

The Lunardi Family is proud to
be a part of your traditional

Holiday Dinner

The Lunardi family has been making
quality a tradition for many years.

Enjoy the holiday season with family, friends and guests without all of the work and mess
that offers homemade quality with old fashion flavors. *A difference you can taste!*



TURKEY DINNER

Slowly roasted in our own ovens, all you need to do is heat to taste, serve and enjoy. Tender and juicy, your oven-roasted Diestel turkey will delight you and your family with that old-fashioned turkey flavor - a difference you will taste! Enjoy the ease of heat 'n' serve!

12 to 13 Lb. Free Range, Fully Cooked
Diestel Turkey

3 Lb. Traditional Green Beans

4 Lb. Old Fashioned Stuffing

5 Lb. Old Fashioned Mashed Potatoes

3 Lb. Traditional Turkey Gravy

30 Oz. Fresh Cranberry Sauce

1 Dozen Fresh Dinner Rolls

9 Inch Old Fashioned Pumpkin Pie

Serves 8 to 10

No Substitutions

\$229.99 ea.



SPIRAL SLICED HAM DINNER

We are proud to bring you Lunardi's own Spiral Ham that is carefully trimmed, hand glazed with golden honey and spiral sliced. Fully cooked and comes with all of the traditional holiday trimmings and a delightful dessert. Enjoy the ease of heat 'n' serve!

1 - 7 to 9 Lb. Spiral Ham with Glaze

4 Lb. Scallop Potatoes

3 Lb. Candied Yams

3 Lb. Green Beans

1/2 Pint Mustard Glaze

1 - Dozen Fresh Dinner Rolls

1 - 8-inch Marion Berry Pie

Serves 8 to 10

No Substitutions

\$229.99 ea.

Place your order at any one of our 8 locations.

All dinners come with re-heating instructions. Please allow up to 2 hours for re-heating.

Note: Available while supplies last. Get your order in early!



Holiday Turkey Dinner Ingredients

Diestel Cooked Turkey: Turkey and Natural Flavoring.

All Natural Mashed Potatoes: Potatoes, Whole Milk, Butter (sweet cream, salt), Salt, Nisin Preparation.

Cranberry Sauce: Cranberries, Sugar, Water, Oranges, Spices

Traditional Herb Stuffing: Crouton [Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Canola Oil, Yeast, 2% or less of High Fructose Corn Syrup, Salt, Wheat Gluten, Propionate, Calcium Peroxide, Calcium Sulfate, Ascorbic Acid, Azodicarbonamide, TBHQ], Water, Onion, Celery, Butter, Carrot, Turkey Stock (Turkey Stock, Natural Flavor, Salt, Yeast Extract, Sugar), Sage, Thyme Contains: Wheat, Milk

Seasoned Green Beans: Green beans, red peppers, olive oil, canola oil, pasteurized cream, salt, pepper.

Turkey Gravy: Wheat flour, modified food starch, whey, hydrolyzed soy protein, dehydrated turkey fat, salt, partially hydrogenated soybean oil, maltodextrin, monosodium glutamate, dextrose, autolyzed yeast extract, roast turkey flavor, chicken broth, tri-potassium phosphate, onion powder, citric acid, gelatin, diammonium phosphate, beef tallow, natural smoke flavor, ataractic acid, dehydrated chicken, caramel color, spices, disodium insinuate, turmeric, natural flavors, paprika, garlic powder.

Pumpkin Pie: Pumpkin, sugar, half and half (milk, cream), enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, vegetable shortening (interesterified soybean oil, fully hydrogenated cottonseed oil, and/or palm oil), eggs, egg yolks, brown sugar, contains less than 2% of each of the following: food starch modified, salt, spices, corn syrup, dextrose, xanthan gum, locust bean gum, guar gum CONTAINS: EGGS, MILK, WHEAT_Milk, peanut, soy and tree nut products are used in our bakery.

Buttery Dinner Rolls: Enriched Unbleached Wheat Flour(wheat flour, malted Barley Flour, Niacin, Iron RS Ferrous Sulfate, Thiamine Mononitrate, Enzyme, Riboflavin, Folic Acid) Eggs, Skin Milk, Yeast, High Fructose Corn Syrup, Water, Butter (Cream (from Milk), Salt). Contains Less Than 2 % of th following: Salt, Sodium, Stearoyl, Lactylate, Datem, Ascorbic Acid, Enzyme, Paprika Oleoresin, Tumeric Oleoresin. May Contain: Soy & Sesame. Contains: Wheat, Eggs, Milk.

Lunardi's Turkey Holiday Dinner

Re-heating Instructions

Cooked Turkey:

Follow the recommended cooking instructions that are on the label that is placed onto the Turkey.

