

# REHEATING INSTRUCTIONS FOR YOUR MOTHER'S DAY BREAKFAST

	CONVENTIONAL OVEN	MICROWAVE OVEN
<b>SMALL CHEESE QUICHE</b>	Preheat oven to 350° F. Remove from packaging and transfer to an ovenproof dish. Place in preheated oven for 10-15 minutes or until internal temperature reaches 165° F. Serve immediately.	Transfer to a microwave-safe dish. Heat on medium power for 2-3 minutes or until internal temperature reaches 165° F. Serve immediately.

## INGREDIENTS

<b>SMALL CHEESE QUICHE</b>	quiche batter(heavy whipping cream(cream(milk), milk, gellan gum), liquid whole egg(whole eggs, citric acid(promote color retention)), kosher salt, white pepper, nutmeg), pie shell(wheat flour, vegetable shortening(interesterified(high oleic soybean oil, soybean oil), high oleic soybean oil, hydrogenated cottonseed oil), water, salt, dextrose, baking soda), emmental cheese(cow milk(pasteurized), salt, cheese cultures, enzymes(animal)), comte cheese(cow's milk (raw), salt, rennet (animal), lactic ferments), smoked rambol(emmental cheddar(milk, salt, cultures, enzymes), water, milkfat, skim milk, disodium phosphate, salt, potassium sorbate(preservative), hickory smoke, smoke flavoring), chives Allergen: MILK, WHEAT, EGG
<b>SMALL MIXED BERRIES</b>	strawberries, blueberries, blackberries, raspberries
<b>MINI SCONES</b>	heavy whipping cream(cream(milk), milk, gellan gum), wheat flour, sugar, unsalted butter(cream(pasteurized)(milk), natural flavor), baking powder(sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt, vanilla extract(water, vanilla bean extractive, alcohol) Allergen:WHEAT, MILK
<b>ORANGE JUICE</b>	COLD PRESSED, oranges
<b>STRAWBERRY JAM</b>	organic strawberries, organic cane sugar, apple pectin, ascorbic acid (vitamin c), citric acid.

# REHEATING INSTRUCTIONS FOR YOUR MOTHER'S DAY BRUNCH

	CONVENTIONAL OVEN	MICROWAVE OVEN
<b>CHALLAH FRENCH TOAST CASSEROLE</b>	Preheat oven to 325° F. Remove lid from container and place in preheated oven for 15-20 minutes. Serve immediately.	Remove lid from container and place directly into microwave oven. Heat on high heat for approximately 1-2 minutes. Serve immediately.
<b>TOMATO BASIL QUICHE</b>	Preheat oven to 350° F. Remove from packaging and place on sheet pan. Place in preheated oven for 20-25 minutes or until internal temperature reaches 165° F. Serve immediately.	

