



4001-C Yancey Rd. Charlotte, NC 28217  
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## Reheat Instructions

### **Mashed Sweet Potatoes** Goat Cheese, Maple-Pecan Crumble **GF, VT**

Reheat, covered, in a 300°F oven (non-convection) until hot all the way through. About 30 minutes. Serve topped with the crumble.

### **Roasted Garlic Mashed Potatoes** Roasted Garlic **GF, VT**

Reheat, covered, in a 300°F oven (non-convection) until hot all the way through. About 30 minutes.

### **Roasted Brussels Sprouts** House Made Bacon & Sherry Glaze **GF, DF**

Uncovered in a 400°F oven (non-convection) until hot all the way through, about 10-15 minutes. Toss sherry glaze around brussels for the last 5 minutes of cooking.

### **Green Bean** with Creamy White Bean Sauce and Prosciutto **GF**

Uncovered in a 300°F oven (non-convection) until hot all the way through, about 20-30 minutes.

### **Brown Butter Maple Carrots** Brown Butter Maple Glaze **GF,**

Uncovered in a 300°F oven (non-convection) until hot all the way through, sauce will reduce to a nice glaze in about 20 minutes.

### **Smoked Cauliflower & Butternut Squash** Herbs, Cranberries, Shaved Parmesan **GF, can be V (without cheese that's on the side)**

Serve at room temperature or reheat, covered in a 300°F oven (non-convection) until warm. About 10-15 minutes. Remove and top with parmesan.

### **Classic Stuffing** Corn Bread, Sage, Roasted Vegetable Stock **VT, DF**

Reheat, covered, in a 300°F oven (non-convection) until hot all the way through. About 30 minutes. Remove cover for the last 10 minutes of cooking to re-crisp the top.

### **Cranberry Sauce** Oranges,, Thyme **GF, V**



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Serve cold, or warm it up by placing it in a small pot over medium heat, stirring occasionally, until warmed all the way through. About 10 minutes.

#### **Great Gravy** Roasted Turkey Stock, Herbs

Place in a small pot and warm over medium heat, stirring occasionally, until hot all the way through. About 10 minutes. Add a splash of water if too thick.

#### **Fresh Baked Rolls** Whipped Herb Butter *VT*

Remove butter from the refrigerator at least 1 hour before serving. Warm rolls at 350°F for 5 to 8 minutes.

#### **9" Spiced Apple Pie** with Bourbon Caramel

If enjoying on Thanksgiving Thursday, keep in refrigerator. Take out 1 hour prior to enjoy confirming. If serving warm, cover with aluminum foil and bake at 350 for approximately 20 minutes or to preference

#### **Pecan Pie Bar** with Chocolate Drizzle **GF, DF.**

#### **8" Classic Pumpkin Cheesecake** with Gingersnap Crust

#### **Vegan Pumpkin Cheesecake Bar** with Gingersnap Crust **GF DF V.**

Take out 1 hour prior to enjoying (Pecan Pie Bar, Pumpkin Cheesecake, Vegan Pumpkin Cheesecake Bar)