

## SAFE HANDLING INSTRUCTIONS

- Your cooked/sliced Turkey/Ham/etc. may be left out for serving a total of 2 hours
- After serving, carve any remaining meat from the bones.
- Place small amounts (serving size) in covered containers and store in the coldest part of the refrigerator, allowing space around food for adequate air circulation.
- Cooked Turkey may be stored in the refrigerator for 3 to 4 days.
- Cooked Turkey will keep up to 4 months in the freezer when wrapped in heavy foil or placed in freezer bags

## HEATING COOKED TURKEY BREAST

1. Preheat oven to 350°
2. Place breast in a shallow pan with enough liquid to keep it from drying.
3. Cover in foil and heat approximately 15 minutes per pound, until the internal temperature reaches 160°.

## BAKING/HEATING SPIRAL HAMS

(Small, 7 to 10 lb.)

1. Preheat oven to 350°
2. Place ham in large oven-proof pan
3. Heat for 30 minutes (Ham is precooked)
4. Heat glaze on stove top under low heat until it becomes liquid
5. Coat Ham with glaze and return to oven for 5 minutes
6. Garnish with pineapples & Cherries and serve

## HEATING POTATO CUPS

1. Preheat oven to 325°
2. Place Potato Cups on shallow baking pan
3. Heat for 20 to 25 minutes only. Do not over-heat

\* These Instructions are meant as guidelines only. Temperature settings will vary in every oven. Over heating will affect quality

## HEATING INSTRUCTIONS

### WHOLE TURKEYS

### AFTER REFRIGERATION

(May be heated with or without foil wrapping)

1. Preheat oven to 325°
2. Place turkey on a rack and add water (or drippings) to the cavity and bottom of the pan.  
10 lb. Turkey up to 45 minutes  
15 lb. Turkey up to 1 hour  
20 lb. Turkey up to 1 hour 15 minutes  
25 lb. Turkey up to 1 hour 30 minutes

The USDA recommends the internal temperature be 165°. The Turkey will be warm, a perfect slicing temperature and will not be dry.

### BAKING/HEATING STUFFING:

1. Preheat oven to 325°
2. Place covered pan of stuffing in the oven for 30 to 40 min. for small pan - 1 hour for med size pan and 1 1/2 hours for large
3. Remove the foil cover for last 10 minutes to brown top if desired.
4. Internal temperature should read 165°

### HEATING MASHED POTATOES

1. We recommend heating in the microwave
2. Transfer to microwaveable container
3. Start heating 1 minute per pound of potatoes
4. Stir often
5. Internal temperature should read 140° in center

(Over heating will cause milk to turn sour)

### HEATING SWEET POTATOES

1. Preheat oven to 325°
2. Place covered pan of potatoes in the oven for 15 min. for small pan, 20 to 25 min for med size pan and 30 to 45 min for large pan

### GRAVY

1. Pour gravy into sauce pan
2. Heat over LOW heat stirring often
3. Gravy should reach 160°

### MACARONI & CHEESE

1. Cover a microwaveable container and heat up to 5 min. for 1/2 lb. Up to 15 min for 5 lb.

Please follow the individual label directions on our frozen products

# Catering-To-Go



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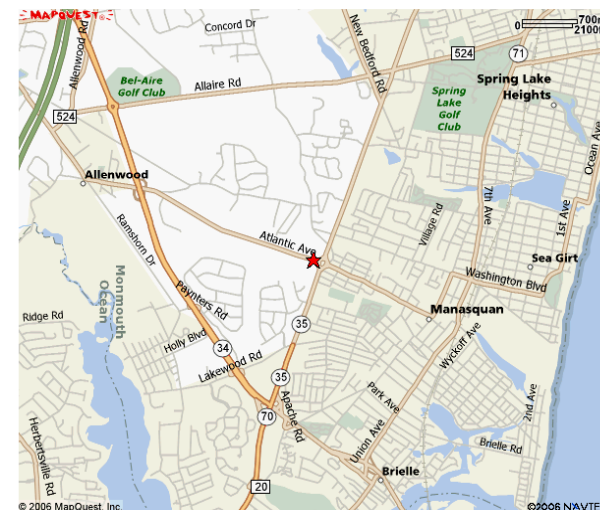
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WEEKDAY DELIVERY

OPEN 7 DAYS



◆ Prices subject to change without notice ◆

## TURKEYS

Fresh/Frozen Turkeys ..... \$ 3.25 lb.  
 Cooking Charge ..... \$ 1.85 lb.  
 Cooked Turkey Breast (Whole).. \$ 9.25 lb.  
 Smoked Turkey (Whole) ..... \$ 6.75 lb.  
 Smoked Turkey Breast (Whole).. \$ 9.25 lb.  
 Average serving portion: One pound per person  
 (using the uncooked weight). For a hot dinner for  
 ten people we would recommend at minimum a  
 twelve pound turkey for a small amount of leftovers.  
 If you would like your turkey sliced, it will be  
 cooked one day in advance and refrigerated over  
 night. Our sliced turkeys should be served cold.

