



# DINNER AT MARY'S

EXTRA VIRGIN OLIVE OIL

We put the high  
in *high-end*.

With *Dinner at Mary's Infused Olive Oil*, anyone can become a master infused chef.

From caprese salads to french fries, it's your new favorite finishing oil to complement any meal.

## KEY ATTRIBUTES

- The perfect way to introduce cannabis into your everyday life, no prior experience needed.
- Use as an elegant finishing oil, add to dressings, sauces, pasta, or baking recipes.
- Proudly woman owned & operated, in collaboration with Second Act

## EFFECTS & BENEFITS

- Uplifting and social
- Flexible dosing
- Makes cooking with cannabis easy and enjoyable

**SECOND ACT**  
APPROVED

With questions or orders, contact  
Sam Kanter at [sam@secondactcannabis.com](mailto:sam@secondactcannabis.com) • 508-577-2917  
Andrew Horlick at [andrew@secondactcannabis.com](mailto:andrew@secondactcannabis.com) • 917-359-9557

# Enhance your culinary experience with our Greek cold-pressed infused olive oil.

## WHAT SETS THIS PRODUCT APART

Introducing the first premium culinary product to cannabis - a high quality, great tasting cold pressed olive oil to finish any dish or be incorporated into a fresh dressing.

With easy dosing [5mg per teaspoon] and versatility of use, Dinner at Mary's has created your next must-have pantry item.

Made from high quality, award winning, imported Greek cold pressed olive oil.

Vegan, allergen free, gluten free.

3.3 OZ • 100MG THC • 20 SERVINGS

1 CAPFUL=1 TSP=1 SERVING=5mg THC

Tamper-evident CR bottle/out packaging

<b>MOQ</b> 48 bottles	<b>MSRP</b> \$30.00	<b>Wholesale</b> \$15.00
<b>SECOND ACT APPROVED</b>		



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