

## Main Dish

### Lemon Pepper Salmon

Best served at room temperature

**OR**

1. Preheat oven to 250°F.
2. Add 1-2 tablespoons of water or stock to baking dish and cover with foil.
3. Heat for 15 minutes or until heated through.

### Sliced Ham

1. Preheat oven to 325°F.
2. Keep in foil pan or place in shallow pan and cover in foil.
3. Bake ham for 15 minutes, then remove from oven and brush with Maple Mustard Glaze.
4. Finish baking uncovered for about 10 minutes, until warmed through.

## Brunch

Please allow time for items to come to room temperature before heating (approximately 30 minutes).

Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly before and after heating, and season to taste. Multiple items in oven will require longer heating time.

### Cinnamon Rolls

1. Preheat oven to 350°F.
2. Place cinnamon rolls on a baking sheet.
3. Place in oven and have them reheat for 10-15 minutes.
4. Take out, allow to cool slightly, and enjoy.

*\*For Too Sweet Cakes Take & Bake Cinnamon Rolls, follow instructions provided on package.*

### Crispy Hasselback Potatoes

1. Preheat oven to 350°F.
2. Bake uncovered until warm & crispy, about 15-20 minutes.

### Prosciutto Wrapped

### Roasted Asparagus

Serve at room temperature

**OR**

1. Preheat oven to 350°F.
2. Remove plastic lid and cover with foil.
3. Bake for 10 minutes.

### Ham

*For the best flavor we recommend serving ham at room temperature. Remove from refrigerator approx. 1 hour before serving.*

To serve warm

1. Preheat oven to 325°F.
2. Remove clear plastic wrap. For Honey-Glazed Ham, leave ham in gold foil wrap. For Snake River Ham, wrap in foil.
3. Place ham in shallow pan flat side down and cover bottom of pan with water.
4. Bake the ham in center of oven for approximately 7 minutes per pound until ham is slightly warm.

### Quiche & Frittata

Best served at room temperature

**OR**

1. Preheat oven to 300°F.
2. Place in oven uncovered for 20 minutes, or until the quiche or frittata is warmed through.

### Ocean Rolls

1. Preheat oven to 350°F.
2. Place Ocean Rolls on a baking sheet and warm in oven for about 5 minutes.

## Dinner

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly before and after heating, and season to taste. Multiple items in oven will require longer heating time.

### Rolls

1. Preheat oven to 350°F.
2. Arrange rolls in a baking dish close together.
3. Heat for 7-10 minutes depending on preference of crispiness.

### Scalloped Potatoes, Mashed Potatoes & Sweet Potatoes

1. Preheat oven to 350°F.
2. Heat for 30-45 minutes, or until food reaches an internal temperature of 165°F.

### Mac & Cheese

1. Preheat oven to 350°F.
2. Cover with foil. Bake for about 20 minutes, or until the mac and cheese is heated through.
3. Remove foil and bake for additional 5-10 minutes for a light crust on top.

### Roasted Asparagus

Best served at room temperature

**OR**

1. Preheat oven to 450°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 4-5 minutes.

### Roasted Carrots

Can be served at room temperature.

**OR**

1. Preheat oven to 350°F.
2. Heat for 15-20 minutes, or until vegetables reach internal temperature of 135°F.

### Dessert

To serve your pie warm:

1. Preheat oven to 350°F.
2. Warm pie for 15-20 minutes.  
We recommend serving cakes at room temperature. Remove from refrigerator 1-2 hours before serving.

## Brunch

### Quiche Lorraine

Eggs, pie crust, bacon, gruyere cheese, caramelized onion, heavy cream, parmesan, salt, pepper. Crust: Enriched wheat flour, organic palm oil, water, cane sugar, sea salt.

### Broccoli Cheddar Quiche

VEGETARIAN

Eggs, broccoli, cheddar cheese, parmesan cheese, pie crust, heavy cream, salt, pepper. Crust: enriched wheat flour, organic palm oil, water, cane sugar, sea salt.

### Mushroom, Ham & Swiss Quiche

Eggs, French ham, swiss cheese, cremini mushrooms, spinach, pie crust, heavy cream, parmesan, salt, pepper. Crust: enriched wheat flour, organic palm oil, water, cane sugar, sea salt.

