

## RECOMMENDED ITEMS

- Food thermometer
- Saucepan (pot)
- Whisk

## GENERAL TIPS FOR TAKE AND BAKE DISHES

Transfer food to your own cookware and bakeware for that “*I slaved over a hot stove all day but it was no big deal*” look.

Every oven is different - check the temperature of each dish at the halfway time mark.

Our grandma always taught us “*the nose, knows.*” - when your kitchen smells good, the food is close to being ready.



WE HOPE YOU ENJOY YOUR HOLIDAY  
MEAL AND THANK YOU FOR SUPPORTING



TAG US ON INSTAGRAM  
@ACAPPELLACATERING AND  
USE #OURLITTLESECRET

# INSTRUCTIONS

## ***Preheat oven to 350F.***

Keep hot foods hot. Cold foods cold. Refrigerate leftovers immediately or discard.

These dishes were prepared from inspected and passed meat and/or poultry and ingredients. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions. Keep refrigerated until ready for the oven.

## CHRISTMAS SALAD

Add dressing and toss before serving.

## PARKER HOUSE ROLLS

Reheat in oven for 5–7 minutes.

## GRAVY

Pour gravy into saucepan or pot.

Heat over medium heat while stirring or whisking until temperature reaches 165F.

Alternatively, microwave in container provided until heated through.

## PROTEINS, VEGETABLES & STARCHES

### ***Roast Turkey***

### ***Pineapple and Onion-glazed Ham***

### ***Roast Beef Rouladen***

### ***Whipped Potato Puree***

### ***Signature Stuffing***

### ***Roasted Vegetables***

### ***Cauliflower au Gratin***

### ***Cabbage Rolls***

Bake covered in foil container provided for 30-40 minutes OR until an internal temperature of 165F is reached.

## INDIVIDUAL MEALS

Bake covered for 20 minutes OR until a n internal temperature of 165F is reached.

