



THANKSGIVING HEATING INSTRUCTIONS

Thank you for choosing Classic To Go!

Please refrigerate your order & remove all plastic lids before heating. For best results, always bring food (except for soups, sauces & gravies) to room temperature for up to 1 hour and preheat the oven. The heating times suggested in the instruction sheet are based on calibrated ovens. Oven temperatures can vary by as much as 75 degrees. Cooking times should be adjusted accordingly. Enjoy!

STARTERS

Butternut Squash Tart, Scallops Wrapped in Bacon, Hot Dog in Crescent, Pumpkin Samosas, Stuffed Cremini Mushrooms, Petite Butternut Squash

Heat uncovered in a 350° oven for 10 minutes.

SAUCES + GRAVIES

Giblet Gravy & Sauces

Heat in a saucepan on stove top over low heat. Gently simmer, uncovered, stirring occasionally until hot.

STUFFINGS

Bread & Herb Stuffing, Winterfruit Nut Stuffing, Sausage, Spinach & Feta Stuffing, Mushroom Bread Pudding, Corn Pudding

Heat covered in a 350° oven for 30-40 minutes, checking periodically. Uncover for the last 5 minutes.

SOUPS

Butternut Squash, Roasted Potato Leek, and Seafood Bisque

Heat in a saucepan on stove top over low heat. Gently simmer, uncovered, stirring occasionally until hot.

VEGETABLES

Haricot Vert, Steamed Green Beans, Roasted Root Vegetables, Roasted Kabocha Squash, Sauerkraut with Tomatoes, Creamed Spinach, Roasted Brussels Sprouts, Baby Carrots, Vegetarian Dirty Rice, Creamed Spinach & Cremini Mushroom & Gruyere Galette

Heat covered in a 325° oven for approximately 15-18 minutes. Uncover, stir and heat for an additional 10 minutes.

Three Cheese Macaroni Casserole, Lobster Macaroni & Cheese and Sweet Potato Crumble

Heat covered in a 350° oven for approximately 45-50 minutes, until golden brown.

Corn Pudding Soufflé, Kale, Swiss Chard & Goat Cheese Gratin

Heat covered in a 350° oven for approximately 30-35 minutes or until hot. Uncover for the last 5 minutes.

Mashed Yukon Gold Potatoes

Heat covered in a 350° oven for approximately 40-45 minutes, stirring occasionally. Uncover for the last 5 minutes.



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ENTREES

Roasted Whole Fresh Turkey & Brined Turkey

Tent turkey with foil. Heat in a 325° oven for approximately 50-60 minutes until heated through.

Sliced Roasted Turkey Breast, Pork Tenderloin, Glazed Corned Beef and Honey Glazed Spiral Baked Ham

Heat covered in a 325° oven for approximately 15 minutes or serve room temperature.

Butternut Squash Lasagna and Boneless Turkey Breast

Heat covered in a 325° oven for approximately 30-40 minutes.

Tenderloin of Beef, seared and oven ready

Roast uncovered in a 400° for approximately 35-50 minutes. Consult desired cooked temperature with a meat thermometer:

rare - 120°, medium rare - 130°, medium - 150°
Allow meat to rest for 15 minutes before slicing. Meat temperature will rise an additional 5° while resting.

Salmon Filet, Icelandic Cod, and Jumbo Lump Crab Cakes, Acorn Squash

Heat covered in a 325° oven for approximately 8-10 minutes. Be careful not to overcook.

Vegetable Paella, Mushroom Bread Pudding, Seafood Strudel

Heat uncovered in a 350° oven for approximately 20-30 minutes.

CONTACT US

P: 410.356.1666

F: 410.581. 9358

www.ClassicCatering.com

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ABOUT US

For more than 40 years, the Classic team has been bringing people together over memorable cuisine. All along the way, we have served our community as passionately as our clients.

Locally Woman Owned Business

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