Allergens for all quiche: Wheat, egg, milk

### Frittatas

GLUTEN-FREE, VEGETARIAN

Eggs, asparagus, caramelized onions, goat cheese (pasteurized goat milk, powdered cellulose, salt, cheese cultures, vegetal rennet, natamycin, fresh thyme, green onions, salt, pepper.

Allergens: Egg, Milk

### Everything Potato Salad

GLUTEN-FREE, VEGAN

Potatoes, vegan mayonnaise (canola oil, water, white vinegar, sugar, salt, modified food starch, pea protein, spices, beta carotene), green onion, dried dill, salt, white pepper, red onion, capers (caper berries, water, salt, vinegar), lemon, dried garlic, poppy seeds, dehydrated onion, fresh dill, nigella seeds, sesame seeds.

### Shrimp with Snap Peas Salad

GLUTEN-FREE

Mexican cooked shrimp, snap peas, red onion, celery, mayonnaise, lemon juice, dill, Old Bay, Salt, Pepper

Allergens: Egg, Soy, Shellfish

### Pesto Pea Salad

GLUTEN-FREE, VEGETARIAN

Green peas, sugar snap peas, onion, spinach, basil pesto (cheese), lemon juice, garlic, olive oil, salt.

Allergens: Milk

### Fruit Salad with Honey Lime Mint Dressing

GLUTEN-FREE, VEGETARIAN

Honeydew, cantaloupe, strawberries, pineapple, blueberries, grapes, raspberries, honey, lime juice, lime zest, mint.

### Berry Ambrosia Salad

GLUTEN-FREE

Strawberries, blueberries, Greek yogurt, whipped cream, marshmallows (contains gelatin).

Allergens: Milk

### Deviled Eggs

VEGETARIAN

Boiled eggs, dressing (soybean oil, egg yolks, water, distilled vinegar, sugar, salt, mustard seed, turmeric, spices, onion powder, garlic powder, xanthan gum, horseradish, citric acid, potassium sorbate, sodium benzoate & cultured dextrose), may contain paprika & chives.

Allergens: Egg, Soy

### Pimento Cheese Ball with Pecans

Pimento cheese (cheddar cheese (milk, vegetarian rennet, annatto), cream cheese (milk), mayonnaise (soybean oil, eggs, vinegar, salt, sugar, lemon juice, calcium disodium edta, natural flavors), onion,

tabasco (vinegar, red pepper) pimentos, citric acid, black pepper, chives, pecans.

Allergens: Milk, Soy, Treenuts

### Pub Cheese Ball with Almonds

Cheddar cheese (cultured milk, salt, vegetarian rennet, annatto (for natural color)), cream cheese (pasteurized cultured whole milk and cream, sea salt), Full Sail Amber Ale, dry mustard, cayenne pepper, horseradish sauce (grated horseradish roots, water, hydrochloric acid, artificial flavors, sodium metabisulfite), chives, black pepper, almonds.

Allergens: Milk, Tree Nuts

### Goat Cheese Ball with Herbs

Goat cheese (cultured pasteurized goat milk, salt, microbial enzymes) oranges, sugar, pectin, citric acid, extra virgin olive oil, essential oil of rosemary.

Allergens: Milk

### Hasselback Potatoes with Parmigiano Reggiano & Herbs

GLUTEN-FREE, VEGETARIAN

Yukon Gold Potatoes, salt, pepper, Parmigiano Reggiano, canola/olive oil blend, fresh rosemary, fresh parsley.

Allergens: Milk

### Prosciutto Wrapped Roasted Asparagus

GLUTEN-FREE

Asparagus, prosciutto (salt), meyer lemon olive oil

### Fruit Tray with Mascarpone Dip

GLUTEN-FREE

Watermelon, strawberries, cantaloupe, pineapple, kiwi, blueberries, blackberries, raspberries, Marscapone (cultured cream, milk, glucono-delta-lactone crème fraiche (pasteurized cultured cream), honey, vanilla powder (maltodextrin)

Allergens: Milk

### Ocean Rolls

Wheat flour, malted barley flour, enriched with niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, water, butter, milk, sugar, cardamom, vanilla, salt, yeast, sunflower pan spray.

