



Holiday Dinner

REHEATING INSTRUCTIONS

REHEATING NOTES

- Check 1 day in advance to verify none of your meats are frozen, thaw if needed.
- Read and understand all directions before starting!
- For faster warming times, rest foods at room temperature for 1- 2 hours before heating.
- Warming multiple dishes in the same oven or opening the oven door often will increase cooking times.
- Observe suggested internal temperatures, roasts will continue to rise 10-15° out of the oven.
- Rest 15-20 minutes before slicing.
- Ovens and conditions vary. Times are estimates only. A reliable meat thermometer is strongly recommended! Test thermometer with boiling water (202°-203° in the Denver Metro area, -2° every 1000 ft above sea level) and adjust or replace.
- Preheating serving containers makes a big difference! Warm in a 100°-150° oven or add a little water and microwave just to warm the bowls/platters.

LOCAL BONELESS AGED PRIME RIBEYE ROAST

If time allows, unwrap and rest at cool room temperature for 1-2 hours. Preheat oven to 325°, convection fan on for more browning. Test meat thermometer. Place on a shallow roasting pan (rack optional) and warm in the center of a 325° oven for 40 minutes, rotate roast and begin to monitor internal temperatures. Estimated warming time is approximately 50-75 minutes. TIMES WILL VARY depending on your oven's cooking characteristics and your desired level of doneness. Check temperatures early and remove at desired internal temperature: **Rare to Rare+** about 105°-115° internal. **Medium Rare to Medium** about 115°-130°. **Medium to Medium-well** about 130°-145°. Remove from oven, tent with foil and rest for 15-20 minutes. Slice about 1/2 inch thick. No major allergens.

LOCAL BEEF TENDERLOIN ROAST

If time allows, unwrap and rest at cool room temperature for 1-2 hours, preheat oven to 325°. Convection fan on for more browning. Place on a shallow roasting pan (rack optional) and warm in the center of a 325° oven for 25 minutes, rotate roast and begin to monitor internal temperatures with a reliable meat thermometer. Estimated warming time is approximately 40-50 minutes. TIMES WILL VARY depending on your oven's cooking characteristics and your desired level of doneness. Check temperatures in center of roast early and often! For **Rare to Rare +**, remove at about 105°-115°, for **Medium Rare** 115°-130°, for **Medium to Medium-well** 130°-140° - cover loosely and rest for 10-15 minutes before slicing. No major allergens.

BONE-IN SPIRAL SLICED HALF HAM

Preheat oven to 275°. Place ham flat side down in a shallow pan - wrapped or covered tightly in foil or roasting pan lid. Roast at 275° to 140° internal, about 2 hours. Start testing temperatures early! For extra browning/glazing, uncover last 10-15 minutes and raise oven to 425°. Add extra glaze if desired.

BONELESS TURKEY BREAST OR BONELESS HALF HAM

If time allows, rest at cool room temperature for 1-2 hours for faster / even warming. Preheat oven to 325°. Remove packaging and place in a shallow pan with meat juices and 1/2 cup of water. Cover with lid or foil. Warm in oven to 140° internal, remove, and leave covered until ready to slice and serve. Estimated warming time: Turkey Breast 40-60 minutes, Ham 60-75 minutes. Both can be uncovered and glazed near the end of cooking time, if desired. Check temperatures early as overheating will cause drying. No major allergens.

GREEN BEANS AMANDINE

Roast covered until steaming hot (165°), about 35-45 minutes and try to serve immediately. Toss well into a warmed serving container to re-distribute ingredients evenly. Allergens: Milk & Tree Nuts (Almonds)

MASHED POTATOES OR PRALINE SWEET POTATOES

Preheat oven to 325°-350°. Place covered potato pans in oven and warm to at least 165°, about 45-60 minutes, stirring 1-2 times and scraping sides of pan. Remove from oven and cover with a towel to keep warm. Potatoes can also be heated in a microwave safe container or a double boiler. Stir often. Sweet Potatoes: Sprinkle with candied nuts at table, if desired. Praline Sweet Potato Allergens: Milk & Egg, Candied Praline Pecans: Nuts & Wheat (in topping only), Mashed Potatoes: Milk

SAGE STUFFING

Place covered dressing pan in oven (325°) and roast to 160°-165° (about 45-60 minutes). Keep covered and warm. When ready to serve, transfer to a preheated bowl. For a crusty finish, remove cover after 30 minutes, dot generously with butter or mist well with oil and continue to roast at 375° with the convection fan on. For moister stuffing, splash generously with hot Tony's Turkey stock just before serving. Allergens: Wheat, Soy, Milk

BRIOCHE PULL APART ROLLS

Warm wrapped in foil in a moderate oven, about 5-8 minutes. Do not microwave. Allergens: Wheat, Eggs, Soy

HEAT & SERVE GRAVY & SAUCES

All Gravy, Stovetop: Simmer over medium heat until steaming hot, 165°, stirring regularly. **All Gravy**, Microwave: Warm with care in microwave safe container until steaming hot, 165°, stirring often.

Au Jus: stovetop or microwave until steaming hot. **Cranberry or Horseradish Sauce**: Ready to serve. Cranberry Sauce Allergens: Tree Nuts (Pecans), Horseradish Sauce Allergens: Milk, Fish (Anchovy / Worcestershire)

DESSERTS

Pumpkin, Sweet Potato, Pecan, Pumpkin Cheesecake, or Reese's Peanut Butter Cup Pie: Serve cold or cool room temperature. **Apple Pie or Apple Crisp**: Warm in a 325° oven for about 20-40 minutes, tent with foil if you want less browning. Your Apple Crisp is pre-sliced.



