

# METROPOLIS REHEATING INSTRUCTIONS

## ENTRÉE

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### **Roasted Sage Brined Turkey Breast & Confit Turkey Leg, Thigh & Wing**

Preheat oven to 350°F. Remove cover of packaging and place tin on oven safe dish or sheet pan. Place in an oven and heat for 25-30 minutes. Remove from oven and serve.

### **Beef Tenderloin Roast**

Preheat oven to 350°F. Remove cover of packaging and place on baking sheet. Heat in the oven for 20-30 minutes until warmed through and crust is browned and crisped. Rest 10 minutes before carving and serving with warmed red wine jus , horseradish cream.

### **Herb Roasted Salmon**

Preheat oven to 350°F. Remove cover of packaging and place on a baking sheet. Heat for 10-12 minutes or until heated through. Serve with Cider mustard jus.

## APPETIZER

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### **Brie en Croute**

**OVEN** (preferred method) | Preheat oven to 350°F. Remove cover of packaging and place on a baking sheet. Heat for 10-12 minutes until heated through and crispy.

## GRAVY, SOUP & SAUCES

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Note: Cranberry Sauce and Horseradish Cream do not require heating and can be served chilled or at room temperature.

### **STOVETOP**

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

### **MICROWAVE**

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1 to 2-minute intervals as needed until heated through.

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## SIDES

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**OVEN** (preferred method) | Preheat oven to 350°F. Remove cover of packaging and place on baking sheet. Cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

### 10-15 minutes

- Sauteed Haricot Verts with sea salt butter & caramelized onions (do not cover)

### 15-20 minutes

- Whipped Yukon Potatoes

### 30-40 min

- Mushroom & Kale Brioche Stuffing (do not cover)

## MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1 to 2-minute intervals as needed until heated through.

**Note:** For best results, all Stuffing should only be reheated in the oven and not microwaved.

## PIES & TARTS

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**OVEN** (preferred method) | Preheat oven to 350°F. Place on a baking sheet, gently cover crust with foil to prevent over-browning, and heat for 10-15 minutes or until just warmed through.

Note: For best results, Pumpkin pie should not be reheated.

## GOUGERES, DINNER ROLLS & BAGUETTE

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**OVEN** (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4-8 minutes or until warm.