

## HOLIDAY MEAL RE-HEATING GUIDELINES:

### WHOLE TURKEY—3 hours before serving

Preheat oven to 325°F. Remove wrapper, kale and apple garnish from pan. Wrap turkey tightly with aluminum foil. Place in oven and heat until the thickest part of the breast in 140°F. This should take 1-1/2 to 2-1/2 hours depending on your oven. Remove turkey from oven and let rest while you heat your sides like mashed potatoes and stuffing.

### SLICED TURKEY BREAST OR HAM—1 hour before serving

Pre-heat oven to 325°F. Remove plastic cover and wrap in aluminum foil. Place in oven and heat to 140°F in-between the slices of turkey or ham. If ham meal, pour glaze over ham at this point and heat for 10 more minutes uncovered.

### WHOLE HAM MEAL—3 hours before serving

Preheat oven to 325°F. Remove wrapper and garnish from pan. Wrap ham in aluminum foil and place 1 cup of water in pan with the ham. Place in oven and heat to 140°F in the middle of the ham. Remove foil and spread glaze over ham. Cook for 10 more minutes. Remove from oven and cover with foil for 30 minutes. Slice and serve.

### ALL HOLIDAY MEALS:

#### 45 minutes before serving

Heat all sides according to sides reheating chart on back.

#### 10 minutes before serving

Place butterflake rolls in 325° oven. Serve in basket wrapped in a towel to keep warm.



## SAFE FOOD HANDLING, TRANSPORTATION AND HEATING GUIDELINES:

Haggen Market Street Catering offers these tips to assist you in handling our on-the-go catering menu items. Please keep in mind these instructions are guidelines only. Every oven is different, and may cook faster or slower than the oven used to develop these guidelines. Cooking times are approximate. A pocket instant read thermometer is necessary to determine internal temperature.

### Wash your hands before handling our ready-to-heat-and-serve foods:

- Wash your hands with warm water and soap to get rid of the germs on your hands that can get into food and make people sick.
- Wash your hands before touching cooking utensils and before touching food that will not be cooked.
- Wash your hands after going to the bathroom, after touching raw meat, fish or poultry, and after taking out the garbage, sneezing, coughing or smoking.

### Keep foods safe from cross contamination when handling our ready-to-serve foods:

- Avoid cross contamination, which occurs when germs from raw or unclean foods get onto foods that will not be cooked or reheated before eating.

### Observe safe food temperatures during transporting, heating and serving:

- Be certain that you keep foods hot (above 140°F) or cold (41°F or below) during the trip and until it is served.
- To keep our cold foods cold while serving, remove the plastic dome lid on our platters, fill with ice, and place the platter on top of the ice. Salad bowls can be nestled in a larger container filled with ice.
- Reheating of food needs to be done as quickly as possible (within 2 hours) to a temperature of 140°F.
- If food has been sitting at room temperature for not more than 2 hours, refrigerate it or reheat it to 140°F. If food has been sitting out for longer than 2 hours, throw it out.
- Taking leftovers home from your event can be delicious or dangerous. Be sure the food has been cooled properly, and kept cold on the journey home.

*Haggen*  
**MARKET STREET**  
 C A T E R I N G



**REHEATING TIMES**

**Conventional oven**

Preheat oven to 350°F. Remove plastic lid from container. Cover with aluminum foil and crimp tight around the edges. Reheat to an internal temperature of 140°F.

**Microwave oven**

Remove plastic lid and sprinkle with 1–2 Tbsp of water. Cook until 140°F in the middle of the product. Stir half way in the heating process.

**SIDES**

- Yukon Gold Mashed Potatoes
- Cranberry Herb Stuffing
- Toasted Garlic Green Beans
- Roasted Asparagus
- Gratin Potato
- Orange Ginger Carrots
- Roasted Root Vegetables
- Maple Chipotle Yams
- Roasted red potatoes
- Baked Beans
- Roasted Butternut Squash
- Roasted Brussels Sprouts

**APPETIZERS**

- Meat Balls
- Chicken Wings
- Chicken, Beef and Lamb Skewers
- Mushroom Tarts
- Wrapped Prawns and Scallops
- Oysters and Prawns
- Stuffed Mushrooms

**ENTREES**

- Lasagnas
- Baked Rigatoni
- Pulled pork
- Roasted or fried chicken
- Pasta Shells
- Salmon
- Roasted Tri Tip
- Baby Back Ribs
- Roasted Pork
- Beef Stroganoff
- Turkey Breast
- Chicken Enchiladas
- Meat Loaf
- Braised Beef
- Macaroni and Cheese

**CONVENTIONAL OVEN**

**MICROWAVE OVEN**

20–40 minutes	7-10 minutes
20–30 minutes	5–8 minutes
12–16 minutes	3–4 minutes
6–8 minutes	2- 3 minutes
20–40 minutes	7–10 minutes
15–20 minutes	4–6 minutes
12–15 minutes	3–5 minutes
25–35 minutes	8- 10 minutes
15–20 minutes	7- 10 minutes
20–30 minutes	6–8 minutes
12–15 minutes	3–5 minutes
12–15 minutes	3–5 minutes
20- 30 minutes	7–9 minutes
20–25 minutes	7–9 minutes
5- 8 minutes	2–3 minutes
3 -5 minutes	not recommended
6–8 minutes	2- 3 minutes
4–6 minutes	2 minutes
4–7 minutes	2–3 minutes
1 to 1-1/2 hours	20–25 minutes
45 min–1 hour	16–20 minutes
30–45 minutes	8–12 minutes
35–50 minutes	10–14 minutes
30–45 minutes	12–15 minutes
12–15 minutes	3- 5 minutes
15–20 minutes	4- 6 minutes
12–18 minutes	4–6 minutes
20–30 minutes	8–12 minutes
15–18 minutes	6–8 minutes
20–40 minutes	6–10 minutes
15- 20 minutes	6–8 minutes
25–35 minutes	8–12 minutes
30–45 minutes	12- 15 minutes
45–60 minutes	12–16 minutes