## INGREDIENTS

<b>TOMATO BASIL QUICHE</b>	quiche batter (heavy whipping cream (cream (MILK), MILK, gellan gum), liquid whole egg (whole eggs, citric acid (promote color retention)), kosher salt, white pepper, nutmeg), pie shell (enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), interesterified soybean oil, water, hydrogenated cottonseed oil, contains 2% or less of:, white grape juice concentrate, salt, citrus fiber, xanthan gum), tomatoes: oven dried w/ herbs (roma tomatoes, extra virgin olive oil, garlic, basil, kosher salt, parsley, black pepper, thyme), jarlsberg cheese (skim milk(pasteurized part), cultures, salt, microbial enzymes), basil pesto (basil pesto (basil, canola oil, water, parmesan cheese (cow skim milk(pasteurized part), cheese cultures, salt, enzymes), garlic, salt), olive oil blend (canola oil, extra virgin olive oil), grated parmesan (cow skim milk(pasteurized part), cheese cultures, salt, enzymes, powdered cellulose (anticaking)), pine nuts, parsley, garlic, white pepper), pecorino romano (sheep milk(pasteurized), cheese cultures, salt, enzymes(animal), powdered cellulose (anticaking), natamycin (mold inhibitor)), basil
<b>CHALLA FRENCH TOAST CASSEROLE</b>	challah french toast casserole(challah french toast base(heavy whipping cream(cream(milk), milk, gellan gum), whole milk(milk, vitamin D3, vitamin E), eggs(pasteurized), egg yolks, sugar, vanilla extract(water, alcohol(preservative), sugar, vanilla bean extract), kosher salt, natural lemon zest, cinnamon, nutmeg), challah bread(wheat flour, water, eggs(eggs, citric acid(water, preservative)), sugar, soybean oil, yeast, honey, salt, topped with, egg wash(liquid eggs(eggs, citric acid(water), citric acid(promote color retention)), water)), blueberries, brown sugar(sugar, cane syrup), honey toasted pecans(pecans, sugar, butter(cream(milk), salt), honey, soy lecithin), cooking spray(canola oil, palm oil, coconut oil, soy lecithin, dimethyl silicone(anti-foaming agent), rosemary extract(preservative), propellant)). CONTAINS: Wheat, milk, egg, pecans
<b>FIELD GREENS WITH BLUEBERRIES SALAD</b>	field greens with blueberries salad (organic spring mix (green leaf lettuce, mizuna, green romaine, tango lettuce, green oak, green chard, spinach, arugula, frisee lettuce, tatsoi baby greens, mache lettuce, red chard, red leaf lettuce, lolla rosa, red romaine, red mustard, radicchio, red oak, beet tops), raspberry vinaigrette (extra virgin olive oil, raspberry fruit spread (raspberries, sugar, water, contains 2% or less of:, fruit pectin, citric acid, carob bean gum, sodium benzoate (preservative), red 40), red wine vinegar (red wine vinegar, contains sulfites), honey, dijon mustard (water, mustard seed, distilled vinegar, salt, contains 2% or less of:, citric acid, potassium metabisulfite (preservative), contains sulfites), garlic, kosher salt, black pepper), blueberries, radishes, goat cheese (goat milk(pasteurized), cheese cultures, enzymes, salt), almonds)
<b>BERRIES AND MELON VARIETY PACK</b>	strawberries, melon(honeydew), blackberries, raspberries, blueberries
<b>ORANGE JUICE</b>	orange juice(cold pressed oranges)
<b>FRENCH BUTTER CROISSANTS</b>	croissant(butter croissant(wheat flour, water, butter(cream(milk), lactic starters), sugar, durum wheat semolina, yeast, wheat gluten, salt, wheat sourdough(water, fermented wheat flour), dough conditioner(ascorbic acid), enzymes), egg wash(liquid eggs(eggs, citric acid(water), citric acid(promote color retention)), water)). CONTAINS: Wheat, milk, butter, egg

# REHEATING INSTRUCTIONS FOR YOUR MOTHER'S DAY HAM MEAL

SMOKED HAM WITH APRICOT GINGER GLAZE			
1 HOUR BEFORE SERVING	45 MINUTES BEFORE SERVING	25 MINUTES BEFORE SERVING	10 MINUTES BEFORE SERVING
<p><b>IF SERVING HAM AT ROOM TEMPERATURE:</b> Remove from refrigeration and slice or platter and bring to room temperature.</p>	<p><b>IF SERVING HAM WARM:</b> Preheat oven to 325° F. Once oven has reached temperature, remove ham from the packaging. Place ham into shallow roasting pan with the cut side facing the bottom of the pan. Loosely wrap foil around ham, leaving an opening at the top. Put ham in oven and set timer for 20 minutes.</p>	<p>Remove ham from oven and remove foil. Raise oven temperature to 400° F. Brush Apricot Ginger Glaze on ham, if desired. Place back in oven for 20 minutes until glaze bubbles and internal temperature reaches 140° F. Remove from oven and place on platter. Follow reheating instructions for side dishes.</p>	<p>Remove brioche rolls from wrapper. Place into a preheated 325° F oven.</p>

SIDES	CONVENTIONAL OVEN INSTRUCTIONS	MICROWAVE INSTRUCTIONS
	Preheat oven to 350° F. Remove plastic lid from container. Cover with aluminum foil and crimp edges tightly around the container to reduce moisture loss. Cut a 1-inch slit on the top to allow steam to escape. Follow approximate bake times below (may vary, depending on oven) or until temperature reaches 140° F.	Remove lid. Cover container with plastic wrap. Follow approximate microwave times below, stirring before switching from medium to high heat. Temperature should reach 140° F. If necessary, return to microwave for an additional 1-2 minutes. Serve immediately.
<b>GREEN BEANS WITH TOASTED ALMONDS</b>	20 - 30 minutes	Medium: 2 minutes High: 2 - 3 additional minutes
<b>GREEK-STYLE LEMON POTATOES</b>	20 - 30 minutes	Medium: 2 minutes High: 2 - 3 additional minutes

