

THANK YOU FOR ALLOWING US
TO GIVE YOU THE GIFT OF TIME
THIS EASTER.

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 meal and we'd love to see how you've served our scratch-made dishes and made them your own.

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Instructions

Preheat oven to 350F.

MIXED GREEN SALAD

Add dressing and toss right before serving.

PROTEINS

Honey Garlic Glazed Ham

Roast Turkey

Roast Beef Rouladen

Bake covered for 30 – 40 minutes.
Internal temperature must be 165F.

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.

CABBAGE ROLLS

Bake covered in foil container provided for 30 – 40 minutes.
Internal temperature must be 165F.

STARCHES

Whipped Potato Puree

Dauphinoise Potatoes

Signature Stuffing

Bake covered in foil container provided 30–40 minutes.
Internal temperature must be 165F.

PARKER HOUSE ROLLS

Optional-Heat covered in foil container provided 10–15 minutes or to desired temperature.

VEGETABLES

French Green Beans

Honey Garlic Roasted Carrots

Bake covered in foil container provided for 20–30 minutes.

INDIVIDUAL MEALS

Heat in oven for 20 minutes or until internal temperature reaches 165F.

NOT-SO-FINE-PRINT

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.

Cook thoroughly to an internal temperature of 165F.

Keep hot foods hot. Cold foods cold.

Refrigerate leftovers immediately or discard.

