



THANKSGIVING TO-GO WARMING INSTRUCTIONS

All foods have been cooked to their proper temperatures; please see warming instructions below. Enjoy!!

Turkey Breast	Heat oven to 350° Warm to internal temperature of 165°	35 minutes
Whole Turkey	Heat oven to 350° Warm to internal temperature of 165°	45 minutes – 1 hour
Ham	Heat oven to 350° Warm to internal temperature of 165°	45 minutes
Savory Sage Stuffing	Heat oven to 350° Warm to internal temperature of 160°	20 – 30 minutes
Classic Green Bean Casserole	Heat oven to 350° Warm to internal temperature of 160°	20 – 30 minutes
Maple & Brown Sugar Butternut Squash	Heat oven to 350° Warm to internal temperature of 160°	20 – 30 minutes
Mashed Red Skin Potatoes	Heat oven to 350° Warm to internal temperature of 160°	20 – 30 minutes
Turkey Gravy	Heat on stove until warm	4 - 5 minutes
Pumpkin Pie	Heat oven to 350° Warm to internal temperature of 160°	15 minutes
Apple Cobbler	Heat oven to 350° Warm to internal temperature of 160°	15 minutes
Breadsticks	Place in oven-ready pan Heat oven to 350°	5 – 7 minutes

Storing leftovers – Refrigerate or freeze turkey, vegetables, gravy, and potatoes within 2-3 hours of serving

Please Note – This is only a guide. Re-check food often to make sure everything is hot, but not burning. Times will vary depending upon the temperature of the food upon arrival at home, how you have stored the food, and what time you'll be eating. **DO NOT PLACE ALUMINIUM FOOD CONTAINERS IN MICROWAVE.**

Thank you for purchasing our Thanksgiving Dinner. We have provided you and your family with the freshest and highest quality food for your holiday meal. Have a safe and happy holiday, from all of us at Chez Josef!

Stay Tuned For:

Friday, December 15, 2017



Comedy Dinner
Ft. Bucky Lewis

Saturday, December 16, 2017



Country Christmas
Ft. Trailer Trash

Sunday, December 31, 2017



New Year's Ever 2018
Ft. The Floyd Patterson Band

Saturday, January 20, 2018



The Beatles Tribute Band

Not too Late to Call & Reserve Your Tables of 8 or More for Our Holiday Parties!!