

CHRISTMAS CATERING

Reheat Instructions

TURKEY & HAM

Every oven and microwave are slightly different and temperature settings will vary. Overheating any of these products will affect their quality.

1. Preheat oven to 300 degrees
 2. Place a small amount of liquid in the pan (water or turkey/ham drippings)
 3. Cover with foil and heat approximately 15 minutes per pound.
- Turkey: 165 internal temp
 - Ham: 155 internal temp
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- 12-14 lbs turkey up to 45 minutes to 1 hr.
 - 15-20 lbs turkey up to 1 hr to 1 1/2 hrs.

BOUDIN STUFFED PORK LOIN

1. Preheat the oven to 300°F
2. Remove pork loin from any plastic wrap and place in oven-safe dish
3. Add a small amount of water (about ¼ cup) to the dish to maintain moisture
4. Cover loosely with aluminium foil
5. Heat for 20-30 minutes, or until the internal temperature reaches 165°F
6. Remove foil for the last 5 minutes if you want a crisp exterior
7. Let rest for 5 minutes before slicing

ROASTED BRUSSEL SPROUTS

1. Re-heat in a non-reactive bowl in the microwave for 2 minutes and 30 seconds.
2. Stir and flash for another 30 seconds.
3. Ready to serve.



MASHED POTATOES & SWEET POTATO CASSEROLE

- Stove-top:
 1. Re-heat the dish in a medium pot over low to medium heat, stirring occasionally.
- Oven:
 2. Re-heat the dish in a covered aluminum pan or baking dish at 350 degrees for about 25-30 minutes, stirring every 15 minutes until they are completely heated through.

MAC & CHEESE

1. Place mac & cheese in the oven at 250 degrees.
2. Cook for 45-60 minutes.
3. Remove from oven and stir.
4. Place back in oven and cook for another 15 minutes.
5. Remove top, turn oven to 400 degrees and bake for another 10 minutes, or until cheese is melted and browned.

HOLDING ALL HOT FOOD

- Oven temperature: Put oven setting to no higher than 160-180 degrees when holding hot food. If your oven doesn't hold at these temperatures, set to lowest setting, leaving the oven door slightly open until ready to serve.
- If its necessary to hold hot cooked food, maintain at a temperature of 135 degrees or higher. We recommend a maximum holding time of 1 hr to 1 1/2 hrs for quality and safety.

