

FOOD SERVICE

PETER *the* CHEF®

Peter the Chef

with over

35 years

of Quality

& Excellence

now brings

the Art of

Fine Dining

to the

Food Service

Industry.

Introducing PETER'S PASTA ROLL

*This exquisite entree is
created with Peter's fresh pasta
rolled in a variety of
tantalizing fillings.*

*Top with any of Peter's fine sauces.
Shown above is: rosé, gourmet
tomato and alfredo sauce.*

FOOD SERVICE

PETER *the* CHEF®

PETER'S PASTA PARCELLINI

unique bundle shapes with a variety of delicious fillings



Taste

Experience

Quality

Consistency

Versatility

Convenience

*Peter's latest creation
shown above, is now available:
PETER'S PASTA PARCELLINI*

35 YEARS OF SERVICE

For over 35 years Peter the Chef has been actively involved in the catering industry serving over thousands of guests weekly.

His success has been due to the his excellent cuisine, authentic Italian recipes and premium quality ingredients.

Peter's experience extends years beyond his time in Canada. He is the second generation Rugiano family in the hospitality business.

When you see "Peter the Chef

Authentic Italian"

cuisine ... it is Truly Authentic in origin, taste, recipe & quality!

Peter the Chef's experience is now yours to serve and delight your very own patrons!



WIDE SELECTION

The variety & versatility of Peter the Chef® line of pastas, entrees and sauces is

*"Exquisite
& Supreme
my Guarantee"*

PETER RUGIANO

extensive certain to please the most discriminating individuals. You will also find tried and true favourites certain to please your loyal patrons.

EASY TO PREPARE

Peter the Chef® Fine Foods gives you homemade taste in a fraction of the usual time required.

Included with all of Peter the Chef® Fine Foods is the

*When you see "Peter the Chef Authentic Italian"
...it is Truly Authentic in
origin, taste & quality!*

SUPREME QUALITY

You can depend on the consistency and uncompromising quality. Under the most stringent quality control requirements the freshest and finest ingredients are carefully selected by Peter himself.

"Exquisite taste & supreme quality are my guarantee to you". PETER RUGIANO, EXECUTIVE CHEF

convenience of complete storage and preparation instructions

BUILD YOUR BUSINESS

To help you build and maintain your profitability take advantage of the savings your business can expect.

There will be no guess work, no mistakes, no time waste, no wasted product or ingredients,

and no labour expense.

PORTION CONTROL

All Peter the Chef® products

ite Taste
Quality are
ntee to You™

EXECUTIVE CHEF

are prepared fresh and then
flash frozen. Portion control
makes preparing food simple
with no waste. Look at the
chart for this symbol “●”
to quickly identify this useful
feature.

PASTAS

All pastas are pre-cooked &
individually flash frozen which
allows for convenience of quick
preparation & quick cooking
times.

All pastas are made from:

- all 100% natural ingredients
- fresh liquid eggs
- 100% durum semolina
- no preservatives.

PASTA SHEETS

Build your own lasagna
and fill your own cannelloni
using convenient, time saving
Peter the Chef® lasagna and
cannelloni sheets.

STORAGE
Store pasta sheets for 3 months at -18° C or 0°F
PREPARATION +
All the pasta sheets are PRE- COOKED. Pre boiling the sheets is not required. Just prepare your lasagna and cannelloni tray and bake.

This delicate crepe-like
pasta is cut to the right size
for ease of assembly.

build business
& profitability

FILLED PASTAS

Peter the Chef® is pleased to
introduce uniquely shaped
Pasta Rolls shown on the cover
Pasta Parcellini shown to the
left and Stuffed Envelopes
with a ham & cheese base
and a variety of fillings shown
on the reverse side.

STORAGE
Store: Flat, Filled and Short Bulk Pasta for 3 months at -18° C or 0° F
PREPARATION +
All the pastas are PRECOOKED For Flat, Filled and Short Bulk Pasta, remove contents from package, boil in salted water for 2-5 minutes stir- ring immediately & frequently.

These tasty treasures offer
sensational presentation to your
menu and can be located in the
list by the star “*” symbol.

All filled pastas have
quality ingredients like:

- tender grade A veal & beef
- only fresh cheeses like:
ricotta, mozzarella, parmesan

& romano cheeses.

