

HOLIDAY HEATING INSTRUCTIONS:

*FOR ALL 13X9 CASSEROLE DISHES: take out of fridge ONE HOUR PRIOR to heating (350°-375°)

*FOR ALL APPETIZERS: bake in a single layer on parchment

QUICHE:

350-375° (20-30min or until hot):

Loosely cover with foil.

For crispier crust, remove foil toward end.

FROZEN SCONE DOUGH:

*LET THAW in single layer OVERNIGHT in fridge.

Place on parchment paper on a cookie sheet.

400° (15-30min until scones are cooked):

Center of scone should feel firm.

If glaze is provided, add to scone tops after baking.

FROZEN SWEET POTATO BISCUITS:

*LET THAW in single layer OVERNIGHT in fridge.

Place on parchment paper slightly touching each other.

350° (20min or until cooked through)

FROZEN CINNAMON BUNS (9 PAN):

*LEAVE IN PAN and LET THAW OVERNIGHT in fridge.

*Let rise on counter 1-2 hours prior to baking

350° (35-40 min)

TEABREAD/ROLLS:

350° (10min):

Wrap in foil whole/Cover with foil. Heat until warm.

STRUDELS/DANISH BRAIDS:

*Carefully slide onto parchment-lined cookie sheet.

350° (10-15min):

PIES (FRUIT OR TOLL HOUSE):

*Let pie come to room temp before heating.

250° (10-15min):

Loosely cover with foil.

STUFFED BREADS:

350° (20-30):

Wrap in foil. Heat until warm.

Cut with serrated knife.

SOUPS:

Heat in a crock pot on low/med

OR Stovetop on medium heat.

Stir occasionally, DO NOT BOIL.

TURKEY GRAVY/BERNAISE:

Warm in microwave safe dish

OR Stovetop on med/low heat. DO NOT BOIL.

APPETIZERS:

Please heat the following at 375° (7-10min):

- MINI QUICHES
- SPICY BEEF EMPANADAS
- MONTEREY CHICKEN QUESADILLAS
- PECAN CHICKEN BITES

Please heat the following at 375° (10-13min):

- ASIAN SPRING ROLLS (ALL TYPES)
- SAUSAGE STUFFED MUSHROOMS
- OUTERBANKS CRAB CAKES

Please heat the following at 375° (12-15min):

- SHRIMP ASPARAGUS PHYLLO TRIANGLES
- MINI TWICE BAKED POTATOES
- MINI HOTDOGS IN PUFF PASTRY (until golden)

*****ALL 13x9 CASSEROLES:*****

*Take out of fridge ONE HOUR prior to warming.

*Bake ALL between 350-375°

*Remove saran under foil

*Recover with foil where indicated

*****TO CHECK TEMPERATURE:*****

To check the temperature of Quiches, Casseroles, etc:

Insert a butter knife into the center of the dish.

Leave in for a few seconds.

Pull the knife out and carefully touch the knife blade.

If the knife is hot, your food is heated through!

STRATA/BAKED FRENCH TOAST (13X9):

*Total heat time: (35-45min)

Heat COVERED (20-30min or until hot)

Check temperature*

Continue to heat COVERED (15 min) if needed.

ALL POTATO DISHES* (13X9):

*Total heat time: (45-60min)

Heat COVERED (30min); check temperature.

*FOR BOURSIN MASHED POTATOES ONLY: gently stir.

Recover and continue to heat (15-30min) until hot.

***POTATO PANCAKES:**

*Heat in pan UNCOVERED, or on a cookie sheet.

400° (10-15min or until crisp)

Serve with Applesauce or Sour Cream.

ALL BAKED PASTA DISHES (13X9):

*Total heat time: (60min)

Heat COVERED (40min)

Remove foil and continue to bake (20+min longer)

If browning too much, loosely cover with foil.

***FOR FULL PAN: 375° COVERED (60min)

Remove foil and continue to bake (30+min longer)

ALL STUFFING DISHES (13X9):

Heat COVERED (35-45min)

If desired, uncover to crisp the top.

ALL MEATBALL DISHES (13X9):

Heat COVERED 375° (30min)

Uncover and heat (15-30 longer)

OR MICROWAVE: Heat in intervals (3-4min)

Stir in between until heated through.

Keep warm in crock pot if desired.

CREPES:

Heat COVERED 375° (20-30min)

Heat sauce on med-low heat.

Drizzle over crepes or serve on the side.

BUFFALO CHICKEN DIP (13X9):

Heat COVERED (30min)

Check temperature*

Continue to heat COVERED (15 min) if needed.

BEEF STRIP LOIN ENTREE:

*Take out of fridge 45 MINUTES prior to warming.

*It is cooked almost Med-Rare upon pickup.

Heat UNCOVERED 375° (30min) or until desired.

Carve and serve with Horseradish Chantilly Sauce.

ROASTED SALMON FILET ENTREE:

*Take out of fridge 30 MINUTES prior to warming.

Heat UNCOVERED 375° (20-30min) until warm.

Place on platter to serve.

ROASTED TURKEY BREAST ENTREE:

*Take out of fridge ONE HOUR prior to warming.

*Already fully cooked upon pickup.

375° (40-50min or until hot):

Loosely cover with foil.

TINY GREEN BEANS/WILD RICE PILAF:

Microwave in vented zip lock bag or microwave dish.

Heat in bursts (2-3min at a time)

Stir or shake bag CAREFULLY to distribute heat.

Transfer to a serving dish.