



LA PRIMA CATERING
**THANKSGIVING
MENU 2021**

Reheating Instructions

Preheat oven to 350°



CORN CHOWDER

Heat on stove-top until warm.

MUSHROOM BISQUE

Heat on stove-top until warm.

PEAR AND BRIE PURSES

Heat for 10-15 minutes. Turn tray halfway through cooking.

MINI-BEEF WELLINGTON

Heat for 10-15 minutes. Turn tray halfway through cooking.

WHOLE HERB ROASTED TURKEY - 12 LB

Heat for 1 hour, loosely covered.

WHOLE HERB ROASTED TURKEY - 20 LB

Heat for 1 hour and 20 minutes, loosely covered.

CANDIED SWEET POTATO APPLE CASSEROLE

Heat for 30 minutes, covered.

CARROT SOUFFLÉ

Heat for 15 minutes, covered.

HOMEMADE GRAVY

Heat on stove-top until warm.

CHIVE BISCUITS

Heat for 5 minutes, loosely covered.

GARLIC MASHED POTATOES

Heat for 20 minutes, covered.

GREEN BEAN CASSEROLE

Heat for 15 minutes, covered.

HERB FOCACCIA STUFFING

Heat for 20 minutes, covered; uncover and heat for another 10 minutes.

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