



## Cocomit Stramp & Walles



KING & PRINCE' SEAFOOD Sea. Taste. Enjoy!

Create a perfectly sweet & savory bite with these coconut shrimp & waffles. Top a prepared **Belgian** waffle (#254203) with

**3 fried coconut shrimp** (#338087) and dark-rum infused maple syrup with pecans. To prepare the syrup, slowly heat **3 oz of maple syrup** in a sauce pan, then add **2 tbsp toasted pecans** (#260029) and **1 tbsp toasted coconut**. Slowly whisk in **1 tbsp dark rum** and **1 tbsp butter** (#415038).

### Featuring...

Mrs Friday's Shrimp, 16-20, Coconut Breaded, Deep Cut (#338087, 4/2.5 lb)

### Check out more great items from this vendor...

Mrs. Friday's Shrimp Breaded Buffalo (#338041, 4/2.5 lb)

Mrs. Friday's Breaded Buttermilk 75 ct Popcorn Shrimp (#338056, 4/2.5 lb)

Mrs. Friday's Shrimp Pouch, 31-40, Butterflied (#338082, 12/6 oz)

Mrs. Friday's Shrimp, 16-20, Home-style Breaded, Deep Cut (#338086, 4/3 lb)

Mrs Friday's Shrimp, 16-20, Coconut Breaded, Deep Cut (#338087, 4/2.5 lb)

### HIGH LINER FOODS Bring flavor with value added items!

Icelandic Cello Haddock, Bnls/Sknls Fillets (#342062, 10/5 lb)

Natural Cut Corona Beer Battered Cod (#346291, 80/2 oz)

Natural Cut Corona Beer Battered Cod (#346298, 40/4 oz)

Upper Crust Coconut Crusted Tilapia (#346302, 32/5 oz)...**\$.50 off/cs** 

Upper Crust Tortilla Crusted Tilapia (#346303, 32/5 oz)...**\$.50 off/cs** 

Upper Crust Parmesan/Herb Crusted Tilapia (#346314, 32/5 oz)...\$.50 off/cs

Fire Roaster Rustic Italian Cod (#346325, 32/5 oz)

Fire Roaster Citrus Peppercorn Tilapia (#346327, 32/5 oz)...\$.50 off/cs

Big Bob's Belly Buster 10 oz Haddock (#346600, 1/10 lb)...\$.50 off/cs

Big Bob's Belly Buster 8 oz Cod (#346601, 1/10 lb)







31-40 ct Shrimp Skewers, Raw, Tail-on (#338011, 6/1.5 lb)...\$1.00 off/cs

21-25 ct Tempura Battered Torpedo Shrimp (#338048, 4/2.5 lb)...\$1.00 off/cs

16-20 Coconut Breaded Shrimp (#338066, 4/3 lb)...\$1.00 off/cs

16-20 ct Panko Breaded Clean Tail Shrimp (#338068, 4/3 lb)...\$1.00 off/cs

21-25 ct Panko Breaded Clean Tail Shrimp (#338070, 4/3 lb)...\$1.00 off/cs

30-40 Panko Breaded Scallops (#338077, 4/2.5 lb)...\$1.00 off/cs

Panko Breaded Calamari Rings (#342030, 4/2.5 lb)

Lightly Dusted Calamari Rings & Tentacles (#346027, 4/2.5 lb)

Battered Pub Style 2-3 oz Cod (#346140, 4/2.5 lb)

## Seacuterie Board



Make a splash this Lenten season with *Seacuterie boards*! Mix and match different seafood, sides, and tasty dipping sauces! You can do a variety of seafood or build your board around a theme like bagels & lox, Mediterranean or Asian inspired, or even a lobster BLT!



### Serving Suggestions

These are just a few suggestions. Create any board you can imagine!

