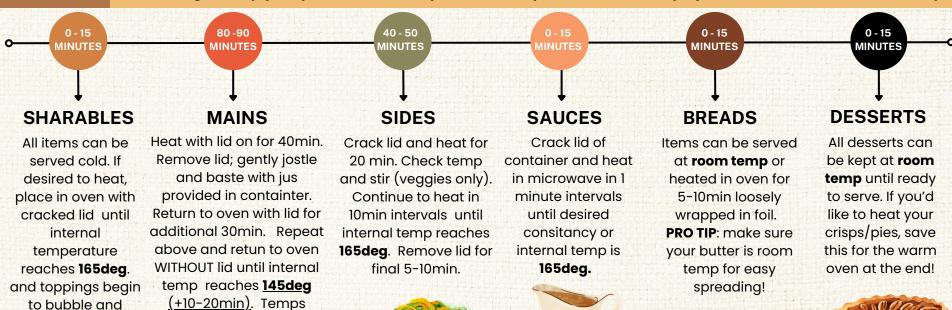




- Allow 2 4 hours for total prep & reheating time.
- PREHEAT your oven to 350deg(with convection) OR 375deg(without convection)
- NOT ALL OVENS ARE THE SAME. Be aware that your oven may have hot spots and items may need to be rotated throughout reheating process to avoid burning/overcooking. Some ovens struggle to hold consistent temperature so be cautious about how many items you load in at once AND how often you open the door.
- All items on our menu are designed to be reheated in the containers in which they are packaged.
- IMPORTANT: smoked meats appear PINK due to nature of cooking method. <u>ALL MEAT IS PREVIOUSLY COOKED TO CORRECT TEMPS.</u>
- Don't forget to enjoy the process! The hard part is done open a bottle of wine, play some music, and be in Good Company!!





brown.



above 145deg may result





GOOD COMPANY