Allergens: Milk, Wheat

### Sparrow Banana Bread

Banana, low gluten flour (unbleached wheat flour, enriched malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), canola oil, cane sugar, egg, baking soda, vanilla (water, ethyl alcohol, vanilla bean), nutmeg, salt (magnesium carbonate), sunflower pan spray (sunflower oil, sunflower lecithin, propellant)

Allergens: Wheat, Egg

### Sarah's Cinnamon Rolls

Wheat flour, palm shortening w/ mono-diglycerides, sugar, dextrose, soy flour, nf-milk, salt, whey, leavening, sodium stearoyl lactylate & color, yeast, water, eggs, pure vegetable shortening, margarine, liquid & partially hydrogenated soybean oil, soybean lecithin, sodium benzoate, citric acid, natural & artificial flavor, beta carotene, vitamin a palmitate, cinnamon, pasteurized cultured milk & cream, xanthan &/or carob bean &/or guar gums, vegetable mono & diglycerides, sodium benzoate, citric acid, natural & artificial flavor, beta carotene, whey, imitation vanilla, powdered sugar, cornstarch, icing: pure cane sugar, cornstarch, corn syrup, water.

Allergens: Wheat, Soy, Milk, Egg

### Take & Bake Cinnamon Roll

Bleached and enriched flour, milk, sugar, canola oil, baking soda, baking powder, cheese culture, guar gum, carob bean gum, vanilla, cinnamon, molasses.

Allergens: Wheat, Soy, Milk, Egg

## Dinner

### Zupan's Honey Glazed Ham

Cured with water, salt, honey & sodium nitrite. Glaze: cane sugar, brown sugar, gelatin, maltodextrin, paprika, sunflower oil, vanilla extract, honey, silicon dioxide (to prevent caking), Less than 2% water, lactic acid, acidic calcium sulfate, sodium phosphate.

### Snake River Farms Kurobuta Ham

Water, salt, sodium lactate, sugar, dextrose, sodium diacetate, sodium erythorbate, sodium nitrite, red pepper, bay, cloves and cassia.

### Maple Mustard Glaze

GLUTEN-FREE

Cider vinegar, brown sugar, maple syrup, paprika, Dijon mustard, grain mustard, salt.

### Scalloped Potatoes

GLUTEN-FREE, VEGETARIAN

Russet potatoes, heavy whipping cream, swiss cheese, potato starch, corn starch and calcium sulfate added to prevent caking, natamycin, minced garlic in water, salt.

Allergens: Milk

### Mashed Potatoes

GLUTEN-FREE, VEGETARIAN

Potatoes, sour cream, whole milk, unsalted butter, salt, black pepper.

Allergens: Egg, Milk

### Mashed Sweet Potatoes

GLUTEN-FREE, VEGETARIAN

Sweet potato, heavy cream, fresh chopped ginger, maple syrup, candied walnuts [powdered sugar, oil, walnuts], pepper.

Allergens: Milk, Tree Nuts

### White Cheddar Mac & Cheese

VEGETARIAN

Enriched shell pasta (water, semolina, egg whites, niacin, ferrous sulfate, thiamin, mononitrate, riboflavin, folic acid), pasteurized process cheese spread (cheddar and Colby cheese [pasteurized milk, cheese, culture, salt, enzymes], water, whey, sodium phosphate, whey protein concentrate, skim milk, milkfat, salt, carrageenan, light cream, cheddar cheese, 2% or less of: butter (cream, salt) wheat flour, modified food starch, salt, nisin preparation, yeast extract.

Allergens: Egg, Wheat, Milk

### Roasted Asparagus

Asparagus, almonds, lemon zest, canola/olive oil blend, salt, pepper.

Allergens: Tree Nuts

### Lemon & Herb Roasted Carrots

GLUTEN-FREE, VEGAN

Carrots, lemon zest, tarragon, parsley, olive oil, salt, pepper.

