



READY-TO-COOK MOTHER'S DAY MEAL SERVES 2

MENU

- Premium Choice Chateaubriand Cut Filet Mignon (9 oz), *New!* Chilean Sea Bass Cakes (2 ct, 4 oz ea) or Ultimate Lump Crab Cakes (2 ct, 4 oz ea)
- Mascarpone Whipped Potatoes With Rosemary (1 lb)
- Asparagus With Red Peppers & Sea Salt Butter Steamer Bag (1 lb)
- Hand-Dipped Chocolate Strawberries (6 ct)

REHEATING INSTRUCTIONS

Premium Choice Chateaubriand Cut Filet Mignon

STOVE TOP/CONVENTIONAL OVEN: Preheat oven to 400°F. Pat steaks dry with paper towels, then rub each with ½ tbsp olive oil* and season to taste with salt and pepper*. Heat cast-iron skillet over medium-high. Place steaks in pan and sear 1-2 minutes. Turn steaks, top each with 1 pat of butter* and transfer skillet to oven for 7-10 minutes, or until internal temperature reaches 125°F-130°F for medium-rare. Remove to plate and let rest 5-10 minutes.

To Serve: Pour remaining butter from pan over steaks.

Chilean Sea Bass Cakes or Ultimate Lump Crab Cakes

STOVE TOP: Melt 2 tbsp butter* or oil* in a large pan over medium heat until shimmering. Place seafood cakes in pan, pressing gently with a spatula to slightly flatten. Cook 5 minutes on each side until golden brown and internal temperature reaches 160°F.

CONVENTIONAL OVEN: Preheat oven to 400°F. Drizzle 2 tbsp oil* or melted butter* onto a rimmed sheet pan, coating the sheet pan evenly. Place seafood cakes on the sheet

pan and bake 10-12 minutes or until internal temperature reaches 160°F.

AIR FRYER: Preheat air fryer to 375°F. Cook for 8-10 minutes or until internal temperature reaches 160°F.

Mascarpone Whipped Potatoes With Rosemary

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove potatoes from packaging into an oven-safe dish and cover with foil. Bake 35-40 minutes or until internal temperature reaches 165°F.

MICROWAVE: Remove potatoes from packaging into a microwave-safe container and cover with lid or plastic wrap. Heat 2 minutes on high. Stir potatoes, then heat an additional 1-2 minutes until warmed through and internal temperature reaches 165°F.

Asparagus With Red Peppers & Sea Salt Butter Steamer Bag

MICROWAVE: Place in microwave for 3-4 minutes. Let set for 1 minute. Check for tenderness to your preference, and heat for 1-2 minutes if additional cooking is needed.

CAUTION: Steamer bag will be hot and may release steam when opened.

**Product not included with meal.*

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

PREMIUM CHOICE CHATEAUBRIAND CUT FILET MIGNON

CHILEAN SEA BASS CAKES

INGREDIENTS: CHILEAN SEABASS, MAYONNAISE (SOYBEAN OIL, WATER, WHOLE EGGS AND EGG YOLKS, VINEGAR, SALT, SUGAR, LEMON JUICE, CALCIUM DISODIUM EDTA USED TO PROTECT QUALITY, NATURAL FLAVORS), PANKO (WHEAT FLOUR, SUGAR, YEAST, SOYBEAN OIL, SALT), EGGS (WHOLE EGGS, CITRIC ACID, WATER), CRACKER CRUMBS (UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), CANOLA OIL, PALM OIL, SUGAR, SALT, LEAVENING (CALCIUM PHOSPHATE AND/OR BAKING SODA), HIGH FRUCTOSE CORN SYRUP, SOY LECITHIN, NATURAL FLAVOR), ONION, CELERY, RED BELL PEPPERS, LEMON JUICE, MISO MARINADE (MISO (WATER, SOYBEAN, RICE, SALT AND ALCOHOL), MIRIN (CORN SYRUP, WATER, DISTILLED VINEGAR, FERMENTED RICE EXTRACT (RICE, ALCOHOL, SALT AND CITRIC ACID), BROWN SUGAR, POTASSIUM SORBATE AND SODIUM BENZOATE (AS PRESERVATIVES)), HONDASHI (SALT, MONOSODIUM GLUTAMATE, LACTOSE, SUGAR, DRIED BONITO TUNA POWDER, DISODIUM INSOSINATE, BONITO EXTRACT, YEAST EXTRACT, DISODIUM

