

Ingredients

HOLIDAY 2025

ZUPAN'S — MARKETS —

Main Dishes

Boneless Fully Cooked Prime Rib Roast

GLUTEN-FREE

Beef, Sea Salt, Natural Flavorings & Spices.

Chorizo & Cornbread 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

Shelton's Fully Cooked Turkey

GLUTEN-FREE

Turkey, water. Contains less than 2% of: Sea salt, organic cane sugar.

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.

Wild Mushroom Boneless Stuffed Turkey

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

Allergens: Milk, Wheat

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.)

Prepared Foods

Artisan Sage Stuffing

VEGETARIAN

Vegetable stock (Water, Vegetable Base [Sautéed Vegetable Puree Mix {Carrots, Onions, Celery}, Salt, Sugar, Maltodextrin, Corn Oil, 2% or less of Yeast Extract, Water, Potato Starch, Xanthan Gum, Natural Flavors, Carrot Juice Concentrate]), Bread Cubes (Enriched Unbleached Wheat Flour, Water, Sugar, Soybean oil, Bakers Yeast, Salt, Dough Conditioner, Crumb Softener, Yellow Onion, Celery, Unsalted butter (milk), liquid whole egg, parsley, rosemary, sage, thyme, black pepper.

Allergens: Egg, Milk, Wheat, Soy

Beet & Arugula salad

GLUTEN-FREE, VEGETARIAN

Roasted beets (canola/olive oil blend, salt, pepper), arugula, red onions, goat cheese (milk), candied walnuts (sugar, salt),

balsamic dressing.

Allergens: Milk, soy, tree nuts(walnuts)

Brussels Sprouts with Champagne Poached Pears

VEGAN, GLUTEN-FREE

Brussels, canola oil, olive oil, pear, sugar, cava, pecans, cinnamon, salt, pepper, sherry vinegar, maple syrup

Allergens: Treenuts (Pecans)

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

Candied Yams

GLUTEN-FREE

Yams, dark brown sugar, cinnamon, nutmeg, sage leaves, ginger, Aleppo pepper, salt, vanilla extract, butter (milk), orange juice, cornstarch, apricot jam

Allergens: Milk

Cauliflower & Gruyère Soup

GLUTEN-FREE

Cauliflower, onions, vegetable stock, (vegetables (carrot, onion, tomato, potato, garlic), sea salt, organic raw cane sugar, organic canola oil, natural flavoring) potatoes, heavy cream, garlic, Swiss cheese, gruyere cheese, canola oil, spices.

Allergens: Milk

Cornbread & Sausage Stuffing

Italian sausage, sweet butter cornbread crouton, canola and/or sunflower oil, corn grits, sugar, 2% or less of yeast, whey, wheat gluten, salt, enriched yellow cornmeal, dehydrated butter, nonfat milk, cultured whey, corn flour, natural flavors, extractive of annatto, butter oil, soybean oil, yellow onions, celery, carrots, cornbread stuffing mix, corn grits, sugar, yeast, turmeric and paprika, salt, natural flavor, butter, asiago, powered cellulose, honey, garlic, kosher salt, Italian parsley, black pepper, turkey base, salt, corn starch, yeast extract, turkey flavor, natural flavor, onion powder, fennel seed, rosemary.

Allergens: Milk, Wheat, Soy

Creamed Kale & Spinach

VEGETARIAN

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

Allergens: Milk, Wheat

Foie Gras Pâté

Duck liver, brandy, shallots, cream, thyme, lemon, gelatin, jelly (sauternes, sugar, pectin)

Allergens: Milk

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

Green Beans with Chanterelle Mushrooms

VEGETARIAN

Green beans, wild and/or domesticated mushrooms*, canola/olive oil blend, pearl onions, compound butter (butter (pasteurized cream, lactic acid), roasted garlic (garlic, citric acid), parsley, basil, oregano, chives, onion salt, garlic salt, black pepper), parmesan, crispy onions (onions, vegetable oil [canola, palm], wheat flour, salt).

Allergens: Milk, Wheat

*Wild mushrooms are not an inspected product.

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

Roasted Mushrooms

GLUTEN-FREE, VEGETARIAN

Mushrooms, butter, madeira, herbs, salt, pepper.

Allergens: Milk

Roasted Rainbow Carrots

GLUTEN-FREE, VEGETARIAN

Carrots, canola oil, olive oil, salt, pepper, feta, cream, fresh herbs, pistachio, zaatar

Allergens: Treenuts (Pistachio),

Sesame, Milk

Roasted Root Vegetables

VEGAN, GLUTEN-FREE

Butternut squash, parsnips, carrots, fennel, red onion, fresh herbs, canola oil/olive oil blend, salt, pepper.

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

*Gluten-free items not created in a gluten-free facility.

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ZUPAN'S — MARKETS —

Shrimp Party Tray

Shrimp, arugula, dill, lemon, cocktail sauce (Chili Sauce, Ketchup, Extra Hot Prepared Horseradish, Lemon Juice, Worcestershire Sauce, Cayenne Pepper)

Allergens: Shellfish, Egg, Fish

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.

Sauces

Cranberry Orange Sauce

GLUTEN-FREE, VEGAN

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

Horseradish Cream

GLUTEN-FREE, VEGETARIAN

Horseradish (prepared horseradish [mustard sulphites]), apple cider vinegar, sour cream, mayonnaise, chive, salt, pepper.

Allergens: Milk, Egg

Porcini Mushroom Cabernet Gravy

VEGAN, GLUTEN-FREE

Water, cremini mushrooms, yellow onion, canola oil, powdered porcini mushrooms, brown sugar, balsamic vinegar, salt.

Sherry Peppercorn Au Jus

Beef stock, dry sherry wine, shallots, peppercorns, olive oil, salt,

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

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, absorbic acid, alpha amylase, enzyme) water, wheat flour enriched (wheat flour, malted barley, flour,

niacin, reduced iron, thiamine 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.

Desserts

Bakeshop Burnt Basque Cheesecake

Cream cheese (pasteurized milk and cream, salt, carob bean gum, cheese culture), eggs, heavy cream, sugar, salt, all-purpose wheat flour.

Allergens: Wheat, Milk, Egg

Blue Raeven 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 Raeven Marionberry Pie

Marionberries, flour (wheat flour, malted barley flour, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), lard, shortening (hydrogenated soybean oil), sugar, cornstarch, butter (milk), salt.

Allergens: Wheat, Milk, Soy

Carnegie NY Cheesecake

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

Allergens: Milk, Egg, Wheat

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

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

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

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

Papa Haydn Chocolate Bûche de Noël

Cake Flour, Eggs, Sugar, Pie Spice, Nutmeg, Cocoa Powder, Oil, Milk, Baking Powder, Coffee, Bittersweet Chocolate, White Chocolate, Butter, Cream, Non Pareils, Egg Nog, White Chocolate, Dark Chocolate Crisp Pearls, Cranberry.

Allergens: Egg, Wheat, Milk

Papa Haydn 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

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