

Wegmans 2021 Classic Turkey Dinner Heating Instructions

***IMPORTANT NOTE: All catering items listed below are in the oven ready pan/tray, to be used in conventional ovens only. If you choose to reheat in a microwave, please move product into your own microwave safe container. Refrigerate all leftovers within 2 hours of serving. Always exercise caution when handling hot pans.**

Total dinner reheating time 2 to 2 1/2 hours

FULLY COOKED WHOLE TURKEY 12 – 14 lbs.

Warming times may vary depending on your equipment. Turkey is fully cooked.

HOW TO WARM TURKEY

Conventional Oven

Preheat oven to 325°F.

1. Remove turkey from plastic wrapping and remove plastic leg wrap. Place turkey in your roasting pan, breast side up. Add 2 cups water, broth or stock to pan. Cover pan tightly with foil.
2. Warm 1 1/2 hours. Carefully remove foil to allow browning. (Basting not necessary)
3. Warm an additional 30 minutes or longer if a warmer serving temperature is desired.
4. Remove from oven; tent loosely with aluminum foil. Let rest 30 minutes before carving.

TURKEY GRAVY

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

Microwave: Pour gravy into microwave-safe dish; cover loosely. Heat on HIGH 3-6 minutes, stirring twice until hot and gravy is smooth.

MASHED SWEET POTATOES (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°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. Refrigerate unused portion.

MASHED POTATOES (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°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. Refrigerate unused portion.

GREEN BEAN AND MUSHROOM CASSEROLE WITH CRISPY ONIONS (See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 20 minutes, stir and bake covered for an additional 15 minutes, remove foil, stir, add onion topping, and bake uncovered for an additional 15 min. or until reaching an internal temperature of 165°F. Refrigerate unused portion.

HERB BREAD STUFFING(See *Important Note)

Conventional Oven:

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Cover container with aluminum foil and place on a baking sheet. Bake for 30 min., remove foil and continue to bake uncovered for 20 minutes, or until reaching an internal temperature of 165°F. Refrigerate unused portion.





*Thank you for choosing Wegmans catering, we hope you find these tips helpful.
Enjoy your dinner!*

Classic Turkey Dinner 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.

**For crispier turkey we suggest cooking your turkey an additional 15 minutes
uncovered**

Note: Remove plastic lids and seals before placing in oven.

Preheat Oven to 325°	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								
Plainville Cooked Turkey	9:30 AM	10:30 AM	11:30 AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM
Mashed Sweet 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
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
Green Bean Casserole	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 Bread Stuffing	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
Turkey Gravy-stove top	11:55 AM	12:55 PM	1:55 PM	2:55 PM	3:55 PM	4:55 PM	5:55 PM	6:55 PM	7:55 PM

To microwave sides:

Transfer to your own microwave safe container and heat until hot