

## Thanksgiving Menu Heating Instructions

It's easy to heat and serve your Thanksgiving feast from Eatzi's! Just follow these heating instructions to ensure all of your dishes arrive at the table or buffet at the same time. Note that oven temperatures vary, so please use these instructions as a guide to the best utilization of your oven.

### Preheat oven to 350°.

Place the longest heating-time item in the oven first. Add each dish to the oven as the time difference passes. For example, if you are serving dinner at 5 p.m., put the Butter Whipped Potatoes and Turkey in at 4:25 p.m., and the Cauliflower Gruyere Gratin in at 4:35 p.m.

Lay out your serving bowls and platters so that you are ready to transfer the piping hot food as soon as it comes out of the oven.

The more dense foods will hold their temperature longer (mashed potatoes, stuffing, etc.), so place them in the serving dishes first. Save plating the turkey (and other entrees) and vegetables until last.

Heat the rolls after you empty the oven and while you are transferring the food to serving dishes.

### Notes

- Most items are presented with a clear, plastic lid. Always remove the plastic lid *before* warming. If directed to heat "covered," cover with aluminum foil.
- As you add items to your oven, rotate them by shifting items currently in the oven to the front and place the new additions in the back of the oven.
- If possible, avoid stacking items. If you must stack, be sure to rotate items so they are not "on top" for the entire heating process.
- Keep oven door closed to maintain temperature.

DISH	HEATING TIME @ 350°	SPECIAL INSTRUCTIONS
Assorted Pies	Warmed	Cover top with foil. Heat pie for 20 minutes. Remove foil and heat for an additional 5 minutes.
Cranberry White Chocolate Cheesecake	Traditionally served chilled	Remove from refrigerator just prior to serving
Parker House Rolls (White or Wheat)	5 to 10 minutes	To heat, remove plastic wrap and wrap rolls with foil. Heat on center rack after removing dinner items from oven. 5 to 10 minutes.
Cornbread	Room temp or warmed	To heat, remove plastic lid and cover cornbread with foil. Heat on center rack after removing dinner items from oven. 10 minutes.
Jalapeño Cornbread	Room temp or warmed	To heat, remove plastic lid and cover cornbread with foil. Heat on center rack after removing dinner items from oven. 10 minutes.
Black Pepper & Sage Gravy	10 minutes on stovetop	Pour gravy into saucepan. Heat on stovetop at medium-low heat. Stir frequently. DO NOT BOIL.
Cranberry Sauce	Traditionally served chilled. May also be served warm.	Loosen lid and heat in microwave on high for 1 minute & 15 seconds to serve warm.
Cornbread Stuffing	35 minutes	Heat uncovered on middle or top oven rack
Sausage Stuffing	35 minutes	Heat uncovered on middle or top oven rack
Smashed Sweet Potatoes	35 minutes	To heat, remove plastic lid and cover with foil. Place on bottom rack. Stir before placing in serving dish.
Bacon Balsamic Brussels Sprouts	20 minutes	To heat, remove plastic lid and cover with foil. Place on center rack. 20 minutes.
Cauliflower Gruyere Gratin	40 minutes	To heat, remove plastic lid and cover with foil. Place on middle rack for the first 30 minutes. Remove foil and finish heating for the remaining 10 minutes.
Broccoli Rice Casserole	30 minutes	To heat, remove plastic lid and cover with foil. Place on middle rack for the first 20 minutes. Remove foil and finish heating for the remaining 10 minutes.
Lemon Garlic Green Beans	20 minutes	To heat, remove plastic lid and cover with foil. Place on center rack. 20 minutes.
Butter Whipped Potatoes	35 minutes	To heat, remove plastic lid and cover with foil. Place on bottom rack. Stir before placing in serving dish.
Macaroni & Cheese	35 minutes	To heat, remove plastic lid and cover with foil. Place on middle rack for the first 25 minutes. Remove foil and finish heating for the remaining 10 minutes. Stir before placing in serving dish.
Rosewood Ranch Smoked Wagyu Prime Rib Roast	1-1.5 hours at 300°	To heat, place roast in pan and cover with aluminum foil. Place in pre-heated 300° oven. Monitor roast with meat thermometer and heat to desired doneness 1-2 hours. Let rest at least 10 minutes before slicing.
Orange Bourbon Vanilla Glazed Ham	30 minutes	To heat, remove plastic lid and cover with foil, Heat covered for the first 20 minutes. Remove top and finish heating for the remaining 10 minutes, or until ham is hot. Pour juices over ham after plating.
Cranberry Chipotle Glazed Turkey Breast	35 minutes	To heat, remove plastic lid and cover with foil, Heat covered for the first 25 minutes. Remove top and finish heating for the remaining 10 minutes, or until turkey is hot. Pour juices over turkey after plating.
Oven Roasted Turkey Breast	35 minutes	To heat, remove plastic lid and cover with foil, Heat covered for the first 25 minutes. Remove top and finish heating for the remaining 10 minutes, or until turkey is hot. Pour juices over turkey after plating.
Chipotle Bacon Glazed Smoked Turkey Leg	30 minutes	To heat, remove plastic lid and cover with foil, Heat covered for the first 20 minutes. Remove top and finish heating for the remaining 10 minutes, or until turkey is hot. Pour juices over turkey after plating.
Spinach & Crab Dip	15 minutes	To heat, remove plastic lid and cover with foil. Place on middle rack for the first 10 minutes. Remove foil and finish heating for the remaining 5 minutes.