

# WARMING INSTRUCTIONS

## WARMING & SERVING INSTRUCTIONS

Our dishes are prepared to be easily reheated in the oven, on the stove top, or in a microwave. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, remember that it requires quite a bit of attention.

<b>PRELIMINARY INSTRUCTIONS</b>	<b>STIR FREQUENTLY</b>	Go ahead & set that timer, but every so often you should be opening the door, carefully removing the lid or covering, and stirring. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.
	<b>BE CAREFUL</b>	The microwave heats things FAST. Be extra careful when handling foods being reheated in a microwave
	<b>AVOID A MESS</b>	Cover soups & gravies - we recommend covering them loosely while reheating. They quickly begin to spatter & can burn you quite easily. Use a microwave safe cover - parchment paper or a folded paper towel will do the job.

<b>WHOLE ROASTED TURKEY</b> Always Cook to Internal Temp of 165°	Preheat Oven to 300°   Heat Covered 5 Minutes per Pound 6-8 Person Feast = 10-12 lb Turkey = 50-60 Min 10-12 Person Feast = 16-20 lb Turkey = 90-100 Min
<b>INDIVIDUAL MEAL</b>	Microwave in Container   2-3 minutes on High Oven   Remove from Containers   350°   8-10 Minutes

<b>PREHEAT OVEN TO 350°</b> <b>THANKSGIVING FEAST SIDES</b>	<b>APPLE &amp; SAGE STUFFING</b>	Place in the preheated oven for approximately 20 - 25 minutes. 160° internal temperature   Serve immediately  Microwave   Remove from Containers   2-3 minutes on High  Pour into saucepan. Heat on stove top over low heat stirring often  Serve Chilled   Do Not Heat
	<b>MAC &amp; CHEESE</b>	
	<b>MASHED POTATOES</b>	
	<b>GREEN BEAN CASSEROLE</b>	
	<b>BUTTERNUT SQUASH</b>	
	<b>TURKEY GRAVY</b>	
	<b>SALAD, ROLLS, CRANBERRY SAUCE, ETC.</b>	

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## WARMING & SERVING INSTRUCTIONS (CONTINUED)

<b>PREHEAT OVEN TO 350° A-LA-CARTE SIDES &amp; ENTREES</b>	<b>MAC &amp; CHEESE</b>	30 minutes before serving: Preheat oven to 350°F. When the oven has reached temperature, place in the preheated oven for approximately 20 - 25 minutes. Serve immediately
	<b>VEG &amp; GLUTEN FREE STUFFING</b>	
	<b>MASHED POTATOES</b>	
	<b>SAUSAGE STUFFING</b>	Microwave   Remove from Containers   2-3 minutes on High
	<b>ROOT VEGETABLES</b>	20 minutes before serving: Preheat oven to 350°F. When the oven has reached temperature, place in the preheated oven for approximately 10 - 15 minutes. Serve immediately
	<b>BRUSSEL SPROUTS</b>	
	<b>CANDIED YAMS</b>	Microwave   Remove from Containers   2 minutes on High
	<b>MAPLE GLAZED HAM</b>	Preheat oven to 350°F   Heat for 15-20 Min   140° Internal Temp
<b>APPETIZERS</b>	<b>STEAK TERIYAKI</b>	15 minutes before serving: Preheat oven to 350°F. When the oven has reached temperature, place in the preheated oven for approximately 10 minutes. Serve immediately
	<b>MARYLAND CRAB CAKES</b>	
	<b>STUFFED MUSHROOMS</b>	
	<b>SPINACH &amp; ARTICHOKE DIP</b>	Place in the preheated oven for approximately 15 minutes. Serve immediately
<b>DESSERTS</b>	Fully Cooked - Do Not Heat	

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