

Heating Instructions



Enjoy your holiday meal with ease by following our heating instructions for each dish. Please note that cooking times may vary depending on the number of items in your oven. For the best results, monitor your dishes and adjust as needed to ensure everything is heated to perfection.

HORS D'OEUVRES

Arrange on greased cookie sheet spaced 2" apart. Arrange on a greased cookie sheet, spacing 2" apart.

Alternatively, use parchment paper to prevent sticking and ensure even baking.

**Remember to keep hors d'oeuvres refrigerated or frozen until you're ready to bake for best results.*

Palmer's Piggies*	425°F	15-20 minutes
Mini Beef Wellington	375°F	12-16 minutes
Jumbo Lump Crab Cakes	375°F	8-10 minutes
Gruyère Cheese Puffs*	375°F	6-8 minutes
Bacon Wrapped Dates	375°F	10-12 minutes
Stuffed Mushrooms	375°F	10-12 minutes
Raspberry & Brie Stars*	375°F	6-8 minutes
Three Cheese Arancini	375°F	8-10 minutes

BAKED BRIE EN CROUTE

Defrost in the refrigerator overnight.

Preheat oven to 400°F. Unwrap the brie and place it on a greased baking sheet. Bake for 25-30 minutes, or until golden brown.

Serve immediately.

VEGETABLES

Preheat oven to 375°F. Bake uncovered.

Small pans: 12-15 minutes

Medium pans: 15-20 minutes

Large pans: 25-30 minutes

HERB-ROASTED TURKEY BREAST

Preheat oven to 375°F. Bake uncovered for 25-30 minutes, or until heated through.

The turkey is fully cooked & can also be served cold.

SALMON

Preheat oven to 350°F. Bake uncovered for 10-15 minutes, or until hot.

ALL FRUIT PIES

Preheat oven to 375°F. Bake uncovered for 15-20 minutes, or until heated through.

DEEP DISH QUICHES

Preheat oven to 325°F. Cover the quiche loosely with aluminum foil and bake for 30-40 minutes, or until hot.

SOUP / GRAVY

Heat in saucepan over medium-low heat until hot.

STARCHES

Preheat oven to 375°F. We recommend baking covered until the last 10 minutes of cooking.

Small pans: 15-20 minutes

Medium pans: 20-25 minutes

Large pans: 40-50 minutes

FILET OF BEEF

The filet is cooked to medium rare. To reheat, preheat oven to 375°F. Bake uncovered for 20-25 minutes, or until the beef reaches your desired internal temperature.

LASAGNAS

Preheat oven to 350°F. Cover the pan loosely with aluminum foil. Bake for 45-60 minutes, or until hot.

CHRISTMAS 2024

Beef Wellington

You will need a calibrated meat thermometer to cook this properly.



Preheat your oven to 425°F.

Remove the lid from the aluminum tray holding the Beef Wellington.

Place the aluminum container in the oven. Bake for 30–45 minutes, depending on the desired temperature.

Use a meat thermometer inserted into the thickest part of the meat to check for the desired internal temperature.

RARE: 110°F

MEDIUM-RARE: 115°F

MEDIUM: 120–125

MEDIUM-WELL: 125°F

Please note that these temperatures are low on purpose. The beef will continue to cook an additional 15° once removed from the oven due to the pastry shell.

Remove from the oven at the desired temperature and let it rest for 10 minutes before slicing.

