



Reheating DIRECTIONS

REHEATING KEY

REHEAT INSTRUCTIONS:

A: Place in an oven safe dish and re-heat in a pre-heated oven at 350 degrees for 15-25 minutes or until warm. Items are fully cooked upon pickup.

B: Re-heat in a sauce pan on low heat until warm. Stir frequently!

C: Re-heat covered in a pre-heated oven at 325 degrees. Timing can vary but 5-8 minutes per pound can be used as a general reference. Check frequently and use a meat thermometer as a reference. We suggest reheating turkey with roasting rack and 1-2 cups of water or stock in the bottom of the pan to keep it moist. Note* all proteins are fully cooked and ready to eat upon pickup.

DISHES

SIDES

Apricot & Sage Stuffing	A
Ancient Grain Stuffing	A
Braised Garlic Greens	A
Almonds & Green Beans	A
Caramelized Brussels Sprouts	A
Candied Yams	A
Maple Roasted Veggies	A
Glazed Carrots	A
Potatoes Au Gratin	A
Whipped Potatoes	A
Roasted Red Potatoes	A
Crispy Onion Rings	A

CENTERS

Whole Turkey (instructions on bird)	
Turkey Breast	C
Ham	C
Stuffed Squash	C

SAUCES

Cranberry Sauce	B
Smoked Mushroom Gravy	B
Turkey Pan Gravy	B

PIES

Pies can be eaten as is but we suggest reheating in a 400° oven for 5-10 min or until crispiness desired.

