

ADVANCEPIERRE FOODS PRESENTS

Simply Inspired Solutions

DELICIOUS PRODUCTS FOR BANQUETS, BUFFETS, SPECIAL EVENTS AND EVERYDAY MENUS



Distinctions® Stuffed Chicken Breast (052816)



Vincello® Veal Petite Osso Buco® (40941)



d'Oro™ Italian Style Beef Meatballs (107-510-7)

Simply Inspired Solutions

AdvancePierre Foods offers a wide variety of innovative product solutions to fit every conceivable occasion, whether for a special event or the everyday menu. And, we support our great-tasting products with serving suggestions and recipes that are totally on-trend and help keep your menus fresh and exciting. Pair our products with your culinary creativity to please the palates of your patrons!

With their premium quality and chef-made taste and appearance, *Barber*® Stuffed Chicken Entrées from AdvancePierre Foods give you a fast, easy start on signature meals for all kinds of occasions. Delicious served just as they are or as a base to showcase your signature creations, they add interest and flavor to banquets, buffets, holiday celebrations and everyday menus year-round. With a wide range of flavors to inspire you, these outstanding Stuffed Chicken Entrées will take your culinary creativity in new directions and make a lasting impression on your patrons.

Call 888.723.8237 or visit www.advancepierre.com for more product information.





Signature Supreme™ Premium Stuffed Dark Meat Chicken, Traditional Sage (045438)

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Distinctions[®] Stuffed Chicken Breast Entrées

Imagine the potential



Saltimbocca & Baby Spinach

This main course features *Distinctions* Stuffed Chicken Breast Saltimbocca (020810), medallion cut and served on a bed of wilted baby spinach, accompanied by oven-roasted red bliss potatoes. This delicious entrée is filled with slices of prosciutto, wrapped around a Swiss and American cheese blend with classic sage, rosemary and garlic seasoning. Every bite of this inviting stuffed chicken breast boasts an explosion of intense Italian flavor!

Distinctions[®] Stuffed Chicken Breast Entrées

Award-winning *Barber*[®] *Distinctions* entrées will captivate your guests from the moment their plates are presented. Each bountiful, eight-ounce serving is carefully hand-prepared from a premium, whole muscle chicken breast, shaped and seasoned to perfection. Inside are a variety of savory flavor profiles—from traditional to trendy—allowing you to serve an upscale new favorite every day.

- › Each of these delicious entrées is made with a boneless, skinless, whole muscle chicken breast, stuffed with favorite fillings from traditional to trendy.
- › The generous portion size increases guest satisfaction and plate coverage.
- › A proprietary stuffing process ensures outstanding ingredient identity, giving each product a chef-made appearance.
- › Their consistent product size and weight help to manage food costs.
- › Add a signature sauce to further the flavor and visual appeal.



***Distinctions* Stuffed Chicken Breast Artichoke & Parmesan**

020811 18/8 oz. portions

The tender artichoke hearts, spinach leaves, colorful red pepper strips and zesty Parmesan sauce in the stuffing of this whole muscle chicken breast are complemented by Italian herbs and Parmesan cheese.



***Distinctions* Stuffed Chicken Breast Cordon Bleu**

020803 18/8 oz. portions

A delicious blend of Swiss and American cheeses and a tender slice of Canadian style bacon, stuffed inside a whole muscle chicken breast. Lightly breaded with golden breadcrumbs.



***Distinctions* Stuffed Chicken Breast Crème Brie & Apple**

020869 18/8 oz. portions

A delicious combination of Crème Brie cheese blend, sweet apples, tangy cranberries with a hint of onion and chive provides a delightful stuffing for this whole muscle chicken breast, seasoned with ground paprika.



***Distinctions* Stuffed Chicken Breast Florentine**

020835 18/8 oz. portions

A savory filling of green spinach, Swiss and American cheeses complete this great tasting whole muscle chicken breast, seasoned with just the right amount of Italian herbs and Parmesan cheese.



***Distinctions* Stuffed Chicken Breast Saltimbocca**

020810 18/8 oz. portions

Italian seasoned, whole muscle chicken breast, stuffed with slices of prosciutto, wrapped around a blend of Swiss and American cheeses with sage, rosemary and garlic seasoning.



***Distinctions* Stuffed Chicken Breast**

052816 18/8 oz. portions

Whole muscle chicken breast, flavored with traditional poultry seasonings and stuffed with a classic sage bread dressing.

