

Main Dishes

Shelton's Fully Cooked Turkey

GLUTEN-FREE

Shelton's Free-Range turkey, sea salt, organic cane sugar, organic natural flavors and less than 2% organic rice hulls.

Turkey Breast, Fully Cooked

GLUTEN-FREE

Turkey, Water Contains Less than 2% of sea salt, raw cane sugar

Zupan's Ham

GLUTEN-FREE

Pork, Water, Sugar, Salt, Seasoning, Sodium Phosphate, Curing Salt (salt, sodium nitrite), Sodium Erythorbate, Glaze (cane sugar, brown sugar, gelatin, maltodextrin, paprika, sunflower oil, vanilla extract, honey, silicon dioxide (to prevent caking)). Less than 2% water.

Snake River Farms Kurobuta Ham

GLUTEN-FREE

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

Boneless Fully Cooked

Prime Rib Roast

GLUTEN-FREE

Beef, salt, natural flavors.

Cornbread & Chorizo Boneless Stuffed Turkey

Turkey, cornbread, pork, chicken broth, onion, carrot, celery, bacon, garlic, egg, salt, aleppo chili, white pepper, sugar, nutmeg, marjoram.

Allergens: Egg, Soy, Wheat

Wild Mushroom Boneless

Stuffed Turkey

Turkey, mushrooms, cream, croutons, sunflower oil, bell peppers, salt, white wine vinegar, garlic, spices, citric acid.

Allergens: Milk, Wheat

Prepared Foods

Butternut Squash Soup

GLUTEN-FREE

Butternut squash, water, onion, cream, non-gmo canola oil, vegetable stock (carrot, onion, tomatoes, potato, garlic, sea salt, organic raw cane sugar, brown sugar, organic canola oil, natural flavoring), garlic, brown sugar.

Allergens: Milk

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

Roasted Brussels Sprouts

with Pancetta

GLUTEN-FREE

Brussels sprouts, pancetta (pork belly, sea salt, sugar, spices, celery powder) thyme, garlic, balsamic glaze (balsamic vinegar [wine vinegar, concentrated grape must, caramel color] glucose syrup, sugar, modified corn starch, xanthan gum), black pepper, salt.

French Green Beans with Chanterelle Mushrooms

VEGETARIAN, GLUTEN-FREE

Green Beans, Pearl Onions, Chanterelle Mushrooms*, Grade AA Butter (pasteurized cream, lactic acid), Roasted Garlic (garlic, citric acid), Parsley, Basil, Oregano, Chives, Onion Salt, Garlic Salt, Black Pepper.

Allergens: Milk

*Chanterelle Mushrooms: not an inspected product

Creamed Kale & Spinach

VEGETARIAN

Spinach, kale, milk, yellow onion, red pepper, garlic, flour, butter, salt, pepper.

Allergens: Milk, Wheat

Holiday Mashed Potatoes

GLUTEN-FREE, VEGETARIAN

Russet potatoes, Yukon gold potatoes, unsalted butter (pasteurized Sweet Cream, lactic acid) Whole Milk. salt, black pepper.

Allergens: Milk

Beet & Arugula Salad

GLUTEN-FREE

Arugula, beets, red onion, goat cheese, candied walnuts, balsamic dressing (soy).

Allergens: Milk, Nuts, Soy

Artisan Sage Stuffing

VEGETARIAN

Vegetable Stock, Focaccia, Onion, Liquid Whole Egg, Celery, Unsalted Butter, Sage, Black Pepper

Allergens: Egg, Milk, Wheat

Roasted Asparagus

GLUTEN-FREE, VEGAN

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

Allergens: Tree Nuts

Winter Quinoa Stuffing

VEGAN, GLUTEN-FREE

Organic quinoa, yams, cranberries, sunflower seeds, pumpkin seeds, parsley, smoked paprika, salt, pepper, apple cider vinegar, brown sugar, canola oil, salt, pepper.

Gluten-Free Stuffing

VEGETARIAN, GLUTEN-FREE

Vegetable Stock (Vegetable Base (Onion, Carrot, Celery, Garlic), Salt, Corn Syrup, Corn Starch, Yeast Extract, Corn Oil, Sugar, Tomato Powder, Natural Flavor, Wine), Better Buns (Filtered Water, Potato Starch, Eggs, Tapioca Starch, White Rice Flour, Liquid Egg Whites, Canola Oil, Brown Rice Flour, Sugar, Whey, Modified Tapioca Starch, Potato Flour, Yeast, Salt, Apple Cider Vinegar, Xanthan Gum, Pectin, Guar Gum, Citric Acid, Ascorbic Acid, Olive Oil), Onion, Celery, Liquid Whole Egg (Whole Eggs, Citric Acid), Unsalted Butter (milk), Sage, Salt, Black Pepper.

Allergens: Egg, Milk

Sauces

Turkey Gravy

Turkey Stock, Chicken Stock, Butter (cream[milk], salt), Modified Cornstarch, Unbleached White Flour, Cultured Dextrose, Onion, Celery, Tomato Paste, Carrots Canola Oil, Garlic, Sea Salt, Poultry Seasoning, Sugar, Black Pepper, Citric Acid, Sage

Allergens: Milk, Wheat

Mushroom Gravy

GLUTEN-FREE, VEGAN

Water, Crimini Mushrooms, Yellow Onion, Canola Oil, Powdered Porcini Mushrooms, Brown Sugar, Balsamic Vinegar, Salt.

