



REHEATING INSTRUCTIONS

REHEATING & SERVING INSTRUCTIONS

Use these simple instructions to easily heat and serve your meal. Our Catering Specialists are on hand to help answer any additional questions, just call your local Plum Market.

ENTRÉES	All Natural Ready to Cook Turkey	4 hours before serving: Preheat oven to 350°F. Once oven temperature has been reached, place the roasting pan in the oven for approximately 3 ½ hours (11-14lb) or 4 hours (16-18lb), or until thermometer reads 160°F when inserted 2" deep into Remove the turkey from the oven and let rest for 20 minutes. Once the turkey has rested for approximately 10 minutes cover loosely with a sheet of aluminum foil.
	Glazed Spiral Sliced Ham	45 minutes before serving: Preheat oven to 350°F. Once oven has reached temperature, loosely wrap clean foil around ham while leaving an opening at the top. Reheat the ham for approximately 30–45 minutes or until a meat thermometer placed in the center of the ham reaches an internal temperature of 140°F. Remove from oven.
	All Natural Roasted Turkey Breast	45 minutes before serving: Preheat oven to 325°F. When the oven has reached temperature, place in aluminum roasting pan in the preheated oven for approximately 20–30 minutes, or until thermometer reads 160°F (poultry) or 135°F (beef, salmon, and lamb). Remove from the oven and let rest for 5 minutes. Serve immediately.
	All Natural Chicken Breast (Herbs de Provence, Marsala, Milanese, Picatta,)	
	All Natural Beef Brisket, Roasted Beef Tenderloin, Pulled Pork, Pork Loin, & Pork Ribs	
	Cedar Plank Salmon Side (Maple Mustard, Teriyaki, Honey-Lime, Apple Cider Glazed, or Poached)	
	All Natural Sirloin	
	All Natural Shrimp	
	Tofu	
	Wild Rice and Bruschetta Stuffed Portabella, Turkey Meatloaf, & Mediterranean Quinoa Cakes	30 minutes before serving: Preheat oven to 350°F. Place aluminum pan in oven for 15 minutes. Remove from oven and transfer to platter. Serve immediately.
	Housemade Lasagna (Beef, Turkey, or Vegetarian)	45 minutes before serving: Preheat oven to 350°F. Once oven has reached temperature, loosely cover with aluminum foil and place into the oven for 35 minutes. Time will vary depending on your oven.
	Housemade Pasta Selections (Baked Ziti, Farfalle, Penne, or Cavatappi)	

REHEATING & SERVING INSTRUCTIONS

SOUP & GRAVY	Assorted Soups	On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.
	Gravy (Turkey, Mushroom)	
	Preliminary Instructions	Preheat oven to 350°F. Remove lid from container, only where instructions indicate. Cut a 1-inch slit on the top to allow steam to escape. Follow approximate bake times below (may vary, depending on oven) or until temperature reaches 140°F.
	Mini Packages	For best results, transfer to oven-safe container and heat in a preheated oven at 350° for 15 minutes or until internal temperature has reached 145°. Let sit 5 minutes before serving.
	Baked French Brie	Pre-heat oven to 275 degrees. Remove lid of foil container, place the brie in the center of the oven, then bake for 35-45 minutes. Remove from pan and center brie on favorite serving vessel. Serve immediately.
APPETIZERS	Pulled Chicken Quesadillas	Heat uncovered for 20 minutes.
	Mini Beef Wellington	
	All Natural Meatballs (Beef, Turkey, Turkey Quinoa)	
	Breaded Artichoke	
	Mini Kosher Beef Franks	
	Mini Spinach Pies	
	Mini Vegetable Somosa	
	Satay Skewers	Heat uncovered for 15 minutes.
	Mini Crab Cakes	Heat 15–20 minutes.
	Asian Vegetable & Shrimp Spring Rolls	Cook 20 minutes, remove lid, and heat for 10 more minutes.
	All Natural Chicken Wings	Heat 20–30 minutes.
SIDE DISHES	Stuffing (Italian Sausage, Vegetarian Chestnut)	Heat uncovered for approximately 30–45 minutes.
	Cauliflower Gratin	Heat 30 minutes, remove lid, and heat for 15 more minutes.
	Agave Glazed Sweet Potatoes	
	Potatoes (Crème Fraîche, Redskin Smashed, Herb Roasted, Au Gratin with Cheddar & Chèvre, Lyonnaise)	
	Brussels Sprouts with Chestnuts	
	Green Beans (Almondine, with Caramelized Shallots)	
	Green Bean Casserole	
	Chophouse Corn	
	Oven Roasted Asparagus or Beets	
	Sherry Mushrooms	
	Broccolini or Roasted Vegetables	
	Housemade Mac & Cheese	
	Baked Beans (BBQ, Smokehouse)	
	Latkes (Potato, Sweet Potato, Sweet Potato & Kale)	
	Kugel (Noodle, Savory Vegetable)	
	Carrots & Sweet Potato Tzimmes	
Wild Rice & Almond Pilaf		
Rainbow Carrots		