

Christmas Eve Reheating

*All items are calculated given a preheated oven at 350 f
Always remove the item from the fridge while your oven preheats*

HORS D'OEUVRES

All Hot Apps & Sampler Platters: Place items in single layer on a baking sheet and bake for 8-10 minutes until hot. Serve with sauce or garnish given (sauces do not need to be reheated).

Sliders: Add 1-2 tablespoons of water to the bottom of the pan. This will keep from drying out.
Follow reheat from above.

Baked en Croute Brie: Bake for 12 minutes to just warm through; uncovered on a baking sheet.

SOUPS

Put into thick bottom sauce pot over low medium heat, bring to a simmer and stir occasionally to avoid sticking.

SIDE DISHES

Please note- Add 5 minutes for each additional quart being heated in the same dish.
Stir once half way through cooking.

Roasted Root Vegetables, Roasted Butternut Squash, Wild Rice, Green Bean Almandine,

Honey Glazed Carrots: Transfer into oven safe dishes and heat for 15-20 minutes.
(for the Rice add 2 tablespoons of water prior to heating).

Mashed Potatoes: Transfer to oven safe dish, cover and heat for 20-25 minutes, or microwave for 2-3 minutes, stir, then microwave additional 1-2 minutes if needed.

Scalloped Potatoes: Remove the cover and heat uncovered for 30 minutes, rest for 5 mins before serving.

Dinner Rolls : Place in warm oven for 5-8 minutes.

ENTREES

Cornish Game Hens : Bake 45 minutes. Rest for 5 mins before serving.

Whole Tuscan Beef Tenderloin Roast: Heat for 15-20 minutes uncovered. Let rest for 8 minutes before slicing.
Serve with Bernaise Aioli.

Filet Mignon Roast: Heat for 18 minutes uncovered. Let rest for 5 minutes before slicing. Serve with Hot Thyme Jus.

Herb Sirloin Roast: Heat for 20-25 minutes uncovered. Let rest for 5 minutes before slicing. Serve with Horseradish Cream.

Fig Beef Short Ribs: Heat covered for 40 minutes, stirring half way, and flipping short ribs over.

Ginger & Mustard Ham: Add 1 cup of water to the pan. Heat for 45 minutes. Serve Whole Grain Mustard on the side.

Lasagnes: Heat with cover on for 55 minutes, spin halfway through heating.

Garlicky Shrimp Bowtie: Heat with vented cover for 38 minutes, stir halfway.

Balsamic Lacquer Salmon: Heat uncovered for 20 minutes until hot through, spin halfway through heating.

Complete Packaged Meals: Heat covered for 25-30 minutes until hot
(half way thru open lid & stir each item)

KIDS

Mac and Cheese: Heat Covered for 20 minutes, uncover and bake additional 25 minutes.

Chicken Tenders: Bake 15-18 minutes, uncovered. Rotate halfway.

BRUNCH

French Toast Bake: Heat for 45 minutes.

Quiches: Serve room temperature.