



Suggested Reheating Instructions

A la Carte Items

CHICKEN, BEEF, HAM & EGGPLANT ENTREES. PASTA, POTATOES OR STUFFING SIDE DISHES

Preheat oven to 350°F , 30-45 minutes, covered until internal temperature reaches 145°F

VEGETABLES

Preheat oven to 350°F , 25-30 minutes, covered

Holiday Items

TO REHEAT COOKED TURKEY

- 1) Preheat Oven To 350°F
- 2) Remove All Garnish (Kale, Oranges & Cranberries)
- 3) Brush Skin Lightly with Vegetable Oil
- 4) Roast For 1 Hour or until internal temperature of 140°F is reached
- 5) Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F
- 6) Carve & Serve Immediately

TO REHEAT COOKED SPIRAL HAM

- 1) Preheat Oven To 350°F
- 2) Remove All Garnish
- 3) Roast For 1 – 1.5 Hours
- 4) Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F

TO REHEAT COOKED STUFFED PORK LOIN

- 1) Preheat Oven To 350°F
- 2) Remove All Garnish
- 3) Roast For 45min -1 Hour
- 4) Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F

TO REHEAT BAKED ZITI

Preheat Oven To 350°F.. Keep pan covered for about 45 min – 1 hour. Remove cover and place back in oven for 15 minutes. Remove and allow 15 minutes to rest before serving.

TO REHEAT WHIPPED MASHED POTATOES or ROASTED POTATOES

Preheat Oven To 350°F. Keep Pan Covered for About 45 Min – 1 Hour
Remove Cover and Mix Well.

TO REHEAT ROASTED VEGETABLES or GREEN BEAN ALMONDINE

Preheat Oven To 350°F. Covered for 35 min. Mix Well.