



# READY TO COOK

# MOTHER'S DAY MEAL

SERVES 2

## MENU

Premium Choice Chateaubriand  
Cut Filet Mignon (9 oz),  
Ultimate Lump Crab Cakes  
(2 ct, 4 oz ea) or Ultimate  
Chilean Sea Bass Cakes (2 ct,  
4 oz ea)

Mascarpone Whipped  
Potatoes With Rosemary (1 lb)

Parisian Carrots & Green Beans  
With Tuscan Herb Butter  
(17 oz)

Chocolate Heart-Shaped  
Cheesecake (2 ct, 3 oz ea)

## COOKING/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 for 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 for 5-10 minutes. To serve, pour remaining butter from pan over steaks.

### Ultimate Lump Crab Cakes

**STOVE TOP:** Melt 2 tsp butter\* or oil\* in a large pan over medium heat until shimmering. Place crab 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 crab cakes on the sheet pan and bake 10-12 minutes or until internal temperature reaches 160°F, turning once.

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

### Ultimate Chilean Sea Bass Cakes

**STOVE TOP:** Melt 2 tsp butter\* or oil\* in a large pan over medium heat until shimmering. Place crab cakes in pan, pressing gently with a spatula to slightly flatten. Cook 5-6 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 crab cakes on the sheet pan and bake 12-14 minutes or until internal temperature reaches 160°F, turning once.

**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 and 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.

### Parisian Carrots & Green Beans With Tuscan Herb Butter

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove vegetables from packaging to a baking dish and place butter on top. Bake for 20-25 minutes or until vegetables are tender and internal temperature of 165°F is reached. Remove from oven and stir well to coat vegetables with herbed butter.

**MICROWAVE:** Place steamer bag in microwave and cook on high 3-4 minutes until vegetables are tender. Let the bag sit in the microwave for 1 minute before removing. **CAUTION: Steamer bag will be hot and may release steam when opened.**

\*Product not included in the meal.

---

# INGREDIENTS & ALLERGENS

---

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

## 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.**

## ULTIMATE 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.**

## 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.**

## PARISIAN CARROTS & GREEN BEANS WITH TUSCAN HERB BUTTER

**INGREDIENTS:** CARROTS, GREEN BEANS, TUSCAN HERBED BUTTER (PASTEURIZED CREAM, LACTIC ACID, TUSCAN HERB PASTE (GARLIC, CANOLA/OLIVE OIL, PARSLEY, THYME, BASIL, ROSEMARY, SALT, CITRIC ACID, BLACK PEPPER), ROASTED GARLIC, SEA SALT). **CONTAINS: MILK.**

## CHOCOLATE HEART-SHAPED CHEESECAKE

**INGREDIENTS:** ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID, MALTED BARLEY FLOUR) WATER, SUGAR, MARGARINE (PALM OIL, WATER, SALT, VEGETABLE MONO AND DIGLYCERIDES, NATURAL BUTTER FLAVOR, CITRIC ACID ADDED AS A PRESERVATIVE, COLORED WITH BETA CAROTENE, VITAMIN A PALMITATE ADDED) WHOLE MILK, WHOLE FRESH EGGS, SESAME SEEDS, YEAST, FK ALL PURPOSE SHORTENING, RBD PALM OIL, SALT, WHEAT GLUTEN, NATURAL PRESERVATIVES (WHEAT FLOUR, ENZYMES) DOUGH CONDITIONER (RYE FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES) DOUGH CONDITIONER (WATER, MONOGLYCERIDES AND 2% OR LESS OF EACH OF THE FOLLOWING: PRESERVATIVES, PROPIONIC ACID AND PHOSPHORIC. **CONTAINS: MILK, EGGS, WHEAT AND SESAME.**



READY TO HEAT

# MOTHER'S DAY PRIME RIB MEAL

SERVES 2

## MENU

Fully Cooked Prime Rib (1.5 lb)

Twice Baked Potatoes (2 ct)

Parisian Carrots & Green Beans  
With Tuscan Herb Butter  
(17 oz)

The Fresh Market Horseradish  
Aioli (7.5 fl oz)

## REHEATING INSTRUCTIONS

### Prime Rib

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place steaks onto a foil-lined sheet tray and cover with a piece of green leaf lettuce or damp paper towel. Place the sheet tray into the oven for 5-6 minutes or until heated to desired temperature.

**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.

### Twice Baked Potatoes

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Place in oven safe baking dish. Heat for 20 minutes or until internal temperature is 165°F.

**MICROWAVE:** Place potatoes in a microwave-safe dish. Heat on high power for 2 minutes or until internal temperature reaches 165°F.

### Parisian Carrots & Green Beans With Tuscan Herb Butter

**CONVENTIONAL OVEN:** Preheat oven to 350°F. Remove vegetables from packaging to a baking dish and place butter on top. Bake for 20-25 minutes or until vegetables are tender and internal temperature of 165°F is reached. Remove from oven and stir well to coat vegetables with herbed butter.

**MICROWAVE:** Place steamer bag in microwave and cook on high 3-4 minutes until vegetables are tender. Let the bag sit in the microwave for 1 minute before removing.

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

## INGREDIENTS & ALLERGENS

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

### 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.

### TWICE BAKED POTATOES

**INGREDIENTS:** POTATOES (POTATOES, WHOLE MILK, BUTTER [SWEET CREAM, SALT], SALT, POTASSIUM SORBATE [PRESERVATIVE], BLACK PEPPER), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES [ANNATTO IF COLORED], MARGARINE [LIQUID SOYBEAN OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, PASTEURIZED SKIM MILK, SOY LECITHIN, VEGETABLE MONO AND DIGLYCERIDES, SODIUM BENZOATE (PRESERVATIVE), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE, COLOR

[BETA CAROTENE]), BACON (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRATE), SOUR CREAM (100 PERCENT CULTURED CREAM), GREEN ONION. **CONTAINS: MILK AND SOY.**

### PARISIAN CARROTS & GREEN BEANS WITH TUSCAN HERB BUTTER

**INGREDIENTS:** CARROTS, GREEN BEANS, TUSCAN HERBED BUTTER (PASTEURIZED CREAM, LACTIC ACID, TUSCAN HERB PASTE [GARLIC, CANOLA/OLIVE OIL, PARSLEY, THYME, BASIL, ROSEMARY, SALT, CITRIC ACID, BLACK PEPPER], ROASTED GARLIC, SEA SALT). **CONTAINS: MILK.**

### THE FRESH MARKET HORSE RADISH AIOLI

INGREDIENTS AND ALLERGENS PRINTED ON LABEL



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 plastic packaging and place on sheet pan. Place in center of 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:** CHUNK PINEAPPLE, BLUEBERRIES, CANTALOUPE, HONEYDEW, 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, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, DAIRY WHEY (MILK), SALT, MONO DIGLYCERIDES, 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, SOY, DAIRY & EGGS. CONTAINS A BIOENGINEERED FOOD INGREDIENT.**