



Celebrate Mother's Day

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

Schiff's Food Service reserves the right to limit quantities & correct typographical errors. Promotional prices & allowances valid from 4.8.24 - 5.10.24

Create a Beautiful Brunch

ORIGINAL BAGEL
Kettle Boiled • Hearth Baked

Original Bagel Cinnamon Raisin, 5 oz, Sliced, Thaw & Serve (#318296, 14/6 ct)

Original Bagel Everything, 5 oz, Sliced, Thaw & Serve (#318298, 14/6 ct)

Don't forget the cream cheese! Brighton Farms Cream Cheese Cups (#262007, 100/1 oz)



Avieta Waffle Pearl Sugar, Individually Wrapped (#318228, 26/3.17 oz)



Ham, White Cheddar & Roasted Apple Dutch Baby

Mix 1/4 c flour (#226020), 1 1/2
tbsp sugar (#226014), 1/4 tsp salt

Smithfield
CULINARY

(#264700), 1/4 c milk (#400010) and 2 eggs (#405830) together in blender, or mix dry ingredients, and then add wet ingredients. Mix well. Allow batter to sit for a couple of hours. Preheat oven to 400°F (convection) or 425°F (conventional). Heat 8-inch sauté pan for several minutes to get it very hot. Remove from oven, and swirl 2 tbsp butter in pan. Heat pan a little bit more, and then add batter. Sprinkle 3 oz cubed ham (#640003), and 1 1/2 oz shredded white cheddar cheese (#440358) evenly over surface of pancake, allowing a little edge around the outside. Bake 12-15 minutes or until batter is fully baked. Remove from oven, and garnish with Sautéed Apples, and additional shaved cheddar. (To saute apples: Heat sauté pan over medium-high heat. Add 2 tbsp butter, and melt, and then add 3 gala apples (#500010), peeled, cored, and cut into wedges. Sauté until golden brown on both sides. Add 3 tbsp brown sugar (#226132), 1/2 c cider (#450100), 1/4 tsp salt, a pinch of nutmeg (#264211) and 1/2 tsp chopped fresh thyme (#510328), and cook just long enough to reduce cider to a more syrupy consistency. Remove from heat, and reserve for garnish.)

Featuring...

Smithfield Football Ham (#640003, 2/12 lb avg)

Dress Things Up

KEN'S
A Family Owned Company

Mandarin Orange Sesame Dressing (#210145, 4/1 gal)...\$3.00 off/cs

Asian Sesame Dressing (#210137, 4/1 gal)...\$3.00 off/cs

Apple Cider Vinaigrette (#210139, 4/1 gal)...\$3.00 off/cs

White Balsamic Vinaigrette (#210159, 2/1 gal)...\$1.50 off/cs



California Breakfast Croissant

Place 2 oz arugula (#560040) on grilled croissant bottom (#318064) and drizzle with 1 tbsp Apple Cider Vinaigrette

KEN'S
A Family Owned Company

(#210139). Layer with 2 slices tomato (#510750), 2 slices avocado (#500100), 2 slices red pepper (#510504), 1 oz shredded cheddar-jack cheese (#440189), and 2 slices crispy-cooked Applewood bacon (#610041). Top with crown and serve.

Featuring...

Ken's Apple Cider Vinaigrette (#210139, 4/1 gal)...\$3.00 off/cs

For the Carving Line

Smithfield
CULINARY

Football Ham (#640003, 2/12 lb avg)

Honey Ham (#640009, 2/10 lb avg)

Pit Ham (#640012, 2/15 lb avg)

Buffet Ham (#640140, 2/11 lb avg)

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SFS Sausage Breakfast Rope FF (#650037, 1/10 lb)...\$1.00 off/cs

Packer Beef Top Rounds CH CV, Inside (#730005, 3/28 lb avg)...\$.10 off/lb

Packer Beef Ribeye CH CV (#730160, 5/17 lb avg)...\$.10 off/lb

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

Create Crave-worthy Dishes



Crab Waffle Benedict

Preheat mini waffle maker. In a large bowl add 1 egg (#405830) lightly beaten, 1/4 c mayo



(#210010), 2 tsp Old Bay (#264087), 2 tsp Dijon (#224023), 1 tsp lemon juice (#208201) and 2 tsp Worcestershire

(#216361) and whisk to combine. Add the 1 lb crab (#890016) in an even layer over the top and dust 2/3 c breadcrumbs (#246005) on top of the crab. Using a rubber spatula, gently fold together until just combined, being careful not to break up the pieces of crab. Divide into 8 equal portions and form into disks, about 1" smaller than the waffle maker. Make crab cake waffles one at a time and transfer to a baking pan in oven to keep warm. Bring a pot of water to a strong simmer, mild boil, add 1 tbsp (#224210) white vinegar. Create a vortex in the water and add each of the 8 eggs, one at a time, cooking 4 at a time, for about 3 minutes, depending on the consistency you prefer. For the sauce add 3 egg yolks to a blender and blend. Add the juice of 1 lemon and blend to combine. With the blender running slowly drizzle 1 c melted butter until thickened. Season to taste with salt and optional hot sauce (#216139). Garnish plate with chopped chives (#510330).

Featuring...

