Boston Deli
GRILL & MARKET

Congratulations, you just received some of the finest quality holiday cuisine available

Warming Instructions
All items are pre-cooked

Whole Turkey and Hams: If you have a whole bird, add wine or chicken stock to cavity and rewrap in foil.

Heat to 160°+ (the meat is already done) in a 300° (275° convection) oven, about 1½-2 hours.

Sliced or Carved Turkey: Add wine or chicken stock to pan. Heat to 140°+ in a 300° (275° convection) oven, about ½-1 hours.

Ribs: Wrap in damp paper towel, then cello wrap, microwave 50% 4-41/2 minutes, check for even warmth (not hot) Open and let set for a few min. before cutting

Beef: Remove wrap. Cover & Heat in 300° oven to preferred temp: 115-120° for med rare, 130-135° for med well

Brussels sprouts, carrots and dressings: Roast in 375° oven in oven safe dish for 10 minutes or until hot.

Twice baked and raosted potatoes
On baking sheet in 350 degree oven for 10 to 12 minutes

Mashed potatoes and gravy:
Stir milk into pot with mash potato over low heat.
Warm gravy in sauce pot on low heat until hot.
Scoop cheese off of spinach gratin and cook in a pan until bubbly, put in a casserole, top with cheese, bake until golden

Breakfast Cassarole
heat in 350 degree oven for up to 30 minutes

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