



REHEATING INSTRUCTIONS



PREHEAT OVEN TO 375°

Your catered items are fully cooked and should be reheated from room temperature.

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

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

VEGETABLES/STRING BEANS: SHALLOW TRAY- 15 MINUTES COVERED- STIR HALF WAY THROUGH HEATING

DEEP TRAY- 25 MINUTES COVERED, STIR HALFWAY THROUGH HEATING

ROASTED RED POTATOES: 25 MINUTES UNCOVERED, FLIP HALFWAY THROUGH

CANDIED CARROTS: 30 MINUTES COVERED, STIR HALFWAY THROUGH HEATING

CAULIFLOWER: TAKE OUT OF FRIDGE AND SERVE ROOM TEMPERATURE