



1203 S. Main

Royal Oak, MI 48067

248 543 4390 fax 248 545 7611

Holidaycatering@Holiday-Market.com

Thanksgiving Side Dishes – Reheating Instructions 2017

Dauphinoise Potatoes

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 30-40 minutes depending on amount)

Mashed Potatoes

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 30-40 minutes depending on amount)

Roasted Root Vegetables

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 15-20 minutes depending on amount)

Cornbread Stuffing

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 20-25 minutes depending on amount)

Macaroni and Cheese

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 40-50 minutes depending on amount)

Vegetarian Sage Dressing

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 20-25 minutes depending on amount)

Whipped Sweet Potatoes

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 30-40 minutes depending on amount)

Brussels Sprouts

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 15-20 minutes depending on amount)

Garlic Green Beans

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 10 minutes depending on amount).

Or, for best results, sauté quickly in large pan just before service.

Butternut Soup and Turkey Gravy

Transfer soup into a saucepan or pot; turn on medium-low until it comes up to a simmer (do not boil!). Stir occasionally to keep from scorching.

Quiche

Heat at 350 degrees for 30-40 minutes or until hot

General Reheating Tip: when reheating any item, ideal internal temperature is 160 degrees. Adding a small amount of stock or water to side dishes prior to heating will help keep them moist. These are re- heating recommendations and may vary based on your oven