



	PORTIONS	PRICE	PAN SIZE
FULL PAN LASAGNA (TRADITIONAL, CHICKEN, VEG)	24	\$115.00	20"L x 11.5"W x 3"H
HALF PAN LASAGNA (TRADITIONAL, CHICKEN, VEG)	12	\$55.00	11.5"L x 9.5"W x 2.5"H
DELI LASAGNA (TRADITIONAL, CHICKEN, VEG)	4-6	\$22.00	11" L x 8.5"W x 2"H
FULL PAN STRACCI (VEAL & PORK, SPINACH & RICOTTA)	32	\$85.00	20"L x 11.5"W x 3"H
HALF PAN STRACCI (VEAL & PORK, SPINACH & RICOTTA)	14	\$45.00	11.5"L x 9.5"W x 2.5"H
DELI PAN STRACCI (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
HALF PAN TIRAMISU	12-16	\$60.00
FULL PAN TIRAMISU	24-32	\$110.00

BAVARIAN CREAM CAKE

	PORTIONS	PRICE
QUARTER SLAB BAVARIAN CREAM CAKE	20-25	\$55.00
HALF SLAB BAVARIAN CREAM CAKE	40-50	\$80.00
FULL SLAB BAVARIAN CREAM CAKE	80-100	\$130.00

