



EASTER REHEATING INSTRUCTIONS

PREHEAT YOUR OVEN TO 375°

FRITTATAS- LOOSELY COVER IN FOIL AND REHEAT IN OVEN FOR 15 MINUTES TO 20 MINUTES

APPLE BOURBON FRENCH TOAST- PLACE COVERED IN OVEN. REHEAT FOR 8 TO 10 MINUTES
UNCOVER AND CONTINUE TO HEAT FOR ANOTHER 5 MINUTES

BABY LAMB CHOPS- PLACE UNCOVERED AND COOK FOR 10-12 MINUTES

AMISH CHICKEN- PLACE UNCOVERED AND COOK FOR 15-18 MINUTES

ROASTED RACK OF LAMB- PLACE UNCOVERED IN OVEN. REHEAT FOR 15 MINUTES

SPIRAL CUT HAM- LOOSELY COVER IN FOIL AND REHEAT IN OVEN. REHEAT FOR 30-45 MINUTES

LEG OF LAMB- PLACE UNCOVERED IN OVEN. COOK 8 MINUTES PER POUND

BEEF TENDERLOIN- PLACE UNCOVERED IN OVEN. COOK 8 MINUTES PER POUND

MASHED POTATOES- VENT THE FOIL CONTAINER, HEAT IN OVEN 4 MINUTES PER POUND,
STIR HALF WAY THROUGH THE REHEATING PROCESS

HERB ROASTED POTATOES- PLACE UNCOVERED IN A OVEN. REHEAT FOR 8 -10 MINUTES

GREEN BEANS- PLACE COVERED IN OVEN. REHEAT FOR 8 TO 12 MINUTES

GRILLED ASPARAGUS- PLACE COVERED IN OVEN. REHEAT FOR 8 TO 10 MINUTES

BRUSSELS SPROUTS - PLACE UNCOVERED IN A OVEN. REHEAT FOR 12 TO 15 MINUTES

STEAMED VEGETABLES- BOIL WATER AND REHEAT VEGETABLES 2 MINUTES

ROASTED CARROTS - PLACE COVERED IN OVEN. REHEAT FOR 8 TO 10 MINUTES

BAKED CAULIFLOWER - PLACE COVERED IN OVEN. REHEAT FOR 8 TO 10 MINUTES

ROASTED BROCCOLI- PLACE COVERED IN OVEN. REHEAT FOR 8 TO 10 MINUTES

*These are guidelines, cooking and heating times may vary according to the temperature of your oven and microwave.
Any questions or concerns, please don't hesitate to give us a ring!*

FOOD GUIDELINES

- **SOUPS:** PINT IS 16 OUNCES – TWO 8 OUNCE PORTIONS, QUART IS 32 OUNCES
– FOUR 8 OUNCE PORTIONS
 - **PROTEINS & STARCHES:** TURKEY BREAST, MASHED & SWEET POTATOES, RAVIOLI –
RECOMMENDED 2 TO 3 PEOPLE PER POUND. JUST ENOUGH, 3 PEOPLE PER POUND,
LEFTOVERS 2 PEOPLE PER POUND
 - WHEN ORDERING WHOLE TURKEYS, ALLOW 1 POUND PER PERSON PRE-COOKED WEIGHT
 - **VEGGIES & SIDES:** RECOMMENDED 3 TO 4 PEOPLE PER POUND,
JUST ENOUGH, 4 PEOPLE PER POUND – LEFTOVERS 3 PEOPLE PER POUND
 - **GRAVY:** UP TO 3 PEOPLE, 1 PINT. 6 PEOPLE, 1 QUART
- *REMEMBER GRAVY GOES ON TURKEY, STUFFING & POTATOES.

PACKAGED INDIVIDUALLY -

BOTH THE SALADS AND RAVIOLIS WILL HAVE THE INGREDIENTS PACKED SEPARATELY

Example:

FALL MIXED SALAD WOULD BE PACKED; MIXED GREENS, CANDIED PECANS,
DRIED CRANBERRIES & SEPARATE BOTTLE OF DRESSING

Example:

BUTTERNUT SQUASH RAVIOLI; RAVIOLI, CRISPY SAGE, SPICED WALNUTS
& CRUMBLED GOAT CHEESE

**WE WILL NOT DELIVER HOT. THESE ARE REHEATING TIMES, AS EVERYTHING IS
FULLY COOKED AND YOU ARE JUST WARMING THE FOOD IS PACKED COLD.
HEATING INSTRUCTIONS ARE ALSO AVAILABLE ON OUR WEBSITE FOR EASE .**