APPETIZERS & PLATTERS

Shrimp Cocktail Platter

Allergens: Shellfish.

Fancy Deviled Eggs

Allergens: Egg.

Fruit & Cheese Platter

Allergens: Milk.

MAIN DISHES

Tony's Boneless Petite Ham

Heating: Can be served cold, at room temperature or warm. To warm, preheat oven to 275°. Unwrap and place in a shallow pan. Add about 1 cup water or liquid of your choice. Cover or tent with foil and warm to 140° internal, about 30 minutes depending on conditions.

Tony's Boneless Turkey Breast

Heating: Same as Tony's Boneless Petite Ham.

Bone-In Spiral Cut Ham

Heating: Can be served cold, at room temperature or warm. To warm, preheat oven to 275°. Unwrap and place in a shallow pan. Add 2-3 cups hot water or liquid. Cover or tent with foil and warm to 140° internal only, about 60-80 minutes depending on conditions.

Tony's Meat Lasagna

Heating: Best if thawed 24 hours in refrigerator before heating. Cook covered in a preheated 350° oven, removing cover last 30-45 minutes to brown as desired. Heat to 165° internal, rest, slice and serve. Thawed cooking time about 1-1.5 hours. Frozen cooking time approx. 2-2.5 hours.

Allegens: Milk, Wheat, and Egg.

SALADS

Caesar Salad

Allergens: Milk, Egg, Fish, and Soy.

Garden Salad

Dressing Allergens: Egg, Milk, and Soy

Pasta Alla Checca

Allergens: Wheat, and Milk.



SIDES

Mashed Potatoes

Allergens: Milk

Country Gravy, No Gluten

Heating: Simmer at medium heat, stirring regularly, until steaming hot.

Allergens: Milk and Soy

Twice Baked Potatoes

Heating: Preheat oven to 325-350°. Place covered pans in oven and warm to at least 165°, about 45-60 minutes, stirring 1-2 times for even warming. Transfer to a warmed serving bowl.

Allergens: Milk.

Scalloped Potatoes Au Gratin

Heating: Rest 1-2 hours at cool room temperature. Tent with foil and warm in a preheated 325-375° oven, convection fan on. Rotate pan after 30 minutes and continue warming until steaming hot, 165° internal, about 45-60 minutes, times will vary. For more browning, remove cover near the end of cooking time and use convection fan.

Allergens: Milk and Egg

Italian Roasted Vegetables

Heating: Warm covered at 325-350° until steaming hot (165°), about 35-45 minutes. Can also be microwaved.

Green Beans Amandine

Heating: Warm covered at 325-350° until steaming hot (165°), about 35-45 minutes. Toss well and serve. Can also be microwaved.

Allergens: Milk and Tree Nuts (almonds).

Copper Pennies Glazed Carrots

Heating: Microwave, tossing regularly until steaming hot (165°), or warm covered at 325-350°, about 35-45 minutes. Toss well and serve.

Allergens: Fish (Worcestershire).

Brioche Pull-Apart Rolls

Allergens: Eggs, and Wheat.

Cluster Rolls

Allergens: Eggs, and Wheat.

Garlic Bread

Allergens: Eggs, Wheat, and Milk.

DESSERTS

Apple Pie

Allergens: Wheat.

Carrot Cake

Allergens: Eggs, Milk, Wheat, Soy, and Tree Nuts (walnuts).

Coconut Cream Cake

Allergens: Wheat, Milk, Egg, Soy, and Tree Nuts (coconut).

Lemon Mousse Cake

Allergens: Milk, Egg, Wheat, and Soy.