



HOLIDAY CATERING

REHEATING + ASSEMBLY INSTRUCTIONS

BREAKFAST

Quiche | place on a baking sheet, heat at 350 degrees for 30 minutes, or until heated through. Easier to cut cold and then place in the oven.

French Toast Bread Pudding | place on a baking sheet, heat at 375 degrees for 30-40 minutes **(small)** or 45-60 minutes **(large)**, or until the thermometer reads 155 degrees. If browning too quickly, top with foil. Drizzle with warm maple syrup.

Breakfast Sausage | reheat at 350 degrees covered for 10-15 minutes, or until heated through.

Billionaire Bacon | reheat at 350 degrees for 5-10 minutes.

Potato Gratin | place on a baking sheet, as cream may boil over. Cook uncovered at 350-375 degrees for 35-45 minutes, or until cream is bubbly and top is browned. Let rest for 10 minutes before serving.

HORS D'OEUVRES

Baked Brie | place on a baking sheet, warm the baked brie at 300 degrees until heated through for about 15-20 minutes. Insert knife. If tip is hot to touch, cheese is ready.

Crab Cakes | place on a baking sheet, heat at 350 degrees for 10 minutes. Serve with appropriate sauce on top, or on the side.

Bacon Wrapped Plums | place on a baking sheet, lined with parchment paper or foil. Bake skewers for 20-25 minutes at 375 degrees, or until hot and bacon is crisp. Drain excess grease before serving.

Beef Tenderloin Skewers | perfect at room temperature but can be re-warmed gently on a baking sheet at 350 degrees for 5-7 minutes, or until warmed all the way through.

Panko Chicken Skewers | place on a baking sheet at 350 degrees, heat all the way through for 10 minutes. Serve with appropriate sauce on the side.

Turkey Meatballs | gently warm at 350 degrees for 5-8 minutes.

HOT SIDES

Brown Butter Mashed Potatoes | heat at 350 degrees covered, until hot (30-40 minutes or until warmed through). Stir potatoes half way through.

5 Cheese Mac + Cheese | reheat uncovered on a baking sheet at 375 degrees for 30-45 minutes, or until hot, bubbly + brown on top.

Simply Roasted Winter Vegetables with Artichoke Aioli | served at room temperature with artichoke aioli on the side.

Potato Gratin | place on a baking sheet, as cream may boil over. Cook uncovered at 350-375 degrees for 35-45 minutes, or until cream is bubbly and top is browned. Let rest for 10 minutes before serving.

ENTREES

Please note | our entrees have been cooked to temperature. Beef tenderloin is cooked to medium rare. We highly recommend they be served at room temperature when suggested. Or, if your preference is warm, gently heat as outlined below.

Dijon Chicken | gently warm for 5-10 minutes at 350 degrees.

Red Wine Braised Short Ribs | warm at 350 degrees for approximately 15-20 minutes.

Beef Tenderloin | serve beef at room temperature, or gently warm at 350 degrees. Do not overcook.

Chicken Wild Rice Casserole + Squash Lasagna | bake uncovered on a sheet tray at 350 degrees for 30-40 minutes or until heated through and cheese is brown + bubbly. Let rest for 10 minutes before serving.

Vegan Sweet Potato Cakes | mix winter slaw with dressing it is packaged with - do not heat these ingredients. Can be served at room temperature or gently rewarm at 350 degrees for 10 minutes. Top sweet potato cake with pesto + winter slaw.

Chicken and Wild Rice Soup | reheat gently over medium-low heat in a soup pan until heated through - 10 minutes or more

Have a blessed Christmas!
