



Thank you for thinking of Sweet Butter
to Celebrate Thanksgiving!



All Thanksgiving items that require re-heating come in oven-safe containers.
Place all items in refrigerator until Thanksgiving Day or day being served.
Remove ALL items from the refrigerator 1-HOUR prior to reheating.
All items should be at room temperature before heating.
REMOVE all Plastic Lids BEFORE placing in oven!



Thanksgiving Dinner Heating Instructions:

Turkey

Preheat oven to 350.
Remove garnishes (optional) and cover with Foil.
Bake 30 to 35 minutes or until hot.

Sweet Potatoes

Preheat oven to 350. Bake uncovered for 40-50 minutes or until golden on top.

Herb Stuffing

Preheat oven to 350. Cover with Foil. Bake 25 - 30 minutes or until warm.

Cauliflower Gratin

Preheat oven to 350. Cover with foil. Bake for 20 to 25 minutes. Remove foil. Bake another 5 to 7 minutes (until golden/brown and hot/bubbly).

Creamed Spinach

Preheat oven to 350. Bake uncovered 20 to 25 minutes or until hot and bubbly.

Mashed Potatoes

Preheat oven to 350. Cover with Foil. Bake 20 minutes or until hot.

Corn Spoon Bread

Preheat oven to 350. Add extra butter on top (optional)
Bake 10 - 15 minutes or until warm (not hot), or serve at room temperature.

Seasonal Roasted Vegetables

Preheat oven to 350. Bake uncovered for 10 to 15 minutes or until warm.

Brussels Sprouts with Applewood Smoked Bacon

Preheat oven to 350. Bake uncovered for 10 to 15 minutes or until warm.

Green Beans

Preheat oven to 350. Bake uncovered 8 to 10 minutes or until warm.

Gravy

Pour Gravy into a pot. Heat over low flame on the stove until warm.

~

Sweet Butter Pies

Apple Pie

Refrigerate Pie, bring to room temperature 1-hour before warming.
Preheat oven to 350. Cover pie with Foil and Bake for 10 – 15 minutes until warm.

Pumpkin Pie

Refrigerate Pie, bring to room temperature 1-hour before serving.
Serve cold or at room temperature

Pecan Pie

Keep at room temperature, can be served at room temperature or Warm.
Preheat oven to 350. Cover pie with Foil and Bake for 10 – 15 minutes until warm.

~

If you have any questions, please contact us at #818.788.8814.
Thank you for choosing Sweet Butter!
We look forward to your next order.

Sweet Butter Catering