

# SULLIVAN'S THANKSGIVING TAKE & WARM

## HEATING & SERVING INSTRUCTIONS

*Preheat oven to 350°*  
Small serves 5 | Large serves 10

---

---

### ICEBERG LETTUCE WEDGE / CAESAR SALAD / MARKET FRESH GREENS

Remove lid from tray and serve with dressing on top, on the side or tossed into the salad.

### HAND-CARVED ROASTED TURKEY

Remove lid and pour 4 fluid ounces (Small) or 8 fluid ounces (Large) of chicken stock evenly over the top of the turkey.  
Place pan in oven and heat to an internal temperature of 165°F.  
Approximately 20-30 minutes.

### SWEET ONION APPLE SAUSAGE STUFFING

Remove lid and pour 4 fluid ounces (Small) or 8 fluid ounces (Large) of chicken stock evenly over the top of the stuffing.  
Place covered pan into oven and heat to an internal temperature of 165°F.  
Approximately 20-30 minutes.  
Remove lid for last 10 minutes of heating to lightly brown the top.

### GARLIC MASHED POTATOES

Remove lid and stir mix 8 fluid ounces (Small) 16 fluid ounces (Large) heavy cream into potatoes.  
Place covered pan into oven and heat to an internal temperature of 165°F.  
Approximately 20-30 minutes.  
Stir potatoes occasionally throughout heating process.

### SWEET POTATO CASSEROLE

Place covered pan into oven and heat to an internal temperature of 165°F.  
Approximately 20-30 minutes.  
Remove lid for last 10 minutes of heating to lightly brown the top.

### ROASTED BRUSSELS SPROUTS WITH APPLE SMOKED BACON

Remove lid and pour 4 fluid ounces (Small) or 8 fluid ounces (Large) of chicken stock evenly over the top of the brussels sprouts.  
Place pan in oven and heat to an internal temperature of 165°F.  
Approximately 20-30 minutes.

### BUTTERED ASPARAGUS

Remove lid and pour 2 fluid ounces (Small) 4 fluid ounces (Large) of clarified butter evenly over top of asparagus.  
Place covered pan. into oven and heat to an internal temperature of 165°F.  
Approximately 15 minutes.

### CHEESECAKE WITH PUMPKIN ANGLAISÉ

Remove lid and serve with pumpkin anglaisé on the side or over top of cheesecake.

### KEY LIME PIE

Remove lid and serve with raspberry puree on the side or over top of key lime pie.

**SULLIVAN'S**  
STEAKHOUSE®