SUCCINATE), SAKE), GARLIC, CREOLE MUSTARD (VINEGAR, WATER, BROWN MUSTARD SEED, SALT, XANTHAM GUM), WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARAMEL COLOR, SUGAR, SPICES, ANCHOVY PUREE, NATURAL FLAVOR (CONTAINS SOY) AND TAMARIND), TABASCO (DISTILLED VINEGAR, RED PEPPER, SALT), PARSLEY, SPICES AND SALT. **CONTAINS: FISH (SEABASS, TUNA AND ANCHOVY), WHEAT, EGG AND SOY.**

ULTIMATE LUMP CRAB CAKES

INGREDIENTS: CRABMEAT (CRABMEAT, SODIUM ACID PYROPHOSPHATE TO RETAIN COLOR), MAYONNAISE (SOYBEAN OIL, VINEGAR, EGGS, EGG YOLK, SALT, SUGAR, WATER, LEMON JUICE CONCENTRATE, GROUND RED PEPPER, DRIED GARLIC, MUSTARD OIL), LIQUID EGGS (WHOLE EGGS, CITRIC ACID, 0.15% WATER ADDED AS A CARRIER FOR CITRIC ACID), PANKO BREADCRUMBS (WHEAT FLOUR, CANE SUGAR, YEAST, SEA SALT), WORCESTERSHIRE SAUCE (DISTILLED WHITE VINEGAR, MOLASSES, SUGAR, WATER, SALT, ONIONS, ANCHOVIES, GARLIC, CLOVES, TAMARIND EXTRACT, NATURAL FLAVORINGS, CHILI PEPPER EXTRACT), GREEN ONION, DIJON MUSTARD (DISTILLED WHITE VINEGAR, MUSTARD SEED, WATER, SALT, WHITE WINE, CITRIC ACID, TARTARIC

ACID, FRUIT PECTIN, SUGAR, SPICES), LEMON JUICE, SEASONING (SALT, SPICE AND SOYBEAN OIL), PARSLEY. **CONTAINS: SOY, EGG, FISH (ANCHOVIES), MILK, SHELLFISH (CRAB) AND WHEAT.**

MASCARPONE WHIPPED POTATOES WITH ROSEMARY

INGREDIENTS: YUKON GOLD POTATOES (YUKON GOLD POTATOES, WHOLE MILK, BUTTER [SWEET CREAM (MILK), SALT], SALT], NATURAL FLAVOR, NISIN PREPARATION [SALT, NISIN (A NATURAL ANTIMICROBIAL)], MASCARPONE CHEESE (PASTEURIZED CREAM, ACIDITY CORRECTOR, CITRIC ACID AND RENNET), ROSEMARY. **CONTAINS: MILK.**

ASPARAGUS WITH RED PEPPERS & SEA SALT BUTTER STEAMER BAG

INGREDIENTS: ASPARAGUS, RED PEPPER, BUTTER (PASTEURIZED CREAM, LACTIC ACID), SEA SALT, BLACK PEPPER. **CONTAINS: MILK.**

HAND-DIPPED CHOCOLATE STRAWBERRIES

INGREDIENTS: SUGAR, NON-HYDROGENATED VEGETABLE FATS (PALM KERNEL), FRACTIONATED VEGETABLE FATS, COCOA POWDER (20%), SKIMMED MILK (12%), EMULSIFIER (E322 SOY LECITHIN), FLAVOURING (VANILLA EXTRACT), NATURAL VANILLA FLAVORING, STRAWBERRIES. **CONTAINS: MILK AND SOY LECITHIN.**



READY-TO-HEAT PRIME RIB MEAL

SERVES 2

MENU

Fully Cooked Prime Rib (1 lb)

Mascarpone Whipped
Potatoes With Rosemary
(1 lb)

Seasoned Green Beans (1 lb)

The Fresh Market Rosemary
Horseradish Aioli (4 oz)

REHEATING INSTRUCTIONS

Fully Cooked Prime Rib

MICROWAVE: Place steak on microwave-safe plate and cover with a piece of green leaf lettuce or damp paper towel and microwave for 1-1.5 minutes or until heated to desired temperature.

Mascarpone Whipped Potatoes With Rosemary

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove potatoes from packaging into an oven-safe dish and cover with foil. Bake 35-40 minutes or until internal temperature reaches 165°F.

