

Food is The Ingredient that binds us together



Holiday Foods

The Holidays are officially here!

Family, friends and food go hand and hand during the Holiday season. We are all so busy running around, shopping, cooking, visiting, but when it is all said and done, our reward is the dinner table with our loved ones. Food is at the epicenter of our get togethers, it is what brings us to the table and opens the door to laughter, shared stories and above all...Love. ❤️

Holiday Foods specializes in making delicious appetizers that are universal – so whether you are the executive chef in a corporate hotel, resort, country club, a restaurant owner or having some family and friends over for a holiday celebration, you will delight in the opportunity to let us do the cooking for you!

Many of our core products are perfect for any occasion, they have been with us through the years and have proven to be tried and true. Holiday Foods is well known and highly respected because of these wonderful products. This year we have introduced several new items to our portfolio.

🍷 If you haven't tried any of these new products, please go to our website and look at our product brochure!

🍷 *Sun-dried Tomato, Pesto and Mozzarella Arancini*

These tiny delights are perfect served with a simple Marinara Sauce and shaved Parmigiana-Reggiano! (marinara recipe to follow)

Arancini ~ A street food or snack, originating in Sicily, Italy. The name is translated into "Little Orange" which derives from their shape and color after cooking. There are many regional variants which differ in filling and shapes. The most common type in Sicily was Arancini al Ragu', which consists of meat in a tomato sauce, arborio rice, peas and mozzarella. All others are known to be specialty, we add this delicious version to our already existing Mushroom Arancini.



🍷 Mini Salmon Wellington



🍷 Shrimp Empanada



🍷 Vanilla & Raspberry Cheesecake Spring Roll

Holiday Foods

🦄 Bacon wrapped Artichoke Heart stuffed with Blue Cheese



🦄 Bacon, Bacon, Bacon!

We added this delicious appetizer to our portfolio of bacon wrapped items and our already popular Breaded Goat Cheese Stuffed Artichoke Heart. It will be a wonderful addition to your menu for any event or holiday party.

Cooking Tip: Bake, hold and flash fry for a warm cheesy center and crispy bacon outside!

Try serving with a Balsamic Glaze! (recipe to follow)

Remember, these are only suggestions and we would love to hear your feedback on how you presented our delicious appetizers. Our culinary team is always interested in hearing feedback on our products, suggestions for the future, and of course, we are always here to answer questions you may have about our appetizers or give ideas for accompaniments and serving suggestions. We look forward to hearing from you!!!

🦄 It is my pleasure to meet you all and I look forward to putting a face with the name for each and every one of you! Please don't hesitate to shoot me an email or give me a call at any time.

Ronda Parker is always available for your orders and customer service needs, she can be reached at (954) 921-7786.

Joe Torres our Regional Sales Manager will be happy to help you with anything you may need regarding product sales and he can be reached at (305) 281-7207.

🦄 Stay tuned for our new product portfolio in 2019!

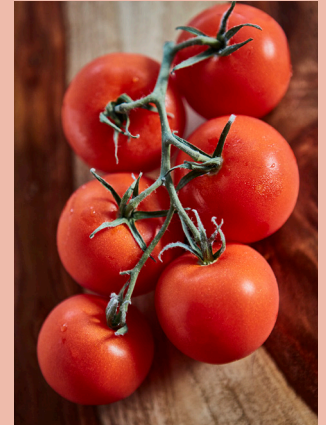
QUICK MARINARA SAUCE

INGREDIENTS:

- 1 tsp olive oil
- 2 cloves garlic, smashed
- 28 oz can crushed tomatoes
- 1 small bay leaf
- 1 tsp oregano
- 2 tbsp chopped fresh basil
- salt and fresh pepper to taste

DIRECTIONS:

- In a medium pot, heat olive oil over medium heat.
- Add garlic and saute until golden, being careful not to burn.
- Add crushed tomatoes, salt, pepper, oregano, and bay leaf. Stir and reduce heat to low.
- Cover and let simmer about 15 – 20 minutes.
- Remove from heat and add fresh basil.



BALSAMIC GLAZE :

Mix balsamic vinegar with brown sugar in a saucepan over medium heat, stirring constantly until sugar has dissolved. Bring to a boil, reduce heat to low, and simmer until glaze is reduced by half, about 20 minutes. Glaze should coat the back of a spoon. Let cool and pour into a jar with a lid; store in refrigerator.

follow us on:



Bon Appetit,
Cheryl F. Angelo
Corporate Executive Chef
Holiday Foods
www.holidayfoods.com
New Product & Business Development
SFC Global Supply Chain, Inc.
www.schwanscompany.com
Direct: 901.827.1402
Cheryl.Angelo@schwans.com

