



HAM SERVING SUGGESTIONS

HALF HAMS	7 - 8 lbs.	8 - 9 lbs.	9 -10 lbs.
Buffet Serves:	14	20	24
Dinner Serves:	10	12	16
Average Price:	\$ 49	\$ 56	\$ 62

WHOLE HAMS	16 lbs.
Buffet Serves:	34 - 40
Dinner Serves:	24 - 34
Average Price:	\$ 105

Hams can be served cold, at room temperature, or oven warmed. Hams can be refrigerated for 6-7 days or frozen for 6-8 weeks.

Serving Suggestions for Turkeys

OUR TURKEY BREASTS	Smoked Boneless Sliced or Whole \$ 7.49/lb.		Smoked Boneless Honey Glazed & Sliced \$ 8.59/lb.		Smoked Bone-In \$ 5.69/lb
	HALF	WHOLE	HALF	WHOLE	WHOLE
Avg. Weight	5 lbs.	8-9 lbs.	4-5 lbs.	8-9 lbs.	6-8 lbs.
Serves	12-18	25-34	12-18	25-34	6-8
Avg. Price:	\$ 37	\$64	\$ 38	\$73	\$ 34 - \$46

OUR WHOLE TURKEYS	Prater's Smoked \$ 3.69/lb	Prater's Oven Roasted \$ 3.69/lb	Prater's Cajun Fried \$ 5.49/lb
Weight	10-12 lbs.	10-12 lbs.	9-11 lbs.
Serves	10-12	10-12	9-11
Average Price:	\$ 40	\$40	\$ 55

**Whole Turkeys and Bone-in Turkey Breasts are FROZEN.
Allow 24 Hours per 4 lbs. of turkey to thaw in your refrigerator.
After thawing, keep refrigerated only 1-2 days.**