

# HOLIDAY DINNER

## REHEATING INSTRUCTIONS & ALLERGEN INFO

### About Fully Cooked Turkeys

- Check turkey the day before, if partially frozen, finish thawing wrapped bird in a sink of cool water.
- Inspected by the USDA to assure safety, note that brined bone-in birds will have some reddish bones and meat even after proper reheating; this is normal, **do not overcook**.

### General Reheating Notes

- Keep all foods refrigerated until ready to heat.
- Always preheat oven and check internal temperatures early.
- Convection fans will shorten cooking times and increase overall browning.

### Important Reheating Facts

- Reheating multiple menu items all at once can result in longer heating times. Adjust Accordingly.
- All cooking times are a suggested guideline only.
- Roasting conditions vary from oven to oven.
- Actual times are affected by individual oven characteristics, how much is in your oven, starting temps and how many times you open the oven door.
- A reliable digital meat thermometer is suggested.
- Allow approximately 3 hours for heating entire meal.

## Reheating Instructions



### BONELESS PRIME RIBEYE & BEEF TENDERLOIN ROASTS

Unwrap and rest at room temperature for 1-2 hours. Preheat oven to 325°. Place on a shallow roasting pan (rack optional).

**For Prime Ribeye:** Warm for 35 minutes, rotate and begin to monitor internal temperatures. Total estimated warming time approximately 45-75 minutes.

**For Tenderloin:** Warm for 25 minutes, rotate roast and begin to monitor internal temperatures. Estimated warming time is approximately 30-45 minutes. Remove at desired internal temperature. Your time may vary. Check temperatures in various spots in the center of roast early and often. The more the roast cooks the faster the internal temperature will rise. For rare, 100-110°. For medium-rare to medium, 110-125°. For medium to medium-well 125-145°. Cover and rest for 15-20 minutes before slicing.

ALLERGENS: NONE



### OVEN ROASTED TURKEY

Preheat oven to 350°. Remove plastic wrap but not the foil. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal temperature is suggested. Warming times will vary so start monitoring internal temperatures after about 100 minutes. For more browning, remove foil when turkey is almost done and use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

OVEN ROAST TURKEY ALLERGENS: NONE

### SPIRAL SLICED HONEY GLAZED BONELESS HAM

To warm, place unwrapped ham in a shallow pan. Add ½ cup water to pan.

Optional, coat with ham glaze if desired. Tent ham with foil, sealing edges tightly to pan. Warm in a preheated 325° conventional oven to 140° internal, about 45-60 minutes, warming times will vary with conditions. Rest covered for 5 minutes until ready to serve.

ALLERGENS: NONE



### BONE-IN SPIRAL HAM

Serve cold, at room temperature, or warm. To heat, start with 1 cup of water in a shallow pan and refill water as needed during cooking, taking care not to let the pan run dry. You may need an additional 3-4 cups of water during cooking, 1 cup at a time. Cover and Warm in a 275 degree oven until an internal temperature of 140 degrees is reached. About 10-12 minutes per pound. Can be uncovered and glazed near the end of cooking time.

ALLERGENS: NONE



### HOMESTYLE GRAVY

Heat bag in boiling water until steaming hot, 165°. Can also be removed from the bag and warmed in microwave or saucenepan, stirring often.

ALLERGENS: MILK, SOY

### BORDELAISE SAUCE & BEEF AU JUS

Heat on stovetop or microwave until steaming hot (165°).

BORDELAISE ALLERGENS: SOY WHEAT

BEEF AU JUS ALLERGENS: SOY

### INTERNAL TEMPERATURE GUIDE

100-110°

RARE  
(BEEF ROAST)

110-125°

MEDIUM-RARE  
(BEEF ROAST)

125-145°

MEDIUM-WELL  
(BEEF ROAST)

165°

TURKEY

Use a reliable digital meat thermometer for accurate results.

### CHEF'S TIPS

All food can be prepared up to an hour in advance and kept warm in the oven until ready to eat. Once the food is fully heated, leave covered and turn oven down to 200 degrees until you are ready to serve.

# Holiday Dinner Menu

## Allergen Chart

Menu Items	Egg	Fish	Milk	Soy	Tree Nuts	Wheat
Tony's Boneless Prime Ribeye Roast						
Tony's Beef Tenderloin Roast						
Tony's Oven Roast Turkey						
Spiral Sliced Honey Glazed Boneless Ham						
Tony's Bone-In Spiral Ham						
Homestyle Gravy			X	X		
Beef Au Jus				X		
Bordelaise Sauce				X		X
Brandied Cranberries W/ Pecans					X	
Horseradish Cream Sauce	X	X				
Green Beans			X			X
Mashed Potatoes			X			
Praline Sweet Potatoes	X		X		X	
Sage Stuffing			X	X		X
Brioche Rolls	X			X		X
Apple Pie	X		X			X
Pumpkin Pie	X		X			X
Pecan Pie	X		X		X	X