market hall FOODS

5655 College Avenue, Oakland • (510) 250-6005

Thanksgiving Menu 2026

Heating Instructions

COOK'S NOTES

- **Most items on our menu can be enjoyed at room temperature.** You may also enjoy them heated up, following the instructions for each dish.
- **Most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Always Pre-heat your oven.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.
- **How to tell if poultry on the bone is warmed through?** Take a small, sharp knife or metal skewer and insert it into the meat along the bone. Let it sit for a few moments, then remove and carefully feel the tip of the implement. If the metal is hot, the meat is ready to serve.

MENU ITEMS

Fra'Mani Sweet Apple Ham
Bring ham to room temperature. Preheat oven to 350 °F. Place ham in a small roasting pan. Pour approximately 1/2 cup chicken stock over ham then pour glaze over ham. Cover with foil and heat for 20 – 25 minutes (for a two pound portion). Adjust heating time according to size of portion. Uncover and cook for an additional 5 minutes until nicely caramelized. Allow to stand 5 minutes before slicing.

House-Roasted Turkey
Cover with foil and heat in a 350 °F oven for 20 – 35 minutes,
basting occasionally with a small amount of liquid such as stock or white wine.

Chicken Pot Pie / Wild Mushroom Pot Pie
Pre-heat oven to 350 °F. Remove pie from fridge and let sit at room temperature for 45 minutes. Cook pie on baking sheet for 25 – 30 minutes for small pot pies, 45 – 60 minutes for large. Insert knife into middle to ensure filling is heated through. Microwave heating is not recommended.

Baked Pasta Dishes (Lasagnes / Mac & Cheese)
Remove lid and heat in a 350 °F oven for 30 – 60 minutes, depending on size, or until warmed through. Allow to stand for 10 minutes before cutting.

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Buttery Mashed Potatoes
Cover and heat in a 350 °F oven for 20 – 30 minutes or until warmed through.

Winter Greens & Butternut Gratin
Cover and heat in a 350° oven for 20 – 30 minutes. Allow to stand for 10 minutes before cutting.

Cornbread Stuffing
Sprinkle with stock, if desired, before warming. Cover and heat in a 350 °F oven for 20 – 25 minutes.

Harvest Grains
Cover and heat in a 350 °F oven for 20 – 25 minutes.

Yams & Apples with Cranberries
Cover and heat in a 350 °F oven for 20 – 25 minutes. Uncover and heat 5 minutes more.

Brussels Sprouts with Pecans
Cover and heat in a 350 °F oven for 15 – 20 minutes.

Balsamic-Roasted Pearl Onions
Heat for 10 – 15 minutes for 1/2 lb, and 15 – 20 minutes for 1 lb.

Caramelized Leek & Winter Squash Quiche / Quiche Lorraine
Heat in a 350 °F oven for 12 – 15 minutes or until warmed through.

Frozen Appetizers

Empanadillas : Do not defrost. Preheat oven to 400 °F. Bake frozen in a single layer on a cookie sheet for 10 – 15 minutes.

Pigs in a blanket : Do not defrost. Preheat oven to 400 °F. Bake frozen in a single layer on a cookie sheet for 20 – 25 minutes.

Spanakopita / Spinach & Feta Triangles : Do not defrost. Preheat oven to 375 °F. Bake frozen in a single layer on a cookie sheet for 8 – 12 minutes.

Mushroom Gravy / Turkey Gravy
Warm in a covered saucepan over low heat, stirring frequently for about 5 – 10 minutes.

Creamy Butternut Squash & Apple Soup
Warm gently in a covered saucepan for 5 – 10 minutes.

Green Beans Almondine
Add the butter to a pan and saute green beans for 5 minutes on medium high until heated through. Add almonds and mix well.

Pork Sausage Mix
Sauté, breaking up any clumps and stirring occasionally, until cooked through. About 5 – 7 minutes. Drain on paper towels. Great added to stuffing.

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Duck Confit
Remove duck from packaging and place the legs and any fat from the bag, skin side down in a non-stick pan. Heat in a 350 °F oven for 10 – 12 minutes. Turn over and continue to cook for 5 – 8 minutes until the skin is crispy and the meat is falling off the bone.

Spatchcocked Chicken
Preheat oven to 375 °F. Remove from fridge and let sit 30 minutes. Remove from packaging and place skin side up on a sheet pan. Roast for 40 minutes. Rotate pan, baste, cook for another 30 – 35 minutes. or until the internal temperature of the thigh reaches 180 °F. Allow to rest for 10 minutes. before slicing.

Apple Crumble Pie
Remove from the refrigerator and let sit at room temperature for 30 minutes. To warm, cover with foil and heat in a 325 °F oven for 10 –15 minutes.

Classic Pumpkin Pie
Remove from the refrigerator and let sit at room temperature for 30 minutes.

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