

The logo for Schiff's Food Service, consisting of the letters 'SFS' in a bold, italicized, red font with a white outline and a black drop shadow.

**SUPPLYING FOODSERVICE SOLUTIONS**  
SCHIFF'S FOOD SERVICE, INC.

The text 'Happy Valentine's Day' is written in a large, elegant, red cursive font with a white outline. It is centered over a background image of a restaurant table with plates of food, glasses, and a lit candle.

## Elegant Shareable: Pear, Prosciutto & Arugula Flatbread

**KEN'S**

### Ingredients

- 1 Flatbread crust (#290863)
- 1/4 c Gorgonzola cheese (#440011)
- 3 oz Fresh mozzarella, sliced (#430044)
- 8 Thin slices of pear (#500752)
- 1 oz Pecorino Romano (#435666)
- 2 oz Prosciutto, sliced thin and torn (#660362)
- 1/4 c Arugula (#560040)
- 2 oz Ken's Balsamic (#210129)



### Directions

Top crust with gorgonzola, fresh mozzarella and pears. Bake  
When pizza exits oven, top with prosciutto, arugula, and shaved Romano. Drizzle Ken's Balsamic over pizza.

## Menu Inspirations



**Save \$3 per case on these and all other Joseph's Gourmet Pasta items**

Grilled Vegetable Ravioli (#320416, 2/3 lb)

*Serve with chicken breast sauteed in garlic and olive oil, plated with pesto sauce.*

Mushroom Ravioli (#320422, 2/3 lb)

*Try with applewood smoked bacon, a madeira glaze and grilled portabella mushrooms.*



Spinach & Roasted Garlic Ravioli (#320444, 2/3 lb)

*Serve with a grilled filet mignon, Chianti wine demi glaze and sweet garlic whipped ricotta.*



Butternut Squash Ravioli (#320431, 2/3 lb)

*Try paired with a slow roasted pork shoulder topped with toasted bread crumbs and sauteed kale.*

## Have the very best breads!



Ciabatta Lunga Bread (#290361, 20/13.9 oz)...**\$2.00 off/cs**

Ace Bakery White Baguette Unsliced (#290641, 20/12.4 oz)...**\$2.00 off/cs**

Ace Bakery Cluster Rolls (#290657, 16/16 ct)...**\$3.00 off/cs**



## Chateaubriand for Two with Smoky Scotch Sauce



### Ingredients

5 ea Chateaubriand (#740008)  
Kosher salt (#264715) & pepper (#264290) to taste  
Olive oil (#256510), as needed  
2 lbs Mushrooms (#510475), sliced  
2 ea Shallots, minced (#540091)  
1 tsp Smoked paprika (#264269)  
.8 c Scotch  
.5 qt Knorr Professional Demi Glace Sauce Mix, prepared (#242411)



### Directions

Sear and roast or grill chateaubriand to desired doneness. Slice chateaubriand and serve with sauce.

To make the sauce, while the steak rests, add olive oil to a sauté pan over medium-high heat. Sauté mushrooms and shallots until mushrooms have softened and shallots have begun to caramelize. Season with smoked paprika.

Deglaze the pan with the Scotch, scraping the bottom of the pan to free any caramelized particles. Add prepared Knorr Demi-Glace Sauce Mix and cook until heated through.

*Call your meat experts!*

*Save!*

*Talk to your sales representative about our heart shaped ribeye and porterhouse steaks! These unique items are sure to wow your customers!*

SFS Beef Ribeye CH Steaks (#740115, 1/3-4 ctw)...**\$.25 off/lb**

SFS Beef Porterhouse Steak (#740220, 1/10 ctw)...**\$.25 off/lb**

SFS Pork Loin CC Chop Frenched (#720151, 1/4-3 ctw)...**\$.25 off/lb**

SFS Beef Tenderloin CH CC Chain Off (#740008, 1/2-6 ctw)...**\$.50 off/lb**

SFS Beef Prime Strip Center Cut (#740839, 1/12 ctw)...**\$.50 off/lb**

SFS Beef Ribeye Steak Bone-in CH (#740139, 1/10 ctw)...**\$.25 off/lb**

Packer Chicken Cutlets (#710183, 4/10 lb avg)...**\$.10 off/lb**

Packer Pork Loin CC Boneless (#720092, 6/10 lb avg)...**\$.10 off/lb**



# Dive into Valentine's Day!

## Scallops



Eastern Fisheries, Inc.

10-20 IQF Scallops, water added (#342129, 1/10 lb)...\$.72/ea

20-30 IQF Scallops, water added (#342130, 1/10 lb)...\$.41/ea

20-30 IQF Scallops Dry (#342133, 1/10 lb)...\$.48/ea

10-20 IQF Scallops Dry (#342136, 1/10 lb)...\$.86/ea

U-10 IQF Scallops Dry (#342140, 1/10 lb)...\$1.67/ea



Bacon Wrapped Scallops (#310230, 2/5 lb)

80-120 Dry Scallops (#342139, 2/5 lb)

20-30 Scallop Medallions (#342126, 2/5 lb)



## More of your favorite seafood!

6 oz IQF Flounder Filets (#342162, 1/10 lb)...\$2.45/ea

5 oz IQF Flounder Filets (#342173, 1/10 lb)...\$2.10/ea

4 oz IQF Flounder (#342171, 1/10 lb)...\$1.42/ea

6 oz Ahi Tuna Steak (#342101, 1/10 lb)...\$2.55/ea

8 oz Ahi Tuna Steak (#342100, 1/10 lb)...\$3.39/ea

10 oz Ahi Tuna Steak (#342104, 1/10 lb)...\$4.35/ea

7-9 Tilapia Fillets (#346319, 1/10 lb)...\$1.87/ea

5-7 Tilapia Fillets (#346320, 1/10 lb)...\$1.45/ea

*For fresh seafood pricing, contact your sales representative!*

# Sea Scallops with Creamy Corn & Red Pepper Coulis



## Ingredients

3/4 c Olive oil (#256510)  
Coarse salt (#264369)  
12 u-10 Sea scallops, dry (#342140)  
Freshly ground white pepper (#264317)  
8 tbsps Unsalted butter (#415038)  
Lemon wedges (#500592)  
Fresh cilantro for garnish (#510323)

