

REFRIGERATED COLLECTION



Albondigas (Mexican Meatball Soup)

700856

Savory meatballs, white rice and vibrant tomatoes in a handcrafted chicken stock infused with traditional Mexican aromatics and a touch of fresh lime juice.

Beef Stew

700084



Seared Angus beef, thickly-cut potatoes, pearl onions, diced turnips, tender carrots and green peas slowly simmered in a rich beef stock and red wine reduction.

Buffalo Chicken Soup

700019

Tender chicken, sweet carrots and crisp celery in a spicy blend of homemade hot sauce and handcrafted chicken stock with cool, creamy blue cheese.

Angus Steak Chili with Beans

700095



Tender strips of seared Angus beef, green peppers and red beans in slow-simmered tomatoes with Southwestern spices.

Black Bean Soup

700820



Slow-cooked black beans, red peppers, roasted sweet corn and diced green chilies in a purée of vine-ripened tomatoes with a splash of fresh-squeezed orange juice.

Butternut Squash & Apple Soup

700056



A blend of puréed butternut squash, onions and handcrafted stock with caramelized Granny Smith apples and a pinch of fresh nutmeg.

Beef Barley & Vegetable Soup

700023

Seared strips of lean beef and pearl barley with red peppers, mushrooms, peas, tomatoes and green beans in a rich beef stock.

Broccoli Cheddar Soup

700063



Delicately puréed broccoli and sautéed onions in a rich blend of extra sharp cheddar cheese and light cream with a touch of white pepper.

Caribbean Jerk Chicken Soup

700708



Tender chicken, sweet potatoes, carrots and tomatoes in a handcrafted chicken stock with white rice, red beans, traditional jerk seasoning and a hint of molasses.

Carrot Ginger Soup

700071 |    

Sweet carrots puréed with fresh-squeezed orange juice, hand-peeled ginger and sautéed onions with a touch of toasted sesame oil and soy sauce.

Chicken Vegetable Soup with Rice

700067 |  

Slow-simmered chicken, white rice and more than a dozen garden vegetables in a handcrafted chicken stock with finely chopped scallions, parsley and basil.

French Onion Soup

700026 | 

Caramelized, julienne-cut onions in a rich, beef stock infused with red wine, French brandy and chopped thyme with a pinch of sea salt.

Chicken & Dumpling Soup

700048 | 

Slow-simmered chicken, sautéed onions, celery and carrots in a roux-thickened chicken stock with hearty dumplings, a dash of nutmeg and chopped parsley.

Chipotle Sweet Potato Soup

700077 |    

A delicately puréed blend of caramelized sweet potatoes, carrots and handcrafted vegetable stock with spicy chipotle, chopped cilantro and a touch of sesame oil.

Greek Chicken Orzo Soup

700043 |

Slow-simmered chicken, sautéed onions, sweet carrots and Mediterranean herbs in a handcrafted chicken stock with orzo pasta and hints of mint and lemon.

Chicken & Roasted Corn Chowder

700059 | 

Slow-simmered chicken, sweet corn, tender potatoes and bell peppers in a roux-thickened chicken stock with a touch of light cream and a blend of Southwestern spices

Corn Chowder

700016 |  

Sweet corn, tender potatoes and sautéed onions in a roux-thickened vegetable stock with light cream and a pinch of sea salt.

Hungarian Mushroom Soup

700017 | 

Delicately sautéed mushrooms in a rich, roux-thickened beef stock with light cream, Madeira wine, chopped dill, sour cream and a pinch of Hungarian paprika.

Chicken Noodle Soup

700039 | 

Tender, slow-simmered chicken, sweet carrots, crisp celery, diced onions and al dente mafalda noodles in a handcrafted chicken stock with a pinch of sea salt.

Cream of Broccoli

700013 |

A blend of chopped broccoli florets and puréed broccoli stems in a roux-thickened stock with caramelized onions, light cream and a pinch of sea salt.

Italian Wedding Soup with Meatballs

700029 |

Perfectly seasoned meatballs and miniature acini di pepe pasta in a handcrafted chicken stock with spinach, onions, olive oil and sautéed garlic.

Chicken Stew

700045 | 

Slow-simmered chicken, tender potatoes, carrots, peas and celery in a roux-thickened chicken stock with savory thyme and chopped parsley.

Cream of Chicken with Wild Rice

700044 | 

Slow-simmered chicken, wild rice, sautéed mushrooms and carrots in a roux-thickened chicken stock with light cream and a pinch of thyme.

Lentil Soup

700027 |   

Hearty lentils, vibrant carrots and caramelized onions with sautéed garlic, extra virgin olive oil, balsamic vinegar, Moroccan spices and hand-chopped parsley.

Chicken Tortilla Soup

700089 |  

Crumbled corn tortilla chips, tender chicken and vibrant tomatoes in a handcrafted chicken stock with sweet corn, green chilies, chopped cilantro and a touch of lime.

Cream of Crab*

700055 |

Premium claw meat in a roux-thickened fish stock with Spanish sherry, light cream, traditional seafood seasonings and a dash of pepper sauce.

Loaded Potato Soup

700064 | 

Tender potatoes, uncured bacon and cheddar cheese in a roux-thickened blend of beef and chicken stocks with sautéed garlic and chopped scallions.



Maryland Vegetable Crab Soup*

700062 | DF GF

Sweet claw meat, sautéed onions, carrots, celery, and bacon in a foundation of slow-simmered tomatoes with lima beans, potatoes and corn.