**Custom Slicing Charges: \$ 18.00 per item**

**Platter Sliced**—Sliced onto a platter and decorated  
 to include cranberry relish center

**Framed**—Sliced and reassembled onto the carcass  
 to look like a whole, uncut turkey.

**Tray Sliced**—Sliced into an aluminum tray.  
 (This method will allow the turkey to be warmed)

### WHOLE TURKEY DINNER PACKAGES

Whole Rotisserie Cooked Turkey, Stuffing,  
 Mashed Potatoes, Turkey Gravy, Vegetable &  
 Cranberry Sauce.

**For 10:** \$ 131.00 **For 15:** \$ 201.00  
**For 20:** \$ 260.00 **For 25:** \$ 345.00

### TURKEY BREAST DINNER PACKAGE

Sliced Turkey Breast, Mashed Potatoes, Stuffing,  
 Vegetable, Turkey Gravy & Cranberry Sauce

**For 5:** \$ 58.00 **For 10:** \$110.00  
**For 15:**\$166.00 **For 20:** \$237.00

### PRIME RIB DINNER PACKAGE

Sliced Prime Rib, Mashed Potatoes,  
 Vegetable, Beef Gravy & Au Jus  
**For 5:** \$ 64.00 **For 10:** \$124.00  
**For 15:** \$189.00 **For 20:** \$254.00

### PORK LOIN DINNER PACKAGE

Sliced Pork Loin, Mashed Potatoes,  
 Stuffing, Vegetable, Applesauce  
 & Pork Gravy  
**For 5:** \$ 58.00 **For 10:** \$110.00  
**For 15:** \$166.00 **For 20:** \$237.00

### SPIRAL HAM DINNER PACKAGE

Spiral Sliced Ham, Potatoes, Vegetable,  
 Baked Beans and Ham Glaze  
**For 8:** \$ 129.00 **For 16:** \$243.00

### VIRGINIA HAM DINNER PACKAGE

Sliced Virginia Ham, Potatoes, Baked  
 Beans, Vegetable & Raisin Sauce  
**For 5:** \$ 52.00 **For 10:** \$ 98.00  
**For 15:** \$156.00 **For 20:** \$213.00

### TURDUCKEN DINNER PACKAGE

Sliced Turducken Breast, Garlic Mashed,  
 Roasted Cajun Vegetables, Cranberry  
 Relish, Creole Sauce or Turkey Gravy  
**For 5:** \$ 70.00 **For 10:** \$136.00

### HAM ♦ ROAST BEEF PORK LOIN ♦ PRIME RIB

Spiral Sliced Honey Glazed Ham (bone-in)  
 Approximately 14 to 17 lb..... \$ 7.85 /lb.  
 Whole serves 16 to 20/ Half serves 6 to 10  
Virginia Baked Ham (boneless)  
 Approximately 12 lb. .... \$ 7.85 /lb.  
 Whole serves 30 to 40/ Half serves 15 to 20  
Prime Rib Whole or Half ..... \$14.25 lb.  
Roast Beef Whole or Half ..... \$ 7.95 /lb.  
Pork Loin Whole or Half ..... \$ 9.35 lb.

### PARTY PLATTERS

Party Platters are arranged and decorated  
 with Pickles & Olives or choice of center  
 condiments.

Sliced Turkey Breast, Top Round Roast  
 Beef, Virginia Baked Ham, American &  
 Swiss Cheeses

**For 10 or more:** @ \$ 6.25 per serving

**To include in addition to the above:**  
 Potato Salad, Macaroni Salad, Cole Slaw,  
 Baked Beans & Dinner Rolls @ \$11.25  
 per serving

### SANDWICH PLATTERS

Sliced Turkey, Roast Beef & Ham on  
 White, Wheat, Rye or Pumpernickel  
 breads.

**For 10 or more:** @ \$ 7.85 per serving

**To include in addition to the above:** Potato,  
 Salad, Macaroni Salad, Cole Slaw & Baked  
 Beans @ \$ 12.75 per serving

### Whole Rotisserie Pigs

(25 to 40 lb. Each)

\$ Market Price ♦ Call for Details!