SAUCES

Peter the Chef® sauces can be
mixed and matched with a
variety of pastas! Look at
some of the suggestions in the
photographs, or create your
own combinations - in fact,

many of the cold sauces can top
things like: vegetables,
salmon, pizza, chicken and
seafood. Sauces can also be
used as a base to your own
creations.

STORAGE
Frozen Sauce - 6 months at -18°C or 0°F Fresh Sauce - 50 day refrigerated shelf life
PREPARATION +
Heated Sauce - Thawed sauces should be thoroughly heated 10-12 minutes. Cold Sauce - serve at room tem- perature

Peter the Chef® sauces are
made from:

- 100% natural ingredients
- 100% pure Italian olive oil
- whole imported tomatoes
- no additives, no preservatives
- no MSG
- no artificial flavours

The cold sauce jars are hot
filled and sealed ready for your
heat and serve use.

PREPARED ENTREES

Peter the Chef® entrees are
prepared in trays such as
lasagna carefully layered with
generous fillings then crowned

STORAGE
Store lasagna trays for 3 months at -18° C or 0° F
PREPARATION +
For entree trays, remove lid, tent lid & bake in preheated oven as follows: CONVECTION OVEN @ 300°F - if frozen, 1 3/4 hr - if thawed for 50-65 min CONVENTIONAL OVEN @ 400°F - if frozen, 2 1/3 hr - if thawed for 1 1/3 hr - rotate pans after 30 minutes for convection ovens NOTE - internal center temperature to reach 155°-160°F - let stand for 15 min. before cutting

in a cheesy mozzarella and
bechamel sauce.

Select from a wide variety
of entrees to appeal to ♥ meat
lovers, ▼ vegetarians &
♦ cheese lovers!

Buon
Appetito!

LEGEND

- * NEW PRODUCT
- shown in photograph
- portion controlled
- ♥ for meat lovers
- ▼ suitable for vegetarians*
- ♦ cheese lovers
- ♣ seafood lovers
- with cream
- * lacto-ovo-vegetarian
includes: milk or milk
products and eggs, but
excludes meat, poultry, fish
and seafood
- + see instruction sheet for
full details
- also available in Tortelloni!
- ° available in square, round
and other shapes!