Minestrone

700022 | VG DF

Al dente ditalini pasta and hearty white beans in a handcrafted vegetable stock with garden vegetables, olive oil and a hint of sea salt.

Portuguese Kale Soup with Linguica

700091 | DF GF

Linguica sausage, chopped kale, red kidney beans and tender potatoes in a handcrafted chicken stock with sautéed onions, garlic and a hint of paprika.

Quinoa & Sweet Potato Chili with Black Beans

701051 | VG DF GF

A hearty blend of red quinoa, black beans, sweet potatoes, tomatoes and peppers finished with orange, lime, honey, and fresh cilantro.

Lobster Bisque

700006 |

Slow-simmered North Atlantic lobster in a roux-thickened lobster stock with Spanish sherry, light cream and a pinch of white pepper.

New England Clam Chowder

700000 |

Tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions.

Roasted Vegetable Soup

700094 | VN VG DF GF

Savory cabbage, diced carrots and tender sweet potatoes in a purée of sautéed vegetables, with extra virgin olive oil and a hint of thyme.

Macaroni & Cheese*

700050 | VG

Elbow macaroni in a blend of extra sharp cheddar and Monterey Jack cheeses with white pepper, cayenne and a touch of nutmeg.

North Atlantic Haddock Chowder

700005 |

Gently simmered North Atlantic haddock in a creamy roux-thickened fish stock with sautéed celery and onions, tender potatoes and chopped dill.

Seafood Chowder

700003 | GF

Haddock, shrimp, scallops, clams, tender potatoes and minced carrots in a roux-thickened seafood stock with light cream and a touch of sea salt.

Manhattan Clam Chowder

700061 | DF GF

Tender sea clams, vine-ripened tomatoes and diced potatoes in a handcrafted fish stock with chopped scallions and a dash of pepper sauce.

Organic Steel Cut Oatmeal*

700099 | VN VG DF

Fully prepared and ready-to-heat oatmeal made with organic steel cut oats and a pinch of sea salt.

Marinara Sauce

700051 | VN VG DF

A traditional and versatile tomato sauce made with vine-ripened tomatoes, onions, garlic and Italian seasonings.

Pasta e Fagioli

700047 |

Slow-cooked white beans, ditalini pasta, tomatoes, spinach and uncured bacon in a handcrafted chicken stock with aged Parmesan and a blend of Italian spices.



Shrimp & Sausage Gumbo*

700012 | DF

Tender shrimp, Andouille sausage, vine-ripened tomatoes, sliced okra and white rice in a roux-thickened chicken stock with chopped parsley and a dash of pepper sauce.

Spicy Crab & Sweet Corn Chowder

700009 |

Crab meat, sweet corn, green peppers and celery in a handcrafted chicken stock with light cream, white wine, brandy and a touch of pepper sauce.



Traditional Lobster Bisque

701432 | GF

Tender pieces of North Atlantic lobster slow-simmered in a rich blend of lobster and chicken stocks with light cream, a splash of sherry and a pinch of sea salt.

Turkey Chili with Beans

700082 | DF GF

Sautéed turkey, red kidney beans, bell peppers, braised onions and diced green chilies in slow-simmered tomatoes with Southwestern spices.

Split Pea Soup with Ham

700086 | DF GF

Smoky uncured ham in a puréed blend of green split peas, onions, celery, carrots and handcrafted chicken stock with a pinch of marjoram.

Tomato Basil Soup

700092 | VN VG DF GF

Slow-simmered crushed tomatoes and ribbon-cut basil in a flavorful vegetable stock with extra virgin olive oil and a pinch of sea salt.

Turkey Gumbo

700042 | DF

Slow-simmered turkey, sliced okra, vine-ripened tomatoes and white rice in a roux-thickened chicken stock with Cajun spices and chopped parsley.

Thai Chicken Soup with Red Curry

700087 | DF GF

Slow-simmered chicken, brown rice, red and green peppers and bamboo shoots in a lemon-grass and coriander-infused chicken stock with red curry, ginger and chopped scallions.

Tomato Bisque

700032 | VG GF

Slow-simmered tomatoes, carrots and sautéed garlic in a rich blend of cream and handcrafted vegetable stock with fresh chopped basil.

White Bean & Escarole Soup

700028 | VN VG DF GF

Tender white beans and sautéed escarole in a handcrafted vegetable stock with fennel, chopped basil and a touch of extra virgin olive oil.

Three Bean Chili

700069 | VN VG DF GF

Red kidney beans, pinto beans, black beans, sweet corn, bell peppers and green chilies in slow-simmered tomatoes with Southwestern spices.

Tomato Soup with Garden Vegetables

700074 | VN VG DF GF

A medley of sautéed garden vegetables in a vibrant foundation of slow-simmered tomatoes with extra virgin olive oil, chopped scallions and a pinch of sea salt.

White Chicken Chili with Cilantro

700097 | GF

Slow-simmered chicken and white beans in a roux-thickened chicken stock with tangy sour cream, green bell peppers, chopped cilantro and Southwestern spices.

VG VEGETARIAN

DF DAIRY FREE

VN VEGAN

GF GLUTEN FREE

PRODUCT
SPECS

Ready-to-Heat • Full Strength, Nothing to Add
Two 8lb Pouches per Case • 40 Day Average Shelf Life
*Four 4lb Pouches per Case