

Happy Thanksgiving

and Thank You for ordering with us!



Re-Heating Turkey & Ham Instructions

Set the oven temperature no lower than 325° F.

Reheat turkey to an internal temperature of 165° F. Use a food thermometer to check the internal temperature. To keep the turkey / ham moist, add a little broth or water and cover.

NOTE: Discard any turkey, ham, stuffing, and gravy left out at room temperature longer than 2 hours; 1 hour in temperatures above 90° F.

Re-Heating Mashed Potatoes, Gravy and Butternut Bisque

On the stovetop: Reheat in a large saucepan over medium heat, adding a little milk or broth as necessary to achieve desired consistency.

Stirring occasionally, heat until internal temperature reaches 165°F

Re –Heating for Vegetables, Stuffing

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F for 20-30 minutes or internal temperature reaches 165°F.

For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

Re- Heating Dinner Rolls, Crabcakes & Pies

Bake on a cookie sheet for 7-9 minutes at 375°F

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