FOR MORE INFORMATION

Contact: Peter the Chef®

401 Humberline Drive,
Etobicoke, Ontario M9W 6Y4

Telephone: 416-674-5800
or 416-675-1227

Facsimile: 416-675-2027

made fresh then
flash frozen for
ultimate convenience

ITEM	UPC CODE		PRODUCT DESCRIPTION	PACK	SIZE	CUBE FEET	PALLET PLY/TIER
FLAT PASTA	55262-10001	●	Linguini	25 portions/case	= 5 kg	0.78	7/10
	55262-10002	⊗ ● ▼	Spinach Fettuccine	25 portions/case	= 5 kg	0.78	7/10
	55262-10003	● ▼	Herb Fettuccine	25 portions/case	= 5 kg	0.78	7/10
	55262-10004	● ▼	Sun Dried Tomato & Basil Fettuccini	25 portions/case	= 5 kg	0.78	7/10
	55262-10005		Angel Hair	25 portions/case	= 5 kg	0.78	7/10
BULK SHORT PASTA BOIL 1-2 MIN	55262-10006	●	Rigatoni	1 case	= 5 kg	0.56	11/7
	55262-10007	●	Fusilli	1 case	= 5 kg	0.56	11/7
	55262-10008	⊗ ●	Penne	1 case	= 5 kg	0.56	11/7
	55262-10009	●	Tri Colour Spiral	1 case	= 5 kg	0.56	11/7
	55262-10010	●	Gnocchi (Potato Dumplings)	1 case	= 5 kg	0.56	11/7
PASTA SHEETS	55262-10011	●	Lasagna Sheets	1 case	= 4.5 kg	0.56	11/7
	55262-10012	●	Cannelloni Sheets	1 case	= 4.5 kg	0.56	11/7
BULK SHORT FILLED PASTA BOIL 2-3 MIN	55262-10013	⊗ ● ♥	Meat Tortellini*	1 case	= 5 kg	0.56	11/7
	55262-10014		Veal Tortellini*	1 case	= 5 kg	0.56	11/7
	55262-10015		Chicken Tortellini*	1 case	= 5 kg	0.56	11/7
	55262-10016		Turkey Tortellini*	1 case	= 5 kg	0.56	11/7
	55262-10017		Spinach Tortellini with 2 Cheese*	1 case	= 5 kg	0.56	11/7
	55262-10018	⊗ ● ♥	Meat Ravioli°	1 case	= 5 kg	0.56	11/7
	55262-10019		Chicken Ravioli°	1 case	= 5 kg	0.56	11/7
	55262-10020		4 Cheese Ravioli°	1 case	= 5 kg	0.56	11/7
	55262-10021	● ♥	Meat Agnelliotti	1 case	= 5 kg	0.56	11/7
	55262-10022		Chicken Agnelliotti	1 case	= 5 kg	0.56	11/7
	55262-10023	●	4 Cheese Agnelliotti	1 case	= 5 kg	0.56	11/7
	55262-10024	* ⊗ ● ♥	Meat Pasta Parcellini	1 case	= 5 kg	0.56	11/7
	55262-10025	* ⊗ ●	Chicken Pasta Parcellini	1 case	= 5 kg	0.56	11/7
	55262-10026	* ⊗ ●	4 Cheese Pasta Parcellini	1 case	= 5 kg	0.56	11/7
IQF DRY PACK	55262-10027	⊗ ● ♥	Meat Cannelloni	72 units	@ 78 g ea	0.56	11/7
	55262-10028		Chicken Cannelloni	72 units	@ 78 g ea	0.56	11/7
	55262-10029	⊗ ●	4 Cheese Manicotti	72 units	@ 78 g ea	0.56	11/7
	55262-10030	● ▼	Spinach & 4 Cheese Manicotti	72 units	@ 78 g ea	0.56	11/7
	55262-10031	●	Lobster Cannelloni	72 units	@ 78 g ea	0.56	11/7
	55262-10032	* ⊗ ● ♥	Meat Stuffed Envelopes	72 units	@ 78 g ea	0.56	11/7
	55262-10033	* ●	Chicken Stuffed Envelopes	72 units	@ 78 g ea	0.56	11/7
	55262-10034	* ●	4 Cheese Stuffed Envelopes	72 units	@ 78 g ea	0.56	11/7
	55262-10035	* ⊗ ● ♥	Meat Pasta Roll	72 units	@ 78 g ea	0.56	11/7
	55262-10036	* ⊗	Chicken Pasta Roll	72 units	@ 78 g ea	0.56	11/7
	55262-10037	* ⊗	4 Cheese Pasta Roll	72 units	@ 78 g ea	0.56	11/7
SAUCE	55262-10038	⊗	Peter's Select Tomato Sauce	4 bags	@ 2 kg ea	0.78	7/10
	55262-10039		Pizza Sauce	4 bags	@ 2 kg ea	0.78	7/10
	55262-10040		All'Arrabbiata Sauce	4 bags	@ 2 kg ea	0.78	7/10
	55262-10041	● ♥	Bolognese Meat Sauce	4 bags	@ 2 kg ea	0.78	7/10
	55262-10042	⊗ ●	Alfredo Sauce	4 bags	@ 2 kg ea	0.78	7/10
	55262-10043	●	Four Cheese Sauce	4 bags	@ 2 kg ea	0.78	7/10
	55262-10044		Vodka Sauce	4 bag	@ 2 kg ea	0.78	7/10
	55262-10045	●	Marinara Sauce	4 bags	@ 2 kg ea	0.78	7/10
COLD SAUCES	55262-10046	▼	Pesto Sauce Supreme	6 jars	@ 454 g ea	0.15	19/6
	55262-10047	▼	Sun Dried Tomato Pesto	6 jars	@ 454 g ea	0.15	19/6
	55262-10048		Olive Oil & Garlic	6 jars	@ 454 g ea	0.15	19/6
PREPARED ENTREES	55262-10049	● ♥	Meat & 2 Cheese Lasagna	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10050	● ♥	Meat & 4 Cheese Lasagna	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10051	⊗	Chicken Lasagna	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10052	● ▼	Pure Vegetable Lasagna	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10053	⊗ ●	Vegetable Alfredo Lasagna	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10054	● ♥	Meat Cannelloni	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10055	●	4 Cheese Manicotti	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10056	* ⊗ ● ♥	Meat Stuffed Envelopes	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10057	* ●	Chicken Stuffed Envelopes	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10058	* ⊗ ●	4 Cheese Stuffed Envelopes	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10059	● ♥	Meat Stuffed Giant Shells	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10060		Chicken Stuffed Giant Shells	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10061	⊗ ●	4 Cheese Stuffed Giant Shells	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10062	● ▼	Tofu Stuffed Giant Shells	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10063	* ⊗ ● ♥	Meat Pasta Parcellini	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10064	* ⊗	Chicken Pasta Parcellini	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10065	* ⊗ ●	4 Cheese Pasta Parcellini	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10066	* ⊗ ● ♥	Meat Pasta Roll	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10067	* ⊗	Chicken Pasta Roll	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10068	* ⊗ ●	4 Cheese Pasta Roll	4 trays	@ 2.27 kg ea	0.78	7/10
	55262-10069	* ● ▼	Eggplant Parmigiana	4 trays	@ 2.27 kg ea	0.78	7/10
SOUPS	55262-10070	⊗	Home Style Minestrone Soup	4 bags	@ 2 kg ea	0.78	7/10
	55262-10071	▼	Vegetable Soup	4 bags	@ 2 kg ea	0.78	7/10
	55262-10072		Chicken Noodle Soup	4 bags	@ 2 kg each	0.78	7/10



