

EASTER MENU

REHEATING INSTRUCTIONS

Entrée Reheating Instructions

READ FIRST: For the best results use a reliable meat thermometer, taking temperatures early and often. Times will vary with conditions and are only an estimate. If time allows, rest at room temperature for 60 minutes for faster and more even reheating. Take care not to overheat, this will dry and toughen your foods. Once warmed keep dishes covered with foil and a towel to keep warm until ready to serve.

Tony's Marinated & Grilled Lamb Top Round w/Bordelaise Sauce

Preheat oven to 300°: Unwrap and place in a shallow pan. Place roast in the center of oven. Estimated heating time is about 40-55 minutes for medium-rare. Remove from oven, cover and rest for 15 minutes before slicing. Slice as thin as possible against the grain. For Bordelaise Sauce: In a small sauce pot, bring sauce to a simmer, serve hot with lamb.

Allergens: Dairy (Bordelaise)

Boar's Head Boneless Spiral Sliced Ham w/ Glaze

For an Unglazed Ham, preheat oven to 325°: Place unwrapped ham in shallow pan with cut surface face down. Add ½ cup of water to pan. Tent ham with foil, sealing edges tightly to the pan. Heat to 145-165° internal. Estimated warming time is about 45-60 minutes. After about 30 minutes, remove pan from oven and check internal temperature. Cover and return to oven until steaming hot.

Allergens: None

For a Glazed Ham, preheat oven to 325°: Unwrap and place ham in a shallow roasting pan and add 1 cup of water. Coat ham with glaze. Tent ham with aluminum foil, sealing edges tightly to pan. Bake at 325° for 15-20 minutes per pound. About 45-60 minutes total. Remove ham from oven before it finishes baking, after about 30 minutes, and remove foil. Apply additional glaze, if needed. Raise oven temp to 425° and bake uncovered for remaining 15 minutes, 145°-165° internal.

Allergens: None

Tony's Bone-In Spiral Sliced Glazed Ham

Fully cooked - Serve cold, at room temp, or Warm. To heat, start with 1 cup of water at the bottom of a roasting pan, and refill water as needed during cooking, taking care not to let the pan run dry. You may need an additional 3 - 4 cups of water during cooking, 1 cup at a time. Cover the ham with aluminum foil on a wire rack, and warm in a 275° oven to 140° internal, about 10 - 12 minutes per pound.

Allergens: None

Side Dish Bundle Reheating Instructions

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Cheesy Ranch Potatoes

Heat covered in a preheated 350° oven for 35-45 minutes. Remove foil lid and continue to bake for 15-20 minutes or until sauce is no longer runny and cheese is lightly browned on top. If cheese starts to brown too quickly, re-cover and continue to bake until potatoes are fully heated.

Allergens: Dairy

Roasted Vegetable Blend

Uncover and warm in a preheated 350° oven until steaming hot to at least 165°, tossing veggies about halfway through warming time. Estimated warming time about 30-45 minutes.

Allergens: None

Sweet Potato Casserole

Remove the crumble topping and paper from inside the foil pan. Warm covered in a preheated 350° oven for 30 minutes. Remove from oven and take off the foil lid. Stir the potatoes and generously distribute the crumble over the top. Place back in oven for 10-15 minutes or until crumble is browned. At least 165° internal temperature. Estimated warming time about 35-40 minutes.

Allergens: Dairy, Eggs Crumble: Dairy, Wheat, Nuts

Dinner Rolls

Ready to eat or warm and serve.

Allergens: Egg, Wheat

Pies All pies are ready to serve.

Lemon Meringue - Egg, Wheat

French Silk - Dairy, Soy, Wheat

Banana Cream - Dairy, Wheat

Key Lime Pie - Egg, Dairy, Soy, Wheat

Breakfast / Brunch Reheating Instructions

My Grandma's Coffee Cakes All coffee cakes are ready to serve.

Cinnamon - Egg, Soy, Dairy, Wheat

Cinnamon w/ Walnut - Egg, Soy, Dairy, Wheat, Nuts

Blueberry - Egg, Soy, Dairy, Wheat

Quiches

Warm in a 325-350° oven until steaming hot and browned to taste, 165° internal, about 25-40 minutes. Tent with foil if you want to inhibit browning. For more browning use convection fan.

Allergens: Wheat, Dairy, Egg, Soy