

REHEATING INSTRUCTIONS THANKSGIVING DINNER MENU

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

TRADITIONAL TURKEY DINNERS

Boneless Rotisserie Turkey

1. Preheat oven to 385°.

For best results allow Turkey to reach room temperature before reheating.

2. Cover turkey and place in over for approximately 30-40 minutes or until internal temperature reaches 145°.

Turkey is fully cooked just needs to be heated through.

Sides come in an oven ready tray and are recommended to reheat in; gravy is best heated on stove top.

Mashed Potatoes

Oven:

1. Place try of mashed potatoes with cover still on in a 350° oven for approximately 18-20 minutes.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish.
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through

Traditional Herb Stuffing

1. Remove lid and place stuffing in a 350° oven for approximately 25-30 minutes until a golden brown crust has formed.
2. For a more rustic and home-style look, stir the stuffing ½ way through warming.

Turkey Gravy

1. Pour turkey gravy into an appropriate sized sauce pan and heat on the stovetop on medium high heat.
2. Constantly stir gravy to prevent burning to the bottom of the pan.
3. Heat until gravy starts to steam or very lightly simmer. Remove from heat as soon as that point is reached.

WHOLE TURKEY MEAL:

12 to 16 lb. Whole Turkey / 20 to 24 lb.

Total cook time approx. 1-1.5 hours.

1. Preheat oven to 385°.

For best results allow Turkey to reach room temperature before cooking.

2. Cover turkey and place in oven for approximately 45-50 minutes or until internal temperature reaches 165°.

Check temperature between the thigh and breast.

3. Continue cooking Turkey uncovered to brown & crisp skin.
4. Once desired color is reached, remove from oven.
5. Allow turkey to rest for 10-15 minutes before serving.

Sides come in an oven ready tray and are recommended to reheat in; gravy is best heated on stove top.

Mashed Potatoes

Oven:

1. Place try of mashed potatoes with cover still on in a 350° oven for approximately 18-20 min.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish.
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through.

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Turkey Gravy

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2. Constantly stir gravy to prevent burning to the bottom of the pan.
3. Heat until gravy starts to steam or very lightly simmer. Remove from heat as soon as that point is reached.

CENTER OF TABLE ENTREES

12 to 16 lb. Whole Turkey / 20 to 24 lb.

Total cook time approx. 1-1.5 hours.

1. Preheat oven to 385°.
For best results allow Turkey to reach room temperature before cooking.
2. Cover turkey and place in oven for approximately 45-50 minutes or until internal temperature reaches 165°.
Check temperature between the thigh and breast.
3. Continue cooking Turkey uncovered to brown & crisp skin.
4. Once desired color is reached, remove from oven.
5. Allow turkey to rest for 10-15 minutes before serving.

Beef Tenderloin

1. Preheat oven to 385°.
2. Place in oven covered for 30 minutes.
3. Check temperature in thickest part of tenderloin:
 - 135° Medium rare
 - 145° medium
4. Keep covered until desired temp. is reached.
5. Remove from oven once desired temp is reached and allow to rest for 15-20 min before serving.

Half Portion Spiral Ham

1. Preheat oven to 350°.
2. Place covered ham in oven for 30 minutes.
3. Uncover ham and continue cooking for approximately 15-20 minutes until ham is browned – internal temp. of 145°.

Premium Lasagna

1. Preheat oven to 385°.
2. Cover lasagna and place in oven for 40-45 minutes.
3. Once internal temperature is reached, uncover and cook until top is browned Approx. 10 min.

HEAT & SERVE SIDES

*All heat & serve sides come in an oven ready tray and is recommended to reheat in.
For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.*

Mashed Potatoes

Oven:

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 18-20 minutes.

2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through.

Red Skin Mashed Potatoes

Oven:

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 18-20 minutes.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish.
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through.

Sweet Potatoes

Oven:

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 18-20 minutes.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Microwave:

1. Place in a microwave safe dish.
2. Microwave on high for 2 minutes stir continuously until mashed potatoes are heated through.

Traditional Herb Stuffing

1. Remove lid and place stuffing in a 350° oven for approximately 25-30 minutes until a golden brown crust has formed.
2. For a more rustic and home-style look, stir the stuffing ½ way through warming.

Cranberry Herb Stuffing

1. Remove lid and place stuffing in a 350° oven for approximately 25-30 minutes until a golden brown crust has formed.
2. For a more rustic and home-style look stir the stuffing ½ way through warming.

Twice Baked Potatoes

1. Remove lid and place tray of twice baked potatoes in a 350° oven for approximately 18-20 minutes until tops of the potatoes develop golden brown color.

Honey Glazed Carrots

1. Place covered tray of carrots into a 350° oven for approximately 15-18 minutes.
2. Remove cover ½ way through and stir carrots, loosely place cover back on carrots and finish heating.

For a tender carrot, continue cooking for up to an additional 20 minutes, until desired firmness is reached.

Sweet Potatoes & Cranberries

1. Place tray of mashed potatoes with cover still on in a 350° oven for approximately 18-20 minutes.
2. Lift cover 1/2 way through warming and stir potatoes. Loosely replace cover and finish heating.

Mashed Butternut Squash

1. Place tray of mashed squash with cover still on in a 350° oven for approximately 18-20 minutes.
2. Lift cover 1/2 way through warming and stir squash. Loosely replace cover and finish heating.

Green Beans with Garlic & Oil

Oven:

1. Place covered tray of green beans in a 350° oven. Heat for approximately 10-15 minutes.
2. Remove lid ½ way through cooking and stir green beans. Loosely place lid back on tray and finish heating.

For a tender green bean, continue cooking for up to an additional 20 minutes, until desired firmness is reached.

Stove Top:

Reheat on a stove top in a sauté pan. Takes about 10 minutes low heat.

1. On low heat, place green beans in pan
2. Stir green beans so they do not burn

Green beans are fully cooked, just need to heat through.

Roasted Root Vegetables

1. Remove cover from tray of roasted root vegetable in a 350° oven for approximately 15-20 minutes.
2. Stir product ½ way through cooking and serve

Roasted Butternut Squash

1. Place uncovered tray of squash in a 350° oven for approximately 10-15 minutes.
2. Stir product ½ way through warming.

Pearl Onions in Cream Sauce

1. Place tray of covered onions in a 350° oven for approximately 15–20 minutes.
2. Remove cover ½ way through cooking and stir product. Loosely place cover back on the product and finish heating.

Turkey Gravy

1. Pour turkey gravy into an appropriate sized sauce pan and heat on the stovetop on medium high heat.
2. Constantly stir gravy to prevent burning to the bottom of the pan
3. Heat until gravy starts to steam or very lightly simmer. Remove from heat as soon as that point is reached

Gluten Free Turkey Gravy

1. Pour turkey gravy into an appropriate sized sauce pan and heat on the stovetop on medium high heat.
2. Constantly stir gravy to prevent burning to the bottom of the pan.
3. Heat until gravy starts to steam or very lightly simmer. Remove from heat as soon as that point is reached.

STARTERS

Bread Boule

Dips can be served hot or cold (reheating not recommended for Bruschetta)

1. Place in a microwave safe container.
2. Heat in the microwave for 1 ½ - 2 minutes or until hot, stirring every 30 seconds.

Baked Brie

1. Keep cold until ready to bake.
2. Preheat oven to 350°.
3. Cook for approximately 30 minutes or more depending on the size. Pastry should be golden brown.
4. Cool for 20 minutes before serving.

Stuffed Mushrooms

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Cover with aluminum foil.
3. Bake for 10-15 minutes or until internal temperature reaches 165°.