



FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

## REHEATING INSTRUCTIONS FOR THANKSGIVING MENU

We hope you enjoy your selections and wish you a Happy Thanksgiving!

### \*\*IMPORTANT SAFETY NOTES\*\*

- All food should be refrigerated, unless stated, and brought to room temp before reheating or serving.
- Transfer food from any plastic container to an oven-proof baking dish.
- All ovens should be pre-heated at the recommended temperature.
- All food is fully cooked, and only needs to be reheated.

SAVORY ITEMS	COOKING TEMP	REHEATING TIMES	NOTES
Warm Brie with Apples and Pears	350	10-15 minutes, or until heated through	<i>Serve with provided baguette slices</i>
Turkey Breast	375	10-20 minutes, or until heated through	<i>Cover with foil, remove last 10 minutes Let turkey rest 10- 15 minutes before slicing</i>
Julienne Gravy	Low, <i>Stovetop</i>	Simmer gently over stovetop	
Maple Ham	375	25-30 minutes, or until heated through	<i>Cover with foil, remove when heated through</i>
Salmon	350	8-12 minutes, or until heated through	
Stuffing	350	20-30 minutes, or until heated through	<i>Cover loosely with foil until heated through</i>
Mashed Potatoes	350	30-40 minutes, or until heated through	<i>Cover with foil until heated through</i>
Sweet Potatoes	350	30-40 minutes, or until heated through	<i>Cover with foil until heated through</i>
Haricot Verts	350	5-10 minutes, or until heated through	<i>Can be served room temp</i>
Couscous	350	15-20 minutes, or until heated through	<i>Can be served room temp</i>
Grilled Vegetables	350	10-20 minutes, or until heated through	
<b>CASSEROLES</b>			
Macaroni and Cheese	350	30-40 minutes, or until heated through	<i>Place on a cookie sheet</i>
Creme Brulee Bread Pudding	350	25-30 minutes, or until heated through	<i>Place on a cookie sheet</i>
<b>BREAKFAST</b>			
Pumpkin Waffles	350	5-10 minutes, or until heated through	<i>Warm on cookie sheet; Can also warm in the toaster</i>
Frozen Scone Dough	325	20-25 minutes, or until heated through	<i>Thaw overnight in the refrigerator. Place on greased cookie sheet. OPTIONAL: Baste "egg wash" over each scone and top with granulated sugar for a crispy top coat</i>
<b>BEVERAGES</b>			
Apple Cider	Low, <i>Stovetop</i>	Simmer gently over stovetop	
Mulled Wine	Low, <i>Stovetop</i>	Simmer gently over stovetop	

*Thank you for having Julienne at your table!*