



Pierogies

FOODSERVICE
MENU

Happiness in Every Bite

Serving
Smiles

Since
1952

APPETIZERS & SMALL PLATES

ULTIMATE PIEROGY NACHOS

Mrs. T's Classic Cheddar Pierogies deep-fried, sprinkled with black beans and melted Monterey Jack cheese. Top with Pico de Gallo, guacamole, sour cream, and jalapeños.



YUENGLING LAGER® BATTERED MINI PIEROGIES

Mrs. T's Classic Cheddar Mini Pierogies coated in a rich, pub-style batter made from Yuengling Traditional Lager®. Served with a sharp, handcrafted horseradish sauce for an unforgettable punch of flavor.



DEEP-FRIED MINI PIEROGIES WITH SIGNATURE SAUCE

Mrs. T's Mini Pierogies fried to a golden brown perfection. Add signature sauce for your own unique spin on these crispy, delicious bites!

BACON WRAPPED MINI PIEROGIES

Mrs. T's Classic Cheddar Minis wrapped in wood-smoked bacon, sprinkled with brown sugar, and baked until golden brown.



Your favorite savory starters with a mouthwatering Mrs. T's twist!
Kickstart your menu with these iconic shareable sides!



CLASSIC BUTTER N' ONION

Mrs. T's Classic Cheddar Pierogies paired with tender, caramelized onions sautéed in butter for that rich, homestyle flavor you crave!

CHEESY GARLIC PULL APART PIEROGIES

Mrs. T's Classic Cheddar Pierogies layered with melted Monterey Jack cheese, drizzled in savory garlic butter, and topped with mozzarella.

LOADED BAKED POTATO PIEROGIES WITH SMOKED SOUR CREAM DIP

All the flavor without the skins! Sour cream, chives, cheddar cheese, creamy whipped potatoes, seasoned with bacon, and served with a delicious, artisanal smoked sour cream dip.



PIEROGY FRIES

Deep-Fried Mrs. T's Classic Cheddar Minis tossed in Parmesan cheese and parsley for the perfect blend of crispy, salty, and savory in every bite.



GRILLED PIEROGY KABOBS

Your favorite variety of Mrs. T's Mini Pierogies paired with beef, chicken, or a crisp veggie medley. Brushed with your specialty seasoning and grilled to perfection.

SANDWICHES/ PIZZA

Put an unforgettable Mrs. T's spin
on the classic comfort foods that
your customers crave!

BUFFALO PIEROGY PIZZA

Mrs. T's Classic Cheddar Minis, shredded chicken, and mozzarella cheese combined with your signature buffalo sauce on a hand-tossed pizza crust and drizzled with ranch dressing.

WHITE PIEROGY PIZZA

Mrs. T's Classic Cheddar Mini Pierogies layered over a creamy garlic sauce, topped with mozzarella cheese on a seasoned pizza crust.



PIEROGY GRILLED CHEESE

A twist on a traditional favorite! Mrs. T's Classic Cheddar Pierogies grilled to perfection, layered with caramelized onions, and melted cheese on golden toasted bread.

PHILLY CHEESESTEAK

Sliced sirloin steak paired with Mrs. T's Mini Classic Cheddar Pierogies and crisp cooked peppers & onions. Topped with your choice of shredded cheddar or American cheese.



VEGETARIAN

Flavorful and satisfying meatless meals
from Mrs. T's!



LEMON BROCCOLI PIEROGY SKILLET

Mrs. T's Classic Cheddar Pierogies sautéed, seasoned to perfection and simmered in broth with broccoli, lemon juice and zest.

ASIAN STIR-FRY

Sautéed Asian veggie medley and Mrs. T's Vegan Classic Onion Pierogies, served with your choice of teriyaki, sesame, or sweet chili sauce.

SESAME GINGER PIEROGY BOWL

Mrs. T's Vegan Classic Onion Pierogies paired with crispy tofu and a fresh veggie blend. Generously coated in a sweet & savory sesame ginger sauce.



