

FULL COURSE

WINTER 2026

VOLUME 6 ISSUE 2

FESTIVE FAVORITES

*Go beyond the classics to
create new traditions*

SOUP SEASON

*heat & serve
unforgettable flavors*

MjKellner
Exceeding All Your Food Service Needs

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PLZ

Cardamom Cold Brew Coffee with Orange Cold Foam

INGREDIENTS

- 1/4 tsp finely ground cardamom seeds
- 1 oz simple syrup
- 6 oz Fitz Cold Brew™
- Ice
- Cold Foam Ingredients:
- 2 oz half & half
- 1 oz simple syrup
- 1/2 tsp Orange zest
- Orange peel for garnish



Expect Perfection.™

DIRECTIONS

1. In a spice mortar, grind 1/4 tsp of cardamom seeds. Add the cardamom to a serving cup, then add simple syrup and mix well. Add the cold brew and ice, leaving room for the cold foam on top.
2. Preparing cold foam: In a separate cup, add the half and half, simple syrup, and 1/4 of the orange zest. Blend with a hand blender until foamy, gently spoon into the top of the cold brew, and garnish with orange zest and a twisted orange peel.



MJK #30928 FITZ COLD BREW



Lamb Weston®

POSSIBILITIES IN POTATOES

HAWAIIAN PIZZA TOTS!

- 10 oz Lamb Weston® Tater Puffs® MJK #61155
- 6 oz Marinara sauce
- 3 oz Canadian Bacon
- 2 oz Pineapple
- 1/4 cup Parmesan cheese

1. Cook Tater Puffs® to manufacturer's specifications.
2. Drizzle with marinara sauce, and top with remaining toppings.
3. Place in oven until the sauce is warm and cheese begins to melt.

REDEFINING MENU STAPLES

MJK #67503 POTATO RING

Mess free and easy to customize with a sauce or seasoning, this is the perfect grab and go snack, signature side, or unique sandwich topper.

Potatoes are famously versatile. With an ever changing trend landscape, introduce your customers to something new and exciting.

HOT HONEY BACON RINGS RECIPE

- McCain Potato Rings MJK #67503
- Bacon, fried and chopped
- Hot Honey, drizzled

WHY YOU'LL LOVE IT

The McCain Potato Rings provide a perfectly seasoned and crispy base that carry the sweet and savory flavors of this dish. Bacon is already a crowd favorite. Adding a touch of heat, paired with the classic sweetness of honey, is a surprisingly new take on flavors everyone already knows and loves.





Brakebush



WEEKENDS *are for wings*

MJK #63987

Naked Oven Roasted Chicken Wing, Fully Cooked

The Naked Wings from Brakebush are unbreaded bone-in chicken wings, marinated for tenderness and flavor, and fully cooked for maximum operator convenience. These wings are ready for you to dress them up any way you want.

Features & Benefits:

- Fully cooked
- Unbreaded – Dress them up any way you want.
- Bone-in chicken wings, 1st & 2nd Wing Sections

When it comes to Super Bowl menus, nothing is hotter than wings. The National Chicken Council (NCC) released its annual Chicken Wing Report, and projected Americans would consume 1.47 billion chicken wings watching the Kansas City Chiefs and Philadelphia Eagles battle for the 2025 Lombardi Trophy. This figure represents an increase of 1.5 percent from 2024's game, or about 20 million more wings.

So how do 1.47 billion chicken wings stack up? Picture this:

- If every single player in the NFL ate 50 wings a day (and was immortal) it would take them collectively 720 years to eat 1.47 billion.
- 1.47 billion wings laid end to end would stretch to and from GEHA Field at Arrowhead Stadium in Kansas City, Mo. to Lincoln Financial Field in Philadelphia, Pa. about 63 times.
- Enough to give more than four wings each to every man, woman and child in the United States.
- Laid end-to-end, 1.47 billion wings would circle the Earth more than 3 times.



PAIR WITH YOUR FAVORITE SAUCE

MJK #26973 Sriracha Honey Sauce *Craft*

MJK #30220 Mississippi Honey BBQ *Cattleman's*

MJK #30211 Carolina Tangy Gold *Cattleman's*

MJK #30228 Korean BBQ *Cookie's*

WHAT'S YOUR SIGNATURE?