#### Seafood

Popcorn Shrimp (#338056) Shrimp Skewers (#338011) Torpedo Shrimp (#338048) Panko Breaded Scallops (#338077) Breaded Calamari Rings (#342030) Mini Seafood Cakes (#342540) Smoked Salmon (#346285) Lobster Sensations (#346455)

#### **Dipping Sauces**

Dijon Honey Mustard (#210203) Cucumber Wasabi (#210205) Remoulade (#216447) Sweet Red Chili (#216923) Garlic Parmesan (#216951) Dill Pickle Aioli (#216444)

#### Fruit & Veggies

Cherry Tomatoes (#510870) Celery Sticks (#510240) Sliced Cucumber (#510255) Grapes (#500410) Lemon Wedges (#500591) Seaweed Salad (#346901) Olives (#232041) Pickled Red Onions (#300372)

Basil Pesto (#216321) Cocktail Sauce (#216009) Hot Sauce (#216144) Sweet & Sour (#216007)

#### Carbs & Crunch

Baguette Slices (#290641) Almonds (#260028) Salted Cashews (#260051) Breadsticks (#250343) Fresh Potato Chips (#302534)

#### Cheeses

Cream Cheese (#435209) Gruyere (#446440) Gouda (#446355)



### **MARKFOODS**\*



Ahi Tuna Steak, 4 oz (#342099, 40/4 oz)...**\$1.00 off/cs** Ahi Tuna Steak, 8 oz (#342100, 20/8 oz)...\$1.00 off/cs Ahi Tuna Steak, 6 oz (#342101, 26/6 oz)...**\$1.00 off/cs** Ahi Tuna Steak, 10 oz (#342104, 16/10 oz)...**\$1.00 off/cs** Atlantic Salmon, Center Cut, Sknls, Bnls (#342098, 20/8 oz)...\$1.00 off/cs Atlantic Salmon, Center Cut, Sknls, Bnls (#342119, 28/6 oz)...**\$1.00 off/cs** 



Cold Smoked Salmon Sides (#346285, 5/2 lb avg)...\$1.00 off/cs Warm Water Lobster Tails, 3 oz (#340119, 1/10 lb)...\$168.50/cs Warm Water Lobster Tails, 5 oz (#340121, 1/10 lb)...\$199.95/cs Warm Water Lobster Tails, 7 oz (#340128, 1/10 lb)...\$199.50/cs Warm Water Lobster Tails, 9 oz (#340131, 1/10 lb)...\$194.50/cs







Scallop Medallions, 20-30 ct (#342126, 2/5 lb)...\$3.00 off/cs IQF Dry Scallops, 20-30 ct (#342133, 2/5 lb)...\$3.00 off/cs IQF Dry Scallops, 10-20 ct (#342136, 2/5 lb)...\$3.00 off/cs IQF Dry Scallops, 80-120 ct (#342137, 2/5 lb)...\$3.00 off/cs Scallop Medallions, 10-20 ct (#342146, 2/5 lb)...\$3.00 off/cs Spinach & Florentine Stuffed Salmon Pinwheels (#342145, 20/4 oz)...\$3.00 off/cs Stuffed Salmon with Spinach & Florentine (#342147, 1/6-8 lb avg)...\$3.00 off/cs





Soups to satisfy

Cauliflower Cheddar Soup (#314077, 4/4 lb bag)...\$1.50 off/cs Broccoli & Cheddar Soup (#312244, 4/4 lb bag)...\$1.50 off/cs Creamy Tomato with Basil Bisque (#312258, 3/4 lb bag)...\$1.50 off/cs Culinary Reserve Lobster Bisque with Sherry (#312178, 4/4 lb bag)...\$1.50 off/cs Culinary Reserve New England Clam Chowder (#312226, 4/4 lb bag)...\$1.50 off/cs



