PLEASE REFRIGERATE IMMEDIATELY

- All food items will arrive frozen to partially thawed, but fully cooked.
- Refrigerate all menu items immediately.
- Whole turkey and spiral ham will thaw in 48-96 hours.
- All other frozen items will thaw in 24-36 hours.
- You'll need a roasting pan and bag to heat the turkey and ham.
- Allow at least 2-3 hours for preparation and heating.
- Be sure to follow the heating instructions below.

QUESTIONS OR FEEDBACK?
For the quickest response, please contact us at HomeDelivery@bost.com.
You can also reach us at 1-800-877-2870.

WHOLE ROASTED TURKEY AND SPiral HAM HEATING INSTRUCTIONS

WHOLE ROASTED TURKEY OR BONELESS ROASTED TURKEY BREAST:
Refrigerate turkey until ready to heat. DO NOT stuff whole turkey. DO NOT microwave.
- Preheat oven to 350°F.
- Place pan on a sheet tray on the bottom rack of a preheated oven to allow room for roasting bag to expand during cooking without touching the heating element, walls, or racks.
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- For whole turkey: hold the turkey over the sink, tip turkey so the large cavity opening is facing down and allow liquid to drain from the cavity.
- Place roasting pan and turkey inside roasting bag.
- Twist open end of roasting bag and seal with tie closure.
- Place turkey in roasting pan.
- Place pan on a sheet tray on the bottom rack of a preheated oven to allow room for roasting bag to expand during cooking without touching the heating element, walls, or racks.
- Preheat oven to 350°F.
- Slice ham in half length-wise.
- Place ham in roasting pan.
- Place roasted ham and ham inside roasting bag. Add ¼ cup water per ham, or ½ cup water per 2 hams.
- Twist open end of roasting bag and seal with tie closure.
- Place pan on a sheet tray on the bottom rack of a preheated oven to allow room for roasting bag to expand during cooking without touching heating element, walls, or racks.
- Bake for approximately 50 minutes to 1 hour or until internal temperature of 140°F.
- Serve with glaze sauce to your liking.

BONELESS HAM:
Refrigerate ham until ready to heat. DO NOT microwave.
- Preheat oven to 350°F.
- Remove the clear plastic wrap from the outside of the ham.
- Slice ham in half length-wise.
- Place ham in roasting pan.
- Place roasted ham and ham inside roasting bag. Add ¼ cup water per ham, or ½ cup water per 2 hams.
- Twist open end of roasting bag and seal with tie closure.
- Place pan on a sheet tray on the bottom rack of a preheated oven to allow room for roasting bag to expand during cooking without touching the heating element, walls, or racks.
- Bake for approximately 50 minutes to 1 hour or until internal temperature of 140°F.
- Serve with glaze sauce to your liking.

SPIRAL SLICED BONE-IN HAM:
Ham is fully cooked and ready to serve. Keep refrigerated. It is best served at room temperature. To serve at room temperature, remove the ham from the refrigerator 30 minutes prior to serving. DO NOT leave the ham at room temperature for longer than one hour. If you wish to heat the ham, follow these instructions:
- Preheat oven to 325°F.
- Remove the clear plastic wrap from the outside of the ham.
- Place ham in roasting pan.
- Place roasted pan and ham inside roasting bag. Add ¼ cup water per ham, or ½ cup water per 2 hams.
- Twist open end of roasting bag and seal with tie closure.
- Place pan on a sheet tray on the bottom rack of a preheated oven to allow room for roasting bag to expand during cooking without touching the heating element, walls, or racks.
- Bake for approximately 50 minutes to 1 hour or until internal temperature of 140°F.
- Serve with glaze sauce to your liking.

SIDES HEATING INSTRUCTIONS

Oven/Stove Top Instructions:
- Keep food refrigerated until ready to heat.
- Preheat oven to 350°F.
- Remove pie/cake from freezer.
- Arrange rolls in oven-safe casserole dish/baking pan, leaving a small gap between rolls.
- Brush one Tablespoon melted butter over tops of rolls with brush. Olive oil can be used in place of butter.
- Heat for 5 minutes. Color of rolls will not change significantly.
- Remove from oven and serve.

Microwave Instructions:
- Keep food refrigerated until ready to heat.
- Puncture film prior to microwaving.
- Film should be carefully removed after cooking in order to avoid steam burns.
- Microwave ovens vary. Heating times may require adjustment.

Cinnamon Apples:
Peel back film to vent and microwave on HIGH for 2 minutes. Carefully remove film and stir. Microwave uncovered on HIGH an additional minute or until hot. Let stand 1 minute before serving. Ready in 4 minutes.

Home Style Stuffing:
Peel back film to vent and microwave on HIGH for 3 minutes. Carefully remove film and stir. Microwave uncovered on HIGH an additional minute or until hot. Let stand 1 minute before serving. Ready in 5 minutes.

Mashed Potatoes:
Peel back film to vent and microwave on HIGH for 3 minutes. Carefully remove film and stir. Microwave uncovered on HIGH an additional minute or until hot. Let stand 1 minute before serving. Ready in 5 minutes.

Poultry Gravy:
Peel back film to vent and microwave on HIGH for 3 minutes. Carefully remove film and stir. Microwave uncovered on HIGH an additional minute or until hot. Let stand 1 minute before serving. Ready in 5 minutes.

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Peel back film to vent and microwave on HIGH for 3 minutes. Carefully remove film and stir. Microwave uncovered on HIGH an additional minute or until hot. Let stand 1 minute before serving. Ready in 5 minutes.

Poultry Gravy:
Peel back film to vent and microwave on HIGH for 3 minutes. Carefully remove film and stir. Microwave uncovered on HIGH an additional minute or until hot. Let stand 1 minute before serving. Ready in 5 minutes.

DESSERT PREPARATION INSTRUCTIONS

APPLE PIE, CHOCOLATE CAKE, PUMPKIN PIE:
Remove pie/cake from freezer. Allow to thaw at room temperature for 3+ hours.