



Thanksgiving Catering Heating Instructions

All items must be at room temperature before placing them in the oven. All items are fully cooked.

- **Autumn Bisque:** Heat in stovetop over low-medium heat until heated throughout, stirring frequently.
- **Roasted Garlic Bread Stuffed Mushrooms:** Reheat in 350°F oven until heated throughout & golden brown.
- **Sausage Stuffed Mushrooms:** Reheat in 350°F oven until heated throughout & golden brown
- **Brie Wheel w/ Fig Jam & Toasted Almonds:** Serve at room temperature or heat brie in 350°F oven for 5-10 minutes.
- **Prosciutto Wrapped Roasted Pears Stuffed w/ Goat Cheese:** (Remove Balsamic Glaze before reheating)
Serve at room temperature or heat in a 350°F oven for 10-15 min. Drizzle with balsamic glaze before serving.
- **Roasted Turkey Breast w/ Herb Butter:** Reheat in 350°F oven until heated throughout.
- **Baked Sliced Ham w/ Bourbon Brown Sugar Glaze:** Serve at room temperature or reheat in 350°F oven for 20-25 min covered, and an additional 5 minutes uncovered. Remove from oven and let Ham rest out of the oven for 5-10 minutes prior to serving.
- **Individual Thanksgiving Meal:** Microwave on high in container for 3-5 minutes or until heated thoroughly.
- **Cheese/Meat Lasagna:** Loosely cover tray with lid, bake in 350°F oven for 50-60 minutes or until heated throughout.
- **Macaroni al Forno:** Loosely cover tray with lid, bake in 350°F oven for 50-60 minutes or until heated throughout.
- **Penne alla Vodka:** Loosely cover tray with lid, bake in 350°F oven for 45-50 minutes or until heated throughout.
- **Broccoli w/ Garlic & Oil:** Reheat in 350°F oven for 15-20 minutes or until heated throughout.
- **Buttered Sliced Carrots:** Reheat in 350°F oven for 15-20 minutes or until heated throughout.
- **Roasted Brussels Sprouts w/ Thick Cut Bacon:** Reheat in 350°F oven for 15-20 minutes or until heated throughout.
- **Roasted Root Vegetables:** Reheat in 350°F oven for 15-20 minutes or until heated throughout.
- **Roasted Sweet Potatoes w/ Maple Brown Sugar:** Reheat in 350°F oven for 20-25 minutes or until heated throughout.
- **Stringbean w/ Parmigiano:** Reheat in 350°F oven for 10-15 minutes or until heated throughout.
- **Roasted Garlic Bread Stuffing:** Reheat in 350°F oven for 40-50 minutes or until heated throughout.

- **Sweet Sausage & Semolina Bread Stuffing:** Reheat in 350°F oven for 40-50 minutes or until heated throughout.
- **Mashed Yukon Gold Potatoes w/ Shallot Butter:** Reheat in 350°F oven for 50-60 minutes or until heated throughout, stirring frequently.
- **Eggplant Parmigiana:** Loosely cover tray with lid, bake in 350°F oven for 50-60 minutes or until heated throughout.
- **Homemade Cranberry Sauce:** Serve room temperature, chilled or heat in stovetop over low-medium heat until heated throughout, stirring frequently.
- **Turkey Gravy & Extra Sauces:** Heat on stovetop over low-medium heat until heated throughout, stirring frequently.
- **Stuffed Breads:** Remove from plastic and lay on sheet pan. Reheat in 350°F oven for 15-20 minutes or until heated throughout.

Important:

- All items should be heated with lids on and corners bent up for ventilation.
- All temperatures & heating times vary depending on gas or electric ovens.
- All items should be heated before serving unless otherwise specified.
- If a crispy top is desired, take lid off 5-10 minutes before taking out of the oven.

How to set up a Chafing Rack:

1. Place the chafing dish stand where you intend to serve food.
2. Place the water tray in the stand and add 1 inch of water.
3. Remove Sterno® lid and place in the holder on the chafing rack.
4. Using a grill lighter, carefully light the Sterno®.
5. Let the water heat up for 10-20 minutes.
6. Carefully add the food tray on top of the water tray.
7. Stir frequently while serving.

CAUTION: DO NOT TOUCH LIT FUEL CANS WITH BARE HANDS.

Wishing you a very Happy Thanksgiving!
The Joe Leone's F.A.M.I.L.Y. °