Cranberry Orange Sauce

GLUTEN-FREE, VEGAN

Sugar, Water, Orange Juice concentrate, Modified Cornstarch, Cultured Dextrose, Sea Salt, Allspice, Cardamom, Cinnamon

Horseradish Cream

GLUTEN-FREE, VEGETARIAN

Sour cream, horseradish, salt, pepper.

Allergens: Milk

Au Jus

Roasted beef, yeast extract, barley malt extract (gluten), cane sugar, maltodextrin, onion, potato flour, celery, carrot, mushroom, garlic, shallot, olive oil, non-gmo canola oil, black peppercorns, bay leaf, thyme, salt, corn starch, horseradish, red wine, eggs, soybean oil, sugar, xanthan gum.

Allergens: Wheat, Soy, Egg

Rolls

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

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.

New Cascadia Gluten-Free Rolls

GLUTEN-FREE, VEGETARIAN

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

Allergens: Egg

Desserts

Blue Raven Pecan Pie

Water, Eggs, Sugar, White Flour, (white flour, malted barley flour, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), Lard, Shortening (Hydrogenated Soybean Oil), Dark Corn Syrup, Butter(milk), Pure Vanilla Extract, Pecans

Allergens: Wheat, Milk, Eggs, Tree Nuts, Soy

Blue Raven Marionberry Pie

Marionberries, Flour, lard, shortening, sugar, corn starch, butter (milk), salt.

Allergens: Wheat, Milk, Soy

Finales Bourbon Pecan Pie

Dark corn syrup, pecans, eggs, brown sugar, unsalted butter, enriched unbleached flour, cream cheese. Contain 2% or less of each of the following: bourbon, vanilla flavoring, low-fat cultured buttermilk, salt, baking powder.

Allergens: Wheat, Egg, Milk, Tree Nuts

Chocolate Hazelnut Praline

Bûche de Noël

Eggs, wheat flour, cocoa, baking powder, salt, sugar, canola oil, cream of tartar, milk, cream, hazelnut paste, hazelnuts, soy lecithin, orange, milk chocolate, dark chocolate white chocolate, vanilla extract.

Allergens: Egg, Treenuts (hazelnuts), Wheat, Soy, Milk

Chocolate Peppermint Cake

Cane Sugar, Cream cheese, flour, powdered sugar, unsalted butter, buttermilk, expeller-pressed canola oil, pure cocoa, eggs, baking soda, baking powder, salt, semi-sweet chocolate, pure vanilla, Seely's peppermint oil, all-natural red color.

Allergens: Wheat, Egg, Milk

Maple Gingerbread Cake

Flour, salt, baking soda, ginger, cinnamon, allspice, eggs, pumpkin, canola oil, molasses, sugar, cream cheese, mascarpone, maple syrup, cream, butter, lemon juice, powdered sugar.

Allergens: Milk, Egg, Soy, Wheat

Carnegie NY Cheesecake

Pasteurized milk and cream, salt, carob bean gum, cheese culture, sugar, wheat flour, malted barley flour, iron, thiamin mononitrate, riboflavin, folic acid, pasteurized whole eggs, citric acid, natural and artificial vanilla flavor, lemon juice.

Allergens: Milk, Egg, Wheat

GEM Pecan Pie

GLUTEN-FREE

Brown sugar, butter, pecans, eggs, gluten-free flour, sugar, water, gluten-free oat flour, almond meal, sorghum flour, milk, vanilla, xanthan gum, apple cider vinegar, salt, baking soda.

Allergens: Tree Nuts, Egg, Milk

GEM Cherry Crumble Pie

VEGAN, GLUTEN-FREE

Cherries, sugar, gluten free flour (rice flour, potato starch, tapioca flour), gluten free oats, water, margarine (veg. oil blend (palm fruit, canola, and olive oils), water, salt), water, gluten free oat flour, shortening (palm oil), almonds, almond meal, sorghum flour, lemon juice, cornstarch, coconut oil, vanilla, apple cider vinegar, xanthan gum, salt, almond extract (water, alcohol, oil of bitter almonds), cinnamon, baking soda.

Allergens: Almonds, Coconut

GEM Chocolate Bûche de Noël

VEGAN, GLUTEN-FREE

Powdered sugar (sugar, cornstarch), sugar, coconut milk, rice milk (water, rice, disodium phosphate, gellan gum, locust bean gum, natural flavor, potassium citrate, rice bran, salt, sodium citrate, sunflower lecithin, sunflower oil, xanthan gum), gluten-free flour (rice flour, potato starch, tapioca flour), chocolate (sugar, unsweetened chocolate, cocoa butter, soy lecithin, vanilla), vegan sour cream (water, oil blend (soybean, palm fruit, olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, natural gums (locust bean, guar, cellulose, xanthan, carrageenan), sugar, veg. mono and diglycerides, salt), margarine (veg. oil blend (palm fruit, canola, and olive oils), water, salt), shortening (palm oil, vegetable mono & diglycerides, polysorbate 60), cocoa (cocoa powder, alkali), non-GMO canola oil, water, egg replacer (potato starch, tapioca flour, leavening (calcium lactate, calcium carbonate, cream of tartar), cellulose gum, modified cellulose), cornstarch, vanilla, coffee, salt, vinegar, baking powder (monocalcium phosphate, sodium bicarbonate, cornstarch), xanthan gum, baking soda, lemon juice.

Allergens: Tree Nuts, Soy