

All pre-order items are good to eat through 12/26

Reheat the following large pans in a 350 oven covered for 15 minutes, stir, then place back in the oven for another 5-15 minutes until heated through (or more to your liking). Reduce the time a bit for small pans

- Brussels with Bacon – *Brussels sprouts, homemade bacon, salt and pepper*
- Mashed Butternut Squash – *butternut squash, butter, brown sugar, cinnamon, salt and pepper*
- Mashed Potatoes – *potatoes, light cream, butter, salt and pepper*
- Uber Mashed Potatoes – *potatoes, celery root, parsnips, butter, cream, crème fraiche, chives, horseradish, salt and pepper*
- Mashed Yams and Pomegranate – *sweet potatoes, butter, pomegranate molasses, salt & pepper*
- Multigrain and Vegetable Pilaf – *wheatberries, farro, kamut, white rice, brown rice, rye, butternut squash, cabbage, collard greens, onions, garlic, apples, herbs, pumpkin seeds, apple cider, olive oil, salt and pepper*
- Macaroni and Cheese – *penne, cheddar, asiago, milk, light cream, flour, butter, salt and pepper*
- Chicken Broccoli Ziti – *chicken breast, penne, broccoli, garlic, chicken stock, parmesan, butter, canola/olive oil, salt & pepper*
- Traditional Stuffing – *bread, turkey stock (water, turkey bones, onions, celery, carrot)onions, celery, carrots, garlic, butter, flour, salt and pepper, herbs*
- Wild Mushroom Stuffing – *mushrooms, bread, mushroom stock (mushrooms, onions, carrots, celery, garlic, herbs, water), kale, sherry, onions, eggs, mascarpone, asiago, garlic, thyme, truffle butter, olive oil, salt and pepper*

Reheat the following large pans in a 350 oven covered for 20-30 minutes (or more to your liking).

Do not stir. Reduce the time a bit for small pans

- Baked Butternut Squash with Chestnuts – *butternut squash, onions, breadcrumbs, butter, chestnuts, sage, cinnamon, brown sugar, salt and pepper*
- Potato and Swiss Chard Gratin – *potatoes, swiss chard, onions, gruyere, light cream, butter, garlic, herbs, salt and pepper*

Reheat the following in a 350 oven for 10-20 minutes (or more to your liking), checking to make sure they aren't burning on the bottom halfway through

- Lemon Broccoli – *broccoli, lemon oil, salt & pepper*
- Chicken Parm Puffs – *chicken, tomatoes, mozz cheese, parm cheese, onions, garlic, salt, parsley, puff pastry, butter, white wine*
- Stuffed mushrooms w/artichoke – *artichoke, onion, garlic, mushrooms, lemon, sour cream, mayo, cream cheese, spinach, parm, s&p*
- Stuffed mushrooms w/sausage – *mushrooms, andouille, breadcrumbs, cheese, onions, bell pepper, arugula, garlic, butter, olive oil, oregano, parsley, s&p*

Reheat quiche and lasagna covered in a 350 oven for 30-40 minutes, remove cover and finish for another 10 minutes

- Bacon Cheddar Quiche – *eggs, cheddar, bacon, crust (wheat flour, palm oil, water, honey, sugar, salt, dough softener, soy flour)*
- Broccoli Quiche – *eggs, swiss, broccoli, crust (see above)*
- Mediterranean Quiche – *eggs, swiss, feta, artichoke, sundried tomato, olives, crust (see above)*
- Roasted Vegetable Quiche – *eggs, cheddar, corn, mushrooms, scallions, cream, olive oil, crust (see above)*
- Lasagna Bolognese – *pasta, marinara, ricotta, parmesan, romano, asiago, sausage, ground beef, egg, garlic, salt and pepper*

Reheat gravy by adding a few tablespoons of water/stock to a small pot with gravy over low heat until heated through. Whisk and add more water if a thinner consistency is preferred

- Turkey Gravy – *turkey stock (water, turkey bones, onion, carrot, celery), herbs, pepper, butter, flour, salt & pepper*
- Beef Gravy – *beef stock (beef bones, water, onion, carrot, celery, herbs), tomato paste, red wine, garlic, butter, flour, salt & pepper*
- Vegetable Gravy – *carrot, onion, rutabaga, parsnips, celery root, celery, leeks, shallot, mushrooms, garlic, herbs, flour, butter, s&p*
- Mushroom Gravy – *mushroom stock (shrooms, water, carrot, celery, onion), shitake mushrooms, sherry, garlic, salt & pepper*

Warm Red Wine Demi gently over low heat. All other sauces can be used at room temp/cold

- Red Wine Demi – *beef stock (bones, water, carrot, onion, celery, herbs), garlic, red wine, canola/olive oil, shallots, salt and pepper*
- Horseradish Sauce – *sour cream, horseradish, vinegar, Dijon, salt and pepper*
- Herb Compound Butter – *salted butter, homegrown thyme and rosemary*
- Garlic Peppercorn Butter – *salted butter, roasted garlic, black peppercorns*