



**UPSCALE
YOUR MENU**
APPETIZERS, ENTREES, SIDES

MERRY & BRIGHT



HELLO!

Tis the season to be Merry and Bright! We hope this issue of Full Course finds all of our readers healthy and happy! The employees of M. J. Kellner have been busy implementing new programs, planning food shows, managing the ups and downs of the supply chain, and providing continued exceptional customer service. We have also created a new look for the M. J. Kellner brand, which was released to the public on August 26th. We are proud of our new appearance and logo and hope you enjoy the fun, fresh feel it gives to our vibrant and growing business. Our brand refresh has helped kick off the next chapter in M. J. Kellner's history – being 100% employee owned. Thank you for being part of our 4th generation in business! In this issue, ideas are provided to revitalize your menu with upscale appetizers, entrees and sides. The holiday season is a popular time for celebrations, business parties, and gourmet dining. Welcome your customers to the table with a festive place setting to heighten their dining experience. Product numbers are included for each dish that has been highlighted in this holiday edition of Full Course. We encourage you to discuss with your sales consultant or Business Development Manager how you can apply these ideas to your operation. We wish you happy holidays and we look forward to continuing to provide you with innovative solutions and quality products in the year to come!

M. J. Kellner Marketing Team

TESTIMONIALS



M. J. Kellner has been upfront and transparent throughout the pandemic about ordering and availability. If products were not available M. J. Kellner was good about letting us know. We appreciate that if an order is messed up in some way, M. J. Kellner is very accommodating to bring the correct items in a timely manner. MJ Kellner has friendly service and our sales representative is always accessible through a call or text.

- Karen, Copper Stills & Mash, Carrollton, IL



M. J. Kellner helped us get products in when there were shortages throughout the pandemic. If M. J. Kellner doesn't stock an item that the Brass Door needs, they are very helpful in finding the products from a vendor. The Brass door has been with MJ Kellner for 15 years and all of the salesman have been very helpful throughout that time.

- Debbie, The Brass Door, Carrollton, IL



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add some **COLOR** to your table

When it comes to place settings and the holidays, it is always fun to try new and different combinations. Try folding napkins differently or use a unique napkin ring. The picture below features a small grapevine wreath with a little pick to add color. Another idea is to use a small stocking to create your utensil nest (shown on magazine cover). Draw your customer's attention to the table with different color combinations and flourishes. Have fun and be festive during the holidays!



scallop PASTA



The best pasta and scallop recipes are the ones that bring out the flavor with simple preparation of the scallop (MJK #62250).

Perfectly cooked pasta can enhance the scallop flavor. This dish can be made unique with different sauces from light, creamy or spicy.

It can be made into an upscale meal for any special occasion or simple enough for any day of the week.

The dish can be garnished with green onions, parsley, or a wedge of lemon and (of course) lemon zest.



more with SCALLOPS

BACON-WRAPPED SCALLOPS

Easy enough to create in house. A perfect way to upscale your appetizer choices. Wrap scallops in bacon (MJK # 65269), grill and serve with your favorite sauce.



SCALLOP SMOTHERED STEAK

A nice fillet (MJK #HK62749) always fits in as an upscale entrée. Braised scallops (MJK #62250) and a garlic herb sauce take this dish to the next level. Add a nice pop of green with broccoli and garnish with parsley.





Red Velvet Trifle
Crumble your favorite red velvet cake (MJK #518428). Layer glass jar with crumbles, whipped topping (MJK #70210) and chocolate sauce (MJK #70230). Top with a malted milk ball.

Dianne's

FINE DESSERTS



Mini Cheesecake Collection
Made smaller for just the right bite! Serve them on their own or as part of a sampler platter of individual desserts for tables to share. MJK# 77706



Chocolate Cake Stacks
Circles of chocolate cake (MJK #75146) filled and topped with a chocolate fudge icing. A great dessert for one or served banquet style.



Grilled Angel Food Cake with Blueberries
Slice your angel food cake (MJK #78000) and place it on the grill. This gives it a nice smoky taste to offset the sweet. Reduce your fresh blueberries with sugar. Top angel food cake. Garnish with mint.

Donuts for Dessert
Garnish a cake donut (MJK #S79366) with icing (MJK #370093) and your favorite toppings. Serve one or serve as a shared dessert. The sweetness of the icing and choice of topping is the perfect way to finish an upscale meal.



pork WINGS



Smithfield
Good food. Responsibly.®

Tasty and tender, these Smithfield whole muscle pork shanks (MJK #63709) are slow cooked and ready to serve. The large pork wings can be served as an entrée and combined with rainbow carrots (MJK #S40417) and au gratin potatoes (MJK #11103).



bbq PORK WINGS

Grill them, sauce them and serve them with grilled white asparagus (MJK #S40109). The perfect combination.



GRILLED PORK WINGS

The smaller pork wings (MJK #63790) can be used as an appetizer. Simply grill them and serve with a dipping sauce. You can also add a dry rub and bake them, or sauce them and grill them. These will bring your appetizer menu to a whole new level.

Smithfield
Good food. Responsibly.®

margherita PIZZA

An upscale meatless option!
Thin pizza crust (MJK #78340) topped with a thick pizza sauce (MJK #13184). Top with mozzarella, heirloom tomatoes and drizzle with balsamic glaze. Garnish with fresh basil (MJK #40810). A nice way to add sophistication to your pizza menu.



CAPRESE dishes

CAPRESE APPETIZER

A simple but elegant appetizer. Stack sliced tomatoes, mozzarella (MJK #26397), and basil in layers. Drizzle with an herbed oil. Serve individually or display on trays for banquets.



CAPRESE CHICKEN

Grilled chicken breast (MJK #62437) smothered in mozzarella cheese, topped with a grilled tomato slice. Garnish with fresh basil and balsamic glaze (MJK #S33024). Upscale your entrée menu with color and taste.



servin' up SIDES

A great way to offer healthy, upscale sides. Featured is the Sunrise Blend with Quinoa Flakes (MJK #704403) simply add dried cranberries and chopped walnuts for the holidays.



IN HARVEST
FOODSERVICE



rainbow CARROTS

Add color to your sides by serving rainbow carrots (MJK #S40322). Featured with a garlic butter herb sauce.



BACON-WRAPPED ASPARAGUS

Serve this with a steak or seafood dish. Add the richness of bacon (MJK #65269) to the great taste of asparagus (MJK #40895) for a unique presentation. Drizzle with Balsamic Glaze (MJK #S33024).



MJKellner

Exceeding All Your Food Service Needs

We are looking toward the future with a fun, fresh new look while staying true to our core values of exceptional customer service and quality products.



Your Local, Family & Employee Owned Broad-line Food Service Distributor

As employee-owners, we are committed to building upon our strong company tradition while taking the business forward for current and future generations of customers and employees.



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