Stuffing:

***For Stove top:** Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx. 10-15 minutes stirring often.*

***For Oven:** Remove from the bag and transfer to a foil pan/ and or heat resistant pan; cover loosely with foil, then place in a pre-heated 325F degree oven for approx. 12-15 minutes.*

***For Microwave:** Remove from the bag and transfer to a microwave safe bowl covered with a damp paper towel, heat at 75% power for 3-4 minutes or until hot.*

Turkey Gravy:

***For Stove top:** Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx. 10-15 minutes stirring often.*

***For Microwave:** Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 3-4 minutes; stir, then heat for an additional 1-2 minutes until hot.*

Seasoned Green Beans:

***For Stove top:** Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx. 10-15 minutes stirring often.*

***For Microwave:** Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 3-4 minutes; stir, then heat for an additional 1-2 minutes until hot.*

Mashed Potatoes:

***For Stove top:** Remove from the bag. Heat on top of the stove over medium heat for approx. 10-15 minutes stirring often.*

***For Oven:** Remove from bag and transfer to a foil pan/ and or heat resistant pan; cover loosely with foil, then place in a pre-heated 325F degree oven for approx. 10-12 minutes or until hot.*

***For Microwave:** Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 4-5 minutes or until hot.*

***Cranberry Sauce:** Remove from the clear container and place into your favorite dish. Serve cold or room temperature.*

Handling and Cooking Tips : Store product under refrigeration @ 38 degrees at all times, until ready to heat and serve. Please allow 1 ½ to 2 hours for approx. cooking time.



Holiday Ham Dinner Ingredients

Lunardi's Spiral Ham: Pork cured with water, salt honey, sugar, sodium phosphate, sodium erythorbate, sodium nitrite, spice extractives.

Scalloped Potatoes: Potatoes, Milk, Onion, Butter, Garlic, Flour, Salt, Whey Protein Concentrate, Pepper, Lactose, Xanthan Gum, Guar Gum, Citric Acid, Spices

Candied Yams: Yams, Orange Juice, Butter, Cranberries, Oranges, Brown Sugar, Maple Syrup, Honey, Cinnamon, Nutmeg

Seasoned Green Beans: Green beans, red peppers, olive oil, canola oil, pasteurized cream, salt, pepper.

Mustard Glaze: Honey, Whole Grain Mustard, Sugar, Unsalted Butter, Spices

Buttery Dinner Rolls: Enriched Unbleached Wheat Flour (wheat flour, malted Barley Flour, Niacin, Iron RS Ferrous Sulfate, Thiamine Mononitrate, Enzyme, Riboflavin, Folic Acid) Eggs, Skin Milk, Yeast, High Fructose Corn Syrup, Water, Butter (Cream (from Milk), Salt). Contains Less Than 2 % of the following: Salt, Sodium, Stearoyl, Lactylate, Datem, Ascorbic Acid, Enzyme, Paprika Oleoresin, Turmeric Oleoresin. May Contain: Soy & Sesame. Contains: Wheat, Eggs, Milk.

Marion Berry Pie: Marion berries, Organic Cane Sugar, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Cinnamon. Crust: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Organic Palm Oil, Water, Organic Cane Sugar, Salt. Contains: WHEAT

Lunardi's Christmas Spiral Ham Holiday Dinner

Re-heating Instructions

Cooked Spiral Ham:

For Oven: Place the ham cut-side down in the pan. Cover the roasting pan with a lid or cover the ham tightly with aluminum foil to keep it from drying out. Heat the ham for about 10 to 18 minutes per pound at 325 degrees Fahrenheit. Remove the ham from the oven when it reaches an internal temperature of at least 165 degrees Fahrenheit. Let the Ham rest for approx. 20 minutes for best results. For Extra Honey Glaze and flavor be sure to use the packet that is attached to the ham. Please follow the ham glaze heating instructions on how to best apply.

Scalloped Potatoes:

For Oven: Remove from bag and transfer to a foil pan/ and or heat resistant pan; cover loosely with foil or lid, then place in a pre-heated 350F degree oven for approx. 30 minutes or until hot. For a slight crust on top, simply remove the cover and place back into the oven for 10 -15 min.

For Microwave: Remove from the bag. Place in a microwave safe bowl with a lid. Heat at 75% power for approx. 8-10 minutes or until hot. Please note micro wave reheating will not form a crust on top.

Candied Yams:

For Oven: Remove from bag and transfer to a foil pan/ and or heat resistant pan; cover loosely with foil or lid, then place in a pre-heated 350F degree oven for approx. 30 minutes or until hot. For a slight crust on top, simply remove the cover and place back into the oven for 10 -15 min.

For Microwave: Remove from the bag. Place in a microwave safe bowl with a lid. Heat at 75% power for approx. 8-10 minutes or until hot. Please note micro wave reheating will not form a crust on top.

Seasoned Green Beans:

For Stove top: Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx. 10-15 minutes stirring often.

For Microwave: Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 3-4 minutes; stir, then heat for an additional 1-2 minutes until hot.

Mustard Glaze: Remove from the clear container and place directly onto the ham half way into your cooking process with a pastry brush or drizzle with a spoon. Can also be served on the side cold or room temperature once the ham is ready to be served.

Handling and Cooking Tips : Store product under refrigeration @ 38 degrees at all times, until ready to heat and serve. Please allow 1 ½ to 2 hours for approx. cooking time.