

Thanksgiving Menu

Reheating Instructions

CONVENTIONAL OVEN 350 degrees
CONVECTION OVEN 325 degrees and check 5/10 min early

Mains

Turkey Breast:

Leave out at room temperature for 30 minutes. Heat Covered 30/45 minutes until center is warmed through.

Pork:

Heat covered 30/40 minutes, or until 160 Degrees internally.

Mac & Cheese:

Tent foil cover. Heat 30 minutes, uncover, heat another 20 minutes.

Bread

Dinner Rolls:

Heat uncovered for 5-10 minutes or enjoy at room temperature.

Let butter get to room temperature.

Corn Bread:

Heat covered for 20min



IVY'S
SIMPLY HOMEMADE

Sides

Mashed Potato:

Heat covered for 25 minutes, stir, recover and heat for another 15 minutes or until warmed through.

Sweet Mash:

Tent foil cover. Heat for 25-35 minutes. Then Cook uncovered for additional 10min.

Roasted Sweet Potato:

Heat uncovered for 20/25 minutes, or until cooked through

Stuffing:

Heat covered for 30-40 minutes or until heated through

Brussels:

Heat covered for most of time. Uncover for last 10 minutes. Heat for 25/35 Minutes. Stir Halfway through.

Green Beans:

Heat covered for 30min, uncover and bake for additional 10 min

Green Bean Casserole:

Heat covered for 30 min, uncover and bake for additional 15min

Gravy:

Put in Pot and heat on stove or place in microwave and heat. Stir occasionally.

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Individual Dinners

All Styles:

Heat covered for 30 minutes or until 160 Degrees.

Thank you so much for your continued support to our local small business. We are wishing you and yours a very happy Holiday Season!

With Gratitude,
The Ivy's Catering Team



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