*Signature Supreme*TM Premium Stuffed Chicken Entrées & Premium Stuffed Dark Meat Chicken Entrées

It's all in the details



Chicken Florentine Salad

This main course salad features *Signature Supreme* Premium Stuffed Chicken, Seasoned Florentine (046535), medallion cut and served atop a bed of spring mix greens, fennel, orange segments, goat cheese and toasted pecans with a vinaigrette dressing. With its delicious filling of tender green spinach and a combination of Swiss and American cheeses, this lightly seasoned entrée adds flair and flavor to any presentation.

Signature Supreme™ Premium Stuffed Chicken Entrées

Signature Supreme Premium Stuffed Chicken Entrées offer the quality bite of whole muscle chicken without the cost. These entrées are made from whole muscle chicken breast, using a special process to give them a distinctive handmade appearance and chef-inspired taste sure to surpass your guests' expectations.

These Signature Supreme Premium breaded entrées are lightly breaded with golden breadcrumbs to enhance the appearance and complement the flavorful stuffings.



Signature Supreme Premium Stuffed Chicken Cordon Bleu
045603 20/6 oz. portions

A delicious blend of Swiss and American cheeses and a tender slice of ham fill this traditional chicken breast entrée. Lightly breaded with golden breadcrumbs.



Signature Supreme Premium Stuffed Chicken Broccoli & Cheese
045653 20/6 oz. portions

Tender broccoli florets and a delicate mixture of Swiss and American cheeses fill this lightly breaded chicken breast entrée.



Signature Supreme Premium Stuffed Chicken Country Vegetable
045691 20/6 oz. portions

A flavorful mixture of green peas, baby carrots, hearty potato pieces and creamy chicken gravy lie within this lightly breaded chicken breast entrée.



Signature Supreme Premium Stuffed Chicken Crème Brie & Apple
045669 20/6 oz. portions

This boneless, breaded chicken breast entrée, contains an appetizing combination of a Crème brie cheese blend, sweet apples, tangy cranberries, onion and a hint of chive.



Signature Supreme Premium Stuffed Chicken Kiev
045607 20/6 oz. portions

This chicken breast entrée has the traditional flavor combination of chicken breast, lightly breaded, seasoned and stuffed with creamy butter, cheese and just the right amount of parsley and garlic.

These Signature Supreme Premium seasoned entrées are lightly dusted with herbs and spices to complement the flavorful stuffings.



Signature Supreme Premium Stuffed Chicken Seasoned Broccoli & Cheese
046553 20/5 oz. portions

A delicate mixture of Swiss and American cheeses, accompanied by tender broccoli florets, fills this delectable chicken breast entrée, seasoned with a citrus rosemary blend.



Signature Supreme Premium Stuffed Chicken Seasoned Crème Brie & Apple
046569 20/5 oz. portions

Dusted with a tangy autumn cranberry seasoning blend, this chicken breast entrée is bursting with the flavors of a Crème brie cheese blend, sweet apples, tangy cranberries, onion and a hint of chive in the filling.



Signature Supreme Premium Stuffed Chicken Seasoned Florentine
046535 20/5 oz. portions

A savory filling of green spinach, Swiss and American cheeses, seasoned with just the right amount of herbs and spices, complete this great tasting chicken breast entrée.



Signature Supreme Premium Stuffed Chicken Seasoned Mushroom
046515 20/5 oz. portions

This chicken breast entrée is complemented by a delicious blend of portobello and button mushrooms and caramelized onion in a white wine sauce.

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées

Versatile and appetizing, Barber® Signature Supreme Premium Stuffed Dark Meat Chicken Entrées are the perfect option to expand your menu. These products are made with only the finest quality leg and thigh meat and are lightly seasoned or breaded for a delicious flavor. With renewed interest in the flavor and value of dark meat chicken, these unique entrées offer quality, convenience and great taste.

- > Each entrée is made of whole muscle chicken leg and thigh meat, stuffed with traditional fillings.
- > They are naturally moist and full of flavor.
- > They provide convenience, consistency, excellent holding time and value.



Signature Supreme Premium Stuffed Dark Meat Chicken Broccoli & Cheese
045453 36/4 oz. portions

This succulent dark meat chicken entrée is stuffed with tender broccoli florets and a delicate mixture of Swiss and American cheeses, then lightly coated with a crisp, subtly seasoned breading.



