

Buttermilk Fried Chicken

☺☺☺ RE-HEATING GUIDE

Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.

Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

Roasted Chicken:

1. Preheat oven to **375°F (190°C)**, convection.
2. Place chicken on a **wire rack over a tray**.
3. Heat for **15–20 minutes** until crisp.
4. **Bourbon Gravy:** Warm separately in a small saucepan over **low heat**.

Sides:

- **Mac & Cheese:** 350°F, 30–35 minutes, uncover for the last 10 minutes
- **Sweet Slaw:** Serve cold
- **Pickles:** Serve cold
- **Red Beans & Rice:** Warm on stovetop in a wide-mouth pot over **low heat**
- **Biscuits:** 350°F, 3–5 minutes

A dark blue background with a light blue grid pattern. The corners are decorated with ornate, light blue scrollwork designs. In the center, the text "Season's greetings!" is written in a white, elegant cursive font, overlaid on a semi-transparent dark blue circle.

*Season's
greetings!*

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