



REHEATING INSTRUCTIONS

ALL OF OUR HOT CATERING ITEMS ARE MADE TO BE SERVED WITHIN ONE HOUR.

If circumstances require an item to be reheated, the instructions below will achieve the best possible results. Please note, every oven is different, so times may vary.

FOOD SAFETY NOTE: No perishable food should be left at temperatures between 40° and 140° degrees for more than two hours.

All hot products should be reheated to an internal temperature of at least 165° to ensure safety.

HONEY BUTTER FRIED CHICKEN & FRIED CHICKEN STRIPS

Do not reheat in paper box. Arrange chicken in a single layer on the baking sheet pan or low-rimmed baking dish. Reheat uncovered in a 400° degree oven for 10 minutes, then flip all pieces over to get the other side crispy, then bake for an additional 5 minutes or until hot.

Serve with Honey Butter.

CORN MUFFINS

Do not reheat in paper box. Arrange muffins on the baking sheet or low-rimmed baking dish. Reheat uncovered in a 350° degree oven for 5 minutes, or until hot.

COLD SIDES

Kale & Cabbage Slaw - Keep refrigerated until serving. Stir before serving to redistribute the dressing.

HBFC Salad, Sesame Ginger Salad, Kale Caesar, Greekish Salad - Keep refrigerated until serving.

HOT SIDES

Pimento Mac 'n Cheese - Microwave: open lid slightly, microwave 2 minutes, stir, return lid to slightly open, microwave another 2 minutes. Stir and serve. **Microwave oven cooking times may vary**

Stovetop: Transfer Mac 'n Cheese into a small pot, preferably non-stick. Heat on medium heat, stirring frequently so it does not scorch. Continue to heat until piping hot.

Schmaltz Smashed Potatoes - Microwave: open lid slightly, microwave 2 minutes, stir, return the lid to slightly open, microwave another 2 minutes. Stir and serve. **Microwave oven cooking times may vary**

Oven: Transfer Smashed Potatoes to an oven-safe dish sprayed with pan spray. Cover the dish with sprayed or greased foil so the food will not stick to the foil, and reheat in a 350° degree oven for 20 to 30 minutes, or until hot. Stir contents halfway through the reheating process.

Rosemary Gravy - Microwave: transfer to a microwave-safe dish, microwave 20 seconds, stir, microwave another 15 - 30 seconds until hot. Stir and serve. *Microwave oven cooking times may vary**

Stovetop: Transfer Gravy into a small pot, preferably non-stick. Heat on medium heat, stirring frequently so it does not scorch. Continue to heat until piping hot.

DESSERTS

Chocolate Toffee Cookies - Keep in a sealed container at room temperature until serving as is or heating to serve warm. To heat, remove the cookie bars from the bags. Arrange cookie bars on the baking sheet or low-rimmed baking dish. Reheat uncovered in a 350° degree oven for 6-8 minutes, or until hot.

EXTRAS

Honey Butter - Keep refrigerated. Take out 30 minutes prior to serving, to allow butter to soften and come to room temperature.

Dipping Sauces / Salad Dressings - Keep refrigerated until serving.