

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

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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Thanksgiving 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.

PARKER HOUSE ROLLS

Bake uncovered in oven for
5 minutes before serving.

SALADS

Autumn Salad

Keep refrigerated - add dressing
and toss before serving.

SIDES

Cabbage Rolls

Cauliflower Au Gratin

Seasonal Roasted Vegetables

Traditional Savoury Stuffing

Whipped Potato Puree

Baked covered in foil tray for 45-60 minutes.

PROTEINS

Roasted Turkey

Pineapple and Onion-glazed Ham

Roast Beef Rouladen

Baked covered in foil tray for 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,
stirring every 15 seconds.

DESSERT

Signature Carrot Cake

Keep refrigerated until service.

INDIVIDUAL MEALS

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

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.

