



Reheating Guidelines

- Reheating times are based on items being at room temperature or slightly cold; if frozen or just removed from refrigerator, additional time may be needed.
- When reheating items in the microwave, use a microwave safe container and cover food to retain moisture.
- For reheating on the stovetop, a sauce pan or sauté pan is preferred. If reheating in the oven, a sheet tray is best for most items.

Menu items with an * include sauces that do not require heating. Serve sauces for these items at room temperature.

	Microwave	Stovetop	Oven
Salads:			
Farmer's Market Salad	--	--	--
Delicata Squash Salad	--	--	--
Shaved Brussels Salad	--	--	--
Soups:			
Butternut Squash and Apple Soup*	2 to 3 min stop every 60 seconds to stir	3 to 5 min medium high heat	--
Chestnut Soup with Black Truffle Crème*	2 to 3 min stop every 60 seconds to stir	3 to 5 min medium high heat	
Turkey Wild Rice Soup	2 to 3 min stop every 60 seconds to stir	3 to 5 min medium high heat	
Sides:			
Wild Mushroom Thyme Brioche Stuffing	1 to 3 min	--	350 degrees 20 minutes, covered

Oyster and Sage Cornbread Stuffing	1 to 3 min	--	5 to 7 min 375 degrees
Roasted Garlic Yukon Mashed Potatoes	1 to 3 min stop every 60 seconds to stir	3 to 5 min medium low heat Stirring often	3 to 5 min 375 degrees, covered
Gravy	1 to 2 min Stopping to stir every 60 seconds	3 to 5 min medium low heat Stirring often	
Winter Squash Purée	1 to 3 min stop every 60 seconds to stir	3 to 5 min medium low heat Stirring often	
Shaved Brussels Sprouts	1 to 3 min stop every 60 seconds to stir	--	7 to 10 min 375 degrees
Green Bean Casserole	1 to 3 min	--	7 to 10 min 375 degrees
Maple Roasted Carrots	1 to 3 min		7 to 10 min 375 degrees
	Microwave	Stovetop	Oven
Mains: Pumpkin Streusel Coffee Cake	1 min to 2 min	--	--
Baked Cinnamon and Pecan French Toast with Pomegranate Syrup*	30 seconds to 1 min	--	3 to 4 min 375 degrees
Kale, Wild Mushroom and Chevre Crustless Quiche	1 to 2 min		8 to 10 min 375 degrees Cover with Broth
Turkey Leg Confit	Cover with Broth 2 to 4 min	--	15 to 20 min 375 degrees
Classic Risotto	2 to 3 min Stopping to stir every 60 seconds	Medium low heat, stirring often 5 to 6 min	--
Turkey Pot Pie	--	--	10 to 13 min 400 degrees
Turkey and Pumpkin Goulash with Caraway Noodles	2 to 3 min Stopping to stir every 60 seconds	2 to 4 min – medium heat covered, stirring occasionally	10 to 15 min 375 degrees
Turkey Hash with Poached Farm Eggs	2 to 4 min	2 to 4 min medium heat- covered	

