

# Thanksgiving

## Serving Instructions

Start here



- Allow 2 - 4 hours for total prep & reheating time.
- PREHEAT your oven to 350deg(with convection) OR 375deg(without convection)
- NOT ALL OVENS ARE THE SAME. Be aware that your oven may have hot spots and items may need to be rotated throughout reheating process to avoid burning/overcooking. Some ovens struggle to hold consistent temperature so be cautious about how many items you load in at once AND how often you open the door.
- All items on our menu are designed to be reheated in the containers in which they are packaged.
- IMPORTANT: smoked meats appear PINK due to nature of cooking method. ALL MEAT IS PREVIOUSLY COOKED TO CORRECT TEMPS.
- **Don't forget to enjoy the process! The hard part is done - open a bottle of wine, play some music, and be in Good Company!!**

0 - 15  
MINUTES

### SHARABLES

All items can be served cold. If desired to heat, place in oven with cracked lid until internal temperature reaches **165deg.** and toppings begin to bubble and brown.



80 - 90  
MINUTES

### MAINS

Heat with lid on for 40min. Remove lid; gently jostle and baste with jus provided in container. Return to oven with lid for additional 30min. Repeat above and return to oven WITHOUT lid until internal temp reaches **145deg (+10-20min).** Temps above 145deg may result in dry meat).



40 - 50  
MINUTES

### SIDES

Crack lid and heat for 20 min. Check temp and stir (veggies only). Continue to heat in 10min intervals until internal temp reaches **165deg.** Remove lid for final 5-10min.



0 - 15  
MINUTES

### SAUCES

Crack lid of container and heat in microwave in 1 minute intervals until desired consistency or internal temp is **165deg.**



0 - 15  
MINUTES

### BREADS

Items can be served at **room temp** or heated in oven for 5-10min loosely wrapped in foil. **PRO TIP:** make sure your butter is room temp for easy spreading!



0 - 15  
MINUTES

### DESSERTS

All desserts can be kept at **room temp** until ready to serve. If you'd like to heat your crisps/pies, save this for the warm oven at the end!



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