Signature Supreme Premium Stuffed Dark Meat Chicken Traditional Sage
045438 36/4 oz. portions

This combination is a traditional favorite with classic sage bread dressing, wrapped in moist and tender dark meat chicken. The breading is lightly applied for a crisp, subtly seasoned bite.



Signature Supreme Premium Stuffed Dark Meat Chicken Seasoned Broccoli & Cheese
046453 36/4 oz. portions

Stuffed with tender broccoli florets and a delicate mixture of Swiss and American cheeses, this dark meat entrée is lightly seasoned with a citrus rosemary blend for great taste and presentation.

Homestyle Stuffed Chicken Entrées

Variety, practicality and ease



Cordon Bleu with Rice Pilaf

This main course features Homestyle Stuffed Chicken Cordon Bleu (020703), served next to a rice pilaf with dried cranberries and almonds and steamed slices of zucchini, summer squash, onion and carrot. This traditional favorite is filled with a blend of Swiss and American cheeses and a tender slice of cooked ham. With its crisp, subtly seasoned breading, it is sure to be a hit with your customers!

Homestyle Stuffed Chicken Entrées

Savory *Barber*® Homestyle entrées are perfect on the plate and easy on your menuing budget. These succulent stuffed selections are made from all-white chicken breast meat—so tender you can cut it with a fork—wrapped around flavorful ingredient medleys sure to please your patrons. Add them to your menu and bring more value to the table!

- › These entrées are available in a wide variety of classic and on-trend stuffing combinations.
- › Homestyle entrées have excellent holding time; they will stay moist for up to two hours before serving.
- › Made with sectioned and formed chicken breast meat.
- › Consistent portions to help manage food costs.
- › Minimal preparation saves time and labor—just cook and serve!



Homestyle Stuffed Chicken Broccoli & Cheese

020753 24/7 oz. portions
021453 36/4 oz. portions
023453 36/4 oz. portions *

Tender broccoli florets, blended with Swiss and American cheeses, fill this subtly seasoned, breaded chicken entrée. *Fully cooked.



Homestyle Stuffed Chicken Parmesan

020712 24/7 oz. portions
020412 36/4 oz. portions

Italian seasoned breadcrumbs surround all-white chicken breast meat with a savory filling of authentic marinara sauce and a creamy blend of provolone and Parmesan cheeses.



Homestyle Stuffed Chicken Cordon Bleu

020703 24/7 oz. portions
020503 24/5 oz. portions

A tender slice of cooked ham is surrounded by a blend of American and Swiss cheeses in the middle of lightly breaded chicken breast meat.



Homestyle Stuffed Chicken Florentine

020435 36/4 oz. portions

Tender green spinach and a delicious combination of Swiss and American cheeses form the centerpiece of this subtly seasoned chicken entrée.



Homestyle Stuffed Chicken Kiev

020707 24/7 oz. portions
020507 24/5 oz. portions
021407 36/4 oz. portions

This traditional favorite is filled with creamy butter, cheese, parsley and garlic, and is lightly breaded for a delightful presentation.



Homestyle Stuffed Chicken Long Grain & Wild Rice

020758 24/7 oz. portions

This chicken entrée bursts with the perfectly seasoned flavor of its long grain and wild rice stuffing.



Homestyle Petite Stuffed Chicken, Apple Raisin

020459 36/4 oz. portions

This chicken entrée is filled with a delectable mixture of apple and raisins. Lightly seasoned in a delicate breading.



Homestyle Stuffed Chicken Classic Sage

020416 36/4 oz. portions

Chicken breast meat with a delicate seasoned breading, stuffed with a classic sage bread dressing.



Homestyle Stuffed Chicken Cordon Royale

021403 36/4 oz. portions
023403 36/4 oz. portions *

Chicken breast meat stuffed with a savory blend of Swiss and American cheeses and a delicious slice of cooked ham. *Fully cooked.



Homestyle Stuffed Chicken Asparagus & Cheese

020585 24/5 oz. portions

Stuffed with an appetizing blend of young asparagus and white cheddar cheese, this chicken entrée boasts a light coating of seasoned breading.



Homestyle Stuffed Chicken Scallop & Lobster

020549 24/5 oz. portions

Succulent sea scallops, deliciously sweet lobster and seasoned cracker crumbs, wrapped inside chicken breast meat.

