

Ann's Catering Thanksgiving Menu

Reheating Instructions

Individual Dinner Meal

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 20 minutes.

Roasted Butternut Squash Soup

Keep refrigerated. Pour soup into a saucepan on medium heat, stirring occasionally until bubbly.

Phyllo Pastry Triangles

Keep refrigerated. Remove lid and bake in preheated oven at 350° for 15 to 18 minutes until golden brown.

DIY Crostini

Keep refrigerated (except for crostini). Lay out crostini's, spread fig compote on one side of crostini, top with prosciutto, then with cheese.

Crab & Artichoke Dip

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 15 minutes then remove lid and bake at 375° for 5 minutes.

Garlicky Green Beans

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 15 minutes.

Honey Roasted Carrots

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 15 minutes.

Sweet Potato Biscuits

Keep in freezer. Remove from box and put biscuits 2 inches apart on a greased baking sheet. Bake at 350° for 12 to 15 minutes.

Turkey Gravy

Keep refrigerated. Pour soup into a saucepan on medium heat, stirring occasionally until bubbly.

Creamy Mashed Potatoes

Keep refrigerated. Put into saucepan on medium heat. Add butter or cream/milk to loosen potatoes slightly, keep stirring until warm.

Herb Focaccia Stuffing

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 20 minutes then remove lid and bake at 375° for 10 to 15 minutes.

Smoked White Cheddar Potato Gratin

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 20 minutes then remove lid and bake at 375° for 10 to 15 minutes.

Rack of Ribs

Keep refrigerated. Remove lid & cover with foil. Bake in preheated oven at 350° for 20 to 30 minutes.

Poached Salmon

Keep refrigerated. Served chilled or let set out for 20 – 30 minutes at room temperature before serving.

Whole Roasted Organic Turkey

Keep refrigerated. Remove from fridge and set out for 30 minutes to 1 hour. Preheat oven to 350 and bake covered for 1.5 hours to 1.75 hours. Remove from oven and let rest 15 minutes before carving.

Turkey breast by the pound

Keep refrigerated. Remove from fridge and set out for 30 minutes. Remove lid and cover with foil. Bake in preheated oven at 350° for 20 – 25 minutes per pound.

Spiced Apple Cider

Keep refrigerated. Pour into saucepan on medium-medium high heat until warm.

