

Marie Callender's

Restaurant & Bakery

Home Cooked *Happiness*SM

Take-Home Spring Feasts*

Heating Instructions

Turkey Breast Feast

Ham & Turkey Breast Feast

The Ultimate Whole Turkey Feast

Ham & Turkey Combo Feast

The Ultimate Whole Turkey & Ham Feast

Hassle-Free Sides

*All Feasts require 3 hours re-heating.

Please read through all heating instructions prior to re-heating your Feast.

FOOD SAFETY GUIDELINES

- Keep all packaged food refrigerated until ready to prepare. Avoid leaving packaged food out at room temperature.
- Before handling any food products, always wash your hands thoroughly with hot water and soap, dry hands with a clean paper towel.
- When reheating food products, heat to the recommended internal heating temperatures by using an approved food thermometer. Any leftover food should immediately be placed in clean sealable food containers and placed in the refrigerator.
- Cornbread and any double crust pies should be stored at room temperature until ready to serve. Pumpkin or cream pie must be refrigerated until ready to serve.

IMPORTANT

- All Feasts require 3 hours reheating time.
- Outlined below are the approximate cook times (🕒) for each item.
- Please use these cook times to coordinate the preparation of your feast.

OVEN-ROASTED TURKEY BREAST OR WHOLE TURKEY

Pre-heat oven to 325°F.

CONVENTIONAL OVEN FOR WHOLE TURKEY (Do not stuff turkey):

1. Remove turkey from wrapper. Do not heat turkey in plastic bag. Keep the clip attached to turkey legs while heating.
2. Place turkey on flat rack in 2 inch deep pan. Loosely cover the breast and top of drumstick with aluminum foil. Place in the oven and heat for approximately 2 ¼ hours or until internal temperature reaches 140°F when checked with a thermometer in the thickest part of the thigh next to the body, not touching the bone.
3. Remove from oven, carve and serve immediately.



2:15

CONVENTIONAL OVEN FOR TURKEY BREAST:

1. Remove the turkey breast from wrapper.
2. Place turkey breast on flat rack in 2 inch deep pan.
3. Cover pan tightly with aluminum foil & place in the oven.
4. Heat for approximately 2 hours or until internal temperature reaches 140°F when checked with a food thermometer in the center of the breast.
5. Remove from oven, carve and serve immediately.



2:00

BONE-IN SPIRAL CUT HAM

Pre-heat oven to 275°F.

CONVENTIONAL OVEN:

1. Remove ham from wrapper, including the white plastic sheet.
2. Keeping slices intact, tightly wrap the ham in aluminum foil. Place wrapped ham (flat side down) in a 2 inch deep pan.
3. Heat for approximately 1 ½ hours or until ham is warm throughout. **DO NOT OVER HEAT!**



1:30

TO GLAZE HAM:

1. Remove lid from chipotle-pineapple glaze topping and remove ½ the amount into a microwave safe container and microwave for 10 seconds.
2. Open the foil covering the ham and using a pastry brush, spread warm glaze topping over the entire surface of the ham. If desired, spread between slices.
3. Reseal ham by closing the foil and allow ham to sit for 10 minutes before serving.



0:10

HASSLE-FREE SIDES SAFETY NOTES

- The **PLASTIC LIDS** on all sides **MUST BE REMOVED** before heating in the microwave or conventional oven.
- For your convenience, the plastic containers (bottom portion only) for the mashed potatoes, stuffing, vegetables and yams are oven and microwave safe. However, the plastic containers must be placed on a baking sheet before placing in the oven. For the microwave method, the plastic containers must be placed on a microwave safe dish before heating. This will allow for safe handling of the container. Use care when removing the **HOT** containers from the oven and microwave!
- Carefully follow the heating instructions listed to the right for both conventional oven and microwave heating methods. Do not use toaster ovens!

HASSLE-FREE SIDES: CONVENTIONAL OVEN

Pre-heat oven to 325°F. Heating times may vary due to various oven models.

MASHED POTATOES

Microwave is recommended for this item. (See instructions to the right.)

1. Remove the plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet (for safe handling).
Place baking sheet in the oven.
3. After 45 minutes, remove sheet pan with container of mashed potatoes and stir. Return to the oven and continue baking for 45 minutes or until internal temperature reaches 165°F.
4. Remove and serve or keep warm.



CHEF'S VEGETABLES

Microwave is recommended for this item. (See instructions to the right.)

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 45 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.



STUFFING

Microwave is recommended for this item. (See instructions to the right.)

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 45 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.



CORNBREAD

1. Remove plastic lid from the pan.
2. Place pan in the oven and bake for approximately 20 minutes.
3. Remove and serve or keep warm.



TURKEY GRAVY (STOVE TOP ONLY)

In a small sauce pan, heat the turkey gravy to a simmer on medium heat. Stir to avoid scorching. Remove and serve immediately.



CHIPOTLE-PINEAPPLE SAUCE (STOVE TOP ONLY)

In a small sauce pan, heat to a simmer on medium heat. Stir to avoid scorching. Remove and serve or keep warm.