BABY SPINACH AND MUSHROOM

Mrs. T's Vegan Classic Onion Pierogies tossed with tender sautéed mushrooms, onions and baby spinach combined in seasoned broth, topped with Parmesan cheese.

ENTRÉES

Put big flavor in the center of the plate with these delicious main course options featuring Mrs. T's Pierogies!

PULLED PORK BBQ PIEROGIES

Savory Mrs. T's Loaded Baked Potato Pierogies served with tender pulled pork prepared with a delicious house rub and marinade. Topped with pickled red onions.

CHICKEN ALFREDO WITH SPINACH

Pan-fried seasoned chicken breast sliced and paired with Mrs. T's tender Classic Cheddar Pierogies and fresh spinach. Tossed in a creamy Alfredo sauce.

CHEDDAR PIEROGY AND KIELBASA SKILLET

Classic Cheddar Pierogies paired with the distinct smoky flavor of sliced kielbasa and tender onions sautéed in butter.



CREAMY JALAPEÑO & CHORIZO PIEROGIES

Mrs. T's Classic Cheddar Pierogies paired with a spicy kick of red and jalapeño peppers, robust chorizo crumbles, and a creamy Alfredo sauce.



GRILLED SPICY PIEROGY MEXICAN STREET CORN

Grilled sweet corn and Mrs. T's Mini Classic Cheddar Pierogies tossed with sour cream, mayonnaise, and lime dressing. Sprinkled with crushed árbol chiles, cilantro, and Cotija cheese.



KIDS MENU

Give your youngest customers the big, **tasty flavors they'll love** with Mrs. T's Pierogies!

BUTTERY RANCH PIEROGIES

Mouthwatering Mrs. T's Classic Cheddar Minis combined with a rich and creamy ranch butter dressing. Topped with a sprinkle of finely chopped fresh parsley.

MARINARA AND MEATBALLS

Mrs. T's Classic Cheddar Minis coated in an authentic marinara sauce, meatballs and topped with shredded mozzarella.

PIEROGY MAC N' CHEESE

Mrs. T's Classic Cheddar Minis coated in a creamy cheddar cheese sauce and tossed with lightly steamed broccoli florets. Topped with crispy breadcrumbs and sprinkled with fresh parsley.



DIPPABLE PIEROGIES

Your favorite variety of Mrs. T's Minis deep-fried to a perfectly crisp golden-brown and served with your choice of Chef's signature sauces.



CATERING

Mrs. T's Pierogies are easy to prep, versatile, and sure to please any crowd! **No catered event is complete without a mouthwatering spread from Mrs. T's!**



| SKU | ITEM CASE PACK | ITEM | PIECES/CASE | PIECE/SIZE | GROSS WT/(LBS) |
|-----|----------------|---------------------------------|-------------|------------|----------------|
| 370 | 4/6 lb. bag | Classic Cheddar Pierogies | 288 | 1.34 oz. | 25.75 |
| 834 | 4/2.86 lb. bag | Mini Classic Cheddar Pierogies | 400 | .46 oz. | 12.1 |
| 865 | 6/4 lb. bag | Vegan - Classic Onion Pierogies | 288 | 1.34 oz. | 26.05 |
| 348 | 4/6 lb. bag | Loaded Baked Potato Pierogies | 288 | 1.34 oz. | 25.75 |



| COOKING INSTRUCTIONS* | FULL-SIZE | MINI-SIZE |
|-----------------------|---|---|
| Sauté | 8 min on each side, turning occasionally | 6 min on each side, turning occasionally |
| Bake | 400°F, 18-20 min, shake halfway | 400°F, 16-18 min, shake halfway |
| Boil | 4 qts. boiling water, add pierogies, bring back to boil 3 min | 4 qts. boiling water, add pierogies, bring back to boil 3 min |
| Deep-Fry | 350°F oil, 4 min | 350°F oil, 3 min |
| Grill | Spray with cooking spray, 7 min | N/A |
| Impinger Oven | Spray with cooking spray, 475°F, 6½ min | Spray with cooking spray, 475°F, 6½ min |

*Cook to an internal temperature of 160°F for all cooking methods listed



Want to know more? Contact us today!

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