- Create a flight of sauces that become a go-to for customers.
- Offer LTO sauces as an easy way to mix up your menu.

MJK #31120 HOT COCOA MIX

Top it with:

- *Chocolate chips*
- *Crushed candy canes*
- *Cinnamon stick*
- *Caramel sauce*
- *Chocolate syrup*
- *Marshmallows*
- *Sprinkles*
- *Mini Reese's cups*
- *Sea Salt*
- *Chopped Andes candies*
- *Fresh Mint leaf*
- *Ground cinnamon*
- *Dried strawberries*
- *Toffee bits*
- *Shaved chocolate*
- *Whipped Cream*

Try adding pumpkin spice to your cocoa mix before you add the water or milk!



Nestlé



Redskin Roasted Garlic Mashed Potatoes

Start With...

Reser's All Natural Red
Skin Mashed Potatoes
MJK #61404

And Stir In...

Roasted Garlic Cloves
Thyme
Rosemary



Presentation Matters.

MJK #94040 Plate 6" Plastic Silver Splendor
MJK #94041 Plate 10" Plastic Silver Splendor

HOT APPLE CIDER

INGREDIENTS

6 ½ cups apple juice
1 4-inch cinnamon stick
1 ½ cups unsweetened pineapple juice
¼ cup honey
3 tablespoons lemon juice
1 teaspoon grated lemon peel
¼ teaspoon ground nutmeg
1 medium orange cut into ½ in slices
50 to 60 whole cloves
Additional cinnamon sticks to garnish

INSTRUCTIONS

- In a large pot, bring apple juice and cinnamon stick to a boil. Reduce heat and cover, simmer for 5 minutes. Stir in the pineapple juice, honey, lemon juice, lemon peel, and nutmeg and bring to a boil one more time. Reduce heat and cover, simmer for 5 minutes. Discard cinnamon stick before serving.
- While cider is simmering, use a toothpick and poke holes along the rind of each orange slice. Insert a clove into each hole.
- Pour apple cider in a mug and serve hot with an orange slice and an additional cinnamon stick.





TAKE IT ON THE GO

Dart makes on-the-go drinks easy and efficient. M.J. Kellner stocks a variety of different sizes and finishes to suit your busy storefront.

Paper

MJK #96510 8 oz

MJK #96506 16 oz

MJK #96507 20 oz

Foam

MJK #92738 12 oz

MJK #92739 16 oz

MJK #92736 20 oz

SWEET PULLED PORK HASH

Recipe

FEATURING MJK #60327 SIMPLOT SWEET POTATO

An absolutely delicious one-skillet Sweet Potato Pulled Pork Hash recipe using pulled pork. Add an egg on top to make this a complete meal. Naturally gluten free. Try it as a special this week!

A few tips on serving this pulled pork and sweet potato recipe:

- *Definitely don't skip the egg on top! It takes just a few extra minutes to pop the skillet into the oven and bake the eggs, but makes the meal so much more tasty and complete. Toast a few baguette slices for dipping into the egg yolk.*
- *Sweet potatoes and pork are pretty filling so you might not even need to cook a separate side dish to serve with this recipe.*

INGREDIENTS

- 1 bag Fire Roasted Sweet Potato
- 1 red onion
- 2-3 tablespoons olive oil
- 2 cups pulled pork
- 4 eggs (see notes)
- Salt and pepper, to taste
- Fresh herbs, such as chopped green onions, cilantro, or parsley

INSTRUCTIONS

1. Preheat oven to 425F.
2. Add the olive oil to a large cast iron skillet (or another oven-safe skillet) over medium heat. Add the Fire Roasted Sweet Potatoes and stir to coat in the olive oil mixture.
3. Cook the sweet potatoes over medium heat for 10 minutes, stirring every few minutes. Watch the heat level - turn the heat down if the sweet potatoes start to burn.
4. Add the red onion, stir well, and cook for 5 minutes.



5. Add the pulled pork, stir, and cook for 2-3 minutes until heated through.
6. Make 4 small holes/indentations in the potato mixture and carefully crack an egg into each spot. Season the eggs with salt and freshly ground pepper.
7. Carefully transfer the pan to a pre-heated oven and cook for 5-7 minutes, or until the egg is at the desired done-ness. Remove from the oven (carefully!) and garnish with fresh herbs or a drizzle of sriracha to serve.



