



CHRISTMAS EVE DINNER HEATING INSTRUCTIONS

Menu Selections Listed in Alphabetical Order

CHIANTI BRAISED SHORT RIBS

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. For safe handling, place container on a baking sheet. Place baking sheet in the oven.
4. Bake for 30-35 minutes, or until internal temperature reaches 165°F.
5. Remove and serve or keep warm.

CLASSIC CREAMED SPINACH, PARMESAN

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 creamed spinach 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.

COUNTRY-STYLE PARKER HOUSE ROLLS

1. Remove from packaging.
2. Place on a baking sheet and place in the oven and bake at 325°F. for approx. 10 minutes or until 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.

LOBSTER RAVIOLI, CHERVIL BUTTER SAUCE

Microwave Instructions:

1. Remove plastic lid from container
2. Microwave for 3-4 minutes (depending on individual microwave)

MEDLEY OF WINTER 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.

ROASTED NEW POTATOES WITH CIPOLLINI AND PANCETTA

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.

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.*

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Place Prime Rib in oven at 325°F for approximately 15 minutes.
3. 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)

ROAST COLORADO LAMB RACK, MADERIA-PEPPERCORN SAUCE

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

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Place Lamb Rack in oven at 325°F for approximately 15 minutes.
3. The internal temperature should be 135°F for a Medium Rare to Medium temperature.

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.

TRUFFLE POTATO AND ZUCCHINI GRATIN, PINE NUT BREADCRUMB TOPPING

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.

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.*

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
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.

WINTER 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.

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.