

Main Dish

Ham

Our hams are fully cooked and delicious served at room temperature. Remove from refrigerator approx. 45 minutes before serving.

To serve warm

1. Preheat oven to 325°F.
2. Remove plastic wrap and bone guards (if applicable) and wrap ham in foil. (Zupan's hams can stay in gold foil wrap).
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 and thermometer in the thickest part of the ham reads 145°F.
5. Let ham rest 15-30 minutes before enjoying.

Ham with Maple Mustard Glaze

1. Remove from fridge 45 minutes before warming to allow to come to room temperature.
2. Preheat oven to 325°F.
3. Remove plastic wrap and bone guards (if applicable) and wrap ham in foil. (Zupan's hams can stay in gold foil wrap).
4. For unsliced hams, if desired use a sharp knife to make ¼-inch vertical cuts in the ham about 1 inch apart, creating a diamond pattern.
5. Place ham in shallow pan flat side down and cover bottom of pan with water.
6. Bake the ham in center of oven for approximately 7 minutes per pound until ham is slightly warm and thermometer in the thickest part of the ham reads 145°F
7. Remove ham from oven and remove foil. Spoon and spread glaze on the ham. Be careful because the ham is hot and the liquid can splatter. Use the back of a spoon to uniformly spread the glaze 6. Return the uncovered ham to oven and roast for another 10 to 20 minutes, or until the ham is fully glazed and a thick and sticky coating is visible. Remove from the oven and place onto a serving plate.
8. Let rest for 5 minutes. Serve and enjoy!

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.

Brunch

Quiche & Frittata

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

Roasted 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.

Dinner

Scalloped Potatoes

1. Preheat oven to 350°F.
2. Heat for 45-60 minutes, or until food reaches desired temperature. Stir mashed potatoes and stung halfway through heating.

Option: Uncover for the last 15 minutes of heating for a light crust on top.

Roasted Carrots with Whipped Herby Feta

1. Preheat oven to 350°F.
2. Remove pistachio crumble and whipped feta from container.
3. Cover carrots with foil and heat for 15-20 minutes until warm.
4. Spread feta on bottom of serving plate and top with warm carrots.
5. Sprinkle with pistachio crumble.

Roasted Asparagus

Delicious served at room temperature.

OR

1. Preheat oven to 350°F.
2. Place on baking sheet uncovered in oven for 5-6 minutes.

Maple Mustard Glaze

Place in a saucepan and reheat on the stovetop over medium heat until heated through.

Dessert

Cakes are best served at room temperature.

We recommend removing from fridge 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.

Allergens: Milk, Eggs, Wheat

Asparagus & Goat Cheese Quiche

VEGETARIAN

Eggs, cream, parmesan cheese, asparagus, caramelized onions, goat cheese (milk) salt, pepper, enriched unbleached flour, organic palm oil, water, cane sugar, salt.

Allergens: Milk, Eggs, Wheat

Dungeness Crab Quiche

Filling: Eggs, cream, cheddar cheese, salt, green onions, black pepper, dungeness crab meat, Crust: Enriched unbleached flour, organic palm oil, water, sugar, salt.

Allergens: Milk, Eggs, Wheat, Shellfish

Zucchini, Tomato & Mozzarella Frittata

GLUTEN-FREE

Eggs, zucchini, tomatoes, fresh mozzarella cheese, red onion, butter, parsley, herbs de provence, canola/olive oil blend, salt and pepper.

Allergens: Milk, Eggs

Ham, Mushroom & Swiss Frittata

GLUTEN-FREE

Eggs, ham, mushrooms, swiss cheese, thyme.

Allergens: Milk, Eggs

Old Fashioned Potato Salad

GLUTEN-FREE

Red potato, celery, yellow onion, eggs, mayonnaise, sweet relish, mustard, white wine vinegar, Italian parsley, salt, sugar, white pepper.

Allergens: Eggs

Shrimp with Snap Peas Salad

GLUTEN-FREE

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

Allergens: Eggs, Soy, Shellfish

Broccoli'bouleh

VEGAN, GLUTEN-FREE

Green cabbage, broccoli, cauliflower, blend oil (olive oil, canola oil), kale, hot sweet peppers (peppers, water, sugar, absorbic acid, calcium chloride), garlic sauce (canola oil, garlic, lemon juice, salt), lemon juice, Italian parsley, salt, pepper, mint, dill.

Pesto Pea Salad

GLUTEN-FREE, VEGETARIAN

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

Allergens: Milk, Pine Nuts

Berry Ambrosia Salad

GLUTEN-FREE

Whipped cream (cream, milk), non fat yogurt (yogurt cultures, non fat milk, sugar, natural flavors, fruit pectin, vanilla extract, lemon juice concentrate) marshmallows (corn syrup, modified corn starch, dextrose, gelatin, tetrasodium pyrophosphate), grapes, apple, pineapple, strawberries, blueberries, mint.

Allergens: Milk

Signature Fruit Bowl

VEGAN, GLUTEN-FREE

Seedless grapes, pineapple, apple, pear, pomegranate, kiwi, raspberry, blackberry, strawberry, blueberry, satsuma, mango, date, mint.

Deviled Eggs

GLUTEN-FREE, 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: Eggs, Soy

Hot Cross Buns

Low gluten flour, water, milk, sugar, butter, currants, yeast, eggs, salt, vanilla, nutmeg, cinnamon

Allergens: Milk, Eggs, Wheat

Dinner

Zupan's Honey Glazed Ham

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

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

Roasted Salmon

GLUTEN-FREE

Salmon, dill, lemon, mustard (mustard seeds, vinegar, salt, flavorings), salt.

Allergens: Fish

Maple Mustard Glaze

VEGAN, GLUTEN-FREE

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

Mint Sauce

GLUTEN-FREE, VEGETARIAN

Mint, ginger, cilantro, honey, rice wine vinegar, canola/olive oil, 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

Roasted Asparagus

VEGAN, GLUTEN-FREE

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

Allergens: Tree Nuts

Roasted Rainbow Carrots

GLUTEN-FREE, VEGETARIAN

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

Allergens: Tree Nuts (Pistachio), Sesame, Milk

Beet & Arugula Salad

GLUTEN-FREE, VEGETARIAN

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

Allergens: Milk, Tree Nuts, Soy

Desserts

Carrot Cake

All purpose flour bleached, salt, cinnamon, granulated white sugar, baking soda, canola oil, vanilla extract, egg raw, Pineapple, grated carrots, english walnuts, unsalted butter, cream cheese, lemon juice, powdered sugar, white chocolate baking chips, dried coconut.

Allergens: Milk, Eggs, Tree Nuts (walnut/coconut), Wheat

Mini Carrot Cupcakes

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 bum, citric acid, vanilla.

Allergens: Milk, Egg, Wheat

Basque Cheesecake

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

Allergens: Milk, Eggs, Wheat