

CHRISTMAS EVE HEATING INSTRUCTIONS

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.

Brussel Sprouts

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, mix, and continue baking for 15 mins. or until internal temperature reaches 165°F.

Cauliflower Gratin

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
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.
4. After 15 minutes, remove and fold. Stir, return to the oven and continue baking for 10 minutes or until internal temperature reaches 165°F.
5. Remove and serve or keep warm.

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, mix, and continue baking for 15 mins. or until internal temperature reaches 165°F.

Creamed Corn “Mac & Cheese”

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
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.
4. After 15 minutes, remove sheet pan with container of Mac & Cheese and fold. Return to the oven and continue baking for 10 minutes or until internal temperature reaches 165°F.
5. Remove and serve or keep warm.

Sweet & Sour Glazed Carrots

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, mix, and continue baking for 15 mins. or until internal temperature reaches 165°F.

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.

Mashed Potatoes

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove the plastic lid from the container and cover tightly with aluminum foil. Place container on a baking sheet (for safe handling) Place baking sheet in the oven.
3. After 30 minutes, remove sheet pan with container of mashed potatoes and fold. Return to the oven and continue baking for 15 min or until internal temperature reaches 165°F.
4. Remove and serve or keep warm.

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 minutes or until warm.

Roasted Butternut Squash Bisque

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

Shallot Jus

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

Whipped Yams

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
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.
4. After 15 minutes, remove the foil. Stir, return to the oven and continue baking for 10 minutes or until internal temperature reaches 165°F.
5. Remove and serve or keep warm.

Whole Herb Roasted Diestel Hen Turkey

*The turkey has been fully cooked and will need to be reheated at home. 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 oven at 325°F for 55 minutes.
4. Remove the foil for the next 15 minutes of cooking.

5. The internal temperature should be 165°F.

Winter Fruit & Nut Stuffing

1. Pre-heat oven to 325°F. (Heating times may vary due to various oven models.)
2. Remove lid from the container and cover tightly with aluminum foil.
3. Place container on a baking sheet and place in the oven and bake for approximately 15 minutes.
4. Remove from the oven, fold and continue baking for 10 minutes or until internal temperature reaches 165°F. (For best appearance, fluff the stuffing with the tines of a dinner fork prior to serving.)
5. Remove and serve or keep warm.

BREAKFASTS

Bacon & Leek / Mediterranean Vegetable Quiche

1. Serve room temp or warm in the oven.
2. To heat: set oven to 350°F and place the quiche in the oven as it warms.
3. Remove after 8-10mins and serve.

Food Allergy Concerns

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