STUFFED WITH FLAVOR

MJK #61796

Appetizer Stuffed Nacho
Chicken Queso

LOUISIANA 



Kellanova

ADD THE PERFECT
crunch

MJK# 25030 Cracker Saltine
MJK# 25038 Cracker Oyster Small (150/.5 oz)
MJK# 25039 Cracker Oyster Small (300/.5 oz)
MJK# 25198 Cracker Oyster New England Large Krispy



WARM UP YOUR *Winter*



RECIPE

Jalapeno Pepper Grilled Cheese

A spicy and savory twist on everyone's favorite comfort food.

Ingredients:

- Jalapeno cornbread MJK #76096
- Sliced jalapeno
- Cream cheese
- Bacon
- Monterey Jack
- Sharp cheddar



Recipe

Pot Roast Pizza



Ingredients

- 30 oz Beef Pot Roast *MJK #64652*
- 1 Tbsp butter
- 1 large sweet onion, thinly sliced
- ½ tsp baking soda
- 32 oz pkg mashed potatoes
- 12 inch prebaked pizza crusts
- 2 cups shredded Gruyère cheese
- 2 Tbsp chopped fresh rosemary



Instructions

1. Preheat oven to 400°F. Melt butter in a large nonstick skillet over medium heat. Add onion; sprinkle with baking soda. Cook 10 to 12 minutes or until caramelized. Season with salt and pepper, if desired.
2. Meanwhile, heat potatoes according to package directions. Cook roast according to package directions.
3. Spray each crust with olive oil cooking spray. Spread an even layer of potatoes on each crust; top with chunks of roast, some au jus, onion, and cheese.
4. Bake pizzas directly on oven rack 5 to 10 minutes or until cheese is melted and pizzas are thoroughly heated. Sprinkle with rosemary and, if desired, freshly ground pepper.



MJK #64652
Beef Pot Roast

Smithfield®



RANGELINE
MEATS & PROVISIONS

MJK #65065

MJK #65937

MJK #65961

MJK# 65963

Ham Pit Boneless Smoked WA Fresh

Bacon Applewood Smoked Single 14-18 ct.

Pork Sausage Patty Precooked 3.25"

Pork Sausage Link Precooked Skinless

GONNELLA
Since 1886
 WE BAKE TO DIFFER®

SHOWSTOPPING UPGRADES

MJK #75928 Bun
 Hamburger Pretzel
 4.5" Sliced



READY TO USE PRODUCTS

MJK #13184	Sauce Pizza Autentico w/ Olive Oil
MJK #13186	Sauce Pizza Fully Prepared
MJK #13187	Sauce Pizza w/ Basil
MJK #13231	Sauce Pasta Spaghetti Ultra Premium
MJK #13232	Sauce Pizza
MJK #13247	Sauce Marinara



Chicken & Waffles

never tasted better

Tyson Red Label® Fully Cooked Golden Crispy Select Cut Chicken Breast Filet Fritters feature a fine flour and breadcrumb coating seasoned with notes of garlic and onion to deliver a savory, traditional fried chicken taste, crispy texture and rich, golden color customers love.

Our select cut, chicken breast filet fritters are fully cooked, so you can enjoy the quick and easy prep, the reduced food safety risks and overall consistent performance, quality, bite, and texture.

These Golden Crispy, select cut breast filet fritters bring versatility to work across your menu for all dayparts so you can satisfy your customers with waffles at breakfast, on a bun with a signature sauce, on top of salads or as a center-of-plate entrée for lunch or dinner.

FEATURED: CHICKEN AND WAFFLE WITH HOT HONEY

#66386 Chicken Breast Golden Crisp 3.5 oz FC

#74023 Waffle Pearl Sugar Round IW

#36020 Hot Honey Wing Sauce





Pesto Vegetable Noodle Soup

FEATURED ITEM

MJK #69100 Reames Original Egg Pasta Noodle

INGREDIENTS

- 3 tablespoons olive oil
- 1 large onion, peeled and diced
- 2 medium carrots, peeled and diced
- 2 medium zucchini and/or yellow squash, diced
- 1/2 pound green beans, cut into 1-inch pieces
- 4 to 5 cloves of garlic, peeled and minced
- 2 teaspoons fresh thyme, chopped
- 1 bay leaf
- Salt and pepper to taste
- 2 (15 ounce) cans white beans, such as great northern or cannellini, drained and rinsed
- 1 cup frozen peas
- 4 cups vegetable stock
- 1 small piece (roughly 1-inch by 3-inch) Parmesan rind, optional
- 12-ounce bag Reames® Homestyle Egg Noodles
- 1/2 cup pesto
- Grated Parmesan, optional

