

Thanksgiving Menu

Butternut Squash Latke

Preheat oven to 425 degrees. Place Latkes in the oven, uncovered for approximately 10 - 15 minutes. For best results, lay flat on a baking sheet. **Higher temperatures make the Latke crispier.**

Artichoke and Parmesan Dip

Optional: Can be served at ambient temperature.

Preheat oven to 350 degrees. Place dip in an oven-safe crock, covered for approximately 15 minutes until bubbling.

Chicken Pot Pie Turnovers AND Arancini Primavera

Preheat oven to 400 degrees. Place items in the oven, uncovered for approximately 10 - 15 minutes. For best results, lay flat on a baking sheet. Do not stack or lay too closely to avoid steaming.

Mini Turkey Meatballs

Put Gravy provided in sauce pot with Meatballs. Place on low heat, covered, stirring occasionally. Serve Meatballs in gravy when bubbling.

All Stuffing - EXCLUDING Cauliflower Stuffing

Preheat oven to 350 degrees. Place Stuffing tray in the oven, with aluminum lid or foil for approximately 20-25 minutes. To ensure thorough heating, sample a small portion from the middle of the tray.

Cauliflower Kale Fennel Stuffing

Preheat oven to 300 degrees. Place Stuffing tray in the oven, with aluminum lid or foil for approximately 15-20 minutes. To ensure thorough heating, sample a small portion from the middle of the tray.

Soup, Gravy and Sauce

Place soup and or gravy in appropriately sized saucepan and heat over medium heat until hot and simmering. Stir frequently to avoid sticking and to ensure even heating.

Whole Roasted Turkey

Each Turkey is sent Par-Cooked to avoid overcooking during the reheating process.

1. Remove Turkey from refrigeration 1 hour before heating.
2. Preheat oven to 400° for 15 minutes and then lower to 350°.
3. Put Turkey in at 350°.
4. Cover turkey tightly with aluminum foil and place in the oven.

Heat as Follows: (Depending on strength of oven)

10 - 12 lbs: 30-45 minutes

14 - 16 lbs: 45-1 hour

18 - 20 lbs: 1 hour, 15 minutes

20+ lbs: 1 hour, 45 minutes

5. Baste turkey every 15 minutes with pan drippings.
6. Remove foil during last 10 minutes of heating and baste once again.
7. Pierce thigh joint with a fork; if the juice runs clear and steaming, the turkey is ready.
8. Allow turkey to rest loosely covered with foil for 15 minutes, as it makes carving easier as well as keeps in the moisture.

Please Note: Carved Turkey off Bone should follow Turkey Breast reheating instructions.

Sliced Turkey Breast AND Roasted Salmon Piccata

Preheat oven to 350 degrees. Place entrée protein in oven, covered, for approximately 8-10 minutes. Time in oven will reflect the desired serving temperature.

Roasted Chicken, cut ¼

Preheat oven to 400 degrees. Place entrée protein in oven, covered, for approximately 15 minutes. Keep covered to maintain natural au jus.

Thanksgiving Prime Roast Beef

Please Note: Pot Roast is fully cooked and prepared rare for reheating purposes.

Preheat oven to 350 degrees. Place pot roast in the oven, covered for approx. 10 minutes.

Lasagna Bianco - Holiday Mac and Cheese - Broccoli and Cauliflower Gratin

Preheat oven to 350 degrees. Place in the oven for approximately 25-30 minutes, covered.

Please Note: Dense dishes may require longer heating time depending on oven strength. Look for bubbling.

Roasted Beans and Leeks - Glazed Yams - Warm Couscous and Chick Peas

Preheat oven to 350 degrees. Heat for approximately 15 minutes, covered.

Yukon Gold Mash - Whipped Sweet Potato

Preheat oven to 350 degrees. Place in the oven for approximately 20 - 25 minutes, covered.

Please Note: Dense dishes may require longer heating time depending on oven strength. Look for bubbling.

String Beans AND Stem Carrot

Preheat oven to 300 degrees. Place in the oven for approximately 15 minutes, uncovered.

Roasted Brussel Sprout - Balsamic Oven Roasted Vegetable

Preheat oven to 300 degrees. Place in the oven for approximately 10 - 15 minutes, uncovered.

DO NOT HEAT SALAD OR MIXED GREENS. Dressing for Green Salad are sent on the side

Please note that no two ovens operate the same. The size of the oven and number of items being heated effect cooking time and oven temperature.

Our cooking instructions are generalized to accommodate the average conventional oven. We cannot assume responsibility for individual performance or variations of heating elements. If you prefer meat at a well done temperature, heat for an additional amount of time until the desired serving temperature is met.