CALLENDER'S COLESLAW

1. Transfer the cabbage and carrot blend into a mixing bowl. Add the entire amount of coleslaw dressing into the mixing bowl with the cabbage and carrot blend.
2. Thoroughly mix until evenly coated.

NOTE: To achieve a crunchy texture to the coleslaw, toss the mixture with dressing just before serving. If you prefer a softer texture, mix the coleslaw with dressing and refrigerate for at least 1 hour before serving.



WHOLE QUICHE

1. Pre-heat oven to 325°F.
2. Cover whole quiche loosely with a piece of aluminum foil.
(Do not remove quiche from the metal tin.)
3. Place on the center rack and bake for approximately 35 minutes or until the internal temperature reaches 165°F when checked with a food thermometer.
4. Sprinkle the toppings on top of the quiche, replace the aluminum foil and continue baking for 5 minutes until the cheese has melted.
5. Remove and serve or keep warm.



HASSLE-FREE SIDES: MICROWAVE OVEN

Heating times may vary due to various oven models.

MASHED POTATOES

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish (for safe handling) and place in the microwave at high setting for 6 minutes. Carefully remove and stir.
3. Return to microwave and heat to internal temperature of 165°F, approximately 6 more minutes.
4. Remove and serve or keep warm.



STUFFING

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and heat at high setting for approximately 4 minutes. Remove and stir.
3. Return to the microwave for approximately 3 more minutes or until internal temperature reaches 165°F.
4. Remove and serve or keep warm.



CHEF'S VEGETABLES

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and heat at high setting for approximately 3 minutes. Remove and stir.
3. Return to the microwave for approximately 3 more minutes.
4. Remove and serve or keep warm.



CORNBREAD

Do not place aluminum pan in the microwave!

1. Remove cornbread from aluminum pan and place on a microwave safe dish.
2. Microwave at high setting for 3 minutes.
3. Remove and serve or keep warm.



FIVE CHEESE MACARONI CASSEROLE (MICROWAVE ONLY)

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and place in the microwave at high setting.
3. Heat at high for 3 minutes. Remove and stir.
4. Return container to microwave and heat to 165°F, approximately 3 more minutes. Keep warm.
5. Prior to serving, top hot five cheese macaroni casserole with parmesan bread crumb topping.



WHOLE QUICHE

1. Carefully remove the whole quiche to a microwave safe dish with a deep rim such as a glass pie dish.
2. Place dish in the microwave and heat on high for 5 minutes.
3. Sprinkle toppings on top of the quiche.
4. Place back in microwave on high for an additional 3 minutes, or until the internal temperature reaches 165°F.
5. Remove and serve or keep warm.



NUTRITIONAL INFORMATION

Nutritional Information is per serving.

Recommended limits for a 2,000 calorie daily diet are 20 grams of saturated fat and 2,300 milligrams of sodium.

	CALORIES	SAT. FAT	TRANS FAT	CARBS	SODIUM
Spring Feasts					
Turkey Feast - Serves 4-6	3710	87g	0g	333g	7400mg
Ham Feast - Serves 4-6	4670	108.5g	0g	456g	9100mg
Ultimate Whole Turkey Feast - Serves 6-8	3180	77g	0g	265g	6240mg
Ham & Turkey Combo Feast - Serves 6-8	4160	88.5g	0g	385g	8690mg
Ultimate Whole Turkey & Ham Feast - Serves 6-8	4170	89.5g	0g	344g	9460mg
Brunch Feast - Serves 8-10	1850	62g	1.5g	121g	1740mg

A la Carte

Bone-In Spiral Cut Quarter Ham - Serves 4-6	550	9g	0g	22g	2740mg
Oven-Roasted Turkey Breast - Serves 4-6	590	0g	0g	10g	3370mg
Whole Roasted Turkey - Serves 6-8	740	11g	0g	0g	3270mg

Sides - Serves 6-8

Fresh Mashed Potatoes	340	10g	0g	35g	460mg
Turkey Gravy	20	0g	0g	2g	90mg
Cranberry Sauce	150	0g	0g	36g	15mg
Apple-Sage Stuffing	290	12g	0g	21g	660mg
Chef's Vegetables	90	2.5g	0g	8g	110mg
Callender's Coleslaw	370	3.5g	0g	42g	380mg
Five Cheese Macaroni Casserole	420	18g	0g	26g	570mg
Fresh Baked Cornbread & Honey Butter	410	8g	0g	48g	760mg
Gorgonzola Pecan & Field Greens Salad	220	3g	0g	27g	200mg

INGREDIENTS

Bone-In Spiral Cut Quarter Ham

Pork, water, sugar, salt, potassium lactate, brown sugar, sodium phosphates, sodium diacetate, sodium erythorbate, sodium nitrite.

Oven-Roasted Turkey Breast

Turkey breast, water, salt, sugar, sodium phosphate, modified food starch.

Whole Roasted Turkey

Turkey, water, salt, dextrose, sodium phosphate, carrageenan, natural flavors.