

THANK YOU FOR ALLOWING
US TO GIVE YOU THE GIFT OF
TIME THIS FATHER'S DAY

GENERAL TIPS FOR TAKE AND BAKE DISHES

Transfer food to your own cookware
and bakeware for that “I slaved
over a hot stove all day but it was
no big deal” look.

Every oven is different - check the
temperature of each dish at the
halfway time mark.

Our grandma always taught us “the
nose, knows.” - when your kitchen
smells good, the food is close to
being ready.



We hope you enjoy your meal
and we'd love to see how you've
served our scratch-made dishes
and made them your own.

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Father's Day Take & Bake Instructions

Preheat oven to 350F.

HONEY BUTTER BISCUITS

Place on a baking sheet. Heat 5-10
minutes or to desired temperature.

Warm glaze in the microwave for 15-20
seconds and glaze biscuits as desired.

ALBERTA PRAIRIE SLAW

Keep refrigerated until serving. Add
desired amount of dressing, toss
and enjoy!

ROASTED BRUSSELS SPROUTS

Heat covered in oven for 25-30 minutes.

ROASTED STREET CORN

Heat covered in oven for 25-30 minutes.
Remove, then top with feta crumble
and chili powder as desired.

BBQ PIT BEANS

Heat covered in oven for 25-30 minutes.

WARM POTATO SALAD

Heat covered in oven for 25-30 minutes.

MAC N' CHEESE

Heat covered in oven for 25-30 minutes.

SMOKED AUSTIN BRISKET

Heat covered in oven 30-35 minutes.

BABY BACK RIBS

Heat covered in oven 30-35 minutes.

ROAST CHICKEN

Heat covered in oven 30-35 minutes.

KEY LIME PIE

Keep refrigerated until serving.
Bring to room temperature before serving

NOT-SO-FINE-PRINT

Re-heat dishes thoroughly to an
internal temperature of 165F.

Keep hot foods hot and cold foods - cold

Refrigerate leftovers immediately
or discard

