



**Phyllo Roll Asparagus And Asiago**  
Product # KA034 • Size 200 ct.

Fresh asparagus is layered with asiago cheese and spices, then gently rolled in phyllo and finished with a parmesan-panko crust. Bake from frozen in a 350°F oven for 12-15 minutes or until golden brown



**Appetizer Short Rib Fig And Bleu**  
Product # KK514 • Size 200 ct.

Braised beef short rib combined with a fig and onion gastrique and a creamy blue cheese mousse in a phyllo cup. Bake from frozen in a 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.



**Date Stuffed With Blue Cheese Mousse**  
Product # KL490 • Size 200 ct.

A sweet and savory blend made with an imported pitted date which is stuffed with creamy blue cheese mousse on a hand knotted bamboo skewer. Thaw in cooler for approximately 2 hours and serve at room temperature.



**Crostada Harvest Fruit And Brie**  
Product # KK508 • Size 200 ct.

A rustic blend of apples, apricots and raisins combined with pepper apple jelly and brie on a flaky puff pastry. Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F.



**Antipasto On Skewer**  
Product # KA028 • Size 200 ct.

A refreshing skewer of Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese, and olive.  
Thaw in cooler for approximately 2 hours and serve at room temperature.



**Quail Egg Wrapped In Bacon**  
Product # KA104 • Size 200 ct.

Creamy quail egg wrapped with bacon on a hand knotted bamboo skewer.  
Bake from frozen at 350°F until bacon temperature is 165°F.