

Recommended Heating Instructions

*Each oven varies slightly. Your oven may take a little less or a little more time than recommended. Please check food while reheating.

Appetizers and Baked Cheeses:

Baked Cheese (Brie, Cheddar etc):	350 degrees uncovered, 20-25 minutes or until golden, let rest 10 minutes before serving.
Sliders	350 degrees covered, 15-20 mins
All Hot Passed Hors d'oeuvres: <i>*Hot Dogs, Quesadillas, Etc</i>	350 degrees uncovered, 20-25 mins or until golden <i>(all hot appetizers EXCEPT lamb chop lollipops)</i>

Brunch Items:

Quiche:	350 degrees covered, 15-20 Min (9 Inch)
Kugel / Frittata / Florentine / Deep Dish Quiche:	350 degrees covered, 30-35 min minutes
French Toast Casserole	350 degrees covered, 30-35 min minutes

Pastas, Side Dishes:

Lasagnas	350 degree loosely covered, 45 minsto 1 hour
Hot Pasta, Mac n Cheese & Casseroles	350 degree oven, 35-45 mins covered
Traditional Bread Stuffing:	350 degree oven, 30-45 minutes / uncovered
Wild Rice:	350 degree oven, 30-45 minutes / covered
Sweet Potato Souffle:	350 degree oven, 35-50 minutes / uncovered – Add Topping Half Way
Mashed/Roasted Potatoes:	350 degree oven, 30-40 minutes / covered.
Potatoes Anna / Scallop Potatoes	350 degree oven, loosely covered, 35-50 mins
Vegetable Side Dishes:	350 degree oven, 20-25 minutes / covered *Grilled Vegetables Best Served at Room Temperature*

MEATS:

Tenderloin / If Serving Warm (Best Served at Room Temperature if already carved)

Let beef stand at room temperature 1 hour before roasting. Position rack in center of oven and preheat to 425°. Place on baking sheet and roast until meat thermometer inserted into thickest part of meat registers 125°F for medium-rare (135°F to 140°F in thinnest part), about 30 minutes. Remove roast from oven and let rest 15 minutes.

Spiral Hams:

Wrapped in foil, 45 minutes - 1 hour approximate

Chicken Entrée Dishes

350 degree Oven covered 25-30 min

Salmon Entrée Dishes:

350 degree Oven covered 10-12 min