



THANKSGIVING DINNER HEATING INSTRUCTIONS

Menu Selections Listed in Alphabetical Order

Autumn Fruit & Nut Stuffing

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet and place in the oven and bake for approximately 15 minutes.
4. Remove from the oven, fold and continue baking for 10 minutes or until internal temperature reaches 165°F. (For best appearance, fluff the stuffing with the tines of a dinner fork prior to serving.)
5. Remove and serve or keep warm.

Creamed Corn “Mac & Cheese”

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove the plastic lid for the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) Place baking sheet in the oven.
4. After 15 minutes, remove sheet pan with container of Mac & Cheese and fold. Return to the oven and continue baking for 10 minutes or until internal temperature reaches 165°F.
5. Remove and serve or keep warm.

Creamy Mashed Potatoes

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) Place baking sheet in the oven.
4. After 30 minutes, remove sheet pan with container of mashed potatoes and fold....Return to the oven and continue baking for 15 min or until internal temperature reaches 165°F.
5. Remove and serve or keep warm.

Green Bean Casserole, Fried Onions

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove the plastic lid for the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) Place baking sheet in the oven.
4. After 15 minutes, remove and fold. Return to the oven and continue baking for 10 minutes or until internal temperature reaches 165°F.
5. Remove and serve or keep warm

Medley of Fall Vegetables

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place the container on a baking sheet and place in the oven and bake for approximately 30 minutes.
4. Remove from the oven, fold and continue baking for 15 min or until internal temperature reaches 165°F.

Parmesan Asiago Cheese Rolls

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake at 325°F. for approx. 10 minutes or until warm.

Sea Salt & Rosemary Encrusted Prime Rib

**The Prime Rib has been pre roasted to Rare and may need to be reheated at home. Heating times may vary due to various oven models.*

Pre-Heat Oven to 325°F.

1. Place Prime Rib in oven at 325°F for approximately 15 minutes.
2. The internal temperature should be 135°F for a Medium Rare to Medium roast.

Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage

Microwave Instructions: 1. Remove plastic lid from container

2. Microwave for 3-4 minutes (depending on individual microwave)

Roasted Butternut Squash Bisque

1. In a small saucepan, heat the bisque to a simmer on medium heat.
2. Stir to avoid scorching.
3. Remove and serve or keep warm.

Sage Pan Gravy

1. In a small saucepan, heat the gravy to a simmer on medium heat.
2. Stir to avoid scorching.
3. Remove and serve or keep warm.

Spiced Maple Garnet Yams, Pecans & Apricots

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place the container on a baking sheet and place in the oven and bake for approximately 30 minutes.
4. Remove from the oven, fold and continue baking for 15 min or until internal temperature reaches 165°F.
5. Remove carefully from the oven.

Spinach & Cauliflower Gratin, Parmesan Cheese

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet and place in the oven and bake for approximately 15 minutes. Remove from the oven, fold and continue baking for 15 min or until internal temperature reaches 165°F.
4. Remove and serve or keep warm.

Thanksgiving Dinner For One

Traditional Herb Roasted Diestel Hen Turkey Carvings, Autumn Fruit and Nut Stuffing, Creamy Mashed Potato, Sage Pan Gravy, Cranberry-Cumquat Chutney, Spiced-Maple Garnet Yams with Pecans and Apricots, Butter Nut Squash Bisque, Parmesan-Asiago Cheese Roll, Pumpkin Pie Slice with Maple Chantilly.

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 10 minutes. Remove from the oven, fold and continue baking for 5 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.

Thanksgiving Dinner For One – Vegetarian

Savory Onion, Leek, and Brie Encroute, Roasted Acorn Squash and Wild Rice Stuffing, Olive Oil Smashed Potatoes with Mushroom Gravy, Spiced Maple Garnet Yams with Pecans & Apricot, Roasted Butternut Squash Bisque, Cranberry-Cumquat Chutney, Parmesan-Asiago Cheese Roll, Pumpkin Pie Slice with Maple Chantilly.

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 10 minutes. Remove from the oven, fold and continue baking for 5 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.

Three Mushroom Stuffing Prosciutto, Pine Nuts & Rosemary

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet and place in the oven and bake for approximately 15 minutes.
4. Remove from the oven, fold and continue baking for 10 minutes or until internal temperature reaches 165°F. (For best appearance, fluff the stuffing with the tines of a dinner fork prior to serving.)
5. Remove and serve or keep warm.

Whole Herb Roasted Diestel Hen Turkey

**The turkey has been fully cooked and will need to be reheated at home. Heating times may vary due to various oven models.*

Pre-Heat Oven To 325°F.

2. Remove the turkey from the wrapper & cover with foil.
3. Place turkey in oven at 325°F for 45 minutes (18-20lbs) or 55 minutes (22-24lbs).
4. Remove the foil for the next 15 minutes of cooking.
5. The internal temperature should be 165°F.

Food Allergy Concerns

Despite taking every precaution, we cannot guarantee that our Thanksgiving Menu Selections are free of traces amounts of nuts, tree nuts, wheat, dairy, egg, soy, shellfish or other ingredients.