

# CHRISTMAS EVE DINNER HEATING INSTRUCTIONS

Menu Selections Listed in Alphabetical Order  
(Heating times may vary due to various oven models.)

## BAKED BRIE IN PUFF PASTRY

1. Pre-heat oven to 325°F.
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 10 mins.
4. Remove from the oven, fold, and continue baking for 10 - 15 mins. or until warmed through.

## BRUSSELS SPROUTS WITH BACON

1. Pre-heat oven to 325°F.
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 30 mins.
4. Remove from the oven, fold, and continue baking for 15 mins. or until internal temperature reaches 165°F.

## CLASSIC CREAMED SPINACH

1. Pre-heat oven to 325°F.
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 30 mins.
4. Remove from the oven, fold, and continue baking for 15 mins. or until internal temperature reaches 165°F.

## CREAMED CORN “MAC & CHEESE”

1. Pre-heat oven to 325°F.
2. Remove the plastic lid for the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 15 mins.
4. Remove from the oven, fold, and continue baking for 10 mins. or until internal temperature reaches 165°F.

## CREAMY MASHED POTATOES

1. Pre-heat oven to 325°F.
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 30 mins.
4. Remove from the oven, fold, and continue baking for 15 mins. or until internal temperature reaches 165°F.

## CREAMY SPINACH-ARTICHOKE DIP

1. For the Dip: Heat spinach-artichoke dip in a pot over a low heat. Stir the contents often, assure it is hot to touch.
2. Transfer to a serving bowl.
3. For Bread: Pre-heat oven to 325°F.
4. Lay out sliced bread on a baking sheet and toast in the oven for 4-5 minutes or longer if you prefer crispier bread.

## MEDLEY OF WINTER VEGETABLES

1. Pre-heat oven to 325°F.
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 30 mins.
4. Remove from the oven, fold, and continue baking for 15 mins. or until internal temperature reaches 165°F.

## PARMESAN ASIAGO CHEESE ROLLS

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake at 325°F. for approx. 10 mins. or until warm.

## SAGE PAN GRAVY

1. In a small saucepan, heat the gravy to a simmer on medium heat.
2. Stir to avoid scorching.
3. Remove and serve or keep warm.

## SPICED-MAPLE GARNET YAMS | PECAN & APRICOT

1. Pre-heat oven to 325°F.
2. Remove the plastic lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 30 mins.
4. Remove from the oven, fold, and continue baking for 15 mins or until internal temperature reaches 165°F.

## WINTER FRUIT & NUT STUFFING

1. Pre-heat oven to 325°F.
2. Remove lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 15 mins.
4. Remove from the oven, fold, and continue baking for 10 mins. or until internal temperature reaches 165°F. (For best appearance, fluff the stuffing with the tines of a dinner fork prior to serving.)

## HALF & WHOLE (PRE-ROASTED) ROSEMARY-SEA SALT CRUSTED PRIME RIB

*\*The Prime Rib has been pre roasted to Rare and may need to be reheated.*

1. Pre-heat oven to 325°F.
2. Remove lid from the container and cover tightly with aluminum foil.

3. Place container on a baking sheet (for safe handling) place baking sheet in the oven for approximately 20-30 mins. for a *half* prime rib, and 40-50 mins. for a *whole* prime rib.
4. The internal temperature should be 135°F for a Medium Rare to Medium roast.

## **WHOLE (PRE-ROASTED) HERB ROASTED DIESTEL HEN TURKEY**

*\*The turkey has been fully cooked and will need to be reheated. Heating times may vary due to various oven models.*

1. Pre-Heat Oven To 325°F.
2. Remove the turkey from the wrapper & cover with foil.
3. Place turkey in the oven for 55 minutes (22-24lbs).
4. Remove the foil for the next 15 mins. of cooking.
2. The internal temperature should be 165°F.

## **Food Allergy Concerns**

Despite taking every precaution, we cannot guarantee that our selections are free of traces of nuts, tree nuts, wheat, dairy, egg, soy, shellfish, or other ingredients.