MICROWAVE: Remove potatoes from packaging into a microwave-safe dish and cover with lid or plastic wrap. Heat 2 minutes on high. Stir potatoes, then heat an additional 1-2 minutes until warmed through and internal temperature reaches 165°F.

Seasoned Green Beans

CONVENTIONAL OVEN: Preheat oven to 350°F. Place green beans in an oven-safe dish and add ¼ c water or stock per pound of green beans. Cover with foil and bake 10-15 minutes or until internal temperature reaches 165°F.

MICROWAVE: Place green beans in a microwave-safe dish, cover and heat 4-6 minutes for 4-6 minutes. Cook to internal temperature of 165°F.

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

FULLY COOKED PRIME RIB

INGREDIENTS: BEEF, CONTAINS UP TO 10% OF A FLAVORING SOLUTION AND CARAMEL COLOR ADDED. COATED WITH SALT, SUGAR, DEXTROSE, CARAMEL COLOR, GARLIC POWDER, ONION POWDER, AND SPICES. SOLUTION: WATER, SODIUM PHOSPHATES, SUGAR, SALT, AND FLAVORING.

MASCARPONE WHIPPED POTATOES WITH ROSEMARY

INGREDIENTS: YUKON GOLD POTATOES (YUKON GOLD POTATOES, WHOLE MILK, BUTTER [SWEET CREAM {MILK}, SALT] SALT, NATURAL FLAVOR, NISIN PREPARATION [SALT, NISIN {A NATURAL ANTIMICROBIAL}]), MASCARPONE CHEESE (PASTEURIZED CREAM, ACIDITY CORRECTOR, CITRIC ACID AND RENNET), ROSEMARY.
CONTAINS: MILK.

SEASONED GREEN BEANS

INGREDIENTS: GREEN BEANS, SEA SALT AND BLACK PEPPER BUTTER (BUTTER [PASTEURIZED CREAM, LACTIC ACID], SEA SALT, BLACK PEPPER). **CONTAINS: MILK.**

THE FRESH MARKET ROSEMARY HORSERADISH AIOLI

INGREDIENTS: CANOLA OR SOYBEAN OIL, HORSERADISH, WATER, EGG YOLKS, DIJON MUSTARD (WATER, MUSTARD SEED, VINEGAR, SALT, WHITE WINE, CITRIC ACID, TARTARIC ACID, TURMERIC SPICE), GARLIC SPICES, SEA SALT, DISTILLED VINEGAR, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, WHEY POWDER (MILK), XANTHAN GUM, LACTIC ACID, ESSENTIAL MUSTARD OIL, NATURAL VITAMIN E ADDED TO PROTECT FLAVOR. **CONTAINS: EGGS AND MILK.**



READY-TO-HEAT MOTHER'S DAY BRUNCH

SERVES 4

MENU

Quiche Lorraine, Broccoli
Cheddar Quiche or Spinach
Tomato Quiche (24 oz)

Tropical Fruit (24 oz)

Blueberry Muffins (4 ct)

REHEATING INSTRUCTIONS

Quiche

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove quiche from packaging and place on sheet pan. Place in center of preheated oven and bake for 35 minutes, until quiche is a light golden brown or until internal temperature reaches 165°F.

MICROWAVE HEATING NOT RECOMMENDED.

INGREDIENTS & ALLERGENS

All products are prepared in an environment that uses peanuts, tree nuts, eggs, wheat, milk, soy, sesame, fish, shellfish and crustaceans.

QUICHE LORRAINE

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

BROCCOLI CHEDDAR QUICHE

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

SPINACH TOMATO QUICHE

INGREDIENTS AND ALLERGENS PRINTED ON LABEL.

TROPICAL FRUIT

INGREDIENTS: BLUEBERRIES, CANTALOUPE, HONEYDEW, PINEAPPLE, STRAWBERRIES, KIWI AND RED GRAPES.

BLUEBERRY MUFFINS

INGREDIENTS: MUFFIN: BLEACHED WHEAT FLOUR, SUGAR, WATER, BLUEBERRIES, EGGS, SOYBEAN OIL, MODIFIED FOOD STARCH LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCLACIUM PHOSPHATE), NATURAL FLAVOR, DAIRY WHEY (MILK), SALT, MONODIGLYCERIDES, XANTHAN GUM, ENZYME.
STREUSEL: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, MOLASSES, SALT, ARTIFICIAL FLAVOR. **CONTAINS: WHEAT, MILK AND EGGS. CONTAINS A BIOENGINEERED FOOD INGREDIENT.**