## Orabo Com & Leels Brotto





Create a creamy, decadent

risotto with lots of bright bursts of flavor! In a large heavy bottom pot over medium low heat add **2 tbsp of EVOO** (#256590) and **3 tbsp of butter** (#415038) and allow to heat. Add 1 **c leeks, white parts** washed & diced (#570365), 1 **c corn** (#202090) and 1 **clove garlic, minced** (#510345). Cook until the garlic is fragrant but no color, about two minutes. Add 1 **c Arborio rice (#220698)** and stir

to coat. Cook until rice begins to toast and smell slightly nutty, about 3 minutes. Increase the heat to medium and add 1/2 c white wine. Allow the wine to almost fully cook off, stirring frequently. Begin to add vegetable stock 1 cup at a time, until you've added 3 cups of vegetable broth. Stir frequently until almost all of the liquid is absorbed before adding additional stock. Repeat this process until the rice is very al dente. Add additional 4 tbsp of butter and stir to combine. Add 8 oz crab meat (#890005) and gently fold to combine, using a rubber spatula, season to taste with salt and pepper. Transfer the risotto to a parchment lined full size sheet pan and spread the risotto evenly and allow to cool. Cut into portions and heat on a griddle to serve. Garnish with a drizzle of pesto (#216321).

### Featuring...

Jack's Catch Blue Crab, Super Lump Crab Meat (#890005, 12/1 lb)...\$1.00 off/cs

### Check out more great items from this vendor...

Imitation Crab Meat Chunks Red & White (#340391, 12/2.5 lb)...\$69.73/cs
Imitation Crab Meat Chunks All White (#340393, 12/2.5 lb)...\$69.73/cs

Jack's Catch Blue Crab, Super Lump Crab Meat (#890005, 12/1 lb)...\$1.00 off/cs

Jack's Catch Blue Crab, Chinese Lump Crab Meat (#890013, 12/1 lb)...\$1.00 off/cs

Jack's Catch Blue Crab, Claw Crab Meat (#890015, 12/1 lb)...\$1.00 off/cs

Jack's Catch Blue Crab, Jumbo Lump Crab Meat (#890016, 12/1 lb)...\$1.00 off/cs

Jack's Catch Blue Crab, Select Jumbo Lump Crab Meat (#890018, 12/1 lb)...\$1.00 off/cs

Jack's Catch Blue Crab, Colossal Crab Meat (#890019, 12/1 lb)...\$1.00 off/cs

Jack's Catch Blue Crab, Backfin Crab Meat (#890031, 12/1 lb)...\$1.00 off/cs



Haddock, Bnls/Sknls, 6-8 oz (#342054, 1/10 lb), Haddock, Bnls/Sknls, 10-12 oz (#342055, 1/10 lb) Haddock, Bnls/Sknls, 8-10 oz (#342056, 1/10 lb)

Swai, Bnls/Sknls, 5-7 oz (#342070, 1/15 lb) Swai, Bnls/Sknls, 7-9 oz (#342072, 1/15 lb)

Sea Bass Bellies, Bnls/Sknls (#346168, 20/8 oz)

Cod Loins, 5 oz (#346277, 1/10 lb)

Cod Loins, 6 oz (#346278, 1/10 lb)

Cod Loins, 4 oz (#346290, 1/10 lb)

Cod Loins, 8-10 oz, Bnls/Sknls (#346280, 1/10 lb)

Tilapia Fillets, 3-5 oz, IVP, Bnls/Sknls (#346317, 1/10 lb)

Tilapia Fillets, 7-9 oz, IVP, Bnls/Sknls (#346319, 1/10 lb)

Tilapia Fillets, 5-7 oz, IVP, Bnls/Sknls (#346320, 1/10 lb)

Plaice Flounder, 6 oz (#342160, 26/6 oz)

Plaice Flounder, 4 oz (#342170, 40/4 oz)

Plaice Flounder, 5 oz (#342174, 32/5 oz)

Natural Trout Fillets, 9-11 oz (#342212, 1/10 lb)

IVP White Shell Clams, 17-22 ct (#346002, 10/1 lb)

