



SFS

SUPPLYING FOODSERVICE SOLUTIONS

SCHIFF'S FOOD SERVICE, INC.

Happy Valentine's Day

Schiff's Food Service reserves the right to limit quantities & correct typographical errors. Promotional prices & allowances valid from 1.15.24- 2.9.24

Call your meat experts!

At SFS, we are the meat experts. Let us help you plan a menu that caters to your needs. Don't forget to ask 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, 1/4-3 ctcw)...**\$.25 off/lb**

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

SFS Beef Sirloin Steak CH (fillet style) (#740303, 1/2-6 ctcw)...**\$.25 off/lb**

SFS Beef Tenderloin CH CC Chain-off (#740008, 1/2-6 ctcw)...**\$.25 off/lb**

SFS Beef CH CC oX1 Strip Steak (#740830, 1/4-3 ctcw)...**\$.25 off/lb**

SFS Beef Ribeye Steak Bone-in CH

(#740139, 1/16 lb avg)...**\$.25 off/lb**

Packer Chicken Breast, bnls/sknl

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

Bell & Evans Airline Chicken Breast, 10-12 oz

(#710172, 1/20 lb avg)...**\$.10 off/lb**

SFS Premium Pork Mignon (cut to specs)

(#720234, 2/5 lb avg)...**\$.10 off/lb**

SFS Premium Pork Rib Chop Frenched

(#720238, 2/5 lb avg)...**\$.10 off/lb** *10 oz avg minimum



Smithfield
CULINARY



Pork Osso Buco (#720575, 12/24 oz) is a unique addition to any menu. Originally made with veal shanks, pork has become a popular version of this classic Italian dish.

The bone it surrounds has marrow that braises beautifully when slow cooked, making it extra rich and impressive every time.

Save!
\$1/cs

Rosina
Real Italian Style

Sapore Grande 1 oz Meatball (#328250, 2/5 lb)

Sapore Grande 2 oz Meatball (#328255, 2/5 lb)

Sapore Grande 3 oz Meatball (#328252, 2/5 lb)

Celentano 3 oz Lasagna Rollettes (#320247, 1/10 lb)

Celentano 2.75 oz Cheese Manicotti (#320235, 6/12 ct)

Celentano 1/4" Breaded Long Cut, Skin-on Eggplant (#300522, 2/5 lb)

Save!
\$1/cs

Perfect Pasta Dishes

Seviroli Pasta Sheet Flat 11"x 8.75" (#320234, 1/10 lb)
Seviroli Rigatoni Stuffed Cheese (#320246, 1/10 lb)
Seviroli Gnocchi (#320250, 1/10 lb)
Seviroli Cavatelli Ricotta (#320251, 1/10 lb)
Seviroli Pasta Tortellini Cheese (#320252, 1/10 lb)
Seviroli Pasta Tortellini Meat (#320253, 1/10 lb)
Seviroli Pasta Tortellini Tri-Color (#320254, 1/10 lb)
Seviroli Ravioli Beef Jumbo (#320257, 1/10 lb)
Seviroli Ravioli Cheese Jumbo Round (#320258, 1/10 lb)
Seviroli Shell Stuffed Cheese (#320259, 60/2.75 oz)
Seviroli Manicotti Cheese (#320260, 60/2.75 oz)



Cheese Manicotti with Parmigiano Bechamel



Add **1 large onion, peeled & julienned** (#540010) and **1 gal whole milk** (#400010) to a heavy-duty sauce pot. Simmer for 20 minutes. In a separate pot make a white roux with the **8 oz AP flour and 8 oz clarified butter**. Strain onion from milk, saving liquid

With your roux on a low-medium heat, gradually add the hot milk to the roux

while stirring constantly with a whisk to prevent lumps. Bring to a boil. Reduce the sauce to a simmer. Add **1 tsp nutmeg** (#264211), **Kosher salt** (#264716) to taste & **white pepper** (#264317) to taste. Continue cooking and whisking for 30 minutes. Fold in **8 oz grated Parmesan** (#435660) and **12 oz fontina cheese** (#446301) with heat off. Season to taste. Thin if needed with heavy cream (#405054).

In a half tray, add 1/4 cup of water or chicken stock to the bottom of the tray. Add a quarter of your bechamel to the bottom of the pan. Line **15 pc of Manicotti** (#320260) on the liquid. Add another quarter of bechamel to the top of the Manicotti. Repeat process with another half tray of manicotti. Cover with foil and bake for 35 minutes at 325° degrees. Garnish with parsley (#510490) and grated cheese (#435660).

Featuring...

Seviroli Manicotti Cheese (#320260, 60/2.75 oz)...\$2 off/cs

Dive into Valentine's Day!



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

10-20 ct. Scallop Medallions (#342146, 2/5 lb)

Spinach Florentine Stuffed Salmon (#342147, 1/6-8 lb avg)

Spinach Florentine Stuffed Salmon Pinwheels (#342145, 20/ 4 oz)

Save!
\$1/cs

MARKFOODS™

8-12 ct Shell-on White Shrimp (#336083, 6/4 lb)

13-15 ct Shell-on White Shrimp (#336082, 6/4 lb)

14-16 oz Warm Water Lobster Tails (#340136, 1/10 lb)

8 oz Warm Water Lobster Tails (#340132, 1/10 lb)

10-12 oz Cold Water Lobster Tails (#340113, 1/10 lb)

Center Cut, Skinless, Boneless Atlantic Salmon, "D' Trim,
Individual Vac. Pack (#342098, 20/8 oz)

Yellow Fin Ahi Tuna Steaks (#342100, 20/8 oz)

6-8 oz Orange Roughy Fillets (#342097, 1/22.05 lb)

Save!
\$1/cs



Jack's Catch Colossal Blue Crab Meat (#890019, 12/1 lb)

Jack's Catch Jumbo Lump Blue Crab Meat (#890016, 12/1 lb)

Jack's Catch Blue Claw Crab Meat (#890015, 12/1 lb)

Save!
\$1/cs

For fresh seafood pricing, contact your sales representative!

