

SAFE HANDLING INSTRUCTIONS

- Your cooked/sliced Turkey/Ham/etc. may be left out for serving a total of 2 hours
- After serving, carve any remaining meat from the bones.
- Place small amounts (serving size) in covered containers and store in the coldest part of the refrigerator, allowing space around food for adequate air circulation.
- Cooked Turkey may be stored in the refrigerator for 3 to 4 days.
- Cooked Turkey will keep up to 4 months in the freezer when wrapped in heavy foil or placed in freezer bags

HEATING COOKED TURKEY BREAST

1. Preheat oven to 350°
2. Place breast in a shallow pan with enough liquid to keep it from drying.
3. Cover in foil and heat approximately 15 minutes per pound, until the internal temperature reaches 160°.

BAKING/HEATING SPIRAL HAMS

(Small, 7 to 10 lb.)

1. Preheat oven to 350°
2. Place ham in large oven-proof pan
3. Heat for 30 minutes (Ham is precooked)
4. Heat glaze on stove top under low heat until it becomes liquid
5. Coat Ham with glaze and return to oven for 5 minutes
6. Garnish with pineapples & Cherries and serve

HEATING POTATO CUPS

1. Preheat oven to 325°
2. Place Potato Cups on shallow baking pan
3. Heat for 20 to 25 minutes only. Do not over-heat

* These Instructions are meant as guidelines only. Temperature settings will vary in every

HEATING INSTRUCTIONS

WHOLE TURKEYS AFTER REFRIGERATION

(May be heated with or without foil wrapping)

1. Preheat oven to 325°
2. Place turkey on a rack and add water (or drippings) to the cavity and bottom of the pan.
10 lb. Turkey up to 45 minutes
15 lb. Turkey up to 1 hour
20 lb. Turkey up to 1 hour 15 minutes
25 lb. Turkey up to 1 hour 30 minutes

The USDA recommends the internal temperature be 165°. The Turkey will be warm, a perfect slicing temperature and will not be dry.

BAKING/HEATING STUFFING:

1. Preheat oven to 325°
2. Place covered pan of stuffing in the oven for 30 to 40 min. for small pan - 1 hour for med size pan and 1 1/2 hours for large
3. Remove the foil cover for last 10 minutes to brown top if desired.
4. Internal temperature should read 165°

HEATING MASHED POTATOES

1. We recommend heating in the microwave
2. Transfer to microwaveable container
3. Start heating 1 minute per pound of potatoes
4. Stir often
5. Internal temperature should read 140° in center

(Over heating will cause milk to turn sour)

HEATING SWEET POTATOES

1. Preheat oven to 325°
2. Place covered pan of potatoes in the oven for 15 min. for small pan, 20 to 25 min for med size pan and 30 to 45 min for large pan

GRAVY

1. Pour gravy into sauce pan
2. Heat over LOW heat stirring often
3. Gravy should reach 160°

MACARONI & CHEESE

1. Cover a microwaveable container and heat up to 5 min. for 1-2 lb. Up to 15 min for 5 lb.
- Please follow the individual label directions on our frozen products

Catering-To-Go



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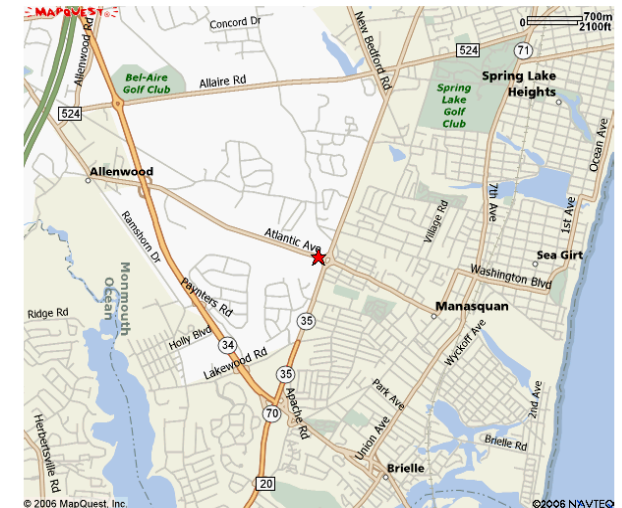
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Located in Wall Twp.

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Open daily : 9 am To 6 pm



WEEKDAY DELIVERY

OPEN 7 DAYS



♦ Prices subject to change without notice ♦

TURKEY

Fresh or Frozen All-Natural/ABF Turkeys	\$ 3.69/lb
• Cooking charge for Rotisserie Cooking	\$ 2.08/lb
Cooked Boneless Turkey Breast (Whole)	\$ 12.99/lb
Smoked Turkey (Finished 10 to 20 lbs)	Call
Smoked Boneless Turkey Breast (Whole)	\$ 12.99/lb

Whole Turkey Average serving portion: One pound per person (using the uncooked weight). For a dinner for ten people we would recommend at minimum a twelve pound turkey for a small amount of leftovers.

