Van Lang Foods
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Signature Series
Inspired Creative Unique Fun

Honey Sriracha Chicken Meatball
Tuxedo Truffles
Shortrib Fig & Bleu
Candied Apple Pork Belly

Harvest Fruit & Brie Crostada

Patatas Andulucia
Shrimp & Grits
Chicken & Waffles

Carolina BBQ Pork Biscuit
Ancient Grains Arrancini
Green Chile Pork Sopé

Tapas Skewer
Bierhaus Sausage & Pretzel
Giardinera Skewer
Greektown Chicken & Eggplant
HONEY SRIRACHA CHICKEN MEATBALL (#902003)
Asian chicken meatball boldly seasoned & glazed with sriracha and honey.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

TUXEDO TRUFFLES (#366600)
An assortment of goat cheese grape truffles presented in Black & White Sesame Seeds, Beet Red, Parsley Green, and Original White.
Preparation Method: Let product come to room temperature before serving

SHORT RIB FIG & BLEU (#163000)
Beef short rib combined with a fig and onion gastrique, creamy blue cheese mousse in a phyllo cup.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

CANDIED APPLE PORK BELLY (#221001)
Decadent applewood smoked pork belly and fire-roasted Fuji apples in a rich brown sugar glaze.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

SHRIMP & Grits (#254001)
Succulent shrimp, zesty Andouille sausage, and tangy tomato sauce on a Cajun seasoned grit cake topped a green pepper baton.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

CHICKEN & WAFFLES (#212002)
A classic combination of Southern-style buttermilk fried chicken, waffles and a Chipotle honey cream.
Preparation Method: Bake from frozen in 375-400°F oven for 3-4 minutes, or until temperature reaches 165°F

HARVEST FRUIT & BRIE CROSTADA(#231111)
A rustic blend of apples, apricots, and raisins combined with pepper apple jelly and brie on flaky puff pastry.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

PATATAS ANDALUCIA (#553300)
A classic combination of Spanish chorizo, manchego cheese, roasted red bell pepper & peas served in a gemstone potato cup.
Preparation Method: Bake from frozen 375-400°F oven for 4-6 minutes or until temperature reaches 165°F

CAROLINA BBQ PORK BISCUIT (#235000)
Tender braised pork smothered with rich BBQ sauce and topped with a red cabbage slaw.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

ANCIENT GRAINS ARANCINI (#253300)
A crispy blend of red & white quinoa, wild rice & amaranth encasing aromatic sausage, creamy mozzarella, and zesty tomato sauce.
Preparation Method: Deep Fry from frozen in 375-400°F oil for 3-4 minutes, or until temperature reaches 165°F

GREEN CHILE PORK SOPE (#255000)
Tender green chile braised pork topped with fire roasted green and red chiles and corn on a sundried tomato sope.
Preparation Method: Bake from frozen in 375-400°F oven for 8-10 minutes, or until temperature reaches 165°F

TAPAS SKEWER (#213306)
A flavorful combination of seasoned sun-dried tomatoes, green olive, sweet pickled pepper, and Fontina cheese.
Preparation Method: Let product come to room temperature before serving

BIERHAUS SAUSAGE & PRETZEL (#213301)
A tangy jalapeno honey mustard glazed sausage skewered with a roasted garlic pretzel and green bell pepper.
Preparation Method: Bake from frozen in 375-400°F oven for 3-4 minutes, or until temperature reaches 165°F

GIARDINIERA SKEWER (#213307)
A zesty combination of seasoned sun-dried tomatoes, pickled sport pepper, carrot, pimento stuffed olive and Fontina cheese. Preparation Method: Let product come to room temperature before serving.

GREEKTOWN CHICKEN & EGGPLANT (#272000)
Zesty chicken seasoned with garlic and herbs wrapped in tender eggplant and garnished with vibrant red bell pepper.
Preparation Method: Bake from frozen in 375-400°F oven for 6-8 minutes, or until temperature reaches 165°F.