Marzetti
Since 1896®

INSTRUCTIONS

STEP 1:

Heat oil in a large soup pot over medium heat. Add onion and cook, stirring occasionally, until soft and translucent, about 5 minutes. Add carrots, zucchini, green beans, garlic, thyme and bay leaf. Season with salt and pepper. Sauté for 5 minutes.

STEP 2:

Add beans, peas, stock and Parmesan rind, if using. Bring to a boil and simmer for 15 minutes.

STEP 3:

Add noodles to the soup and continue to cook until al dente, about 15 minutes. Taste, adding more salt and pepper as needed. Discard the bay leaf. Ladle hot soup into bowls.

STEP 4:

Add a generous spoonful of pesto to the center of each bowl and swirl gently. Sprinkle with grated Parmesan.



M.J. Kellner's Focus on Family

The holidays are all about celebrating the small things with those who are closest to you. We celebrate the small things, too-- but the ones sitting in kitchens across Illinois. We are exceptional at staple kitchen commodities that everyone uses at a fair price. Think potatoes, onions, tomatoes; the little things that add so much to an everyday kitchen.

M.J. Kellner delivers consistency throughout the year, whether we are talking about the big or small things your kitchen needs to run. Many companies will overlook these “small” things, knowing they aren’t the biggest money maker. At M.J. Kellner, service to our customers will always outweigh prioritizing profits. We know that the small things, in business and in life, are actually the big things.

Family shows up during hard times. Just like family, we do the hard things for our customers.





DID YOU KNOW?

- M.J. Kellner stocks fresh produce daily!
- Our produce is checked and double-checked for quality assurance
- Pre-cut produce is available
- Fresh produce is in-stock year round!



Baron

Spices & Seasonings

Featured Winter Flavors

Cinnamon MJK #34010
All Spice MJK #34002
Chili Powder MJK #34100
Cumin MJK #34130
Nutmeg MJK #34300
Pumpkin Pie MJK #34470

Featured New Blends

SPG MJK #30110
Sweet Hot Rub MJK #34759
Latin BBQ Rub MJK #34760
Seasoning Ranch MJK #34761



STICK TO WHAT YOU *Love*

Aji
AJINOMOTO®



MJK #67525

Potsticker Chicken

MJK #69899

Rice Fried Kimchi

The Rustic Line

MJK #11049

MJK #11123

MJK #11132

Potato Mashed Homestyle Rustic

Potato Mashed Baby Reds Rustic

Potato Mashed Homestyle Russet Rustic



Soup Warmer Promotion

Campbell's
Foodservice

Promotion Dates: September 1, 2026 - August 31, 2027

Campbell's knows the right equipment can enhance soup offerings and increase sales.

When it comes to selling soup, trust the expert.

During the time of the promotion, when a customer purchases a combined 15 cases of eligible **Campbell's®** soups, not previously purchased in the last 90 days, they are eligible to receive a 10.5 qt. soup kettle at NO CHARGE!*

One Kettle Per Account



MJK # 68884

Aged White Cheddar &
Cauliflower Bisque



MJK # 66598

Baja-Style Chicken
Enchilada

* The soup kettle warmer is not designed to cook soups or sauces, nor is it designed to rethermalize cold or frozen products.

visit **campbellsfoodservice.com** to learn more.

ELIGIBLE FOR WARMER *Promo*

MJK # 68674	Caribbean-Style Jerk Chicken
MJK # 68884	Aged White Cheddar & Cauliflower Bisque
MJK # 66598	Baja-Style Chicken Enchilada
MJK # 68560	Broadway Basil & Tomato Bisque
MJK # 68882	Chicken Noodle
MJK # 68873	Loaded Baked Potato
MJK # 68217	Lobster Bisque with Sherry
MJK # 68881	Mexican Street Corn - RTC
MJK # 70084	New England Clam Chowder - RTC
MJK # 66597	Roasted Red Pepper & Smoked Gouda Bisque - RTC



Sweetness Overload!

