



FINE CITY AND HOMESTYLE FOOD

# Thanksgiving Menu

## RE-HEATING & COOKING INSTRUCTIONS

From all of us at Comforts, we would like to wish you and your family a very happy and delicious Thanksgiving! We are thankful for your business and hope you enjoy your meal!

*\*Please read these instructions carefully. Please note, every oven is different, and you will need to have a thermometer handy, as cooking times may vary. You should also know if your oven has any hot spots.*

- STORE ALL FOOD IN REFRIGERATOR.
- REMOVE FOOD FROM REFRIGERATOR AHEAD OF TIME, AT LEAST 30 MINUTES, TO REACH ROOM TEMPERATURE.
- PRE-HEAT OVEN TO 350 °.

### STARTERS

- **Roasted Winter Squash Soup** – Place in large pot. Slowly bring to a simmer. If the soup looks too thick, you can thin it out with chicken or vegetable stock, water (or even cream!), till it reaches the desired consistency.
- **Mini Cakes (Crab or Butternut Squash)** – Place cakes on a sheet pan, in a single layer. Bake at 350° for approximately 7-10 minutes, or until fully warmed through. Serve w/ accompanying sauce.

### SIDES (APPROXIMATELY 7-10 MINUTES PER POUND)

- **Classic Sourdough Stuffing** – Place in 350° oven, uncovered, and bake until heated through and the top is nicely browned and toasted. If you aren't getting the desired "toastiness," you can always turn on the broiler for about five minutes until it's nicely toasted.
- **Potato, Leek & Wild Mushroom Gratin** – Place in 350° oven, uncovered, and bake until heated through. The top should be slightly browned and cheese bubbling on the sides. Let stand for 10 minutes before serving.
- **Mashed Potatoes/Whipped Yams** – Place in 350° oven, uncovered, and bake until heated through. You will want to stir the potatoes/yams every now and then to make



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sure they are being heated through evenly. Before serving, we like to stir in another dollop of butter for extra flavor.

- **Candied Sweet Potatoes/Wild Rice Pilaf/Green Beans/Brussels Sprouts & Root Vegetables** - Place in 350° oven, uncovered, and bake until heated through.
- **Broccoli-Cauliflower Gratin** - Place in 350° oven, uncovered, and bake until heated through. The top should be slightly browned and cheese bubbling on the sides. Let stand for 10 minutes before serving.

### MAINS (APPROXIMATELY 10 MINUTES PER POUND)

- **Sliced Roast Turkey** - Place in 350° oven, covered, and bake until heated through. Drizzle a bit of gravy on top and serve.
- **Whole-Roasted Game Hen** - Place in 350° oven, uncovered, and bake until heated through. If the skin starts to brown before it is heated through, simply tent tinfoil over the bird.
- **Sliced Hobbs' Baked Ham** - Place in 350° oven, covered, and bake until heated through. Serve with brown sugar-Dijon glaze on the side.
- **Lasagne** - Place in 350° oven, uncovered, and bake until heated through. The top should be slightly browned and cheese bubbling on the sides. Let stand for 10-15 minutes before serving.



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