Pass the bread, please!



Demi Baguette (#290364, 48/ 6 oz)

Save!
\$1/cs

Seafood Feast

Crab Puttanesca



On a sheet pan, toss **1 pint cherry tomatoes** (#510870) with **1 tablespoon of EVOO** (#256510) and season with salt and pepper. Roast at 375°F for 15-20 minutes until the tomatoes start to soften and are fragrant.

Cook **1 lb dried spaghetti** (#220318) according to package for al dente, drain, reserving 1/2 cup of the cooking liquid for the sauce.

Heat a large sauté pan over medium and add 3 tbsp EVOO. Add **2 cloves minced garlic** (#510345), **1 tbsp anchovy paste**, **1 tsp dried oregano** (#264246), **1/2 tsp crushed red pepper flakes** (#264316), **1/2 of a lemon zest and juiced** (#500592). Cook for about 2-3 minutes until fragrant and garlic is translucent but not browned, reducing heat if cooking too quickly. Add **1/2 c Kalamata olives** (#232217) and **1 tbsp capers** (#264057) and stir to coat. Add the cooked pasta and stir to combine, adding some of the reserved cooking water until a slightly loose sauce consistency. Add the tomatoes and **1 lb crab meat** (#890016), gently fold to combine. Garnish with the **1/4 c torn basil leaves** (#510320) to serve.

Featuring...

Jack's Catch Jumbo Lump Blue Crab Meat (#890016, 12/1 lb)..\$1 off/cs

Creative Crab Dishes



Crab Bruschetta



Steak Oscar



Homemade Crab Cakes

Soup & Salad



Campbell's French Onion Soup (#312214, 3/4 lb tubs)
Campbell's Cauliflower Cheddar Soup (#314077, 4/4 lb bags)
Campbell's Creamy Tomato Basil Bisque
(#312258, 3/4 lb tubs)
Campbell's Minestrone Soup (#312204, 3/4 lb tubs)

Save!
\$1/cs



Blanched Sliced Almonds (#260021, 3/2 lb)
Slivered Almonds (#260023, 3/2 lb)
Medium Pecan Pieces (#260025, 3/2 lb)
Candied Pecan Pieces (#260037, 3/2 lb)
Oven Roasted Sunflower Kernels (#260039, 3/2 lb)
Fancy Sweetened Shredded Coconut (#228065, 1/10 lb)
Sweetened Coconut Flakes (#228067, 5/2 lb)

Save!
\$1/cs

Don't forget the croutons!

Homestyle Cheese & Garlic Crouton (#246265, 4/2.5 lb)
Highland Market Seasoned Homestyle Crouton
(#246261, 4/2.5 lb)

Save!
\$1/cs

Citrus, Fig & Prosciutto Salad



Using a sharp knife, peel 1 **medium orange** (#500660), removing all of the bitter white pith. Working over a small bowl, cut in between the membranes to release the sections.

Combine orange sections, **2 c chopped romaine** (#510450), **1 c leafy green lettuce** (#510421), **2 figs cut**

into wedges (#500300) and **2 oz torn prosciutto** (#660365), in a large bowl. Add **2 fl oz white balsamic vinaigrette** (#210159) and toss. Top with **1 tbsp slivered almonds** (#260023) and serve.

Featuring...

Slivered Almonds (#260023, 3/2 lb)...\$1 off/cs

Tempting Desserts

Dianne's Rustic Gingerbread Cake (#316076, 2/12 cut)

Dianne's Bourbon Pecan Pie (#316082, 2/14 cut)

Dianne's Italian Lemon Cake (#316078, 2/66 oz)

Dianne's Cheesecake Scoupable, *Gluten Free* (#316086, 2/80 oz)

Dianne's Tres Leches Cake Unsliced (#316179, 2/84 oz)

Sweet Source Salted Caramel Cheesecake (#316102, 2/70 oz)

Dianne's
FINE DESSERTS



Mouthwatering Minis

David's
Cookies

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



Tuxedo Bombe Cake
(#316508, 24/4 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)



Something to Sip

Chocolate Valentini



Chill serving glass.
Pour 1 1/2 oz vanilla vodka, 1/2 oz Monin White Chocolate Sauce (#222612), 3/4 oz Monin Strawberry Syrup (#222560), 2 oz half & half (#405030) into mixing glass with 2/3 ice in order listed. Cap, shake and strain into chilled serving glass. Add garnish and serve.

MONIN®

All Monin syrups \$1 off/cs!

Don't forget your something sweet!

Brown Turbinado Natural Sugar in the Raw (#262385, 1200/4.5 gram)
Yellow Sweetener Packet, *Sucralose* (#262391, 2000/1 gram)
Blue Sweetener Packet, *Aspartame* (#262393, 2000/1 gram)
Pink Sweetener Packet, *Saccharin* (#262395, 2000/1 gram)
Sugar Packets (#262397, 2000/2.8 gram)
Non-Dairy Dry Creamer Packets (#262399, 2000/ 2 gram)



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