IVP White Shell Clams, 11-16 ct (#346010, 10/1 lb)

Mahi Mahi Fillets, 6 oz (#342088, 1/10 lb)

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

Center Cut, IVP, Bnls/Sknls Salmon (#342098, 20/8 oz)

Center Cut, IVP, Bnls/Sknls Salmon (#342119, 28/6 oz)



"Basket Style" Pouch Breaded, Tail-on Shrimp (#338050, 12/8 oz) Landshark Beer Battered 31-35 Shrimp (#338004, 4/2.5 lb)

Pickle Fries Dipt'n Dusted (#300490, 5/2 lb)

Pickle Chip Dill Dipt'n Dusted (#300503, 4/2.5 lb)

## White Plenogi Pizza





Give the traditional white pizza a *mini* makeover! Preheat convection oven to 375°F. Mix together **1 lb** 

ricotta cheese (#420111) and 1 tbsp olive oil (#256510). Add 4 cloves minced garlic (#510345), 1 tbsp dried basil (#264041), 2 tsp dried oregano (#264256), salt & pepper to taste, and 8 oz grated Parmesan cheese (#435660) to the ricotta. Mix to combine. Add 2 lbs mozzarella (#430075) to the ricotta mixture and mix to incorporate. Put the cheese mixture on large pre-packaged pizza

crust (#318978) with approximately **15 to 20 frozen Mrs. T's Mini Classic Cheddar pierogies** (#302208). Bake for 10 to 15 minutes or until golden brown.

### Featuring...

Mrs. T's Mini Potato & Cheese Pierogies (#302208, 4/2.5 lb)

### Check out more great items from this vendor...

Potato & Cheese Pierogies (#302172, 4/72 ct) Mini Potato & Cheese Pierogies (#302208, 4/2.5 lb)





Lobster Ravioli, 72 ea (#320406, 2/3 lb)...\$1.00 off/cs
Maryland Blue Style Crab Ravioli, 66 ea (#320408, 2/3 lb)
Grilled Vegetable Ravioli, 90 ea (#320416, 2/3 lb)...\$1.00 off/cs
Mushroom Ravioli, 66 ea (#320422, 2/3 lb)
Shrimp & Roasted Garlic Ravioli, 96 ea (#320458, 2/3 lb)
Cheese Sacchetti, 162 ea (#320426, 2/3 lb)...\$1.00 off/cs



### Serve delicious, fun flavors!

Potato & Cheese Pierogies (#302191, 6/1 doz) Dill Pickle Pierogies (#302195, 6/1 doz) Jalapeno Popper Pierogies (#302193, 6/1 doz) Roasted Garlic Pierogies (#302196, 6/1 doz)

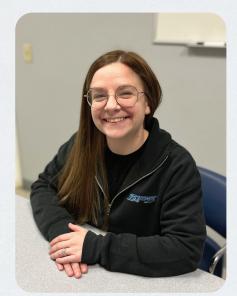


# Penelasing's Piels



Our Lenten feature staff pick comes from buyer, *Tori Evanina*. Her pick is **Stone Silo mini seafood cakes** (#342540). These are packed 100/2 oz cakes. Stone Silo

mini seafood cakes are handmade using a blend of shrimp, crab and scallops. These seafood cakes contain no filler of any kind. These are hand formed for that "in-house" look without the inhouse work. Tori suggests you use the minis for seafood cake-stuffed mushrooms, a creation by her wedding caterer and SFS customer, The Avenue. She knows from experience these make a crowd pleasing appetizer!



## SIS Means for the Rest of the Week...

SFS Beef Sirloin Ball Tip Steak...(#740962, 1/4-3 ctcw)...\$.20 off/lb SFS Breakfast Rope Sausage, FF (#650037, 1/10 lb)...\$2.00 off/cs SFS Pork Ground Fine... (#720375, 2/5 lb avg)...\$.20 off/lb



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