

# Wegmans 2020 Hand-Carved Turkey Dinner for 12 Heating Instructions

**\*IMPORTANT NOTE: All catering items listed below are on the oven ready pan/tray. Reheating is for conventional ovens only. If you choose to reheat in a microwave, please move product into your own microwave safe container and heat until hot.**

## **HAND CARVED TURKEY PLATTER FOR 12** (See \*Important Note)

**Important Hand Carved Turkey Platter Note:**

- **Hot juices will be present following heating; please use extreme caution when handling platter.**
- **Keep hand carved turkey platter on baking sheet when transporting to and from the oven.**

**Total reheating time approximately 1 hour and 15 Minutes**

**Conventional Oven:**

Preheat oven to 375°F with rack in center. Remove plastic lid and rosemary garnish (set aside). Cover platter with aluminum foil and place turkey platter on baking sheet. Heat in oven for 45 minutes, remove from oven carefully; remove foil and baste with drippings in bottom of platter. Return to oven uncovered and heat an additional 15-20 minutes or until internal temperature reaches 135°. Remove from oven; baste a second time and remove excess drippings with turkey baster from the bottom of pan to a measuring cup. Re-cover turkey with foil and let rest.

Garnish with rosemary just before serving.

**\*Chef tip: Using baster, add pan drippings to gravy.**

## **HOMESTYLE GRAVY** (See \*Important Note)

**Stove top:** Heat in saucepan on medium stirring occasionally, until simmering and gravy runs smooth.

## **HERB STUFFING** (See \*Important Note)

**Conventional Oven:**

Preheat conventional oven to 375°F. Remove lid and seal from container. Cover loosely with foil. Place pan on baking sheet and bake for 45 minutes. Remove foil and bake uncovered for an additional 15 minutes until internal temperature of stuffing reaches 165°F.

## **MASHED POTATOES** (See \*Important Note)

**Conventional Oven:**

Preheat conventional oven to 375°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 45 minutes, stir and continue to bake for 10 minutes, or until reaching an internal temperature of 165°F.

## **ROASTED BUTTERNUT SQUASH, SPINACH AND CRAISINS**(See \*Important Note)

**Conventional Oven:**

Preheat conventional oven to 375°F. Remove lid and cover pan with foil, place pan on baking sheet and bake for 45-50 minutes until internal temperature reaches 165°F.

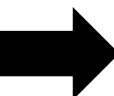
## **SEASONED GREEN BEANS** (See \*Important Note)

**Conventional Oven:**

Preheat conventional oven to 375°F. Remove lid and cover pan with foil, place pan on baking sheet and bake for 45-50 minutes until internal temperature reaches 165°F.

**Always exercise caution when handling hot pans.**

Dinner  
Timetable





# Hand-Carved Turkey Dinner for 12 Timetable

Standard ovens may not have the capacity to fit all items at the same time.  
Use this guide as a general reference.

Since oven wattage varies, cooking times may require adjusting.

**Chef tip:** Using baster, add pan drippings to gravy

**\*NOTE:** For the Mashed Potatoes and Herb Stuffing- in addition to removing the plastic lid, you must remove the extra seal before placing in the oven

Preheat Oven to 375°	Expected Meal Time								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
	Place items in oven, or stove top at the following times								
Hand-Carved Turkey	10:45 AM	11:45 AM	12:45 PM	1:45 PM	2:45 PM	3:45 PM	4:45 PM	5:45 PM	6:45 PM
Roasted Butternut Squash, Spinach & Craisins	11:10 AM	12:10 PM	1:10 PM	2:10 PM	3:10 PM	4:10 PM	5:10 PM	6:10 PM	7:10 PM
*Herb Stuffing	11:00 AM	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM
*Mashed Potatoes	11:05 AM	12:05 PM	1:05 PM	2:05 PM	3:05 PM	4:05 PM	5:05 PM	6:05 PM	7:05 PM
Seasoned Green Bean	11:10 AM	12:10 PM	1:10 PM	2:10 PM	3:10 PM	4:10 PM	5:10 PM	6:10 PM	7:10 PM
Homestyle Gravy-stove top	11:50 AM	12:50 PM	1:50 PM	2:50 PM	3:50 PM	4:50 PM	5:50 PM	6:50 PM	7:50 PM

***To microwave sides:***

*Transfer to your own microwave safe container and heat until hot*