

Painted Plate

EXCEPTIONAL EVENTS



REHEATING OPTIONS & INSTRUCTIONS

All entrées are fully cooked and quick cooled for safety.

We recommend that all entrée and side dishes be heated in the provided foil container covered for approximately 25 minutes at 350 degree (*pre-heated oven*). Side dish items, especially dense items like potatoes or casseroles, may require an additional 10 minutes.

Vegetable side dishes are best prepared in a pan on the stovetop. We recommend that they are cooked over medium/high heat till still crisp but hot, approximately 5 minutes.

Soups are also best-warmed stovetop on medium heat for about 5-8 minutes until very hot, stir frequently during heating process. Warm in heavy bottom pot to avoid hot spots and scorching.

Side sauces for entrées and vegetables when sent separately should also be warmed on stovetop or microwaved for approximately 1 minute in a glass bowl and poured over items before or after they are placed in oven for heating. Our entrees and soups are generally very good when microwaved. Starch sides may need 1 ½ minutes

Entrée usually small batch 1 minute large batch stir and heat one additional minute. Note: meat can get tough microwaved, don't overheat.

Enjoy our delicious scratch prepared food that we are proud to serve you!