

# Butterfield Catering Thanksgiving

HEATING INSTRUCTIONS (REMEMBER TO PRE-HEAT YOUR OVEN!)

## APPETIZERS & FIRST COURSE

**BUTTERNUT SQUASH BISQUE** with *Crème Fraîche & Toasted Pumpkin Seeds*—Heat soup in a saucepan on the stovetop, over medium heat, stirring, until very hot. Top with a dollop of crème fraîche, then sprinkle with toasted pumpkin seeds.

**CORN CHOWDER**—Heat soup in a saucepan on the stovetop, over medium heat, stirring, until very hot.

**PIGS IN BLANKETS** with *Deli Mustard*—Heat in 375° oven for 6-8 minutes.

**MINI CRAB CAKES** with Cayenne Remoulade—Heat in 400°- 425° oven for 5 minutes. Serve with Cayenne Remoulade dip on the side.

**JUMBO SHRIMP COCKTAIL** with House Cocktail Sauce—Serve chilled with cocktail sauce on the side.

**VEGETABLE CRUDITÉ CRATE** with Fresh Herb Dip—Serve chilled or at cool room temperature.

**CITRUS MIXED GREEN SALAD** with *Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette*—  
Serve chilled or at cool room temperature.

## ENTRÉES

**OVEN READY TURKEY** (12-30 Pounds)—1. Preheat oven to 350 degrees. 2. Uncover Turkey, and pour 1 pint (2 cups) of water into the bottom of the turkey pan. 3. Re-cover the turkey with aluminum foil. 4. For a 12 pound turkey, cook for 2 hours and 15 minutes. For a 14-16 pound turkey, cook for 2 hours and 30 minutes. For a 18-20 pound turkey, cook for 2 hours and 45 minutes. For a 22-24 pound turkey, cook for 3 hours. 5. Remove the aluminum foil and baste the turkey with the juice from the bottom. Cook the uncovered turkey until the pop-up thermometer pops up! (For 14-16 pound turkeys, this should take about 50 minutes). \*\* If using a meat thermometer, remove the turkey when the internal temperature reaches 155 degrees Fahrenheit at the deepest part of the breast\*\* 6. Let the turkey cool for at least 20 minutes before carving.

### **ROASTED FREE RANGE TURKEY** (14-16 Pounds), **STUFFED FREE RANGE TURKEY WITH TRADITIONAL STUFFING**

Heat turkey for 20-25 minutes in well pre-heated 425° oven, loosely tented with aluminum foil. Please note: We will be roasting turkeys continuously during the day; if you are one of the later deliveries you might receive your turkey still warm from the oven. If so, reduce warming time to 10-15 minutes at 425°— or serve as is with hot gravy. As always, we don't believe in heating the turkey until it is very hot, just until it is warmed through. The gravy & dressing should be heated until very hot.

### **ROASTED ALL NATURAL WHOLE TURKEY BREAST, 'THICK CUT' ALL NATURAL TURKEY BREAST**

Heat turkey breast in well pre-heated 400° oven for 10 minutes uncovered. Serve with hot gravy.

### **HOMEMADE TURKEY GRAVY, HOMEMADE MUSHROOM GRAVY**

Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

**GLAZED SPIRAL HAM**— Heat in 400° oven for 15-20 minutes. Serve with honey mustard on the side.

### **VEGAN TURKEY STUFFED WITH BUTTERNUT SQUASH AND MUSHROOMS**

Heat in 400°- 425° oven for 15 minutes loosely covered with aluminum foil.

## DRESSINGS & STUFFING

**TRADITIONAL STUFFING WITH FRESH HERBS, SWEET SAUSAGE & SOURDOUGH STUFFING, CORNBREAD STUFFING WITH MUSHROOMS & PECANS**—Heat in 400°- 425° oven for 10 minutes loosely covered with aluminum foil, remove foil and cook for additional 5 minutes.

**WILD & JASMINE RICE DRESSING WITH BUTTERNUT SQUASH & DRIED CRANBERRIES** —Drizzle a little water over and heat 7 minutes in well pre-heated 400°- 425° oven, covered.

## SIDE DISHES

### **MARSHMALLOW SWEET POTATOES, PRALINE SWEET POTATOES, HARVEST CORN PUDDING**

Heat in 400°- 425° oven for 10 minutes, uncovered.

**GREEN BEANS** with Shiitake Mushrooms— Heat in 400°- 425° oven for 7 minutes, uncovered.

**ROASTED BRUSSELS SPROUTS** with *Butternut Squash*—Heat in 400°- 425° oven for 10 minutes, uncovered.

**CREAMED SPINACH**—Heat in 400°- 425° oven for 10 minutes, uncovered. Can also be heated in the microwave, loosely covered.

**AUTUMN VEGETABLE MEDLEY**—Heat in 400°- 425° oven for 10 minutes, uncovered.

**CLASSIC MASHED POTATOES**—Heat in saucepan over low heat, stirring, adding a little milk if necessary, or transfer to oven-safe dish and heat in a 400° oven for 10-15 minutes, loosely covered with foil. Can also be heated in the microwave, loosely covered.

**FRESH AUTUMN APPLE SAUCE, CRANBERRY SAUCE** with *Orange Zest*—Serve chilled.

## BREADS

### **TRADITIONAL BUTTERMILK BISCUITS, COUNTRY CORN BREAD**

Just before serving, heat in 400°- 425° oven for 2-3 minutes uncovered, or serve at room temperature.

**SEVEN-GRAIN ROLLS, RAISIN NUT BREAD**—Serve at room temperature.