



LABOR DAY PACKAGE

(2 LBS.) PULLED PORK (GF, DF, NF)

SMOKED TURKEY (GF, DF, NF)

CREAMY COLE SLAW (GF, NF)

SUMMER SALAD (NF)

(32 OZ) HERBED POTATO SALAD (GF, NF)

(48 OZ) SUMMER VEGETABLE PASTA SALAD (NF)

(6) CHOCOLATE CHUNK TAKE & BAKE COOKIES (NF)

(6) STRAWBERRY SHORTCAKE TAKE & BAKE COOKIES (NF)

**PULLED
PORK &
SMOKED
TURKEY**

Pork: Preheat oven to 400°F. Remove lid, cover with aluminum foil and place pulled pork in hot oven for 30-45 minutes or until the pork reaches internal temperature of 165°F.

Turkey: Preheat oven to 400°F. Remove lid, cover with aluminum foil and place turkey in hot oven for 30-45 minutes or until the turkey reaches internal temperature of 165°F. Slice turkey and serve.

**CREAMY
COLE SLAW
& SUMMER
SALAD**

Cole Slaw: Mix dressing into cole slaw. Serve immediately.

Salad: Toss tomatoes, cheese, pita chips, and dressing into lettuce mixture. Serve immediately.

**TAKE & BAKE
COOKIES**

Keep frozen until ready to bake. Place on parchment paper and bake in 325°F for 8-10 minutes. Let cool 3-5 minutes.

**PLEASE SERVE & ENJOY WITH HERB
ROASTED POTATO SALAD & SUMMER
VEGETABLE PASTA SALAD**