



	PORTIONS	PRICE	PAN SIZE
<b>FULL PAN LASAGNA</b> (TRADITIONAL, CHICKEN, VEG)	24	\$115.00	20"L x 11.5"W x 3"H
<b>HALF PAN LASAGNA</b> (TRADITIONAL, CHICKEN, VEG)	12	\$55.00	11.5"L x 9.5"W x 2.5"H
<b>DELI LASAGNA</b> (TRADITIONAL, CHICKEN, VEG)	4-6	\$22.00	11" L x 8.5"W x 2"H
<b>FULL PAN STRACCI</b> (VEAL & PORK, SPINACH & RICOTTA)	32	\$85.00	20"L x 11.5"W x 3"H
<b>HALF PAN STRACCI</b> (VEAL & PORK, SPINACH & RICOTTA)	14	\$45.00	11.5"L x 9.5"W x 2.5"H
<b>DELI PAN STRACCI</b> (VEAL & PORK, SPINACH & RICOTTA)	8	\$22.00	11" L x 8.5"W x 2"H

**LASAGNA COOKING INSTRUCTIONS:**

**FULL PANS:** COOKED COVERED FOR 2-2.5 HOURS AT 350 DEGREES FARENEIT UNTIL

**HALF/DELI SIZE PANS:** COOKED COVERED FOR 1.5 HOURS AT 350 DEGREES FARENHEIT

**STRACCI COOKING INSTRUCTIONS:**

**FULL PANS:** COOKED COVERED FOR 1.5-2 HOURS AT 350 DEGREES FARENEIT UNTIL 150-160 DEGREES IN CENTRE

**HALF/DELI SIZE PANS:** COOKED COVERED FOR 1 HOUR AT 350 DEGREES FARENHEIT UNTIL 150-160 DEGREES IN CENTRE

**\*LET LASAGNA OR STRACCI SIT FOR 5-10 MINUTES BEFORE SERVING**



**CAUTION: ALUMINIUM LID EDGES MAY BE SHARP**

**TIRAMISU**

	PORTIONS	PRICE
<b>HALF PAN TIRAMISU</b>	12-16	\$65.00
<b>FULL PAN TIRAMISU</b>	24-32	\$120.00

**BAVARIAN CREAM CAKE**

	PORTIONS	PRICE
<b>QUARTER SLAB BAVARIAN CREAM CAKE</b>	20-25	\$70.00
<b>HALF SLAB BAVARIAN CREAM CAKE</b>	40-50	\$100.00
<b>FULL SLAB BAVARIAN CREAM CAKE</b>	80-100	\$160.00

