



The following are instructions for warming and reheating only.

(Oven temperatures may vary, and heating times vary based on quantities)

Please feel free to call us at 713-838-2433 with any questions.

Item	Reheating Instruction
Proteins	
Braised Beef Brisket	keep covered 350° for 20-30 mins
Oven Roasted Beef Tenderloin	350° for 7-10 mins
Deboned and Sliced Turkey	keep covered 325° for 30-40 mins
Fried Chicken Tenders	Serve at Room Temp or 300° for 5-10 mins
Mustard Glazed Corn Beef	350° for 7-10 mins
Natural Roasted Whole Turkey 22-24lb	keep in bag 350° for 60-90 mins
Natural Roasted Whole Turkey 16-18lb	keep in bag 350° for 50-70 mins
Natural Turkey Gravy	heat in pot until warm, stirring frequently
Old Fashioned Honey Glazed Ham	300° for 15-25 mins
Oven Roasted Turkey Breast	keep covered 350° for 15-25 mins
Planked Salmon	Serve at room temp or 300° for 5-10 min
Vegetables	
Assorted Grilled Vegetables	350° for 7-10 mins
Broccoli with Pecans	keep covered 350° for 7-10 mins
Brussels Sprouts	350° for 7-10 mins
Buttered Carrots	keep covered 350° for 10-15 mins
Carrot Souffle	keep covered 350° for 10-15 mins
French Green Beans	keep covered 350° for 7-10 mins
Grilled and Seasoned Asparagus	350° for 7-10 mins
Pumpkin Soup	heat in pot until warm, stirring frequently
Spinach Casserole	keep covered 350° for 20-30 mins
Quiche	300° for 10 mins
Kugel	300° for 20 - 30 mins
Carbs	
Cheese Blitzes	300° for 15 mins
Cornbread Muffins	350° for 5-7 mins
Dinner Rolls	350° for 5-7 mins
Mac & Cheese	350° for 15 mins
Oven Roasted Sweet Potatoes	350° for 7-10 mins
Southern Style Cornbread Stuffing	keep covered 350° for 20-30 mins
Sweet Potato Casserole	keep covered 350° for 10-15 mins - then uncover and broil for 5 mins
Whipped Garlic Mashed Potatoes	keep covered 350° for 20-30 mins
Latkes	300° for 10 mins
Wild Rice Pilaf	keep covered 350° for 10-15 mins
Gravy	
Home-made Giblet Gravy	heat in pot until warm, stirring frequently (add liquid stock if needed)
Natural Turkey Gravy	heat in pot until warm, stirring frequently