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## Holiday Reheating Instructions

### *A note from the Chef*

In order to reheat your sides properly and in a timely manner, please remove them from refrigeration at least 1 hour prior to the start of your reheating process.

## **B R E A K F A S T I T E M S**

### **Cheddar & Chive Quiche**

Warm in a preheated 350 degree oven, uncovered, for about 20-25 minutes.

### **House-made Brioche Cinnamon Buns**

*Remove from refrigeration the night before baking.*

Open the container and make sure the buns are evenly spaced in the pan. Recover and leave on the counter overnight. In the morning, pre-heat your oven to 350 degrees and bake for 20-30 minutes or until the buns are golden brown on top. Allow to cool for 5-10 minutes, then scoop your frosting over the top of the warm buns and allow to melt. Spread frosting to the edges of your pan to cover all of the buns.

### **French Toast Bake**

Remove from refrigeration 1 hour prior to reheating. Warm in a preheated 350 degree oven, uncovered, for about 20-25 minutes.

### **Ginger Breakfast Loaf**

Ready to enjoy. Remove from refrigeration 30-45 minutes prior to serving.

## **D I N N E R I T E M S**

### **Roasted Ham (GF, DF)**

Remove from refrigeration 1 hour prior to heating. Warm in a preheated 350 degree oven, covered for 25-30 minutes

### **Herb Roasted Turkey Breast (GF)**

Remove from refrigeration 1 hour prior to heating. Warm in a preheated 350 degree oven until the internal temperature of the turkey reaches 145 degrees. Your turkey has been fully cooked to 165 degrees prior to cooling, slicing and packaging. Allow to rest for about 15 minutes after heating before serving.

### **Cocoa Espresso Roast Beef & Herb Roasted Beef Tenderloin (GF, DF)**

Warm in a preheated oven, covered for 15-30 minutes. Your beef has already been roasted to medium rare. You can enjoy this room temperature if you would like as well. If warming, our time is so vast to allow you to warm to your desired doneness. We recommend using a thermometer and

removing your beef from the oven with the following doneness: 125-130 degrees Medium Rare, 130-135 Medium, 140-145 Well. If reheating, allow beef to rest for 15 minutes before slicing.

***Mashed Potatoes (v, GF)***

Warm your mashed potatoes in the oven at 350°F, covered with a tight layer of saran (*yes, it can go in the oven! Just make sure it's covered by aluminum foil or the lid provided on the pan*) and then a tight layer of tin foil, for 30 minutes.

***Citrus Haricot Verte (vegan, GF)***

Warm in a preheated 350 degree oven, covered, for about 15-20 minutes.

***Roasted Winter Vegetables (vegan, GF)***

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes.

***Creamed Kale (v, GF)***

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes. Stir and return to the oven for an additional 10-15 minutes if needed.

***Broccoli and Brussels Agrodolce (v, GF, DF)***

Warm broccoli and brussels sprouts in a preheated 350 degree oven, covered, for about 20-25 minutes. Let agrodolce sauce sit at room temperature to temper **or** warm in a small sauce pan on the stove top over medium-low heat until it loosens up a bit (~5-7 minutes). Once both are warm, drizzle the sauce over the vegetables or toss together entirely.

***Mushroom Wild Rice (vegan)***

Warm in a preheated 350 degree oven, covered, for about 20-25 minutes. Stir and return to the oven for an additional 10-25 minutes if needed.