



	SERVES	PRICE	PAN SIZE
FULL PAN LASAGNA (TRADITIONAL, CHICKEN, VEG)	24	\$124.95(T)/\$129.95 (CH)/\$123.95(VEG)	20"L x 11.5"W x 3"H
HALF PAN LASAGNA (TRADITIONAL, CHICKEN, VEG)	12	\$64.95(T)/\$69.95 (CH)/\$61.95(VEG)	11.5"L x 9.5"W x 2.5"H
DELI LASAGNA (TRADITIONAL, CHICKEN, VEG)	4-6	\$25.95(T)/\$26.95 (CH)/\$24.95(VEG)	11" L x 8.5"W x 2"H
FULL PAN STRACCI (VEAL & PORK/ SPINACH & RICOTTA)	32	\$119.95(M)/ \$134.95(S)	20"L x 11.5"W x 3"H
HALF PAN STRACCI (VEAL & PORK, SPINACH & RICOTTA)	14	\$64.95(M)/ \$69.95(S)	11.5"L x 9.5"W x 2.5"H
DELI PAN STRACCI (VEAL & PORK, SPINACH & RICOTTA)	4-6	\$25.95(M)/ \$28.95(S)	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 UNTIL

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

	SERVES	PRICE
DELI PAN TIRAMISU	4-6	\$33.95
HALF PAN TIRAMISU	12-16	\$67.95
FULL PAN TIRAMISU	24-32	\$134.95

BAVARIAN CREAM CAKE

	SERVES	PRICE
QUARTER SLAB (8.5" x 12")	20-25	\$74.95
HALF SLAB (11" x 16")	40-50	\$114.95
FULL SLAB (24" x 16")	80-100	\$169.95