

2022 Holiday ReHeat Card Insert

TWO SIDED - PRINT FRONT + BACK

8.5" x 11" Matte Heavy Stock

VER.01

This holiday season,
focus on your celebration,
and let Max Catering
handle the preparation.

Flawless Food Every Time

Just like home cooked, because it is!

Delicious ready-to-serve meals from Max Catering
make holiday meals simple, delicious, and easy

EST. **MAX** 1998
CATERING & EVENTS

RE-HEATING INSTRUCTIONS

For MAXimum delicioumess.

Set the oven, set the table, then
sit back and enjoy.

The compliments are yours.
The secret is ours.

TURKEY RE-HEATING INSTRUCTIONS

Sliced and whole precooked turkeys.
Set the oven temperature to 325°-350° F. Use a food thermometer (probe type best) to check that internal temperature has reached 165° F. Add a little broth or water to keep moist prior to re-heating and cover.
NOTE: Discard any turkey, stuffing, and gravy left out at room temperature longer than 2 hours;
1 hour in temperatures above 90° F.

SHORT RIBS RE-HEATING INSTRUCTIONS

Set the oven temperature to 350° F.
Cook for 30-40 minutes, covered. Use a food thermometer (probe type best) to check that internal temperature has reached 180° F.

RAW TURKEY COOKING INSTRUCTIONS

For best results use deep roasting pan and a rack for turkey
Preheat oven to 450°F. Place turkey in oven. Roast for 30 minutes and then reduce temperature to 350°F. Use a food thermometer (probe type best) to check that internal temperature has reached 165° F
in the thickest part of the thigh
12-14# / 350°F 2.5 - 3 hours or until temperature is 165°F in the thickest part of thigh. Allow to rest 30 mins before cutting
22-24# / 350°F 4.5 - 5 hours or until temperature is 165°F in the thickest part of thigh. Allow to rest 30 mins before cutting
rule of thumb, 12-14 minutes per pound

ROASTING PRIME RIB

1/2 RIB (6-8 ppl) Pull from fridge and allow to come up to room temp 1-1.5 hours. Preheat oven to 500°F. Season with a generous amount of salt and pepper. Roast for 30 mins. Turn oven down to 325°F and continue roasting 1.5 - 2 hr or until desired temperature is reached.
Allow to rest 20-30 mins while reheating side dishes.
Rare 120°F Med 130°F
Med Rare 125°F Med Well 140°F

anything over 140°F will be well done as well as the end cuts

RE-HEATING GRAVY

On the stovetop: Reheat in a large saucepan over medium heat, adding a little water or broth as necessary to achieve desired consistency. Stirring occasionally, heat until internal temperature reaches 165°F

RE-HEATING FOR SIDE DISHES

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F as follows:
Mashed Potatoes: 30-40 minutes
Casseroles: 40 minutes

Vegetables, carrots, and brussels sprouts: 20-25 minutes
Stuffed Mushrooms: 20-25 minutes
Sweet Potato: 30-40 minutes
Stuffing: 30-40 minutes

For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

Soup: Cook on a stove top in a sauce pot, medium heat 'til simmer

RE-HEATING DINNER ROLLS & PIES

Bake on a cookie sheet for 7-9 minutes at 375°F.
Do last if you want to serve warm.