REHEATING INSTRUCTIONS

PREHEAT OVEN TO 375°

Your catered items are fully cooked and should be reheated from room temperature.
Do not remove plastic wrap until after warming.
Reheat food to internal temperature of 165°

TURKEY/TURKEY BREAST: 15 MINUTES COVERED

WHOLE TURKEY: ADD 1 CUP WATER TO TRAY & HEAT 30 MINUTES COVERED

SPIRAL HAM: 20 MINUTES COVERED

MASHED, GARLIC MASHED & MASHED SWEET POTATOES:
SHALLOW TRAY- 45 MINUTES COVERED, STIR HALFWAY THROUGH COOKING
DEEP TRAY- 1 HOUR COVERED, STIR HALFWAY THROUGH HEATING

ROASTED RED POTATOES: 25 MINUTES UNCOVERED, FLIP HALFWAY THROUGH

BREAD & SAUSAGE STUFFING: SHALLOW TRAY- 30 MINUTES COVERED, THEN 15 MINUTES UNCOVERED
DEEP TRAY- 40 MINUTES COVERED, THEN 15 MINUTES UNCOVERED

MACARONI & CHEESE: 40 MINUTES COVERED, THEN 20 MINUTES UNCOVERED

PENNE VODKA: HEAT ONE HOUR COVERED. STIR HALFWAY THROUGH.

VEGETABLES: SHALLOW TRAY- 15 MINUTES COVERED- STIR HALFWAY THROUGH HEATING
DEEP TRAY- 25 MINUTES COVERED, STIR HALFWAY THROUGH HEATING

CAULIFLOWER: TAKE OUT OF FRIDGE AND SERVE ROOM TEMPERATURE