Heating Instructions

Main Course - Roasted Turkey

Your turkey has been slow-roasted and is fully cooked. All you need to do is reheat and enjoy!

In the oven

1. Preheat oven to 350°F.
2. Keep turkey covered and heat for approximately 10-15 minutes.
3. Check periodically until the internal temperature reaches 165°F.

Homemade Turkey Gravy

Stovetop

Pour gravy into a saucepan and warm over low heat, stirring frequently until the gravy begins to simmer and is heated thoroughly.

Side Dishes

Preheat oven to 350°F for all side dishes.

Mashed Potatoes - Bake 15 minutes, stir, then bake an additional 10 minutes.

Traditional Stuffing - Bake approximately 25 minutes.

Honey Roasted Carrots - Bake covered 20 minutes. Remove lid and bake 10 more minutes.

Chorizo & Cornbread Stuffing - Bake approximately 20 minutes.

Sweet Potato Casserole - Bake approximately 25 minutes.

Gouda Mac & Cheese - Bake 15 minutes, stir, then bake an additional 10 minutes.

Chili Crisp Green Beans - Bake approximately 10 minutes.

Smoked Bacon Roasted Brussels Sprouts - Bake approximately 15 minutes.

Dinner Rolls - Warm in the oven for approximately 5 minutes.

Helpful Heating Tips

Oven temperatures and heating times may vary. Check dishes periodically and adjust as needed. Reheat food to 165°F. Avoid overheating.

From all of us at Lake Life Catering, we wish you a wonderful holiday filled with delicious food, family, and cherished memories!