Grace's Marketplace Catering Thanksgiving Menu 2026

R E H E A T I N G INSTRUCTIONS

These are NOT cooking instructions

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.

Arancini AND Crispy Panko Sweet Potato Croquette

Preheat oven to 375 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.

Petit Meatballs

Preheat oven to 400 degrees. Place items in the oven, uncovered for approx. 10 - 12 minutes.
For best results, lay flat on a baking sheet. Do not stack or lay too closely to avoid steaming.

Petit Spanakopita

Preheat oven to 350 degrees. Place items in the oven, uncovered for approx. 6 – 8 minutes.
For best results, lay flat on a baking sheet.

Pigs in Blanket

Preheat oven to 350 degrees. Place items in the oven, uncovered for approx. 6 – 8 minutes.
For best results, lay flat on a baking sheet. Do not stack or lay too closely to avoid steaming or sticking.

STUFFING: Cornbread Raisin • Sausage Herb • Chestnut Scallion – EXCLUDING GF 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.

GF Stuffing – BN Squash, Quinoa and Kale

Preheat oven to 300 degrees. Place Stuffing tray in the oven, with aluminum lid or foil for approximately 10-12 minutes. To ensure thorough heating, sample a small portion from the middle of the tray.

ALL Soup, Gravy and Sauce

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

Sliced Turkey Breast • Roasted Salmon Filet • Baked Ham

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.

Slow Cooked Brisket Meatballs

Preheat oven to 350 degrees. Place entrée protein in oven, covered, for approximately 15 minutes. Keep covered to maintain natural au jus.

Sliced Tri Tip Steak

Please Note: Steak is cooked rare. Reheating time will determine cooked temperature.

Preheat oven to 350 degrees. UNCOVERED: Rare 2-3 minutes, Med 5-7 minutes, Well 10+ minutes.

Mushroom Au Jus – Warm via microwave or small sauce pot until bubbling. Serve by pouring over the tri tip steak or serve on the side. Serving on the side recommended

Whole Roasted Turkey

Each Turkey is sent Par-Cooked to avoid overcooking during the reheating process. We recommend heating the turkey by itself in the oven.

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 and other items in the oven)
10 - 12 lbs: 30 - 45 minutes
14 - 16 lbs: 1 hour – 1 hour, 15 minutes
18 – 20 lbs: 1 hour, 30 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.

Lasagna with Spinach Ricotta - Classic Mac and Cheese

Preheat oven to 300 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.

Roasted Stem Carrot - Glazed Yams

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

Traditional Mashed Potato - 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 Bean - Broccoli - Honey Dijon Brussel Sprout

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.