## INGREDIENTS

<b>SMOKED HAM WITH APRICOT GINGER GLAZE</b>	apricot ginger glazed spiral ham (hickory smoked ham (pork, cure:, water, dextrose, contains 2% or less of:, potassium lactate, salt, brown sugar, sodium phosphate, corn syrup, sodium diacetate, sodium erythorbate, sodium nitrite), apricot ginger glaze (organic apricot preserves (organic apricots, organic cane sugar, apple pectin, ascorbic acid (vitamin C), citric acid), apple cider vinegar (apple juice, water), nutra clear oil (canola oil), brown sugar (sugar, cane syrup), ginger))
<b>GREEK-STYLE LEMON POTATOES</b>	greek roasted potatoes (red potatoes, lemon, extra virgin olive oil, garlic, lemon juice, kosher salt, oregano, parsley, black pepper)
<b>GREEN BEANS WITH TOASTED ALMONDS</b>	green beans (blanched)(water, green beans, kosher salt), almonds, olive oil blend(canola oil, extra virgin olive oil), garlic, kosher salt, black pepper. CONTAINS: ALMONDS
<b>SPINACH AND STRAWBERRY FAMILY SALAD</b>	spinach, orange vinaigrette(nutra clear oil(canola oil), orange juice concentrate, rice wine vinegar(rice vinegar, sugar, salt, diluted with water, to 4.1% acidity), shallots, ginger, chives), strawberries, balsamic onions(red onions, extra virgin olive oil, balsamic vinegar(wine vinegar, concentrated grape must, caramel color, contains sulfites), garlic, kosher salt, black pepper), goat cheese(goat milk(pasteurized), cheese cultures, enzymes, salt), almonds. CONTAINS: ALMONDS
<b>BRIOCHE ROLLS</b>	wheat flour, eggs, butter(cream(pasteurized))(milk), natural flavor), sugar, whole milk (grade A pasteurized milk, vitamin D3), yeast, salt CONTAINS: WHEAT, EGGS, MILK

## COOKING INSTRUCTIONS FOR YOUR MOTHER'S DAY TENDERLOIN MEAL

<b>HERB CRUSTED BEEF TENDERLOIN</b>	<b>1½ HOURS BEFORE SERVING:</b> Preheat oven to 350° F. Once oven has reached temperature, remove tenderloin from packaging and place on a sheet pan. Loosely cover with foil and place into the oven. Heat the tenderloin until the internal temperature reaches 145° F. Let rest for 5 minutes before slicing.
<b>HERB AU JUS</b>	<b>CONVENTIONAL OVEN:</b> Warm in a heavy-bottomed saucepan on low heat to a simmer, until it reaches 165° F. Serve immediately. <b>MICROWAVE:</b> Place into a microwave-safe bowl and set heat on medium for approximately 3-4 minutes. Stir and return to microwave. Set on high and continue cooking for an additional 2-3 minutes or until internal temperature reaches 165° F.
<b>HORSERADISH CREAM SAUCE</b>	Let it stand at room temperature 30 minutes prior to serving.

<b>BRIOCHE ROLLS</b>	Remove rolls from wrapper. Place into a preheated 325° F oven for 10 minutes. Do not microwave.
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SIDES	CONVENTIONAL OVEN INSTRUCTIONS	MICROWAVE INSTRUCTIONS
	Preheat oven to 350 °F. Remove plastic lid from container. Cover with aluminum foil and crimp edges tightly around the container to reduce moisture loss. Cut a 1-inch slit on the top to allow steam to escape. Follow approximate bake times below (may vary, depending on oven) or until temperature reaches 165 °F.	Remove lid and cover container with plastic wrap. Follow approximate microwave times below, stirring before switching from medium to high heat. Using a thermometer, check the temperature at the center. It should reach 165 °F. If necessary, return to microwave for an additional 1-2 minutes. Serve immediately.
<b>WHIPPED RUSSET POTATOES</b>	20-30 minutes	Medium: 4-5 minutes and High: 1-2 additional minutes
<b>GREEN BEANS WITH TOASTED ALMONDS</b>	20-30 minutes	Medium: 2 minutes and High: 2-3 additional minutes