Barber[®] Carver Chicken Roulades

For standing room only buffets



Cranberry Stuffed Chicken Dinner

This beautiful presentation features the *Barber Cranberry Sage Carver* (031484), medallion cut and served with roasted sweet potato and garden fresh, green beans. Moist, tender chicken breast meat surrounds a classic sage bread stuffing, seasoned with cranberries, in this delectable chicken roulade.

Barber[®] Carver Chicken Roulades

Barber premium roulades will add elegance and ease to your next brunch or buffet. This unique collection features bold, eye-catching combinations of internationally inspired ingredients, wrapped in whole muscle chicken breast meat. This center-of-the-plate offering will definitely be the center of attention. Carve up some for your guests and carve out a delicious profit for yourself!

- › Premium stuffing ingredients and excellent ingredient identity give each one a chef-made appearance.
 - › Netting lines aid in slicing and portion size.
 - › These products are flexible for any budget by slicing the serving portions thick or thin.
 - › Each Carver is easy to customize with flavorful rubs or sauces and unique plate presentations.
 - › All are made from boneless, skinless, whole muscle, chicken breast meat.
-



Cranberry & Sage Carver
031484 4/2.50 lb. roulades

Delicious, whole muscle chicken breast meat, filled with a savory sage bread dressing blended with sweetened cranberries.



di Florencia Carver
031464 4/2.50 lb. roulades

Stuffed with a flavorful combination of spinach, onion, red bell pepper, roasted garlic and a blend of bleu and cream cheeses, this whole muscle chicken breast roulade is a unique option.

Saucing Suggestions For

Sauces provide an easy way to add color, eye appeal and flavor to the plate. The chef-inspired sauce recipes below have been developed specifically to complement *Barber*® Stuffed Chicken Entrées and are quick and easy to prepare with readily available ingredients! Whether you whisk together your own ingredients or use a commercially available sauce, your customers will love the impact a delicious sauce makes to the dining experience.

Apple Crème Sauce

1 cup apple juice
1 tsp. lemon juice
½ tsp. dried rosemary, crushed
½ tsp. salt
⅛ tsp. pepper
1 tbsp. cornstarch
½ cup whipping cream
1 tbsp. parsley, minced

In a medium saucepan combine apple juice, lemon juice, rosemary, salt and pepper and simmer for 10 minutes.

In a separate bowl, combine cornstarch and cream until smooth; stir into hot liquid. Cook, stirring constantly for 2 minutes or until thickened. Add parsley and serve.

Great with:

Distinctions® Stuffed Chicken Breast Entrées
020803, 020869

Barber® Carver Chicken Roulades
031484

Signature Supreme™ Premium Stuffed Chicken Entrées
045603, 045669, 046569

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045438

Homestyle Stuffed Chicken Entrées
020703, 020503, 020758, 020459, 020416,
021403, 023403

Mushroom Wine Sauce

2 tbsp. vegetable or olive oil
2 tbsp. margarine or butter
¼ cup chopped onions
1 ½ cup sliced mushrooms
2 bay leaves
½ tsp. oregano
4 tbsp. flour
¼ cup dry red wine
1 can (12-14 oz) chicken broth
2 tsp. parsley

Add oil to a medium sauce pan, and melt butter over medium heat. Add onions, mushrooms, bay leaves, oregano and sauté until onions start to become translucent. Add flour, continuously stirring slowly. Add wine and broth and continue to stir slowly until thick. Stir in parsley.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020835, 020803, 020811

Barber Carver Chicken Roulades
031484

Signature Supreme Premium Stuffed Chicken Entrées
045669, 046569

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045438

Homestyle Stuffed Chicken Entrées
020758, 020459, 020416

Cranberry Cream Sauce

16 oz. jellied cranberry sauce
16 oz. heavy whipping cream

Melt cranberry sauce over moderate heat. Reduce heat and add cream, stirring constantly until blended. Exceptional on chicken stuffed with long grain and wild rice.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020869, 020835, 052816

Barber Carver Chicken Roulades
031464

Signature Supreme Premium Stuffed Chicken Entrées
045603, 046535

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045438

Homestyle Stuffed Chicken Entrées
020703, 020503, 020435, 020758, 020416,
021403

Habañero Pepper Sauce

12 habañero chiles, chopped and stems removed
½ cup onion, chopped
2 cloves garlic, minced
1 tbsp. vegetable oil
½ cup carrots, chopped
½ cup distilled vinegar
¼ cup lime juice

