



Thanksgiving Catering

Reheating/Holding 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

- 12-14 lbs turkey up to 45 minutes to 1 hr.
- 15-20 lbs turkey up to 1 hr to 1 1/2 hrs.

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.

CORNBREAD DRESSING

1. Preheat oven to 325 degrees
 2. Place covered pan of stuffing in the oven for 30 to 40 min. per half aluminum pan.
 3. Remove the foil covering to brown the top for the last 10 min. if desired.
- The internal temperature should read 165 degrees in center. (May be heating in microwave also.)

MASHED POTATOES, SWEET POTATO CASSEROLE, GREEN BEAN CASSEROLE,

- Stove-top:
 1. Re-heat the dish in a medium pot over low to medium heat, stirring occasionally.
- Oven:
 1. 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.





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.

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.
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