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Bacon & Caviar Gourmet Catering

2702 Nolensville Pike

Nashville 37211

~ Reheating Instructions ~

Thanks for adding Bacon & Caviar to your family's holiday celebration!
Below are instructions for cooking or reheating your items. Please note that cooking times may vary depending on your oven's temperature and the number of times the oven is opened during the cooking process.

Meats:

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|----------------------------|------------|--|--------|
| - turkey - whole breast | (45 + min) | - suggested oven temp: | 275 f |
| - pork loin | (25 + min) | - wrapped or covered: | w foil |
| - beef brisket bourguignon | (25 + min) | - cooking time: | varies |
| - whole brisket | (45 + min) | - recommended MINIMUM internal temp when done: | 165 f |

Side dishes & casseroles:

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|----------------------------|-----------------------------|--|--------|
| - smashed potatoes | (30 + min) | - suggested oven temp: | 350 f |
| - mac & cheese | (30 + min) | - wrapped or covered: | no |
| - brussels & apples | (20 + min) | - cooking time: | varies |
| - green beans & ham | (20 + min) | - recommended MINIMUM internal temp when done: | 165 f |
| - carrots | (20 + min) | | |
| - spinach & artichoke dip | (30 + min) | | |
| - yeast rolls (if desired) | (5-10 min) | | |
| - lasagna | (45+ min -uncover and brown | | |
| - penne alfredo | (30 + min) | | |

NOTE: *The items may contain raw ingredients...consuming raw or undercooked items increases the risk of food borne illness...we strongly recommend items be cooked to the recommended temperature above as read by an internal thermometer)*

No reheating necessary:

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|------------------------|---|
| - cranberry cheesecake | - reheating not recommended |
| - carrot cake | - reheating optional - wrap in foil & warm as desired |
| - chocolate gravy cake | - reheating optional - wrap in foil & warm as desired |
| - yeast rolls | - reheating optional - wrap in foil & warm as desired |

Tips from our kitchen:

- placing a sheet pan under the aluminum pans helps to prevent spills and makes it easier to place in & remove from oven
- be sure to clean your kitchen thermometer each time after "temping" food items to help prevent cross contamination