



Holiday Carryout Heating Instructions

Thank you for ordering from Irene's Catering Service! All hot entrees have been fully cooked and need only to be warmed through prior to serving.

- ✓ *Each pan contains a plastic oven film under the foil wrapping. Leave this on when warming, as it assists in the warming and steaming process.*
- ✓ *Setting your oven temperature to 350°, use the following approximate times to heat your food items:*

Thanksgiving Day Turkey Dinner

Turkey (Fully Cooked & Carved)	1-1/2 hour
Sweet Potato Soufflé	1-1/2 hour
Roasted Garlic Mashed Potatoes	1 hour
Gravy	45 min.
Green Beans Almondine	45 min. - 1 hour
Stuffing	45 min. - 1 hour
Pumpkin & Apple Pie (if you prefer slightly warmed)	15 – 20 min.

Christmas Day Ham Dinner

Spiral Sliced Ham (Fully Cooked)	1-1/2 - 2 hour
Sweet Potato Soufflé	1-1/2 hour
Roasted Garlic Mashed Potatoes	1 hour
Gravy	45 min.
Mélange Of Fresh Seasonal Vegetables	45 min. - 1 hour
Pumpkin & Apple Pie (if you prefer slightly warmed)	15 – 20 min.

Chafing Dish Instructions: Fill the main pan of the Chafing Dish with 1” of water. Light 1 or 2 cans of sterno ½ hour prior to service to fully heat the water. Each can of sterno will last about 2 hours. Place the supplied stainless serving pan into the chafing dish prior to inserting your 9”x13” aluminum pans of food. This stainless serving pan will keep your aluminum pans from falling into the water. A Chafing Dish cover has also been provided to keep your food warm when not in use. **NOTE:** The Chafing Dishes will not heat your food from a cold state. They are to be used to keep your food warm once it has been fully cooked.