

*Gather. Give thanks. Make memories.*

# Thanksgiving Menu

## HEATING INSTRUCTIONS

*We hope you enjoy your Thanksgiving Feast prepared by the Katherine's culinary team - Happy Thanksgiving. The following heating instructions are approximate, and will vary based on your oven type, size, settings and the amount of dishes you are heating.*

### THANKSGIVING FEAST

#### FARM-RAISED WHOLE ROASTED TURKEY GF NF

Pour broth over your turkey, cover with foil and place covered pan in a 350-degree oven for 60 minutes or until temperature reaches 140 degrees. Keep it covered until ready to serve to maintain moisture.

#### FARM-RAISED SLICED ROASTED TURKEY GF NF

Pour broth over your turkey, cover with foil and place covered pan in a 350-degree oven for 60 minutes or until temperature reaches 140 degrees. Keep it covered until ready to serve to maintain moisture.

#### FRESH CRANBERRY ORANGE CHUTNEY V+ GF DF NF

Keep chilled until ready to serve.

#### MAYFLOWER MEDLEY V GF NF

Place covered pan in 350-degree oven for 45 minutes - stirring once - or until temperature reaches 145 degrees.

#### HARVEST GREEN BEAN GRATIN V NF

Place covered pan in 350-degree oven for 45 minutes or until temperature reaches 145 degrees.

#### SAGE SCENTED DRESSING NF

Place covered pan in 350-degree oven for 45 minutes or until temperature reaches 145 degrees.

#### MASHED POTATOES V GF NF

Place covered pan in 350-degree oven for 50-60 minutes - stirring once - or until temperature reaches 145 degrees.

#### TURKEY GRAVY NF

Transfer to a saucepan and bring to a boil over medium heat, stirring occasionally.  
Lower heat and allow gravy to simmer until ready to serve.

#### SWEET POTATO MUFFINS GF NF

Serve at room temperature or place on baking tray and warm in 350-degree oven for 3-5 minutes.

#### FARMHOUSE ROLLS V NF

Serve at room temperature or place on baking tray and warm in 350-degree oven for 3-5 minutes.

#### GREAT LAKES HONEY BUTTER V GF NF

Hold at room temperature.

#### PILGRIM PUMPKIN PIE V NF

Keep chilled until ready to serve.

#### WHIPPED CREAM V NF

Keep chilled until ready to serve.

# SAVORY STARTERS PACKAGE

HAND CRAFTED CHARCUTERIE  

Keep chilled until ready to serve.

FESTIVE CRUDITÉ    

Keep chilled until ready to serve.

# EXTRA TRIMMINGS PACKAGE

HONEY GLAZED CARROTS   

Place covered pan in 350-degree oven for 30 minutes or until temperature reaches 145 degrees.

FOUR CHEESE MACARONI  

Place covered pan in 350-degree oven for 30 minutes or until temperature reaches 145 degrees.

ROASTED BRUSSELS SPROUTS   

Place covered pan in 350-degree oven for 30-40 minutes or until temperature reaches 145 degrees.

# SWEET ENDINGS PACKAGE

Hold all at room temperature.

APPLE CIDER COOKIES  

CRANBERRY CHOCOLATE GANACHE CUPS  

MAZAPAN   

PECAN PIE SQUARES 

PUMPKIN SPICED 'DONUT' BITES  

*Wishing you and your family a peaceful and safe Thanksgiving with gratitude from everyone on the Katherine's team.*



 Vegan  Vegetarian  Gluten Free  Dairy Free  Nut Free

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