



### **2025 Christmas Week Re-Heating Instructions**

All items are based on reheating in a **preheated 350° F oven**.  
Please remove items from the refrigerator **while your oven preheats**.

#### **HORS D'OEUVRES:**

**All Hot Apps:** 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).

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

**Sliders:** Add 1-2 tablespoons of water to the bottom of the pan (this will keep the buns from drying out). Bake covered with foil for 15-18 minutes.

**SOUP:** Put into thick bottom sauce pot over low medium heat, bring to a simmer and stir occasionally.

#### **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, Green Bean Almandine, Honey Glazed Carrots:** Transfer into oven safe dishes and heat for 15-20 minutes.

**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.

**Twice Baked Potatoes:** Bake uncovered for 40-50 minutes.

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



## **ENTREES:**

**Chicken Piccata:** Add 3 tablespoons of water, bake covered for 35-40 minutes and stir half way through heating.

**Whole Tuscan Beef Tenderloin Roast:** Heat for 15-20 minutes uncovered. Remove from oven and let rest for 8 minutes before slicing. Serve with Béarnaise Aioli.

**Beef Wellington:** Heat for 18-25 minutes uncovered. Remove from the oven and let rest for 8-10 minutes before slicing. Serve with Béarnaise Aioli.

**Herb Sirloin Roast:** Heat for 20-25 minutes uncovered. Remove from oven and let rest for 5 minutes before slicing. Serve with Horseradish Cream.

**Fig Beef Short Ribs:** Heat covered for 40-45 minutes, stir half way through heating, and flipping short ribs over.

**Ginger & Mustard Ham:** Add 1 cup of water to the pan. Heat covered for 35 - 45 minutes.

**Lasagnes:** Heat covered on for 55 minutes, rotate pan halfway through heating.

**Baked Stuffed Shrimp:** Heat uncovered for 35-45 minutes. Remove from oven and let rest for 8 minutes.

## **KIDS:**

**Mac and Cheese:** Heat covered for 20 minutes, uncover and bake for an additional 25 minutes.

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

## **BRUNCH:**

**French Toast Bake:** Heat uncovered for 45 minutes.

**Quiches:** Serve room temperature.