

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 Seasoned & 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.

Tony's Pecanwood Smoked Boneless Ham

To warm, place unwrapped ham in a shallow pan. Add ½ cup water to pan. Tent ham with foil, sealing edges tightly to pan. Warm in a preheated 325° conventional oven to 140° internal, about 45–60 minutes, warming time will vary with conditions. Rest covered for 5 minutes until ready to serve.

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.

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.

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.

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.

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.

Dinner Rolls

Ready to eat or warm and serve.

Mac & Cheese

Heat covered in a preheated 350° oven for 20–25 minutes. Remove foil lid and continue to bake for 10–15 minutes or until sauce is heated through and cheese is lightly browned on top. If cheese starts to brown too quickly, re-cover and continue to bake until mac and cheese is fully heated.

Coffee Cakes & Pies

All Coffee Cakes and Pies are ready to serve.

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.

EASTER MENU ALLERGEN CHART

	DAIRY	EGG	WHEAT	NUTS	SOY
Tony's Lamb Top Round w/ Bordelaise	X		X		X
Tony's Pecanwood Smoked Boneless Ham					
Tony's Bone-In Spiral Sliced Glazed Ham					
Cheesy Ranch Potatoes	X				X
Roasted Vegetable Blend					
Sweet Potato Casserole	X	X	X	X	
Dinner Rolls		X	X		
Mac & Cheese	X	X	X		X
Lemon Meringue Pie		X	X		
Key Lime Pie	X	X	X		X
French Silk Pie	X		X		X
Banana Cream Pie	X		X		
Chocolate Cream Pie	X	X	X		X
Cinnamon Coffee Cake	X	X	X		X
Cinnamon w/ Walnuts Coffee Cake	X	X	X	X	X
Blueberry Coffee Cake	X	X	X		X
Quiches	X	X	X		X