Sauté the onion and garlic in oil until soft. Add carrots with a small amount of water. Bring to a boil, reduce heat and simmer until carrots are soft. Place mixture with chiles in a blender and purée until smooth. Combine the purée with vinegar and lime juice. Strain the mixture into a bowl and cover. Serve warm or cold.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020803, 020835, 020810

Barber Carver Chicken Roulades
031464, 031411

Signature Supreme Premium Stuffed Chicken Entrées
045653, 045603, 045607, 046553, 046535

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045453, 046453

Homestyle Stuffed Chicken Entrées
020753, 021453, 023453, 020703, 020503,
020435, 020707, 020507, 021407, 020758,
021403, 023403

Barber® Stuffed Chicken Entrées

In addition to the recipes found here, try these additional classic sauces with Stuffed Chicken Entrées: Alfredo, Hollandaise, Marinara, Bordelaise, Dill, Lemon Butter, Mushroom, Primavera and Homestyle Gravy.

Parmesan-Dijon Cream Sauce

3 tbsp. butter
3 tbsp. all-purpose flour
1 cup milk
½ cup chicken broth
½ tbsp. Dijon mustard {if you like a strong mustard taste, use 1 tablespoon}
¾ tsp. Worcestershire sauce
½ cup finely grated Parmesan cheese
Parsley, for garnish
Salt and pepper, to taste

Melt butter in a medium sauce pan over medium heat. Whisk in the flour to form a roux, cook for 1 to 2 minutes. Slowly pour in the milk and chicken broth while whisking constantly, making sure there are no clumps. Whisk constantly until the mixture begins to thicken, about 5 to 7 minutes. Remove from heat and stir in mustard, Worcestershire sauce, and Parmesan cheese, until the cheese is melted. Season sauce with salt and pepper. Keep the sauce warm.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020803, 020810, 020835, 052816

Barber Carver Chicken Roulades
031464

Signature Supreme Premium Stuffed Chicken Entrées
046535, 045603

Homestyle Stuffed Chicken Entrées
020549, 020758, 020435, 020416, 023403,
021403, 020503, 020703

Tomato & Cream Sauce

3 tbsp. margarine or butter
3 tbsp. carrot, chopped
3 tbsp. onion, chopped
3 tbsp. celery, chopped
1 can (13–16 oz.) tomato sauce
½ tsp. sugar
½ cup heavy cream
dash of black pepper

In a saucepan, over moderate heat, melt margarine.

Add carrot, onion and celery and sauté. Add tomato sauce, pepper and sugar. Bring to a boil. Reduce heat and simmer 10–20 minutes. Remove from heat; stir in cream.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020835

Barber Carver Chicken Roulades
031464, 031411

Signature Supreme Premium Stuffed Chicken Entrées
045653, 046553, 046535

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045453, 046453

Homestyle Stuffed Chicken Entrées
020753, 021453, 023453, 020712, 020412,
020435, 020758

Roasted Red Pepper Wine Sauce

2 roasted red bell peppers
1 tsp. balsamic vinegar
½ cup dry white wine
2 garlic cloves, minced
1 tsp. olive oil
ground white pepper

In a blender, combine all ingredients. Blend until smooth. Pour into a small saucepan and simmer for 10 minutes.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020811, 020803, 020835, 020810

Barber Carver Chicken Roulades
031464

Signature Supreme Premium Stuffed Chicken Entrées
045653, 045603, 045607, 046553, 046535

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045453, 046453

Homestyle Stuffed Chicken Entrées
020753, 021453, 023453, 020703, 020503,
020707, 020507, 021407, 020758, 021403,
023403, 020585

Garlic White Wine Cream Sauce

¼ cup butter
½ cup onion, chopped
3 minced garlic cloves
5 to 6 fresh mushrooms, sliced
¼ cup white wine
1 dash Worcestershire sauce
1 pint cream (heavy or light)
Salt and pepper
1 tsp. basil
1 tsp. parsley

Melt butter in a medium sauce pan over medium heat. Add onion, garlic and mushrooms, and sauté about 4–5 minutes until onions start to become translucent. Add wine and Worcestershire sauce and cook an additional 2 minutes. Lower heat and add cream, salt, pepper, basil, and parsley. Too high of heat will cause the cream to curdle. Simmer on low 20–25 minutes until done.

