

Butterfield Catering Thanksgiving

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

APPETIZERS & FIRST COURSE

BUTTERNUT SQUASH BISQUE WITH CRÈME FRAICHE AND 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 RÉMOULADE—Heat in 400°- 425° oven for 5 minutes. Serve with cayenne rémoulade 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.

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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.

MACARONI & CHEESE —HEAT IN 400° OVEN FOR 15 TO 17 MINUTES, UNCOVERED.

GREEN BEANS WITH TOASTED GARLIC —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 —Serve Chilled

CRANBERRY SAUCE —Serve Chilled

BREADS

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

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

SEVEN-GRAIN ROLLS—Serve at Room Temperature

CRANBERRY PECAN LOAF—Serve at Room Temperature