



# REHEATING INSTRUCTIONS

## REHEATING & SERVING INSTRUCTIONS

Our dishes are prepared to be easily reheated in the oven, on the stove top, or in a microwave. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, remember that it requires quite a bit of attention.

<b>PRELIMINARY INSTRUCTIONS</b>	<b>STIR FREQUENTLY</b>	Go ahead & set that timer for 4 to 5 minutes, but every sixty seconds you should be opening the door, carefully removing the lid or covering, and stirring. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.
	<b>BE CAREFUL!</b>	The microwave heats things FAST, including the container. Be extra careful when handling foods being reheated in a microwave
	<b>AVOID A MESS</b>	Cover soups & gravies – we recommend covering them loosely while reheating. They quickly begin to spatter & can burn you quite easily. Use a microwave safe cover - parchment paper or a folded paper towel will do the job.

<b>SOUP</b>	<b>ALL NATURAL CHICKEN NOODLE</b>	<p><b>MICROWAVE:</b> Microwave in quart container on high for 5 minutes stirring every minute to ensure soup is heated thru. Make sure to leave lid cracked.</p> <p><b>STOVE TOP:</b> Transfer soup to appropriate sized sauce pot and place over medium heat. Heat for 5-10 minutes stirring regularly to prevent soup from scorching or until soup is heated thru and reaches 145 degrees.</p>
	<b>HOUSEMADE CABBAGE SOUP</b>	

<b>SIDES</b>	<b>CRÈME FRAICHE MASHED POTATOES</b>	<p><b>MICROWAVE:</b> Crack lid and microwave on high for 3-6 minutes making sure to gently stir every minute to ensure food is heated thru.</p> <p><b>OVEN:</b> For best results, transfer to oven safe container covered and heat in preheated oven at 350 for 15 minutes, stirring every 3-5 minutes or until internal temperature has reached 145.</p>
	<b>AGAVE GLAZED ROASTED SWEET POTATOES</b>	
	<b>BROCCOLINI WITH CARAMELIZED GARLIC</b>	
	<b>BULGUR WHEAT PILAF</b>	
	<b>CLASSIC BAKED MACARONI &amp; CHEESE</b>	
	<b>VEGAN KOREAN STYLE FRIED RICE</b>	
	<b>ROASTED VEGETABLES</b>	
	<b>SHERRY MUSHROOMS</b>	

<b>ALL NATURAL ENTREES</b>	<b>ALL NATURAL CHICKEN TENDERS</b>	<p><b>MICROWAVE:</b> Remove any pre portioned sauces from container. Crack lid and microwave on high for 5-8 minutes making sure to gently stir every minute to ensure food is heated thru. Keep in mind larger items such as All Natural Roasted Chicken or Baby Back BBQ Pork Ribs may take more time to reheat.</p> <p><b>OVEN:</b> For best results, transfer to oven safe container covered and heat in preheated oven at 350 for 15 minutes, stirring every 3-5 minutes or until internal temperature has reached 145. Keep in mind larger items such as All Natural Roasted Chicken or Baby Back BBQ Pork Ribs may take more time to reheat.</p>
	<b>VEGAN SQUASH &amp; CAULIFLOWER CURRY</b>	
	<b>ALL NATURAL ROAST CHICKEN</b>	
	<b>TURKEY MEATBALLS</b>	
	<b>TURKEY LASAGNA</b>	
	<b>ALL NATURAL CHICKEN MILANESE</b>	
	<b>CEDAR PLANK SALMON</b>	
	<b>ALL NATURAL BABY BACK BBQ PORK RIBS</b>	



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Use these simple instructions to easily heat and serve your meal. Our Catering Specialists are on hand to help answer any additional questions, just call your local Plum Market.

