

Reheating Instructions For Your Pre Cooked Ham Dinner:

1. Preheat the oven to 275 degrees.
2. Put ham in a roasting pan and place in the oven for 45 min - hour.
3. While ham is heating, put your mashed potatoes, scalloped potatoes, and stuffing in the oven – COVERED. Stir every 15 minutes for 1/2 hour – 45 minutes until heated through.
4. After the ham comes out, put vegetables in the oven for 15 minutes or until fully heated.

Reheating Instructions For Your Turkey Dinner:

1. Preheat the oven to 275 degrees.
2. Remove plastic wrap from your tray of sliced turkey, and place in the oven with foil cover on for 45- 1 hour, depending on the amount of turkey you have based on the option you chose.
3. While turkey is heating, put your mashed potatoes, sweet potatoes, and stuffing in the oven – any plastic wrap off but covered with the foil lid. Stir every 15 minutes for 1/2 hour – 45 minutes until heated through.
4. After the turkey comes out, put vegetables in the oven for 15 minutes or until fully heated.
5. Put gravy in a saucepan on your stovetop over medium heat, stir occasionally until it reaches the desired temperature.

General Catering Reheating Instructions:

1. Preheat the oven to 275/300 degrees.
2. For most sides, like veggies, potatoes and rice, you just need to heat through – any plastic wrap off but covered with foil lid – until hot, and stir/toss a couple times during reheating. This should take 20 - 30 minutes depending on the type of food.
3. For most meat and chicken dishes, you can follow the same procedure, but it may take slightly longer to reheat meats, about 30-40 minutes.

4. For wings, you will want to reheat UNCOVERED at a slightly higher temp, around 375-400 degrees, until wings are heated through and crispy to your liking.
5. For roast beef, we do not recommend reheating - instead heat the au jus or gravy completely through, and top the roast beef with either which will warm up the roast beef without overcooking it.