## For the bell pepper coulis:

2 tbsps Olive oil (#256510)  
2 Shallots (#540091)  
1 Garlic clove, chopped (#510345)  
1 Red bell pepper, chopped (#510506)  
Coarse salt (#264369)  
1/4 c Dry white wine  
2 tbsps Champagne vinegar  
1/4 c EVOO (#256510)

## For the creamy corn:

2.5 c Frozen corn, defrosted (#300346)  
1 c Heavy cream (#405055)  
4 tbsps Coarse ground yellow corn meal (toasted) (#226302)  
Coarse salt & freshly ground white pepper (#264369 and #264317)



## Directions

To prepare the creamy corn, combine the corn and cream in a deep skillet or wide saucepan and season with salt and white pepper. Bring to a simmer over medium heat. Reduce the heat to keep at an active simmer and slowly add the cornmeal as you stir. Cook for about 10 minutes, stirring frequently, until thick. Keep warm.

To prepare the red pepper coulis, heat a stainless steel saucepan over medium-high heat. When the pan is hot, add the oil, shallots, and garlic. Sauté, stirring, for about 1 minute. Then add the bell pepper, season with salt, and sauté, stirring often, until the pepper is starting to get tender, about 10 minutes. Don't let the pepper brown. Pour in the wine and cook until the pan is just about dry. Scrape everything in the pan into a blender. Let cool for a couple of minutes, then process until smooth. Scrape the puree down. Turn the blender back on and pour in the vinegar and then the oil in a steady stream.

To prepare the scallops, lightly season them on both sides with salt and pepper. Heat a 12-inch non-stick skillet over medium-high heat. Cut 4 tablespoons of butter into pieces and add it to the hot skillet. When the butter is melted and has stopped sizzling, add the scallops, keeping the pieces to the side of the pan farthest away from you. Turn the heat down to medium.

After about 30 seconds, cut the remaining 4 tablespoons of butter into pieces and add them to the skillet. As the butter melts, tilt and pull the skillet toward you and start basting the scallops.

Cook, basting constantly, for 2-3 minutes. Then turn the scallops over in the skillet and turn off the heat. Let them sit for 1 minute. You want the scallops to have a nice brown crust on one side and still medium rare as carry-over heat will finish the cooking. Remove the scallops from pan and drain on a paper towel.

To serve, spread some of the creamy corn into the center of four dinner plates. Arrange four scallops on the corn, surround with the coulis, and give each scallop a squirt of lemon. Garnish with cilantro.

## Premium Reserve



Hatfield Premium Pork CC Boneless Loins (#720230, 2/7 lb avg)

Hatfield Premium All Natural Pork Tenderloins FF (#720231, 12/1.5 lb avg)

Hatfield Premium All Natural Pork Rib CC 8 Rib (#720235, 2/6 lb avg)



**To save \$5/cs on Hatfield Premium Reserve items up to \$300, visit [www.schiffs.com/deals-rebates/](http://www.schiffs.com/deals-rebates/) or ask your sales representative for more details!**



## Northeast Prime Veal

**Save \$2 per case on all Northeast Prime Veal items!**

Veal Leg Cutlets Pounded (332383, 16/5 oz)

Veal Top Round Cutlets Pounded (#332395, 16/5 oz)

Veal Leg Cutlets Breaded (#332476, 20/4 oz)



## Perfect Compliments



**Save \$2 per case on these items!**

Ambrosia Arborio Rice (#220700, 12/1 Kilo)

Ambrosia Cous Cous (#220706, 4/5 lb)

Ambrosia White Quinoa (#220712, 2/5 lb)

Ambrosia Red Quinoa (#220716, 2/5 lb)



# Tempting Desserts



**Save \$2 per case on these & all other 2 pack Taste It Presents cakes!**

Taste It Presents 10" Strawberry Shortcake (#316332, 2/14 cut)

Taste It Presents Tiramisu Trays (#316392, 2/4.25 lb)

Taste It Presents 10" New York Cheesecake (#316398, 2/16 cut)



**Save \$4 per case on this exciting NEW item!**



Special Touch Bakery Cannoli Pie, 12 Slice (#316440, 4/48 oz)

# Individual Indulgences



**Save \$1 per case on these decadent individual desserts from Annie's!**



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



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



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



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



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



*Set the mood & the table!*



Linen-Like White Napkins 14x14 (#272364, 1/1000 ct)...\$.08/ea  
Burgundy Napkin Bands (#272920, 4/2500 ct)...Less than a penny/ea  
Lace Doilies, 5" (#274225, 1/1000 ct)...\$.01/ea  
Red Placemats (#274251, 1/1000 ct)...\$.02/ea  
Burgundy Placemats (#274255, 1/1000 ct)...\$.02/ea  
White Embossed Placemats (#274247, 1/1000 ct)...\$.02/ea

## *Cupid's Crush Peppermint Martini*

### **Ingredients**

3/4 oz Monin Peppermint Syrup (#222567)  
1 1/4 oz Vanilla vodka  
3/4 oz White creme de cacao liquer  
2 oz Half & half (#405030)  
Ice

### **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.



**MONIN®**  
DEPUIS 1912

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