

Holiday

REHEATING INSTRUCTIONS

Turkey

Your turkey is fully cooked, and depending on the time it is picked up, it will be warm but not hot. Reheating will be required. The initial internal temperature is a good determination of how much time it will take to reheat your turkey. Take the internal temperature. We recommend all turkeys be reheated to the internal temperature of 160 degrees. A meat thermometer is included. The best location to place the thermometer is in the thickest part of the breast or between the breast and the thigh. Allow the thermometer to be in position for at least one minute. The initial temperature will tell you how long you need to leave the turkey in the oven. We recommended reheating at 375- 400 degrees for ½ hour to 1-1/2 hour depending on what the initial temperature was. The lower the internal temperature, the more time it will take to reheat. Once your turkey is hot (160 degrees) take out of oven and keep in warm spot. Cover with foil and or large towel to keep warm

Pork Loin

The pork loin roast is seared but NOT fully cooked, cooking will be required. Preheat oven to 400-425 degrees. Place the Pork in the oven uncovered with parchment paper removed for ½ hour to 1 hour. We recommend the pork loin be reheated to the internal temperature of 160 degrees. A meat thermometer is included. The best location to place the thermometer is in the center of the loin. Allow the thermometer to be in position for at least one minute. Once your Pork Loin is hot (160 degrees) take out of the oven and keep in warm spot. Cover with foil and or large towel to keep warm. Remove from oven and allow to rest for at least 20 minutes before slicing.

Roast Prime Rib of Beef

The beef is seasoned and seared but NOT fully cooked. Preheat oven to 425 degrees, place in oven uncovered and roast to an internal temperature of 120 degrees, approximately 40-60 minutes. Remove from oven and allow to rest for at least 20 minutes before slicing.

Roasted Tenderloin of Beef

The beef is seasoned and seared but NOT fully cooked. Preheat oven to 425 degree, place in oven uncovered and roast to an internal temperature of 120 degrees, approximately 30-45 minutes. Remove from oven and allow to rest for at least 20 minutes before slicing.

Herb Demi-Glace and Roast Shallot Au Jus

Transfer from plastic container into an ample sized saucepan. Place on stovetop on medium flame setting and reheat stirring occasionally. Sauce will stick and burn if allowed to boil for any length of time.

Gravy (Pork and Turkey)

Transfer from plastic container into an ample sized saucepan. Place on stovetop on medium flame setting and reheat stirring occasionally. Gravy will stick and burn if allowed to boil for any length of time.

Beans

Depending on your preference, green beans can be reheated either in the oven or on the stovetop. To reheat in the oven place aluminum pans in a 375- 400 degree oven for 30 – 45 minutes or until hot. To confirm the food item is hot, lift the cover and do a visual inspection. For stovetop reheating, transfer beans from aluminum pan to medium size pan. Place on medium heat and stir occasionally.

Au Gratin Potatoes

Potatoes must be reheated in the oven. Place aluminum pans in 375- 400-degree oven for 30- 40 minutes, once hot take cover and parchment paper off and allow to brown for an additional 10 minutes or until top is golden brown. Confirm potatoes are hot by visually inspected or probing with thermometer, should be heated to 160 degrees.

Butternut Squash

Keep in original covered aluminum pan and place in 375-400 degree oven for 30-45 minutes or until hot. Confirm squash is hot by visually inspected or probing with thermometer, should be heated to 160 degrees.

Stuffing

Keep in original covered aluminum pan and place in 375-400 degree oven for 40-60 minutes or until hot. If you desire a stuffing that is more brown and crusty, remove the cover and parchment paper and allow to bake uncovered until golden brown. To fully confirm the stuffing is hot, visually inspect or probe with thermometer, should be heated to 160 degrees.

SIDES A LA CARTE

Lobster Mac & Cheese

Keep in original covered aluminum pan and place in 350-375 degree oven for 40-60 minutes or until hot. If you desire the top to be more brown and crusty, once warm remove the cover and parchment and allow to bake uncovered until golden brown. To confirm the Lobster Mac & Cheese is hot, visually inspect or probe with thermometer, should be heated to 160 degrees.

Butternut Squash Bisque

Transfer soup from plastic container to medium size saucepan. Place on medium heat un-covered and stir occasionally until hot. Crusty toast croutons are also provided and are recommended to be served on the side.

NOTES AND RECOMMENDATIONS

- All food has been seasoned with a moderate amount of seasoning, taste all dishes prior to adjusting seasoning to your particular liking.
- If pan is wrapped with plastic wrap it must be removed before placing pan in oven
- Aluminum pans can be stacked on top of each other to save space in oven. All foods packaged in aluminum pans have a parchment paper sheet placed atop the food.
- All foods can be reheated in microwave oven.
- Aluminum pans cannot go in microwave oven.
- These instructions are meant to be a guideline, temperatures and length of cooking time will depend the type of oven and calibration of your oven.
- We do not use nuts or nut products in the production of Holiday food items, although the foods are produced in facilities that also produce foods that do contain nuts, nuts oils and nut by products.
- We recommend that no food sits out for more than two hours or has an internal temperature of 40 – 140 for more than two hours.

Enjoy!

mazzone hospitality

DELIVERING THE DIFFERENCE