

Note: Baking items and results may vary based on individual ovens and oven settings

WE THANK YOU FOR SUPPORTING OUR SMALL BUSINESS

GOOD COMPANY CAFE

# DIRECTIONS

## PASTRY FAVORITES

### BISCUITS & SCONES

**FROM FROZEN:** Preheat oven to 350°. Place biscuits on a greased or parchment-lined baking sheet and roughly 2" apart. Bake 15 min, check and turn. Bake an additional 10 min or until brown and firm on the tops (this could take up to 30 min-- depending on oven).

**ICING:** microwave for 30 sec, stir, & ice while warm

### COOKIES

**OATMEAL RAISIN :** Thaw dough and continue with Cran-White Choc.-Pecan directions below

**CHOCOLATE CHIP :** Place on baking sheet and top with Maldon Salt. Continue with Cran-White Choc-Pecan directions below

**CRAN-WHITE CHOC.-PECAN :** Preheat oven to 325°. Place cookies on greased or parchment-lined baking sheet 3" apart. Bake 10 min. Check and rotate. Return to oven for 5+ min until ooey-goey or brown and crunchy (however you like!)

## BREAKFAST

### VEGETABLE FRITTATA

**FROM REFRIGERATOR:** can serve cold or room temp-- wrap in foil and bake at 350° for 10-15 min, or until heated through. Slice like pie and enjoy!

### KING'S HAWAIIAN ROLL SLIDERS

**FROM FROZEN:** Preheat oven to 350°. Cover with foil and cook for 20 min or until fully reheated.

### SAUSAGE BALLS

Bake at 350° on greased or parchment-lined baking sheet for 15-20+ min-- spin once during baking to brown evenly.

**\*\*All items in their ready to eat state have a 5-7 day expiration period from date cooked at home, or picked up fully prepared at the cafe\*\***

## SOUPS

Thaw at room temp. for 1-2 hours OR in fridge overnight. Transfer into pan and heat over med/low heat until hot (~ 20-30 min)

## ENTRÉES

### BOLOGNESE BAKED ZITI

Preheat oven to 375. **SMALL:** Bake for 80-90 min or until bubbling around the edges and has reached an internal temp of at least 165. **LARGE:** Bake for an additional 30 minutes. Note: for best results, remove lid and spin halfway through bake time

### CRAWFISH POT PIE

Preheat oven to 375. tent with foil to prevent from getting too brown. **SMALL:** Bake for 80-90 min or until bubbling around the edges and has reached an internal temp of at least 165. **LARGE:** Bake for an additional 30 minutes.

### CHICKEN N' DRESSING

Preheat oven to 375. **SMALL:** Bake for 80-90 min or until browned and has reached an internal temp of at least 165. **LARGE:** Bake for an additional 30 minutes. Note: for best results, remove lid and spin halfway through bake time

### SUMMER RATATOUILLE

Preheat oven to 375. **SMALL:** Bake for 80-90 min. **LARGE:** Bake for an additional 30 minutes. Note: for best results, remove lid and spin halfway through bake time

## EXTRAS

### GARLIC & HERB FOCACCIA

Thaw at room temp. for 30-45 min, cut, & serve. OR, once thawed, wrap in foil & bake 10 min, until warm and steamy.

### FIRECRACKERS

Serve as is, shelf-stable

Preparation instruction PDF found at [goodcompany-cafe.com/covid-19-updates](http://goodcompany-cafe.com/covid-19-updates)

Please inform us if you have any food allergies as our menu items may contain nuts, wheat, egg, dairy, soy, or fish allergens. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.