

Heating Instructions for Christmas Menu Items

Thank you for choosing Jamie Hollander Gourmet Foods & Catering to help prepare your Christmas meal. **Please Note:** All cooking and heating times may vary due to differences in ovens, stoves and amounts or sizes of items being reheated. If you are in doubt, give yourself a few extra minutes to heat foods. Keep foods covered in foil so they retain heat until dinnertime.

APPETIZERS

Cheese and Antipasto Trays: Enjoy at room temperature.

Shrimp Cocktail: Enjoy chilled.

HOT HORS D'OEUVRES

All hot hors d'oeuvres: Heat, uncovered, at 350° for 7-9 minutes until warm, serve with accompanying sauce or dip.

THE MAIN COURSE

Allow all main courses to sit at room temperature, uncovered, for 30 minutes before preparing.

Oven-Ready Filet Mignon: Heat filet, uncovered, in 350° oven for 30 minutes, check temperature using a meat thermometer. Filet may need an additional 15 min. to reach desired temp, check frequently to prevent over-cooking. When desired doneness/temperature is reached, pull filet out of the oven and let sit, covered, for 10 minutes before slicing.

Internal temp: 125°=rare; 135°=med-rare; 140°=med-well

Sauce for Filet: Heat in saucepan over medium heat, stirring, for 5-10 min.

Oven-Ready Filet Salmon: Heat salmon in 350° oven for 30-45min. Check internal temperature at 30 min., you want it to reach about 140°. Look for the fish to appear flaky. Serve warm.

Stuffed Turkey Breast: Add about 1/2 cup of water to the pan and cover with aluminum foil. Heat, covered in 350° oven for about 30-45 minutes or until fully heated through. The turkey is fully cooked already, you are reheating to desired temp. **Sauce:** Heat in saucepan over medium heat, stirring, for 5-10 min.

Pineapple-Glazed Smoked Ham: Heat your ham, covered, in a 350° oven for approximately 90 minutes (for a small ham, about 8lbs.) to 120 minutes (for a large ham, about 16lbs.) or until fully heated through. The ham is already fully cooked, so there is no need to cook it any longer than it takes to get it hot. To check the center of your ham, insert a small knife into the thickest part until it reaches the center, leave it in for 10 seconds, then remove it and feel tip of knife. If it is hot, then the center of the ham is hot.

Four Cheese Baked Ziti, Sausage Lasagna, Butternut Lasagna, Eggplant Parmesan, Meatballs with Marinara: Heat, covered, in 350° oven for 60-90 min. or until heated through. **Sauces:** Heat in saucepan over med. heat, stirring, for 5-10 min.

Crab Cake Platter: Heat, uncovered, in 350° oven for 20-30 minutes or until heated through.

SIDE DISHES

Traditional Mashed Potatoes and Roasted Sweet Potatoes: Heat, covered, in a 350° oven for 30-40 minutes or until heated through. Stir the potatoes halfway through the heating time to ensure even and thorough heating.

Apple & Cornbread Stuffing: Heat, covered, in a 350° oven for 30-40 minutes or until heated through.

Oven-Roasted Vegetables: Heat, uncovered, in a 350° oven for 30-40 minutes or until heated through. Alternatively, heat in a microwave-safe bowl for 2-4 minutes until heated through.

Green Beans with Lemon & Parmesan: Heat in a sauté pan over medium heat for 5-7 minutes or until heated through. Stir well while heating. Alternatively, heat in a microwave safe bowl for 2-4 minutes until heated through.

Butternut Squash Soup: Heat in a saucepan over medium heat for 5-7 minutes or until heated through. Stir well while heating to prevent scorching.

Kale Salad and Cranberry Sauce: Enjoy at room temperature.

BAKED GOODS

Biscuits, Baguette and Garlic Bread: Heat, covered in foil, in a 350° oven for 3-4 minutes, until slightly warmed. Use caution not to overheat. Biscuits can also be enjoyed at room temperature.

Desserts: Please see instructions included in each dessert.

Happy Holidays!

JAMIE HOLLANDER

GOURMET FOODS & CATERING