ENTRÉES	<b>All Natural Ready to Cook Turkey</b>	4 hours before serving: Preheat oven to 350°F. Once oven temperature has been reached, place the roasting pan in the oven for approximately 3 ½ hours (11-14lb) or 4 hours (16-18lb), or until thermometer reads 160°F when inserted 2" deep into Remove the turkey from the oven and let rest for 20 minutes. Once the turkey has rested for approximately 10 minutes cover loosely with a sheet of aluminum foil.
	<b>Glazed Spiral Sliced Ham</b>	45 minutes before serving: Preheat oven to 350°F. Once oven has reached temperature, loosely wrap clean foil around ham while leaving an opening at the top. Reheat the ham for approximately 30–45 minutes or until a meat thermometer placed in the center of the ham reaches an internal temperature of 140°F. Remove from oven.
	<b>All Natural Roasted Turkey Breast</b>	45 minutes before serving: Preheat oven to 325°F. When the oven has reached temperature, place in aluminum roasting pan in the preheated oven for approximately 20–30 minutes, or until thermometer reads 160°F (poultry) or 135°F (beef, salmon, and lamb). Remove from the oven and let rest for 5 minutes. Serve immediately.
	<b>All Natural Chicken Breast</b> (Herbs de Provence, Marsala, Milanese, Picatta, )	
	<b>All Natural Beef Brisket, Roasted Beef Tenderloin, Pulled Pork, Pork Loin, &amp; Pork Ribs</b>	
	<b>Cedar Plank Salmon Side</b> (Maple Mustard, Teriyaki, Honey-Lime, Apple Cider Glazed, or Poached)	
	<b>All Natural Sirloin</b>	
	<b>All Natural Shrimp</b>	
	<b>Tofu</b>	
	<b>Wild Rice and Bruschetta Stuffed Portabella, Turkey Meatloaf, &amp; Mediterranean Quinoa Cakes</b>	30 minutes before serving: Preheat oven to 350°F. Place aluminum pan in oven for 15 minutes. Remove from oven and transfer to platter. Serve immediately.
	<b>Housemade Lasagna</b> (Beef, Turkey, or Vegetarian)	45 minutes before serving: Preheat oven to 350°F. Once oven has reached temperature, loosely cover with aluminum foil and place into the oven for 35 minutes. Time will vary depending on your oven.
	<b>Housemade Pasta Selections</b> (Baked Ziti, Farfalle, Penne, or Cavatappi)	

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<b>SOUP &amp; GRAVY</b>	<b>Assorted Soups</b>	On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.
	<b>Gravy</b> (Turkey, Mushroom)	
	<b>Preliminary Instructions</b>	Preheat oven to 350°F. Remove lid from container, only where instructions indicate. Cut a 1-inch slit on the top to allow steam to escape. Follow approximate bake times below (may vary, depending on oven) or until temperature reaches 140°F.
	<b>Mini Packages</b>	For best results, transfer to oven-safe container and heat in a preheated oven at 350° for 15 minutes or until internal temperature has reached 145°. Let sit 5 minutes before serving.
	<b>Baked French Brie</b>	Pre-heat oven to 275 degrees. Remove lid of foil container, place the brie in the center of the oven, then bake for 35-45 minutes. Remove from pan and center brie on favorite serving vessel. Serve immediately.
<b>APPETIZERS</b>	<b>Pulled Chicken Quesadillas</b>	Heat uncovered for 20 minutes.
	<b>Mini Beef Wellington</b>	
	<b>All Natural Meatballs</b> (Beef, Turkey, Turkey Quinoa)	
	<b>Breaded Artichoke</b>	
	<b>Mini Kosher Beef Franks</b>	
	<b>Mini Spinach Pies</b>	
	<b>Mini Vegetable Somosa</b>	
	<b>Satay Skewers</b>	Heat uncovered for 15 minutes.
	<b>Mini Crab Cakes</b>	Heat 15–20 minutes.
	<b>Asian Vegetable &amp; Shrimp Spring Rolls</b>	Cook 20 minutes, remove lid, and heat for 10 more minutes.
	<b>All Natural Chicken Wings</b>	Heat 20–30 minutes.
<b>SIDE DISHES</b>	<b>Stuffing</b> (Italian Sausage, Vegetarian Chestnut)	Heat uncovered for approximately 30–45 minutes.
	<b>Cauliflower Gratin</b>	Heat 30 minutes, remove lid, and heat for 15 more minutes.
	<b>Agave Glazed Sweet Potatoes</b>	
	<b>Potatoes</b> (Crème Fraîche, Redskin Smashed, Herb Roasted, Au Gratin with Cheddar & Chèvre, Lyonnaise)	
	<b>Brussels Sprouts with Chestnuts</b>	
	<b>Green Beans</b> (Almondine, with Caramelized Shallots)	
	<b>Green Bean Casserole</b>	
	<b>Chophouse Corn</b>	
	<b>Oven Roasted Asparagus or Beets</b>	
	<b>Sherry Mushrooms</b>	
	<b>Broccolini or Roasted Vegetables</b>	
	<b>Housemade Mac &amp; Cheese</b>	
	<b>Baked Beans</b> (BBQ, Smokehouse)	
	<b>Latkes</b> (Potato, Sweet Potato, Sweet Potato & Kale)	
	<b>Kugel</b> (Noodle, Savory Vegetable)	
	<b>Carrots &amp; Sweet Potato Tzimmes</b>	
<b>Wild Rice &amp; Almond Pilaf</b>		
<b>Rainbow Carrots</b>		