

Heating/Finishing Instructions

(always wash hands thoroughly before handling food - glove use recommended for ready to eat foods not being heated at all)

Appetizers

Gulf Shrimp Cocktail *Keep chilled at 41 degrees or below overnight. For serving, use lettuce to line a plate or platter and arrange shrimp attractively on platter. Serve cocktail sauce inside dish.*

Wild Mushroom Bisque *(gluten free) Store overnight at 41 degrees or lower. To heat, place a little bit of milk or cream in the bottom of a sauce pot and add the soup. Heat over a medium-low heat until it almost reaches boiling point. Whisk occasionally and monitor heat to prevent the bottom of the pot from scalding. Serve 4 ounces per person in warm cups/ bowls and garnish with croutons **(these do contain gluten)**.*

Chick Pea & Feta Hummus *Store overnight along with olive & pepper mix at 41 degrees or lower. Store Pita Chips at Room Temperature.*

Main Courses

French Turkey Breast

Store overnight at 41 degrees or lower. Remove from fridge 1 hour prior to roasting. The turkey has been brined in maple, molasses, honey, garlic, soy sauce and chicken stock. The outside has been seasoned with butter, fresh sage & thyme, and salt and black pepper. Place the breast on a wire rack on a sheetpan or on a slotted broiler pan and roast at 350 degrees for approximately 1 hr and 40 minutes (CONVECTION) or for close to 2 hours for STANDARD oven. Allow to rest for 20-30 minutes prior to slicing/serving. To ensure that the turkey is cooked properly, insert a sanitized probe thermometer in the thickest part of the breast. If it reads 160 degrees (will carry over to 165 degrees while resting) then the breast is done.

Dark Meat

Store overnight at 41 degrees or lower. Place the aluminum pan with the lid on in a preheated 350 degree oven. Heat the dark meat until it reaches a temperature of 165 degrees with a probe thermometer. Should take approximately 35-45 minutes to reach that temperature.

Vegetables and Starches

NOTE: In regards to all of the vegetables and starches, store overnight in refrigerator at 41 degrees or lower and when reheating, bring to a minimum temperature of 165 degrees.

Creamy Whipped Potatoes

Place some cream or milk in the bottom of a casserole dish. Add the potatoes and cover with a lid or aluminum foil and heat in the oven until they reach 165 degree temperature minimum. Stir occasionally while heating to avoid lumps. Note: These are also microwaveable – just check temperature to minimum of 165 degrees.

Truffle-Honey Butternut Squash

Place in a casserole dish and cover with a lid or aluminum foil. Heat in the oven until it reaches 165 degree temperature minimum. Stir occasionally while heating. Note: This is also microwaveable – just check temperature to minimum of 165 degrees.

Traditional Stuffing

To reheat, leave lid on the aluminum pan that it comes in and bake at 350-375 degrees for approximately 40-50 minutes or until it reaches minimum 165 degrees in center when probed with a sanitized thermometer. It may be helpful to uncover and stir a bit after 20 minutes to speed up the reheating process.

French Green Beans with Almond Butter

For heating, place a bit of water in a saute pan and add the beans. Season with salt & pepper and when hot and steamy, add the almond butter to melt/gloss the beans.

House-Made Gravy

For serving, place a bit of water or chicken stock in a sauce pot and add the gravy. Heat over med-low heat, whisking regularly, until gravy reaches just boiling point.

Maple Roasted Brussels Sprouts

Store overnight in the refrigerator at 41 degrees or lower. For serving, place sprouts on a cookie sheet pan and roast in the oven for approximately 20-25 minutes until they reach at least 165 degrees.

Grand Marnier Cranberry Sauce

Store overnight in the refrigerator at 41 degrees or lower. For serving, place in serving bowl.

Dessert

Apple-Cranberry Crisp with Oat Streusel Crumble

Store in a cool room and keep covered until ready to eat. If you prefer it warm, remove lid from the aluminum pan and heat in a preheated 275 degree oven (this is a lower temperature so the streusel top does not burn) until the crisp is warm.

Assorted Autumn Cookies/Pastries

Store in a cool room and keep covered until ready to eat.