Jack's Catch Jumbo Lump Crabmeat (#890016, 12/1 lb)...\$3.00 off/cs



Imitation Crab Meat Chunks all white (#340393, 12/2.5 lb)...\$3.00 off/cs

Jack's Catch Blue Crab, Super lump, Crab Meat (#890005, 12/1 lb)...\$3.00 off/cs

Jack's Catch Jumbo Lump Crab Meat (#890016, 12/1 lb)...\$3.00 off/cs

Jack's Catch Colossal Crab Meat (#890019, 12/1 lb)...\$3.00 off/cs



Spinach Florentine Stuffed Salmon Pinwheels (#342145, 20/4 oz)...\$5.00 off/cs

Salmon Atlantic, Skinless/Boneless, Center-cut (#342098, 20/8 oz)...\$3.00 off/cs

Scallop Medallions, 10-20 ct (#342136, 2/5 lb)...\$3.00 off/cs



Stone Silo Incredible Seafood Cakes, 3 oz (#342533, 4/6 lb)

Think Lite & Bright



Scallops with Pineapple Salsa

Cook 1 c rice (#220711) according to package. Remove from heat and let sit, covered, for 10 minutes. Fold in juice and zest of 1 lime (#500602). Next, wash and pat dry 12 oz scallop medallions (#342136).



Season with salt & pepper. Heat a medium-sized skillet on high heat. When pan is hot, melt 1 tsp. butter and place scallops in the pan. (If necessary, work in batches of scallops to avoid overcrowding the pan.) Sear without moving the scallops for a few minutes, until the bottom forms a crust. Turn over and cook for another 1-2 minutes, until the center is slightly translucent and the bottom is seared. Remove from pan and set aside on a warm plate. To prepare the pineapple salsa, combine in a medium sized bowl: 1 small red onion (#540140), diced, 1 small red bell pepper (#510504), deseeded and diced, 1 jalapeno (#510547), deseeded and finely chopped, 2 cups diced pineapple (#500812), 1 medium avocado (#500100), diced, handful of finely chopped cilantro (#510323), juice and zest of 2 limes, and 1/2 tsp salt. Stir to combine and set aside until serving. To serve: spoon rice into individual bowls, top with generous amount of pineapple salsa, then top with seared scallops. Finish with a squeeze of fresh lime juice.

Featuring...

Scallop Medallions, 10-20 ct (#342136, 2/5 lb)...\$3.00 off/cs

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)...\$3.00 off/cs

Atlantic Salmon, Center Cut, Sknls, Bnls (#342119, 28/6 oz)...\$3.00 off/cs

Cold Smoked Salmon Sides (#346285, 5/2 lb avg)...\$3.00 off/cs

Warm Water Lobster Tails, 7 OZ (#340128, 1/10 lb)

Warm Water Lobster Tails, 9 OZ (#340131, 1/10 lb)

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

Warm Water Lobster Tails, 10-12 OZ (#340134, 1/10 lb)

Warm Water Lobster Tails, 12-14 OZ (#340135, 1/10 lb)



Pasta Perfect



Joseph's Black & White Striped Lobster Ravioli (#320404, 2/3 lb)

Joseph's Shrimp & Roasted Garlic Ravioli (#320458, 2/3 lb)

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



Shrimp & Garlic Ravioli with Grilled Shrimp Skewers

Prepare shrimp skewers (#338011).

Preheat grill. Roughly chop 1 clove garlic (#510345) and combine with 1 tsp fresh thyme (#510328), 1 tbsp veg-



etable oil (#256705), 2 tsp lemon juice (#208201), and pinch of salt and pepper. Mix in 12 med/large shrimp (#336145) and let marinate while preparing the rest of the dish. Bring a large pot of water to boil. While water is coming to a boil, melt 4 tbsp butter. Add 2 cloves sliced garlic (#510345) and 1 sliced shallot (#540091) and cook for approx. 2-3 minutes. Add 1 chopped Roma tomato (#510770) and cook another 2 minutes. Add 2 tbsp lemon juice and 1/4 c white wine. Allow to cook another 2 minutes. Skewer shrimp and grill on each side for about 2-3 minutes until shrimp are fully cooked. Set it aside. Cook ravioli (#320458) per instructions, for about 3-3.5 minutes. Immediately toss into butter and garlic mixture. To plate, place ravioli on plate and top with chopped fresh parsley (#510490). Add a shrimp skewer to each plate. Add additional lemon juice over top. Enjoy!

Featuring...

Joseph's Shrimp & Roasted Garlic Ravioli (#320458, 2/3 lb)

Delicate Entrees



Top Round Veal Cutlets Pounded (#332393, 15/6 oz)...\$2.00 off/cs

Veal Leg Cutlets Pounded (#332381, 15/6 oz)...\$2.00 off/cs

Frenched, C.C. Veal Rib Chops (#332488, 12/12-14 oz)...\$2.00 off/cs

Something Sweet



Dianne's[®]

FINE DESSERTS

Dianne's Tres Leches Cake Unsliced
(#316179, 2/84 oz)...**\$1.00 off/cs**

Sweet Source Tiramisu Tray
(#316088, 2/75 oz)

Dianne's Italian Lemon Cake
(#316078, 2/66 oz)...**\$1.00 off/cs**

Dianne's Cheesecake Scoupable G.F
(#316086, 2/80 oz)...**\$1.00 off/cs**

Sweet Source Brownie Fudge No Nuts
(#316094, 2/96 oz)



Taste It Mixed Berry Mascarpone Cake
(#316328, 2/14 ct)

Taste It NY Cheesecake 10"
(#316398, 2/16 ct)



Signature Drinks for Mom

MONIN®

Wildberry Cosmo



Chill serving glass. Pour 1/2 oz orange liqueur, 1/2 oz fresh lime juice (#208199), 1 1/2 oz vodka, and 3/4 oz Monin Wildberry Fruit Puree (#222604) into mixing glass filled 2/3 with ice in order listed. Cap, shake and strain into chilled serving glass. Add garnish of berries and serve.

Blackberry Lavender White Mocha



Combine 1/2 oz Monin White Chocolate Sauce (#222612), 1/4 oz Monin Lavender Syrup (#222606), 1/2 oz Monin Blackberry Syrup (#222575), and 2 shots of espresso in serving cup. Stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently. Garnish with whipped cream (#405125).

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