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Cuisine & Savoir-faire

Christmas Package To Go - \$350

Slow Roasted Whole Turkey

(8 - 10 People)

Green Bean Casserole

(1/2 pan)

French Mash Potato

(1/2 pan)

Dinner Rolls

(1 dozen)

Homemade Mushrooms Gravy

(1 qt)

Seasonal Bûche de Noël

Smoked Macaroni & Cheese

(1/2 pan)

Side Only

French Mash Potato.....(1/2 pan).....\$39

Homemade Mushroom Gravy (1 qt).....\$35

Smoked Macaroni & Cheese(1/2 pan).....\$39

Green Bean Casserole(1/2 pan).....\$35

Dinner Rolls (1 dozen).....\$22

Seasonal Bûche de Noël..... (1/2 pan)..... \$39

Beverage

Philippe Fourrier Blanc de Noirs,
Brut Champagne.....\$45

Moet and Chandon Imperial,
Brut Rose Champagne.....\$63





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Reheat Instructions

WHOLE TURKEY

1. Preheat Oven: Set oven to 325°F (163°C).
2. Prepare Turkey: Cover the turkey loosely with aluminum foil to prevent it from drying out.
3. Reheat: Place the turkey in the oven and reheat for about 10-15 minutes per pound. Use a meat thermometer to check the internal temperature; it should reach 165°F (74°C) in the thickest part of the turkey.
4. Optional: If you want to crisp up the skin, remove the foil for the last 15-20 minutes of reheating.

HOMEMADE MUSHROOM GRAVY (1 QRT)

1. Stovetop Method: Pour the gravy into a small saucepan and reheat over low to medium heat, stirring frequently, until it reaches a simmer. If it thickens too much, add a splash of broth or water.
2. Microwave Method: Transfer to a microwave-safe dish, cover, and reheat in 30-second intervals, stirring in between, until warmed through.

GREEN BEAN CASSEROLE (1/2 PAN)

1. Preheat Oven: Set oven to 350°F (177°C).
2. Prepare: Cover the casserole with foil to prevent the top from burning while reheating.
3. Reheat: Bake for 20-30 minutes, or until heated through. If you'd like the top to be crisp, remove the foil during the last 10 minutes of reheating.

DINNER ROLLS (1 DOZEN)

1. Preheat Oven: Set oven to 350°F (177°C).
2. Reheat: Wrap the rolls in aluminum foil and place them in the oven for 10-15 minutes, or until warmed through.
3. Optional: For a softer texture, brush with melted butter before reheating.

REHEAT MAC AND CHEESE

1. Preheat oven to 350°F (175°C).
2. Place mac and cheese in an oven-safe dish.
3. Add a little milk or cream (1-2 tablespoons) if it's dry, and stir.
4. Cover with aluminum foil.
5. Bake for 20-30 minutes.
6. (Optional) Remove foil and broil for a crispy top.
7. Serve and enjoy!

FRENCH MASH POTATO

1. Preheat oven to 350°F (175°C).
2. Place the potatoes in an oven-safe dish.
3. Cover with aluminum foil to prevent drying out.
4. Bake for 20-30 minutes, or until heated through.
5. (Optional) Remove foil during the last 5 minutes to crisp the top.
6. Serve and enjoy!