Great with:

Distinctions Stuffed Chicken Breast Entrées
020811, 020803, 020835, 020810

Barber Carver Chicken Roulades
031464

Signature Supreme Premium Stuffed Chicken Entrées
045653, 045603, 045607, 046553, 046535

Signature Supreme Premium Stuffed Dark Meat Chicken Entrées
045453, 046453

Homestyle Stuffed Chicken Entrées
020753, 021453, 023453, 020712, 020412,
020703, 020503, 020435, 020707, 020507,
021407, 021403, 023403

Preparation Instructions

Cooking

Method	Cooking From Frozen	Average Cook Time
Distinctions® Entrées		
Cook from a frozen state in a preheated oven.		
Conventional	Bake at 400°F	30 to 40 min. *
Convection	Bake at 350°F	25 to 35 min. *
Signature Supreme™ Premium Entrées		
Cook from a frozen state in a preheated oven.		
Conventional	Bake at 400°F	30 to 35 min. *
Convection	Bake at 350°F	25 to 30 min. *
Signature Supreme™ Premium Dark Meat Entrées		
Cook from a frozen state in a preheated oven.		
For items 045453 and 045438		
Conventional	Bake at 400°F	25 to 30 min. *
Convection	Bake at 350°F	20 to 25 min. *
For item 046453		
Conventional	Bake at 350°F	33 min. *
Convection	Bake at 325°F	23 min. *

Method	Cooking From Frozen	Average Cook Time	
Homestyle Entrées			
Cook from a frozen state in a preheated oven.			
7oz.	Conventional	Bake at 400°F	30 to 35 min. *
	Convection	Bake at 350°F	25 to 30 min. *
4oz.	Conventional	Bake at 350°F	25 to 30 min. *
	Convection	Bake at 325°F	25 to 30 min. *
Barber® Carver Chicken Roulades			
Cook from a frozen state in a preheated oven.			
Conventional	Bake at 350°F	1hr. 25 min. to 1hr. 28 min. *	
Convection	Bake at 325°F	1hr. 15 min. to 1hr. 25 min. *	
Brush or spray Carver with vegetable oil. Cook times listed are for preparing four Carvers. Adjust cook time accordingly if cooking less than or more than four. After cooking, remove netting and let rest 15 minutes or longer before slicing.			

CAUTION: Filling will be hot and may splatter; let stand approximately two minutes to cool before serving.

*Cook until internal temperature reaches 165°F.

Storage and Handling

1. Store unopened product in the freezer up to twelve months.
2. Store cooked leftovers tightly wrapped in the refrigerator. Use within four days.
3. Do not refreeze.
4. Can be fully cooked, refrigerated and reheated at serving time.

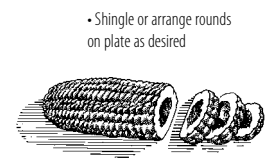
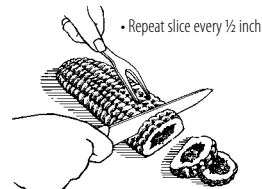
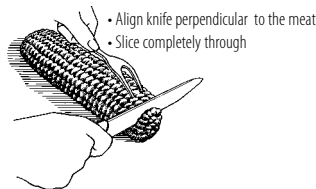
Holding

Prepared product may be held for up to 2 hours at 145°F, depending on the type of holding equipment used and serving conditions.

Cutting Techniques

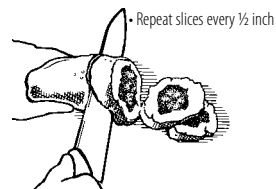
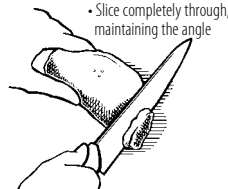
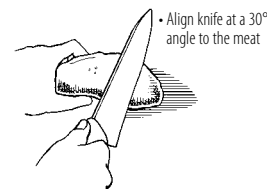
Medallion cut

The medallion cut produces compact round slices that can be stacked, layered, fanned or arranged on salads, pasta and other ingredients.



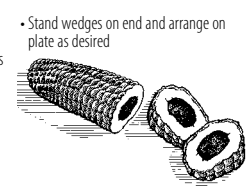
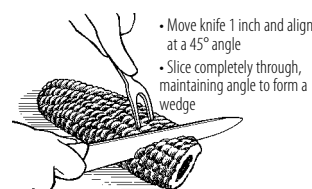
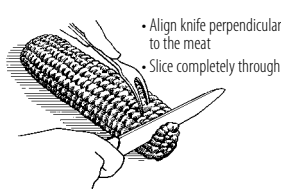
Bias cut

Use the bias cut to create interest and the perception of larger portion size. The bias cut produces slightly oblong slices that enhance plate coverage.



