



## ROSEMARY & RYE CATERING

### *Thanksgiving Package Instructions*

On behalf of the entire Rosemary & Rye Catering team, we extend our heartfelt gratitude for choosing us to be a part of your Thanksgiving celebration. We are honored to play a role in creating a memorable and delicious feast for you and your loved ones.

To enhance your Thanksgiving experience, we highly recommend reviewing the reheating instructions included in your package ahead of time. This will help you prepare and enjoy our offerings to the fullest.

*If you have any questions, comments, or concerns regarding your Thanksgiving Meal please call 843-834-4845 by 4 pm on Wednesday, Nov. 22<sup>nd</sup> as our dedicated staff will be taking a well-deserved break on Thanksgiving day to spend quality time with their families and friends.*

**Serves: 6-8 People | Total Prep & Cooking Time: 5 hours**

#### **DINNER ROLLS & HERB BUTTER**

- Let herb butter sit at **room temperature for 30 minutes** prior to serving.

#### **ROSEMARY & RYE SALAD**

- Combine all ingredients and toss. Add your desired amount of dressing.

#### **BRINED OVEN-READY WHOLE TURKEY**

*Oven Temperature: 325°F | Total Time: 4.5 Hours*

- Place the turkey at **room temperature for 2 hours**.
- Preheat the oven to 325°F.
- Put the turkey in the oven. Once it reaches an internal temperature of 100°F, loosely cover it with foil.
- Cook the turkey to 160°F at its thickest point.
- Take the turkey out of the oven, leave the foil on, and let it **rest for 30 minutes**.
- Carve to your liking, reserving juices to add to the gravy if desired.
- Total **cooking time is roughly 2 hours**. Make sure to cook until 160°F, as cooking times may vary with ovens.

#### **GRAVY**

*Stove Temperature: Medium-High | Total Time: 10 Minutes*

- Heat in a saucepan until it comes to a hard simmer.

*Disclaimer: Please be aware that food should not sit out for more than 90 minutes. Refrigerate or reheat any food that has been sitting out to prevent potential bacterial growth. Ensuring food is kept at safe temperatures (40-140°F) is vital to avoid the risk of foodborne illnesses.*

### **BRAISED APPLE & CRANBERRY STUFFING**

*Oven Temperature: 350°F | Total Time: 20-25 Minutes*

- Place in a 350°F oven with the top on for **15-20 minutes** until the internal temperature reaches 165°F.
- Once the internal temperature is reached, take the lid off and bake for **5 minutes** to brown the top.

### **GARLIC CONFIT MASHED POTATOES**

*Oven Temperature: 350°F | Total Time: 20-25 Minutes*

- Place in a 350°F oven for **20-25 minutes**, stirring occasionally, until the internal temperature reaches 165°F degrees.

### **BLISTERED TOMATO PIE**

*Oven Temperature: 350°F | Total Time: 5-10 Minutes (if desired)*

- Let **stand at room temperature for 1 hour**, then Cut into 8 pieces and serve.
- If desired, briefly warm it in the oven at 350°F for **5-10 minutes**, being careful not to overheat as the pie may lose its firmness.

### **CREAMED SPINACH**

*Oven Temperature: 350°F | Total Time: 20-25 Minutes*

- Place in a 350°F oven for **20-25 minutes**, stirring occasionally, until the internal temperature reaches 165°F degrees.

### **BUCKLE CAKE**

- Simply set out ahead of time and enjoy at room temperature.

We sincerely thank you for allowing us to be a part of your day and hope to become a part of your Thanksgiving tradition for years to come. We wish you a joyous Thanksgiving filled with warmth, laughter, and, of course, delicious food.

From our Family to yours,

– *The Rosemary & Rye Catering Team*

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