If you would like your turkey sliced, it will be cooked one day in advance and refrigerated over night, and sliced the morning of your scheduled pick-up.

Our sliced turkeys should be served cold.

Custom Slicing Charges: \$ 19.50 per item

Platter Sliced—Sliced onto a platter and decorated to include cranberry relish as center decoration

Framed—Sliced, reassembled and decorated onto the carcass to resemble the whole turkey again.

Tray Sliced—Machine Sliced into a serving tray.
(This method will allow the turkey to be warmed)

WHOLE TURKEY DINNER(S)

Whole Rotisserie Cooked Turkey, Stuffing, Potatoes*, Turkey Gravy, Vegetables** and Cranberry Sauce.

For 10 : \$153.00	For 15 : \$232.00	For 20 : \$301.00	For 25 : \$398.00
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TURKEY BREAST DINNER(S)

Cooked and Sliced Turkey Breast, Potatoes*, Stuffing, Vegetables**, Turkey Gravy and Cranberry Sauce

For 5 : \$ 72.00	For 10 : \$136.00	For 15 : \$213.00	For 20 : \$290.00
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PRIME RIB DINNER(S)

Slice Prime Rib, Potatoes*, Vegetables**, Beef Gravy and Au-Jus.

For 5 : \$ 86.00	For 10 : \$163.00	For 15 : \$247.00	For 20 : \$331.00
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PORK LOIN DINNER(S)

Sliced Pork Loin, Potatoes*, Stuffing, Vegetables**, Applesauce and Pork Gravy.

For 5 : \$ 72.00	For 10 : \$137.00	For 15 : \$214.00	For 20 : \$291.00
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SPIRAL HAM DINNER(S)

Spiral Sliced Smoked Ham, Potatoes*, Baked Beans, Vegetables** and Ham Glaze.

For 8 : \$146.00	For 16 : \$272.00
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VIRGINIA HAM DINNER(S)

Sliced Virginia Baked Ham, Potatoes*, Baked Beans, Vegetables** and Raisin Sauce.

For 5 : \$ 60.00	For 10 : \$112.00	For 15 : \$177.00	For 20 : \$242.00
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SIDE DISH ONLY PACKAGE(S)

Herb Stuffing, Potatoes (Mashed or Sweet), Turkey Gravy, Vegetables** and Cranberry Sauce

For 5 : \$ 46.00	For 10 : \$ 85.00	For 15 : \$127.00	For 20 : \$186.00
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SALMON DINNER(S)

Salmon filet, Potatoes*, Vegetables** and Cole Slaw.

For 5 : \$ 68.00	For 10 : \$128.00	For 15 : \$194.00	For 20 : \$260.00
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* **NOTE: Potatoes may be Mashed or Sweet**
****NOTE: Vegetable Choice (Carrots, Corn, Green Beans, Mixed Vegetable, Peas & Carrots)**

HAM ♦ ROAST BEEF PORK LOIN ♦ PRIME RIB

Spiral Sliced Honey Glazed Ham (Bone-In)

Whole Ham (14 to 17lbs) - Serves 16 to 20 Half Ham (8 to 10lbs) - Serves 8 to 10	\$ 8.49/lb
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Virginia Baked Ham (Boneless)

Whole Ham (12lbs) - Serves 25 to 30 Half Ham (6lbs) - Serves 12 to 10	\$ 8.49/lb
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Rib-Eye Prime Rib (Whole or Half)	\$16.95/lb
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Top Round Roast Beef (Whole or Half)	\$ 12.99/lb
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Pork Loin (Whole or Half)	\$ 12.29/lb
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PARTY PLATTERS

Party Platters are arranged and decorated with Pickles & Olives or choice of center condiments.

Sliced Turkey Breast, Top Round Roast Beef, Virginia Baked Ham, American & Swiss Cheeses

For 10 or more: @ \$ 7.95 per serving

To include in addition to the above plus:

Potato Salad, Macaroni Salad, Cole Slaw, Baked Beans & Dinner Rolls it is **\$13.95 per serving**

SANDWICH PLATTERS

Sandwich Platters are arranged and decorated with Pickles & Olives, along with sides of Mayonnaise, Russian Dressing, Cranberry sauce and Mustard.

Sandwich wedges are made and 1/4'd with Sliced Turkey Breast, Top Round Roast Beef and Virginia Baked Ham on White, Wheat, Rye or Pumpernickel breads.

For 10 or more: @ \$ 8.95 per serving

To include in addition to the above plus:

Potato Salad, Macaroni Salad, Cole Slaw & Baked Beans it is **\$13.95 per serving**

Whole Rotisserie Pigs

(25 to 40 lb. Each)

\$ Market Price ♦ Call for Details!