MCEWAN CATERING HOLIDAY MAINS

Sliced Turkey Breast

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.

Instruction Guide:

- Pre-heat oven to 250F and bake turkey breast for 20 mins covered.

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

mcewan CATERING

Enjoy your meal and Happy holidays from all of us at McEwan Catering!

Season's greetings!

MCEWANCATERING.COM