



# Game Day Menu

## REHEATING INSTRUCTIONS

All items are fully cooked except where indicated. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

## Appetizers & Trays

*Before reheating in the oven, food should either be transferred to an oven-safe, lined baking dish or sheet, or remain in its provided oven-safe packaging.*

### Transfer to Oven-Safe Baking Dish or Sheet

#### OVEN (preferred method)

Preheat oven to 350°F. Heat each item for suggested length of time or until heated through.

#### 10–12 minutes

- Popcorn Shrimp (*bake uncovered until crispy*)

#### 15–20 minutes

- Chicken Strips (*bake uncovered until crispy*)
- Chicken Wings (*bake uncovered until crispy*)
- Honey Chipotle Chicken Bites (*bake uncovered until crispy*)
- Empanada Platter (*bake uncovered until toasty and aromatic*)

### Oven-Safe Packaging Provided

#### OVEN (preferred method)

Preheat oven to 350°F. Heat each item for suggested length of time or until heated through.

#### 20–25 minutes

- Cocktail Beef Meatballs (*bake covered until sauce is simmering*)
- Cocktail Meatless “Meatballs” (*bake covered until sauce is simmering*)

#### 30–40 minutes

- Tequila-Lime Roasted Bone-In Chicken (*cover with foil and bake 25–30 minutes, toss with sauce, then uncover and bake 5–10 minutes to glaze*)
- Macaroni and Cheese (*cover with foil and bake 20–25 minutes, then uncover and bake 10–15 minutes more until golden brown*)

#### 50–60 minutes

- Five-Cheese Lasagna (*Cover with foil and bake 45 minutes, then uncover and bake 10–15 minutes until golden brown. Remove from oven and rest 10 minutes before serving.*)

#### MICROWAVE

*Note: For best results, heat all items in the oven. However, you can transfer Cocktail Beef Meatballs, Cocktail Meatless “Meatballs,” Macaroni and Cheese and Five-Cheese Lasagna to a microwave-safe dish and heat in the microwave, too.*

Transfer to a microwave-safe dish and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

**Note: Please refrigerate all items upon receiving them.**

**Menu items not included within these reheating instructions are best served cold or at room temperature.**

**Caution: Dishes and contents will be hot when removed from oven, stovetop or microwave.**

# Build-Your-Own Bars

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## Build-Your-Own Taco Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Transfer covered trays of chicken and beef to hot oven. Heat until hot throughout, about 20 minutes. Remove tortillas from packaging and wrap in foil. Transfer tortillas to oven and heat 5–10 minutes or until warm. Remove chicken, beef and tortillas from oven, transfer to serving bowls and keep warm. Tortillas can be kept in their foil packet or transferred to a folded tea towel. Transfer remaining cold items to serving bowls.

*For the most efficient taco bar, set up your table in the following order from left to right: plates or bowls, tortillas, beef, chicken, black beans, lettuce, sour cream, guacamole, salsa, cheese and pickled red onion, with napkins and flatware at the end.*

## Build-Your-Own Mac & Cheese Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Cover macaroni and cheese with foil and transfer to lower rack of oven for 20 minutes. Next, transfer covered tray of chicken to upper rack of oven. Continue heating both the chicken and macaroni and cheese for 20 additional minutes, or until heated through. Remove from oven and transfer chicken to a serving bowl, keeping macaroni and cheese in its provided pan.

*For the most efficient macaroni and cheese bar, set up your table in the following order from left to right: plates or bowls, macaroni and cheese, chicken, roasted tomato, broccoli, jalapeño, blue cheese, parmesan, scallion, bacon, crispy onions and sriracha, with napkins and flatware at the end.*

## Build-Your-Own Pulled Pork Sandwiches

Position racks in upper and lower thirds of oven and preheat to 350°F. Transfer covered tray of pulled pork to hot oven. Heat until hot, about 20 minutes. Remove brioche buns from packaging and wrap in foil. Transfer buns to oven and heat 5–10 minutes or until warm. Remove pork and buns from oven, transfer to serving bowls and keep warm. Transfer remaining cold items to serving bowls.

*For the most efficient sandwich bar, set up your table in the following order from left to right: plates or bowls, buns, pulled pork, Texas-style BBQ sauce, classic coleslaw and sliced pickles, with napkins and flatware at the end.*

## Build-Your-Own Chili Bar

### STOVETOP

Transfer to saucepans and reheat over medium-low heat, stirring frequently until simmering and heated through, about 10 minutes. Transfer to serving bowls and keep warm. Transfer remaining cold items to serving bowls.

### MICROWAVE

Transfer to microwave-safe dishes and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through. Remove chili from microwave, transfer to serving bowls and keep warm. Transfer remaining cold items to serving bowls.

*For the most efficient chili bar, set up your table in the following order from left to right: bowls, all three varieties of chili, shredded cheddar, bacon bits, diced tomato, sour cream, diced red onion, sliced green onion, pickled jalapeño and corn chips, with napkins and flatware at the end.*

# Soup & Chili

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### STOVETOP

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through, about 10 minutes.

### MICROWAVE

Transfer to a microwave-safe dish and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

**Note:** Please refrigerate all items upon receiving them.

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