



THANKSGIVING

REHEATING INSTRUCTIONS

IMPORTANT:

Remove everything from the refrigerator and allow to come to room temperature before reheating.

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STARTERS

CHICKEN VEGETABLE SOUP PUMPKIN & BUTTERNUT SQUASH CORN CHOWDER CARROT DILL

Bring soup to a simmer in a saucepan over medium heat. Cover and leave on lowest heat until ready to serve. Sprinkle with finely chopped parsley or dill.

ELI'S PULL-APART BRIOCHE ROLLS

Remove lid and place in warm oven for 3-5 minutes.

HOT HORS D'OEUVRE

Place in preheated 450°F, uncovered, for 4-6 minutes.

COLD HORS D'OEUVRE

Serve at room temperature.

GRILLED SHRIMP ADRIATIC

Can be served at room temperature or sautéed for 2 to 3 minutes in a dry, hot skillet.

MEAT | PROTEINS

ROASTED FREE-RANGE TURKEY

All turkeys are delivered in an aluminum pan wrapped in foil.

10-12 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 30 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

14-16 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 35 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

22-24 pounds: Preheat oven to 350°F. Put one cup of water in the bottom of the pan. Place foil-wrapped turkey in the oven for 45 minutes. Then uncover, raise heat to 375°F and roast for an additional 20 to 30 minutes.

RAW READY-TO-ROAST TURKEY

The right temperature here is critical. This is a good reason to invest in an oven thermometer.

Your turkey has been stuffed with:

- Kosher salt
- Freshly ground black pepper
- Fresh thyme
- Lemon
- Onion

Your turkey has been brushed with:

- Butter
- Kosher salt
- Freshly ground black pepper

The package also contains one pint of chicken stock.

Directions:

1. Let turkey sit on your kitchen counter to come to room temperature (about two hours).
2. Preheat the oven to 350°F.
3. When ready to begin cooking, gently open the foil on your turkey. Open the pint of chicken stock and dump it into the pan around the raw bird. Close the foil back up tightly.
4. Roast 10-12 lb. turkey for 2½ - 3 hours uncovered. Roast your 14-16 lb. turkey for about 3½ - 4 hours. Keep covered for the first 2 hours, then uncover completely for the remainder of the roasting time. Roast your 22-24 lb. turkey for 5 hours. Keep covered for the first 3 hours, then uncover completely for the remainder of the roasting time
5. You can tell that your turkey is done, when the juices run clear (meaning not at all pink) when you insert a knife underneath the leg where it meets the thigh. Remove the turkey to a cutting board and cover loosely with aluminum foil. Let rest for AT LEAST 30 minutes.
6. Carve the turkey onto a platter and serve.

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WHOLE BONELESS ROASTED TURKEY BREAST

Place wrapped turkey breast in preheated 350°F oven for 15-20 minutes.

ROLLED ROASTED TURKEY BREAST

3-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 20 to 25 minutes.

6-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 30 to 35 minutes.

SLICED FRESH TURKEY BREAST

Best served at room temperature, or warmed on top of stove in a little turkey gravy or chicken stock.

TURKEY GRAVY

GIBLET GRAVY

On top of the stove, over low heat, simmer in a saucepan or double boiler. Add a couple of tablespoons of water if you are concerned it will stick to the pot.

ROAST CHICKEN

Whole: Bake in a preheated 375°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

Cut up: Bake in a preheated 350°F oven, covered, for 10 minutes. Uncover for an additional 5 minutes to crisp.

CAPON

Bake in a preheated 350°F oven, uncovered, for 15 to 20 minutes until you see the bird start to sizzle or bubble.

CORNISH HENS

Bake in a preheated 350°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

BERKSHIRE BONE-IN SMOKED HAM (20-25 lbs.)

Bake in a 325°F preheated oven, covered, for 30 minutes, then uncovered for 15 minutes.

WHOLE GLAZED SPIRAL CUT HAM (10-12 lbs)

Bake in a 325°F oven, covered, for 20 minutes, then uncovered for 10 minutes.

SLICED GLAZED BAKED HAM

Bake in a 350°F oven, wrapped in foil, for 15 minutes. Equally delicious served at room temperature.

FILET OF BEEF

Place on a cookie sheet or in a roasting pan, and bake at 375°F, lightly covered with foil, for 10 to 12 minutes. Slice and serve. This is also delicious at room temperature.

VEGETABLES & SIDES

AUTUMN VEGETABLE MEDLEY

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently.

STEAMED VEGETABLES WITH DILL

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently. OR preheat oven to 375°F. Spread vegetables out on a baking sheet and roast for 5 to 8 minutes.

ROASTED SWEET POTATOES

HERB-ROASTED POTATOES

Bake in an ovenproof baking dish, in a preheated 350°F oven, for 8-10 minutes, until they start to bubble and sizzle.

STEAMED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and sprinkle 3 to 4 tablespoons of water or melted butter over them and bake for 3 to 4 minutes.

GRILLED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and bake for 3 to 4 minutes.

MASHED POTATOES

SWEET POTATO PURÉE

CREAMED SPINACH

CELERY ROOT AND LEEK PURÉE

A double boiler is the best way to reheat these items. If you don't have one, use a heavy-bottomed pot, put some milk (and butter, if you want) in the pot, add the vegetables, and stir often until they start to steam.

POTATO GRATIN

Preheat oven to 350°F. Place gratin in oven for 20 minutes. Uncover for last 10 minutes.

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GLAZED BUTTERNUT SQUASH

Preheat oven to 350°F. Bake for 12 to 15 minutes, uncovered, or until it bubbles.

CANDIED YAMS

Preheat oven to 350°F. Bake for 12 to 15 minutes, uncovered, or until it bubbles.

CORN PUDDING

Bake in preheated 300°F oven for 20-30 minutes.

ELI'S TRADITIONAL BREAD STUFFING

MUSHROOM & CARAMELIZED ONION STUFFING

CORNBREAD STUFFING WITH DRIED FRUIT

SAUSAGE STUFFING

Place in a buttered casserole or leave in our aluminum tray and cover with foil. Bake in preheated 350°F oven for 12-15 minutes. Uncover and bake an additional 12-15 minutes. For a drier stuffing, bake 15-20 minutes. For a moister stuffing, reheat covered until the last 5 minutes.

DESSERTS & SWEETS

BAKED APPLE

Bake covered in a preheated 350°F oven for 10 minutes.

CRANBERRY BREAD PUDDING

Preheat oven to 350°F. Place room-temperature pudding in oven for 12-15 minutes. Foil can be placed loosely over pudding to stop further browning.

FRUIT PIES (APPLE, BLUEBERRY, STRAWBERRY RHUBARB, PEACH)

PUMPKIN PIE

HARVEST CRUMBLE PIE

PECAN PIE

Bake in a preheated 350°F oven for 12 to 15 minutes. Foil can be placed loosely over pie to prevent further browning. Or, once you take the turkey out of the oven, turn off the oven and place pies in it. They will stay warm throughout the meal and be ready to serve as dessert.

MILE-HIGH LEMON MERINGUE CAKE

CHOCOLATE LAYER CAKE

CHOCOLATE ALMOND CAKE

APPLE TART

TARTE TATIN

CARROT CAKE

POUND CAKE

TURKEY CUPCAKES

Store at room temperature until ready to serve.

CLASSIC & MARBLE CHEESECAKE

CHOCOLATE LOG WITH GANACHE

KEY LIME PIE

LEMON MERINGUE TART

Store in refrigerator until one hour before serving.

THANKSGIVING SWEETS CRATE

Store in a cool place until served.