

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. All dishes are fully cooked, you are simply warming them until hot.

THANKSGIVING FEAST

**For a crispier topping, remove the dish lid for the final 10 minutes of heating.*

FARM-RAISED WHOLE ROASTED TURKEY (GF) (NF)

Pour broth over your turkey, cover with foil and place covered pan in 325° oven for 60 - 80 minutes or until temperature reaches 160°. 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 325° oven for 60 - 70 minutes or until temperature reaches 160°. 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 325° oven for 45 minutes.

HARVEST GREEN BEAN GRATIN (V) (NF)

Place covered pan in 325° oven for 45 minutes. *

SAGE SCENTED DRESSING (NF)

Place covered pan in 325° oven for 45 minutes. *

MASHED POTATOES (V) (GF) (NF)

Place covered pan in 325° oven for 50 - 60 minutes.

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.

FARMHOUSE ROLLS (V) (NF)

Serve at room temperature or place on baking tray and warm.

GREAT LAKES HONEY BUTTER (V) (GF) (NF)

Hold at room temperature.

APPLE STREUSEL PIE (V) (NF)

Keep chilled until ready to serve, or warm in 325° oven for 15 - 20 minutes.

HOMEMADE PUMPKIN PIE (V) (NF)

Keep chilled until ready to serve.

WHIPPED CREAM (V) (NF)

Keep chilled until ready to serve.

EXTRA TRIMMINGS PACKAGE

HONEY GLAZED CARROTS (V) (GF) (NF)

Place covered pan in 325° oven for 30 minutes.

FOUR CHEESE MACARONI (V) (NF)

Place covered pan in 325° oven for 50 minutes. *

ROASTED BRUSSELS SPROUTS (V) (GF) (NF)

Place covered pan in 325° oven for 30 - 40 minutes.

(V+) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

WISHING YOU AND YOUR FAMILY A PEACEFUL AND SAFE THANKSGIVING
WITH GRATITUDE FROM EVERYONE ON THE KATHERINE'S TEAM.



2022

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