## INGREDIENTS

<b>HERB CRUSTED BEEF TENDERLOIN</b>	beef tenderloin, breadcrumbs (enriched wheat flour (wheat flour, malted barley flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), high fructose corn syrup, corn syrup, vegetable oil (soybean oil, &/OR, cottonseed oil, &/OR, corn oil, canola oil), contains 2% or less of:, salt, yeast, honey, molasses, sugar, wheat gluten, whey (MILK), soy flour, whole wheat flour, rye flour, white corn flour, oat bran, rice flour, potato flour, butter (MILK), dough conditioner (mono & diglycerides, sodium stearoyl lactylate, &/OR, calcium stearoyl lactylate, soy lecithin, calcium carbonate), yeast nutrients (ammonium sulfate, calcium sulfate, monocalcium phosphate), distilled vinegar, skim milk, buttermilk, lactic acid, calcium propionate (preservative), potassium sorbate (preservative), sesame seeds, sunflower seeds, eggs, enriched wheat flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid)), unsalted butter (pasteurized cream (MILK), natural flavorings (lactic acid, starter distillate)), dijon mustard (water, mustard seed, distilled vinegar, salt, contains 2% or less of:, citric acid, potassium metabisulfite (preservative), contains sulfites), kosher salt, garlic, rosemary, thyme, basil, oregano, parsley, black pepper
<b>HERB AU JUS</b>	water, oil blend(canola oil, extra virgin olive oil),onions, veal demi-glace (water, veal bones, onions, celery, carrots, tomato paste, mushrooms, parsley, kosher salt, bay leaves, thyme, peppercorns), red wine(sulfites), celery, carrots, soy sauce(water, wheat, soybeans, salt, sodium benzoate(preserved with 1/10 of 1%)),garlic, thyme ,rosemary
<b>HORSERADISH CREAM SAUCE</b>	horseradish cream sauce (mayonnaise (soybean oil, water, eggs, egg yolks, vinegar, salt, sugar, lemon juice concentrate, calcium disodium EDTA (to protect flavor), natural flavor), sour cream (cultured cream (MILK)), horseradish (horseradish, distilled vinegar, water, soybean oil, salt, artificial flavor), worcestershire (distilled vinegar, molasses, water, corn syrup, salt, caramel color, sugar, spices, anchovies, natural flavor (soy), tamarind extract), parsley, kosher salt, garlic, black pepper)
<b>WHIPPED RUSSET POTATOES</b>	whipped russet potatoes (water, potatoes, unsalted butter (pasteurized cream (MILK), natural flavorings (lactic acid, starter distillate)), whole milk (MILK, vitamin D3, vitamin E), heavy whipping cream (cream (MILK), MILK, gellan gum), kosher salt, white pepper, nutmeg)
<b>GREEN BEANS WITH TOASTED ALMONDS</b>	green beans with toasted almonds (blanched green beans (water, green beans, kosher salt), almonds, olive oil blend (canola oil, extra virgin olive oil), garlic, kosher salt, black pepper)
<b>FIELD GREENS WITH BLUEBERRIES SALAD</b>	field greens with blueberries salad (organic spring mix (green leaf lettuce, mizuna, green romaine, tango lettuce, green oak, green chard, spinach, arugula, frisee lettuce, tatsoi baby greens, mache lettuce, red chard, red leaf lettuce, lolla rosa, red romaine, red mustard, radicchio, red oak, beet tops), raspberry vinaigrette (extra virgin olive oil, raspberry fruit spread (raspberries, sugar, water, contains 2% or less of:, fruit pectin, citric acid, carob bean gum, sodium benzoate (preservative), red 40), red wine vinegar (red wine vinegar, contains sulfites), honey, dijon mustard (water, mustard seed, distilled vinegar, salt, contains 2% or less of:, citric acid, potassium metabisulfite (preservative), contains sulfites), garlic, kosher salt, black pepper), blueberries, radishes, goat cheese (goat milk(pasteurized), cheese cultures, enzymes, salt), almonds)