



Thanksgiving

CATERING MENU

All packages feed 6 people and must be ordered in advance.
Catering dinners will be packed cold, to be heated at home.
Available for pickup Wednesday Nov 24 or Thursday 25 by 3 pm.

Thanksgiving Dinner \$130

Sliced Turkey (white meat only), House Salad, 2 Quarts of Soup,
Homemade Stuffing, Turkey Gravy, Cranberry Sauce,
Sweet Potatoes, String Beans

Roast Half Chicken \$130

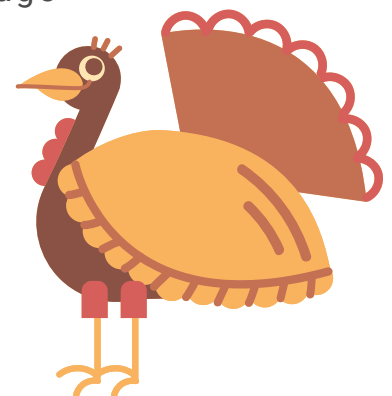
Three Whole Chickens, House Salad, 2 Quarts of Soup,
Homemade Stuffing, Mashed Potatoes, String Beans

Yankee Pot Roast \$165

Slow Cooked Beef, House Salad, 2 Quarts of Soup,
Potato Pancake, Gravy, Red Cabbage

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cold to be heated at home*

**Please Follow the Heating
Instructions Included**





732-493-2424 : INFO@BLUESWANDINER.COM

Catering Tray Heating Instructions

POULTRY: TURKEY or ROAST HALF CHICKEN

STEP 1: Preheat oven at 350 degrees Fahrenheit.

STEP2: While your oven is preheating, take your poultry out of the fridge and allow it to rest for no more than 20min. This will ensure the meat heats evenly.

STEP 3: Place poultry in a deep baking dish (or the provided aluminum catering tray) and add several tablespoons of chicken stock or water (just enough so that there's a very shallow layer of liquid in the pan). This will keep your bird nice and moist while it heats up.

STEP 4: Cover the whole tray in aluminum foil and place in the oven.

STEP 5: Let your meal heat up about 20 to 30 min, or until it reaches an internal temperature of 165 degrees Fahrenheit. Every oven is different, so we always recommend using a meat thermometer to ensure that the meal is safe to eat.

STEP 6: Heat your stuffing and sides in the oven. Bring the gravy to a boil. Remove your protein from oven, top with gravy and enjoy!

BEEF: YANKEE POT ROAST

STEP 1.Preheat the oven to 375°F.

STEP2: While your oven is preheating, take your meal out of the fridge and allow it to rest for no more than 20min. This will ensure the meat heats evenly.

STEP 3. Place the meat in a deep baking dish (or the provided aluminum catering tray) and add the gravy or sauce with the meat. This will keep the meat from drying out while it heats up.

STEP 4: Cover the whole tray in aluminum foil and place in the oven.

STEP 5: Let your meal heat up for about 30 to 40 min until it heats through.

STEP 6: Heat your sides in the oven. Top your meal with hot gravy and enjoy!