



LUNDS&BYERLYS
CATERING

REHEATING INSTRUCTIONS

Thank you for choosing Lunds & Byerlys Catering to cook for you this holiday.
Here are Chef Blake's instructions for reheating your turkey and sides to perfection.

Your dinner contains all fresh products and should be served within two days of receiving to guarantee freshness. Except for the dinner rolls, keep all items refrigerated until ready to heat and serve. All items are fully cooked. Unless otherwise noted, reheat all foods to an internal temperature of 165 F.

WHOLE ALL-NATURAL OVEN ROASTED TURKEY

Heat oven to 350 F.

1. Remove turkey from packaging and place breast side up in roasting pan supported by a baking sheet. Add 1½ cups water to bottom of pan and cover turkey with foil. Heat turkey for 2 hours.
2. Remove turkey from oven, remove foil and return to oven. Heat turkey until internal temperature reaches 165 F—approximately 30 additional minutes.
3. Remove from oven and allow to rest 10 minutes before carving.

Notes: Cooking time may vary based on actual oven temperature and size of turkey.

Your turkey is fully cooked, so you need only heat it until the internal temperature reaches 165 F.

To maintain a tender and moist all-natural turkey, be sure not to overcook. Pan drippings can be poured over hot sliced turkey or used to make gravy.

CHARCUTERIE (included in Ultimate Thanksgiving Dinner)

Keep refrigerated until ready to serve.

SMASHED POTATOES WITH PARSNIPS TOPPED WITH GARLIC CONFIT

Cover with foil lid and reheat in 350 F oven for 45-50 minutes, stirring halfway through. Let rest 5 minutes before serving.

WILD RICE AND SAGE DRESSING

Cover with lid and heat in 350 F oven for 20 minutes. Remove lid and bake for another 15-20 minutes or until heated through.

BROWN SUGAR GLAZED TRI-COLOR CARROTS WITH ROSEMARY

Cover with lid and reheat in 350 F oven for 25-30 minutes or until heated through.

MUSHROOM THYME GRAVY

Stovetop

Bring gravy to a simmer in a saucepan over medium-high heat stirring constantly to prevent scorching until heated through. Taste and add water if too salty or add more salt if desired.

Microwave

Place sauce in a microwave-safe dish and reheat, approximately 6-9 minutes. Do not microwave in the container provided.

See other side for additional instructions.



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LUNDS & BYERLYS DINNER ROLLS

Your fresh rolls are fully baked but may be warmed in the oven. Place rolls on sheet tray and warm in 350 F oven for approximately 5 minutes or until warm.

CRANBERRY ORANGE RELISH

Keep refrigerated until ready to serve.

PUMPKIN PIE

Keep refrigerated until ready to serve.

PUMPKIN CHEESECAKE

Keep refrigerated until ready to serve.

APPLE PIE

Keep refrigerated until ready to serve.

PECAN PIE

Remove from package and store at room temperature until ready to serve.

Important Notes

- Check internal temperature with a cooking thermometer inserted into the thickest part of the food (without touching bone in meats).
- Reheating time may vary based on oven type, accuracy of oven temperature, container size and other variables. Use these reheating instructions as guidelines.
- Reheating times will need to be increased if simultaneously heating multiple items in the oven.
- For ease, heat oven to 350 F for the entirety of your cooking experience.