

HOLIDAY

CATERING

for carryout

Pick up chilled, warm at home, enjoy!

Includes one main, one side, one vegetable and a simple romaine salad. Serves 6-8 adults.

Choose one main:

Brown sugar glazed sliced holiday ham \$150

Herb crusted pork loin sliced and finished with a cranberry rosemary sauce \$160

Braised beef roast pulled apart and served in a savory red wine au jus \$175

Choose one side:

Garlic mashed potatoes

Spag's mac & cheese

Choose one vegetable:

Garlic butter roasted green beans

Honey glazed roasted carrots

Salad:

Chopped romaine, tomatoes, red onion, Romano, croutons & choice of dressing.

Order window and pick up dates:

Christmas: Order by Dec. 17

Pick up on Dec. 23 from 11 a.m. to 1 p.m.

New Year's: Order by Dec. 22

Pick up on Dec. 30 from 11 a.m. to 1 p.m.



Call to order 517.655.4888

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Warming Instructions

Preheat oven to 350°F and reheat all food items until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into the thickest part of the food. Check temperature often being careful not to overcook. Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables. Please refrigerate all items upon pickup. Dishes and contents will be hot when removed from oven. Consume within three to four days from pickup.

Brown Sugar Glazed Ham

Cover and reheat for approximately 25 minutes. Then, uncover and place back into the oven for 10 to 15 minutes for glaze to finish.

Herb Crusted Pork Loin

Cover and reheat for approximately 20 minutes. Then, uncover and top with cranberry rosemary sauce and warm for approximately 10 more minutes.

Braised Beef Roast

Cover and reheat for approximately 45 minutes.

Spag's Mac & Cheese

Cover and begin reheating. At approximately 30 minutes, begin stirring until warmed through. Pro tip: Sprinkle some shredded cheddar on top during the last few minutes of bake time.

Mashed Potatoes

Cover and begin reheating, stirring every 15 minutes until warmed through. Pro tip: Mix in a little cream and an extra pat of butter once warmed.

Garlic Butter Green Beans

Cover and begin reheating. Check every 10 minutes until warmed through.

Honey Glazed Carrots

Cover and begin reheating for approximately 15 minutes, then remove cover and finish warming for approximately 10 more minutes.