

Herb Butter Roasted Turkey

RE-HEATING GUIDE

Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.

Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

Reheating the Turkey:

- Please bring the turkey to room temperature before reheating.
- Preheat oven to 325°F (165°C).
- Place the turkey in a baking dish and cover tightly with foil.
- Bake covered for 1.5–2 hours, depending on turkey size:
 - o Medium turkey: add 30 minutes
 - o Large turkey: add 1 hour
- Use a **cooking thermometer** to ensure proper doneness: the internal temperature should reach 172°F in the **thighs and legs**.
- For a more golden-brown finish, **uncover the turkey for the last 20–30 minutes** of cooking and baste frequently to prevent drying.
- Let the turkey **rest, covered, for 30 minutes** before carving.

Gravy:

Heat on the stovetop in a saucepan over **low heat** until warmed through.

Sides:

- **Broccoli Casserole:** 350°F, 30 minutes, uncover last 5–8 minutes
- **Seasonal Squash:** 350°F, 25–30 minutes, uncover last 5–8 minutes
- **Whipped Potatoes:** 350°F, 30–35 minutes, covered
- **Stuffing:** 350°F, 30 minutes, uncover last 5 minutes

A dark blue background with a light blue grid pattern. The corners are decorated with ornate, light blue scrollwork designs. In the center, the text "Season's greetings!" is written in a white, elegant cursive font. Behind the text is a semi-transparent, light blue circular shape.

*Season's
greetings!*

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