients

1/4 oz **Monin Strawberry Syrup** (#222560)

1/2 oz **Monin Pomegranate Syrup** (#222564)

4 oz Champagne

1 Fresh Strawberry (#500174)



Directions

Add ingredients except sparkling beverage to chilled serving glass.

Stir gently and fill with sparkling beverage.

Garnish with fresh strawberry.

Try a Mocktail!

Cinnamon Sleigh Ride

Ingredients

1/2 oz **Monin Cinnamon Bun Syrup** (#222614)

3/4 oz **Monin Irish Cream Syrup** (#222591)

3/4 oz **Monin Cold Brew Concentrate** (#222804)

2 oz Half & Half (#405030)

Splash Club Soda



Directions

Fill serving glass full of ice. Pour ingredients into mixing glass with 2/3 ice in order listed.

Cap, shake and strain into serving glass with ice. Add garnish and serve.

Looking for more great drink recipes? Go to monin.com or download their app!

Holiday Catering Planning

The holidays are a busy time for everyone, including your customers! Make things easier with holiday packages designed with your customers in mind that will help make their family and work celebrations worry-free.

Above all, be sure that your plans for holiday catering efforts are a reflection of the quality and experiences customers have come to know and expect from your brand.

Ask your sales representative about all of the delivery, to-go, and catering materials you need to make this holiday a success!



Lace Doilies 5" (#274225, 1/1000 ct)...\$.01/ea

Red Placemats (#274251, 1/1000 ct)...\$.02/ea

Hunter Green Placemats (#274263, 1/1000 ct)...\$.02/ea



Full Size Steam Pans 3.1875" (#280320, 50/1 ct)...\$1.32/ea

Full Size Steam Pans 2.1875" (#280323, 50/1 ct)...\$1.20/ea

Full Size Lids for Steam Pans (#280336, 50/1 ct)...\$.62/ea

Half Size Steam Pans (#280335, 100/1 ct)...\$.64/ea

Half Size Lids for Steam Pans (#280339, 100/1 ct)...\$.30/ea



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