Sushi cut

The sushi cut offers a quick, easy way to create a unique and dramatic entrée presentation.



AdvancePierre Food products are so versatile they can be used to create a full menu of appetizers and entrées, allowing you to offer your customers a range of options while managing the number of different inventory items you need to keep on hand. Whether you are looking for a fully cooked burger for a big-crowd cookout, beef fajita strips for a Mexican fiesta or a veal cutlet for an Italian theme night, AdvancePierre has the products and the culinary support you need to make every occasion special.

Additional Catering Items

Fully Cooked Beef Steak Burgers, Chopped Beef Steaks and Patties

Product Description	APF Code
The <i>PUB</i> ® Flamebroiled Beef Steak Burger	15-240
The <i>PUB</i> Flamebroiled Angus Chopped Beef Steak	9472
<i>Tenderbroil</i> ® Flamebroiled Premium Turkey Pattie	21035

Breaded Poultry Products

The <i>LEGEND</i> ® Chicken Fried Chicken Breast	936506
Chicken Breast Tenderloin Fritter	60012

Fajita Strips

<i>SmartServe</i> ® Beef Strips, Fajita Flavor	56001
<i>SmartServe</i> Chicken Breast Strips, Fajita Flavor	34-201

Meatballs, Meatloaf and Salisbury

<i>d'Oro</i> ™ Italian Style Beef Meatballs	107-510-7
<i>d'Oro</i> Beef Meatballs	17-505-0
Beef Meatloaf Slice with Ketchup Glaze	9300
<i>Smart Picks</i> ™ Beef Meatloaf Slice	56232-0
Down Home Beef Salisbury Steak	16-530-0

Boneless Ribs

<i>Super Rib</i> ™ Pork Rib Pattie with Built-in BBQ Sauce	44-531-0
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Fully Cooked Breakfast Sausage

<i>Smart Picks</i> Pork Sausage Pattie	3850
Pork Sausage Link	29210-0

Other Unbreaded Products

Beef for Stew	30003
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Vincello® Veal Products

Pounded Veal Top Round Cutlet	10144
<i>Veal Petite Osso Buco</i> ®	40941



The *PUB* Flamebroiled Angus Chopped Beef Steak (9472)



Chicken Breast Tenderloin Fritter (60012)



d'Oro Beef Meatballs (17-505-0)



Johnsonville Ultimate Mild Italian Sausage (100159)



Kitchen Sensations USDA Choice Beef Chuck Pot Roast in Natural Juices (4101)

Vincello Lamb Products

Product Description	APF Code
Lamb Rack	52000

Barber® Breaded Chicken Appetizers

Crunchie Chicken Finger	020005
Italian Style Chicken Finger	020043

Johnsonville® Sausage Products

Original Brat Link	101304
Ultimate Brat	100131
Beer 'n' Brat	100031
Mild Italian Sausage Link	101341
Ultimate Mild Italian Sausage	100159
Ultimate Bias Sliced Italian Sausage	100790
Smoked Polish Sausage	100371
Ultimate Bias Sliced Smoked Andouille Sausage	100060

Fully Cooked Entrées

<i>Kitchen Sensations</i> ® USDA Choice Beef Chuck Pot Roast in Natural Juices	4101
Center Cut Whole Pork Loin	50102

Bakery Products

<i>King B</i> ™ Belgian Waffle	5018
Buttermilk Pancake	5112
Breadstick	133932
<i>Smart Picks</i> Whole Wheat Breadstick	133907
Traditional Yeast Roll	131350

AdvancePierre Foods is a leading supplier of value-added protein and handheld convenience products to the foodservice, school, retail, club, vending and convenience store channels. The company makes and distributes a full line of packaged sandwiches; fully cooked chicken and beef products; Philly-style steak; breaded beef; pork and poultry; and bakery products. Our products are produced from high quality ingredients and provide unparalleled taste, convenience and value to both operators and their patrons.



Signature Supreme™ Premium Stuffed Chicken Cordon Bleu (045603)



Johnsonville® Ultimate Bias Sliced Italian Sausage (100790)



The PUB® Flamebroiled Beef Steak Burger (15-240)



For more information, call 1.888.723.8237 or visit www.advancepierre.com.