



Thanksgiving Dinner Completely Prepared by The Common Market

Small Turkey Dinner (feeds 8-10)

- 14-16 lb Fresh Whole Roasted Turkey
- Pan Gravy (2 quarts)
- Baked Herb Stuffing (1/2 pan)
- Mashed Potatoes (1/2 pan)
- Butternut Squash (1/2 pan)
- Cranberry Sauce (1 quart)
- Rustic Dinner Rolls (1 dozen)
- 1 Apple Pie & 1 Pumpkin Pie

\$165.00 plus tax

Large Turkey Dinner (feeds 14-16)

- 14-16 lb Fresh Whole Roasted Turkey &...
- 14 lb. Fresh Bone-In Roasted Turkey Breast
- Pan Gravy (4 quarts)
- Baked Herb Stuffing (1g full pan)
- Mashed Potatoes (1g full pan)
- Butternut Squash (1g full pan)
- Cranberry Sauce (2 quarts)
- Rustic Dinner Rolls (2 dozen)
- 2 Apple Pies & 1 Pumpkin Pie

\$250.00 plus tax

****limited orders available****

Call 617-773-9532 to place your order

**Thanksgiving orders
must be placed no later than
the Friday before Thanksgiving (Nov. 16th)**

www.commonmarketrestaurants.com

Thanksgiving Dinner Completely Prepared Step by Step Re-Heat Directions

Time	What to do
12:00 pm	Set your table with plates, flatware, bread basket, glasses, etc.
12:15 pm	Have a glass of wine!
12:20 pm	Take squash, mashed potatoes and stuffing out of fridge and leave on counter <u>uncovered</u> to help them get to room temperature (don't throw away foil covers)
12:25 pm	Preheat oven to 350° for 20 minutes & remove turkey from refrigerator
12:45 pm	Put turkey(s) in roasting pan, add 1.5 cups of water to roasting pan and cover with foil..make sure oven is hot...put in oven & cook turkey for 1 hour...you will need to re-heat until internal temperature of 145° -150° ...you might want to check it's internal temperature once or twice while cooking
1:45 pm	Take foil off of turkey and leave in oven for another 15-20 minutes to brown. Take internal temperature of bird and make sure it is at 145° - 150°
1:45 pm	Put mashed potatoes in oven (<u>covered with foil cover</u>)
2:05 pm	Take turkey out of oven, put on platter and tent with aluminum foil Keep any drippings and add to gravy
2:05 pm	Put squash & stuffing in oven <u>covered with foil covers</u> for 35 minutes (or until hot)...heat until hot...or instead you could microwave these sides dishes for 10-15 minutes but need to put them in microwave safe containers
2:40 pm	Put gravy in saucepan and heat on medium on stovetop...bring to slow boil..add salt and pepper to taste and turn heat to low to keep hot
2:40 pm	Take out all side dishes and leave on counter <u>covered</u> until you want to eat
2:40 pm	Put rolls into oven for 8-10 minutes until browned
2:50 pm	Start to slice turkey
2:50 pm	Take out rolls and start to plate up meals or serve family style
3:00 pm	Eat & Enjoy

please note ...

- 1) if you have 2 turkeys (a large order) the re-heat time will most likely be longer..check your internal temp to make sure bird is ready...add 1.5 cups water for each bird re-heated
- 2) Also please note that everyone's home oven temperature might vary slightly
- 3) These steps are for someone who wants to eat at 3 pm...you should adjust accordingly if your desired dinner time is different....below is a re-cap of directions...

Turkey: Preheat your oven to 350° for 20 minutes & remove your turkey from the refrigerator. Put 1.5 cups of water in roasting pan and cover with foil. When your oven is *hot* put your bird in and roast for 1 hour. Remove foil and return to oven for another 15-20 minutes. Bring to internal temperature of at least 145°. Remove from the oven, put on your platter and cover loosely with foil. Save any pan drippings and add to your gravy!

Gravy: Place gravy into saucepan along with any pan drippings and scrapings. Place over medium heat and bring to a slow boil. Keep on low until ready to serve. Season with salt and pepper if desired.

Potatoes, Stuffing & Squash: Keep covered & bake at 350° for 30-35 minutes, till hot. Mashed take a little longer (55 min). You can also microwave (in proper container) on high for 5 minutes, turn them and cook another 5-7 minutes longer until hot.

Rolls: Place rolls on a cookie sheet and bake at 350° for 10 minutes till golden brown.