MJK #77898 Blondie Chocolate Chip ½ Sheet TNS

MJK #77897 Brownie Chocolate Deluxe Uniced Full Sheet TNS

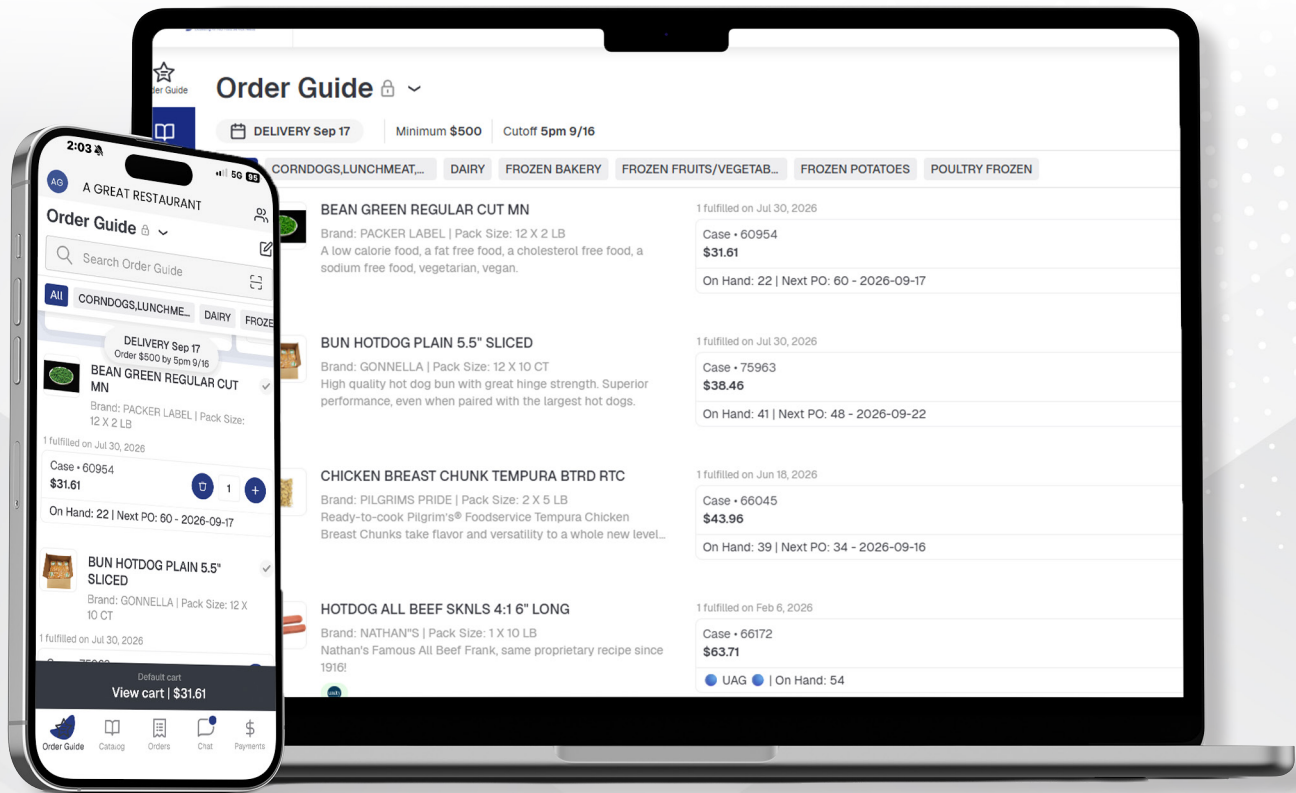


Buttery Delite MJK #19503

This premium Vegalene® seasoning spray delivers the wholesome flavor of butter in a more convenient form.

PLZ 
C O R P

MjKellner CONNECT



YOUR GO-TO TOOL FOR EASY ORDERING

Kellner Connect is your all-in-one online ordering solution, designed to simplify food-service ordering. Place orders quickly, build customized order guides, review invoices and statements, and access product images and nutrition information all in one place. To get started, download the app and select "Need Help Logging In," or contact your sales representative. You can also access the desktop version at mjkellner.com by clicking "Customer Portal." Experience a smarter, faster, and more convenient way to manage your foodservice operation.

DOWNLOAD THE APP TODAY!



MJK