MEAT RAVIOLI

a meat lover's dream, filled with beef, parmesan cheese & Peter's special blend of spices



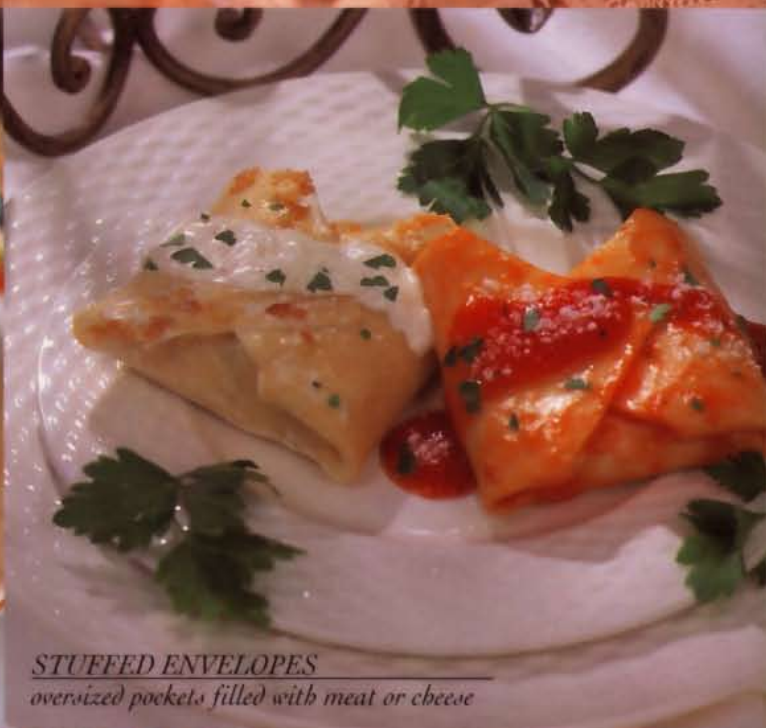
CHICKEN LASAGNA

chunks of tasty chicken surrounded in Peter's gourmet tomato sauce



MEAT TORTELLINI

delicate shapes yet very versatile to use with any of Peter's fine sauces



STUFFED ENVELOPES

oversized pockets filled with meat or cheese



CHEESE STUFFED GIANT SHELLS

ricotta cheese, spinach & spices shown here with a Rosé sauce



SPINACH FETTUCCINE

made from durum semolina, fresh liquid eggs & spinach shown here with Peter's pesto sauce

CHEESE MANICOTTI

delicious cheese filling includes:
ricotta, mozzarella, parmesan
romano & cottage cheese.



MEAT CANNELLONI

with beef, mozzarella cheese & spices



PENNE

a popular pasta favorite topped here
with Peter's bolognese meat sauce



GOURMET TOMATO SAUCE

with onions, celery, garlic
a hint of chili pepper &
Italian spices



ALFREDO SAUCE

with real cream, bacon, prosciutto
ham, parmesan cheese, nutmeg & spices

MEAT LASAGNA

layer upon layer of pasta & bolognese meat
sauce crowned in mozzarella



HOME STYLE VEGETABLE MINISTRONE SOUP

with celery, cauliflower, carrots
& broccoli in a heart warming
vegetable broth