### Cranberry, Almond & Kale Salad

GLUTEN-FREE, VEGETARIAN

Kale, cranberries, Parmesan cheese, canola/olive oil blend, almonds, lemon juice & salt.

Allergens: Tree nuts, Milk

### Take & Bake Dinner Rolls

VEGETARIAN

Flour (unbleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, ascorbic acid, alpha amylase, enzyme) water, wheat flour enriched (wheat flour, malted barley, flour, niacin, reduced iron, thiamin mononitrate, riboflavin and folic acid), sea salt, fresh yeast, dough improver (wheat flour, enzymes)

Allergens: Wheat, made in a facility that uses milk, tree nuts, peanuts and eggs.

### Brioche Dinner Rolls

VEGETARIAN

Wheat flour, eggs, sugar, butter, water, canola oil, nonfat milk, mono- and diglycerides, yeast, salt, natural flavors, acerola extract.

Allergens: Wheat, Egg, Milk

### New Cascadia Gluten Free Dinner Rolls

GLUTEN-FREE, VEGETARIAN

Millet flour, whole eggs, water, brown rice flour, olive oil, honey, xanthan gum, salt, yeast.

Allergens: Egg

## Desserts

### **Robin's Egg Carrot Cupcake**

Unbleached enriched wheat flour (vitamin C, enzyme, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Milk solids, salt, canola oil, palm oil, sugar, egg, baking powder, corn, robin eggs (sugar, dextrose, fractionated partially hydrogenated palm kernel oil, reduced protein whey, corn syrup solids, whey, malted milk (barley malt, wheat, sodium bicarbonate, contains 2% or less of: cocoa, carob, tapioca dextrin, yellow 5, blue 1, yellow 6, red 40, red 40 lake, yellow 5 lake, blue 1 lake, sorbitan tristearate, soyalecithin, carnauba wax, water, sugar, U.S. certified colors: Red #40, Red #3, Yellow #5, Blue #1, Yellow #6, Blue #2 and/or titanium dioxide, modified corn starch, vegetable gum, citric acid, vanilla.

Allergens: Milk, Egg, Wheat

### **Too Sweet Bunny Cake**

Unbleached enriched wheat flour, milk solids, milk, salt, carrot, cinnamon, canola oil, palm oil, sugar, egg, baking powder, cheese culture, guar gum, caron bean gum, corn, food gel (blue 1 & 2, yellow 5 & 6, red 3 & 40), vanilla.

Allergens: Milk, egg, wheat

### **Frosted Shortbread Cookies**

Low gluten flour (unbleached wheat flour, enriched malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), butter (pasteurized cream), sugar, egg whites, powdered sugar (sugar, cornstarch), vanilla extract (vanilla bean, water, 35% alcohol), salt (magnesium carbonate), water, egg, salt (magnesium carbonate), lemon juice (alcohol, water, oil of lemon)

Allergens: Egg, Wheat, Milk

### **Cake Nouveau Bunny Cake**

All purpose flour, sugar, egg whites, butter, buttermilk, eggs, canola oil, coffee, cocoa powder, evaporated milk, baking soda, baking powder, cooking spray, kosher salt, vanilla extract.

Allergens: Wheat, Milk, Egg

### **Lauretta Jean's Lemon Chiffon Pie**

Meyer lemon juice, white sugar, eggs, brown sugar, AP flour, heavy cream, pastry flour, molasses, butter, ground ginger, cinnamon, powdered sugar, baking soda, cloves, meyer lemon zest, vanilla extract, salt, gelatin, apple cider vinegar, baking powder.

Allergens: Milk, egg, wheat

### **Italian Almond Cake**

Almond paste, sugar, unsalted butter, natural flavoring, enriched flour, eggs, powdered sugar.

Allergens: Egg, Tree Nuts, Wheat.

### **Cherry Almond Crumble Pie**

Unbleached flour, cream cheese, buttermilk, water, baking powder, kosher salt. Filling: tart pie cherries, non-GMO sugar, modified corn starch. Topping: Unsalted butter, unbleached flour, sugar, almonds, vanilla, pure almond extract, kosher salt.

Allergens: Wheat, Milk, Tree Nuts