INGREDIENTS & ALLERGEN INFO

LOCAL BONELESS AGED PRIME RIBEYE ROAST

Beef, vegetable oil, seasonings. **Allergen free.**

LOCAL BEEF TENDERLOIN ROAST

Beef, vegetable oil, seasonings. **Allergen free.**

HALF HAM

Pork, honey, water, salt, sodium phosphate, sodium erythorbate, Maple Syrup, sodium nitrite. **Allergen free.**

TURKEY BREAST

Turkey breast, turkey broth and 2% or less of: Salt, Sugar, Carrageenan (from seaweed). Coated with sugar, spices, dehydrated garlic, salt, paprika. **Allergen free.**

CAESAR SALAD

Romaine, tomatoes, Parmesan cheese, croutons, Caesar Dressing (soybean oil, water, Parmesan and Romano cheese, distilled vinegar, egg yolks, garlic, MSG onion, lemon, buttermilk, spices, anchovy, phosphoric acid, xanthan gum, sodium benzoate, propylene glycol alginate, caramel color, defatted soy flour, parsley, natural and artificial flavors). **Allergens: Eggs, fish, milk, soy, wheat**

GREEN BEAN AMANDINE

(Holiday Meal Version made with butter): Green Beans, Butter, Almonds, Bacon, Lemon, Salt, Pepper, White Wine, Parsley, Shallot, Garlic. **Allergens: Milk, tree nuts (almonds).**

MASHED POTATOES

Potato, cream, butter, salt, pepper. **Allergens: Milk.**

PRALINE SWEET POTATOES

Sweet potatoes, brown sugar, egg, cream, vanilla, seasonings, flour, pecans. **Allergens: Milk, egg, tree nuts (pecans).**

SAGE STUFFING

Enriched Flour, Celery, Carrots, Onion, Butter, Canola and/or Sunflower oil, Whole wheat flour, wheat gluten, spices, honey, calcium peroxide, calcium sulfate, honey, milk, yeast extract, citric acid. **Allergens: Wheat, soy, milk.**

BRIOCHE PULL APART ROLLS

Flour, Water, Sugar, Eggs, Vegetable Oil, Vegetable Shortening, Salt, Dry Red Yeast, Enzymes, Honey, Ascorbic Acid, Enriched wheat Flour. **Allergens: Wheat, eggs, soy.**

HORSERADISH CREAM SAUCE

Sour cream, prepared horseradish, parsley, sugar, salt, pepper, Worcestershire sauce. **Allergens: Milk, fish.**

BEEF RED WINE GRAVY

No gluten ingredients: Water, Beef stock, vegetable stock, chicken stock butter, red wine, seasoning, yeast extract, modified starch, corn starch, rice flour, potato starch, potato flour, sorghum flour, arrowroot, garlic, tomato, rice concentrate, corn oil, citric acid, thiamine, guar gum, potassium sorbate, maltodextrin, Sorbic Acid. **Allergens: Soy, milk.**

GF TURKEY GRAVY

Water, Turkey and Chicken Stock, Butter, Wine, Seasoning, Yeast extract, Modified starch, Corn starch, Rice flour, Potato starch, Potato flour, Sorghum flour, Arrowroot, Citric Acid, Thiamine, Guar gum, Potassium sorbate, Maltodextrin, Sorbic Acid. **Allergens: Milk.**

BRANDIED CRANBERRIES W/ PECANS

Cranberries, Sugar, Orange Juice, Pecans, Brandy, Kosher Salt. **Allergens: Tree nuts (pecans)**

PUMPKIN PIE

Pumpkin, wheat, corn syrup, flour, skim milk, eggs, vegetable oil, sugar, corn starch, salt, spices, carrageenan, sodium phosphate, dextrin, dextrose, natural flavor. **Allergens: Wheat, eggs, soy, milk.**

PECAN PIE

Corn syrup, flour, eggs, sugar, pecans, vegetable oil, margarine, water, salt, mono and diglycerides, annatto, calcium disodium EDTA, natural and artificial flavor, water, corn syrup, carrageenan. **Allergens: Eggs, Wheat, soy, tree nuts**

APPLE PIE

Apples, flour, vegetable oil, sugar, water, Butter, cornstarch, salt, grape, cinnamon, lemon. **Allergens: Wheat, milk, soy**

SOUTHERN APPLE CRISP

Filling (Apple, sugar, flour, lemon, salt, cinnamon.) Topping (pastry rounds, butter.) **Allergens: Wheat, milk, may contain soy.**

PUMPKIN CHEESECAKE

Pumpkin filling (cream cheese, sugar, pumpkin, egg, evaporated milk, heavy cream, cake flour, lemon juice, cinnamon, ginger, cloves, vanilla, salt). Crust (Graham crackers crumbs, butter, brown sugar.) **Allergens: Milk, egg, wheat, may contain soy.**

GF REESE'S PEANUT BUTTER CUP PIE

Reese's Filling (Buttercream, chunky peanut butter, cream cheese, powdered sugar, margarine, Reese's Peanut Butter cups. Crust: Gluten free biscotti, butter, brown sugar, cocoa. **Allergens: Milk, soy, peanuts**