



2020 Game Day Menu

REHEATING INSTRUCTIONS

All items are fully cooked. 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.

Build-Your-Own Kits

All food is fully cooked. Before reheating in the oven, food should either be transferred to a lined baking sheet or remain in its provided oven-safe packaging with the lid removed as noted below.

Nacho Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Transfer chicken and beef to oven-safe baking dishes. Arrange tortilla chips on a lined baking sheet and sprinkle cheese over the top. Heat chicken and beef on lower rack for 10 minutes, then add baking sheet with cheese-topped tortilla chips to upper rack. Heat chicken and beef until heated to an internal temperature of 165°F and bake nachos until cheese is melted and lightly browned, about 10 more minutes. Remove from oven and transfer to serving plates and bowls along with other toppings.

For the most efficient nacho bar, set up your table in the following order from left to right: plates or bowls, baked nachos, beef, chicken, black beans, lettuce, queso, sour cream, guacamole, salsa, onions, black olives, jalapeños, with napkins and flatware at the end.

Taco Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Transfer chicken and beef to oven-safe baking dishes. Remove tortillas from packaging and wrap in foil. Heat chicken and beef on lower rack for 10 minutes, then add tortillas to upper rack. Heat chicken and beef until heated to an internal temperature of 165°F and tortillas are warmed through, about 10 more minutes. Remove from oven and transfer to serving bowls along with other toppings. Tortillas can be kept warm in their foil or transferred to a folded tea towel.

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, pickled red onions, with napkins and flatware at the end.

Macaroni and Cheese Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Remove lid from macaroni and cheese packaging and transfer chicken to an oven-safe baking dish. Heat macaroni and cheese on lower rack for 15 minutes, then add baking dish with chicken. Heat both until heated to an internal temperature of 165°F and the macaroni and cheese sauce is bubbling, about 10 more minutes. Remove from oven and transfer to serving bowls along with other toppings.

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 tomatoes, broccoli, jalapeños, blue cheese, parmesan, scallions, bacon, crispy onions, sriracha sauce, with napkins and flatware at the end.

Platters & Trays

All food is fully cooked. Before reheating in the oven, food should either be transferred to a lined baking sheet or remain in its provided oven-safe packaging with lid removed as noted below.

Transfer to Lined Baking Sheet

OVEN (preferred method) | Preheat oven to 350°F. **Transfer food to a lined baking sheet.** Heat each appetizer for suggested length of time, or longer if necessary, until heated through.

10–12 minutes

- Pigs in Blankets (*bake until pastry is crispy*)
- Pot Stickers (*bake until heated through*)
- Pretzel Bites (*bake until warmed through*)
- Popcorn Shrimp (*bake until heated through and crispy*)

15–20 minutes

- Chicken Quesadillas (*bake until tortillas are crispy and cheese is melted*)
- Chicken Tenders (*bake until heated through and crispy*)

Note: Please refrigerate all items upon receiving them. Unless otherwise noted, all items will require heating prior to serving.
Caution: Dishes and contents will be hot when removed from oven.

Oven-Safe Packaging Provided

OVEN (*preferred method*) | Preheat oven to 350°F. **Remove lid from packaging.** Heat each dish for suggested length of time, or longer if necessary, until heated through. Stir halfway through heating, unless otherwise noted.

15–20 minutes

- Chicken Wings (*bake until heated through and crispy*)
- Cauliflower “Wings” (*bake until heated through and crispy, then remove from oven and toss with sauce*)
- Soy Nuggets (*bake until heated through and crispy*)

20–25 minutes

- Cocktail Beef and Turkey Meatballs (*toss meatballs with sauce and bake until heated through and sauce is simmering*)
- Cocktail Meatless “Meatballs” (*toss “meatballs” with sauce and bake until heated through and sauce is simmering*)

25–30 minutes

- Baked Penne (*bake until heated through and cheese is golden brown and bubbling*)
- Macaroni and Cheese (*bake until heated through and cheese is bubbling*)

MICROWAVE | Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

Note: For best results, pretzel bites, chicken tenders and baked penne should only be reheated in the oven and not in the microwave.

Chili, Queso and Sides

STOVETOP

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

MICROWAVE

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

Note: Please refrigerate all items upon receiving them. Unless otherwise noted, all items will require heating prior to serving.
Caution: Dishes and contents will be hot when removed from oven.

