



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

Pumpkin Samosas, Scallops Wrapped in Bacon, Stuffed Cremini Mushrooms, Petite Crab Cakes

Heat uncovered in a 350° oven for 10 minutes.

Sauces & Gravies

Giblet Gravy

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

Stuffings

Bread & Herb Stuffing, Sausage Leek Stuffing, Brioche Chestnut Stuffing, Corn Pudding

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

Soups

Butternut Squash, 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 Brussels Sprouts, Creamed Spinach, Mujadara, Sauerkraut

Heat covered in a 350° oven for approximately 10-15 minutes. Uncover, stir and heat for an additional 10 minutes.

Roasted Cauliflower Casserole, Sweet Potato Crumble

Heat uncovered in a 350° oven for approximately 30-45 minutes, until golden brown.

Mashed Yukon Gold Potatoes, Three Cheese Macaroni Casserole, Lobster Macaroni & Cheese

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



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Entrees

Sliced Roasted Turkey Breast

Heat covered in a 350° oven for approximately 15 minutes or serve room temperature.

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.

Icelandic Cod, and Jumbo Lump Crab Cakes

Heat covered in a 350° oven for approximately 8-10 minutes. Be careful not to overcook.

Swiss Chard & Goat Cheese Borekas

Heat covered in a 350° oven for approximately 10-15 minutes. Uncover, stir and heat for an additional 10 minutes.

Butternut Squash Veg-Tuck-In

Heat covered in a 400° oven for approximately 15 minutes. Remove cover and heat for an additional 10 minutes.

Seafood Strudel

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

Individual Holiday Meal

Heat covered in a 350° oven for approximately 8-10 minutes.

FAQ

Which of my desserts should be refrigerated?

Pumpkin Pie, Vegan Pumpkin Pie, Flourless Chocolate Cake, Petite Cheesecakes, Spiced Pecan Gingerbread Swiss Roll

The Apple Pie doesn't need to be heated however if you did wish to serve warm - Heat covered in a 325 oven for 10-12 minutes, be careful not to overheat let the lattice top get too dark.

Do I need to heat the Apple & Sliced Brie Tartlets?

-Heating is not required, however if you did wish to bring out the flavors a bit more and heat before serving - Heat covered in a 325 oven for 5-7 minutes.

Do I need to heat the biscuits?

- Heating is not required, however if you did wish to serve warm - move biscuits to a lined baking sheet, heat uncovered in a 325 oven for 5-7 minutes, be careful not to overheat and let the biscuits get too dark.

About Us

For more than 40 years, the Classic team has been bringing people together over memorable cuisine. As a local woman owned business, we serve our community as passionately as our clients.

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Whole Roasted Turkey Heating Instructions

16.5 lb. fully cooked turkey
Roasting pan
Foil
Accurate meat thermometer with metal probe
Cleaned and sanitized wood or plastic cutting board
Carving knife, meat fork

1. Remove turkey from refrigerator.
2. Set on a rack for an hour to take the chill off.
3. Pre-heat oven to 275° for 30 minutes prior to re-heating.
4. Add 1/4" to 1/2" of liquid to the pan.
Options include water, natural juices, vegetable stock, chicken stock, or orange juice.
5. Cover roasting pan tightly with foil. Place in oven.
6. Heat for 2 hours at 275°.
7. After 2 hours, raise oven temperature to 350°.
8. Remove foil. Baste turkey with juices from the pan.
9. Continue cooking uncovered at 350° for 30 to 45 minutes.
10. Take temperature with an accurate meat thermometer. The USDA recommends that the internal temperature taken at the thickest part of the thigh and thickest part of the breast should be at least 165°. Keep in mind that oven temperatures may vary.
11. Remove turkey from oven. Let stand for 30 to 60 minutes before carving

Re-heating meat off the bone:

If reheating meat off the bone, take turkey out of the refrigerator and allow to sit at room temperature for 30 minutes. Cut the meat into uniformly sized pieces in 2 layers. The meat should be placed in a baking pan with 1/2 to 1 cup of hot stock or other liquid. Cover with foil and heat at 325° for 25-30 minutes. Cut off at least some of the meat from the drumsticks so that the drumsticks are as thick as the other meat.

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Give us a call on
Thursday if you have
any questions about
cooking your turkey:
443.829.7199

