

## **REHEATING & SERVING INSTRUCTIONS**

Our dishes are prepared to be easily reheated in the oven, on the stove top, or in a microwave. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, remember that it requires quite a bit of attention.

PRELIMINARY INSTRUCTIONS	STIR FREQUENTLY	Set the timer for 4 to 5 minutes, but every sixty seconds you should be opening the door, carefully removing the lid or covering, and stirring. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.
	BE CAREFUL!	The microwave heats things FAST, including the container. Be extra careful when handling foods being reheated in a microwave.
	AVOID A MESS	Cover soups and gravies - we recommend covering them loosely while reheating. They quickly begin to spatter and can burn you quite easily. Use a microwave cover - parchment paper or a folded paper towel will do the job.

ENTRÉES	ALL NATURAL WINGS	<b>OVEN:</b> Preheat oven to 350°F. This entree comes in oven safe packaging. Remove lid and heat for approximately 20-25 minutes, or until you reach an internal temperature of 165°F.
	ALL NATURAL CHICKEN TENDERS	<b>OVEN:</b> Preheat oven to 350°F. This entree comes in oven safe packaging. Remove lid and heat for approximately 20-25 minutes, or until you reach an internal temperature of 165°F.
	READY TO COOK SHRIMP SCAMPI	OVEN: Preheat oven to 350F. Remove lid, lemon wedges, and set aside. Place container onto oven safe pan. Cook in oven uncovered for 15 minutes. Remove from oven, squeeze lemon over shrimp. Place shrimp onto dish, then drizzle over them with remaining juices in black container. Serve immediately.
	LOBSTER BISQUE	STOVE TOP: On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve Immediately.

SIDE DISHES	HOUSEMADE CHEDDAR DROP BISCUITS	<b>OVEN:</b> Preheat oven to 350°F. Remove honey butter and place biscuits in an oven safe dish. Preheat oven to 350°F. Heat for approximately 8-10 minutes or until they are warm. Serve with honey butter.
	ASIAN VEGETABLE SPRING ROLLS	<b>OVEN:</b> Preheat oven to 350°F. Remove lid from aluminum container and heat for approximately 20 minutes.
	MINI KOSHER BEEF FRANKS	
	MINI BEEF WELLINGTONS	
	COCONUT SHRIMP	
	THREE CHEESE CAVATAPPI	
	MINI SPINACH PIES	
	CAJUN BROASTED POTATOES	
	SMOKE HOUSE BAKED BEANS	
	FARFALLE PASTA WITH PINK PALOMINO SAUCE	
	MASHED POTATOES	OVEN: Preheat oven to 350°F. Remove from plastic container and place in an oven safe dish and cover with foil. Preheat oven to 350°F. Heat for approximately 20-30 minutes or until you reach an internal temperature of 145°F, stirring half way through.  MICROWAVE: Remove lid and microwave on high for 3-6 minutes, making sure you stir every minute to ensure food is heated through.
	PEPPER GRAVY	STOVE TOP: Transfer to small pot and heat on stove until you reach a slight simmer or an internal temp of 145°F.  MICROWAVE: Transfer to microwave safe container and microwave for 1-2 minutes stirring every 30 seconds to heat thoroughly until you reach an internal temp of 145°F.