



PREP | STORE | CARE



Norwegian Smoked Salmon, Scottish Smoked Salmon, Smoked Sable, Smoked Sturgeon, and Alaska Baked Salmon

STORE: Refrigerate your smoked fish upon receipt and consume it within 7 to 10 days. For the freshest flavor, enjoy within 3 to 4 days. We strongly discourage freezing the fish.

Whitefish Salad, Baked Salmon Salad, King Crabmeat Salad, Famous Lobster Salad, Tuna Salad, Chopped Liver

STORE: Refrigerate salads upon receipt and consume within 3 to 4 days for the freshest flavor. We strongly discourage freezing the salads.

H&H New York Bagels

STORE: Consume within 24 hours or freeze upon receipt.

PREP: Bagels are best when sliced in half and lightly toasted or warmed whole in the oven.

Plain Cream Cheese, Scallion Cream Cheese

STORE: Refrigerate upon receipt and enjoy within 3 to 4 days for the freshest flavor.

Chocolate Babka, Cinnamon Rugelach, Raspberry Rugelach, Mini Black & Whites

STORE: These desserts can be stored at room temperature and are best consumed within 7 days or frozen upon receipt and stored for up to 2 months.

Caviar

STORE: Caviar is perishable and must be refrigerated upon receipt. Unopened caviar will keep under refrigeration for up to 2 weeks. Once opened, caviar must be consumed within 3 days.

PREP: Remove caviar from refrigerator and let stand, unopened, at room temperature for 10 to 15 minutes before serving.

Crème Fraiche

STORE: Refrigerate upon receipt and consume within 1 week or until the expiration date.

QUESTIONS?



service@foodydirect.com



855-750-FOOD

ABOUT OUR PARTNER - SABLE'S

At this Upper East Side spot, you'll find sensational smoked fish—from salmon, sable, whitefish and kippers to tuna and eel—along with fresh caviar, cold cuts and prepared to-go foods.