

TO GIVE YOU THE GIFT OF TIME
THIS HOLIDAY SEASON

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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Holiday Take & Bake 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.

PAKER HOUSE ROLLS

Bake uncovered in over for 5 minutes before serving.

CHRISTMAS SALAD

Keep refrigerated - add dressing and toss before serving.

SIDES

Cabbage Rolls

Cauliflower Au Gratin

Seasonal Roasted Vegetables

Traditional Savoury Stuffing

Whipped Potato Puree

Bake covered in foil tray for 45-60 minutes.

PROTEINS

Roasted Turkey

Pineapple and Onion-glazed Ham

Roast Beef Rouladen

Bake covered in foil tray 45-60 minutes.

GRAVY

Pour gravy into saucepan or pot.

Stir or whisk over medium heat until temperature reaches 165°F.

Alternatively, microwave in container provided until heated through with smooth consistency, stirring every 15 seconds.

DESSERT

Bûche De Noël (Yule Log)

Keep refrigerated until 30 min. before serving.

INDIVIDUAL MEALS

Bake covered in foil tray for 20-30 minutes or until internal temperature reaches 165F.

Alternatively, transfer all items to microwave-safe plate, cover with a damp paper towel and heat on high for 2 minutes or until heated through.

