

*We Do All
The Work,
You Can Take
All The Credit.*

Our Frozen Foods were created for those times when you want the taste and quality of homemade, but don't have the time to prepare it. All of our Frozen Food products are made at the restaurant using the same recipes and quality ingredients as the items you have been enjoying at Wade's for years.

Simply thaw the product and follow the simple cooking instructions on each package. It's easy-peasy!

Our famous Yeast Rolls are vacuum packed then frozen by the dozen! To make our cornbread muffins at home, grab a frozen quart of Muffin Mix! If you are looking for dessert, our most popular pies, such as Miss Betty's Pecan Pie, are frozen whole for you to take

home! All of our Cook-at-Home Sides are ready to thaw and prepare in your own kitchen, on your own schedule. These are great for those busy family evenings when you have to run to ball practice or dance class or when you need a quick casserole for a church social or a friend in need. We do all the work, and you can take all the credit.

*We won't tell if
you don't!*

DESSERTS

FROZEN WHOLE PIE SERVES 8-10

Peanut Butter Pie	\$12.95
Derby Pie	\$12.95
Pecan Pie	\$12.95
Lemon Pie	\$13.50
French Silk Pie	\$18.75

COOK-AT-HOME SIDES

FROZEN BY THE QUART SERVING SIZES VARY

Macaroni & Cheese (5)	\$9.00
Cornbread Dressing (5)	\$9.00
Broccoli Casserole (5)	\$9.00
Sweet Potato Soufflé (5)	\$9.00
Hashbrown Casserole (5)	\$9.00
Creamed Corn (5)	\$9.00
Vegetable Soup (2)	\$8.50
Spaghetti Sauce (4)	\$11.00
Turkey Gravy (10)	\$3.60

BREAD

SERVES A DOZEN

Yeast Rolls	\$5.75
Muffin Mix for Cornbread	\$5.25

*Directions
this way* →

How to Cook a Wade's Frozen Side

— STEP 1 —

Thaw frozen quarts in fridge 24-48 hours

— STEP 2 —

Pour thawed product into your own casserole dish (or pot)

— STEP 3 —

Follow cooking instructions on the package!

— STEP 4 —

Serve & enjoy!



Things to Know

Each frozen food product is labeled with an expiration date but know that our frozen items will stay fresh for over 6 months if properly stored in your freezer!

You can download a copy of our thawing and cooking instructions on our website, eatatwades.com

Frozen items should STAY FROZEN until ready to thaw, heat and serve.

DO NOT thaw frozen quarts at room temperature or under warm water for any reason.

FOR MORE INFORMATION, VISIT
EATATWADES.COM

Follow the flavor.

@WadesRestaurant



1000 N Pine St, Spartanburg, SC • 864.582.3800



FROZEN FOODS

Homemade Without The Hassle

