Christmas Menu Heating Instructions

It's easy to heat and serve your Christmas Feast from Eatzi's! Just follow these heating instructions so all of your dishes arrive at the table or buffet at the same time. Note that oven temperatures vary, so please use these instructions as a guide to the best utilization of your oven.

Preheat oven to 350°.
Place the longest heating-time item in the oven first. Add each dish to the oven as the time difference passes. For example, if you are serving dinner at 5 p.m., put the Butter Whipped Potatoes and Turkey in at 4:25 p.m., and the Cauliflower Gruyere Gratin in at 4:35 p.m. Lay out your serving bowls and platters so that you are ready to transfer the hot food as soon as it comes out of the oven. The more dense foods will hold their temperature longer (mashed potatoes, stuffing, etc.), so place them in the serving dishes first. Save plating the turkey (and other entrees) and vegetables until last. Heat the rolls after you empty the oven and while you're transferring the food to serving dishes.

Notes:
Most items are presented with a clear, plastic lid. Always remove the plastic lid before warming. If directed to heat "covered," cover with aluminum foil. As you add items to your oven, rotate items by shifting items currently in the oven to the front and place the new additions in the back of the oven. If possible, avoid stacking items. If you must stack, be sure to rotate items so they are not "on top" for the entire heating process. Keep oven door closed to maintain temperature.

DISH	HEATING TIME @ 350º	SPECIAL INSTRUCTIONS
APPETIZERS		
Mini Jumbo Lump Crab Cakes	15 Minutes	Remove plastic lid and heat uncovered on middle or top oven rack for 15 minutes.
Spinach and Crab Dip	15 Minutes	Remove plastic lid and cover with foil. Heat covered on middle oven rack for 10 minutes. Remove foil top and finish heating for remaining 5 minutes.
Fried Mac N' Cheese	15 Minutes	Remove plastic lid and heat uncovered on middle or top oven rack for 15 minutes.
Buffalo Chicken Cheese Dip	15 Minutes	Remove plastic lid and cover with foil. Heat covered on middle oven rack for 10 minutes. Remove foil top and finish heating for remaining 5 minutes.
ENTREÉS		
DISH	**HEATING TIME @ 350º**	**SPECIAL INSTRUCTIONS**
Orange Bourbon Vanilla Glazed Ham	30 Minutes	Remove plastic lid and cover with foil. Heat covered for the first 20 minutes. Remove top and finish heating for the remaining 10 minutes, or until ham is hot. Pour juices over ham after plating.
Bacon Chipotle Roasted Turkey Breast	35 Minutes	Remove plastic lid and cover with foil. Heat covered for the first 25 minutes. Remove top and finish heating for the remaining 10 minutes, or until turkey is hot. Pour juices over turkey after plating.
Oven Roasted Turkey Breast	35 Minutes	Remove plastic lid and cover with foil. Heat covered on middle oven rack for 25 minutes. Remove foil top and finish heating for 10 more minutes, or until turkey is hot. Pour juices over turkey after plating.
Horseradish Crusted Salmon	15-20 Minutes	Remove plastic lid and cover with foil. Place on middle oven rack and heat for 15-20 minutes.
CHRISTMAS ROASTS		
DISH	**HEATING TIME @ 350º**	**SPECIAL INSTRUCTIONS**
44 Farms Smoked Prime Rib Roast	1-1.5 Hours at 300º	To heat, place roast in pan and cover with aluminum foil. Place in pre-heated 300º oven. Monitor roast with meat thermometer and heat to desired doneness 1-2 hours. Let rest at least 10 minutes before slicing.
Rosewood Ranch Wagyu Sirloin Roast	25-30 Minutes	Remove plastic lid and cover with foil. Place on middle oven rack and heat for 25-30 minutes.
Chateaubriand Filet	20-25 Minutes	Remove plastic lid and cover with foil. Place on middle oven rack and heat for 20-25 minutes.
Port Wine Demi Glace	10 Minutes on Stovetop	Pour sauce into saucepan. Heat on stovetop at medium-low heat. Stir frequently. DO NOT BOIL.
SIDES		
DISH	**HEATING TIME @ 350º**	**SPECIAL INSTRUCTIONS**
Lobster Champagne Risotto	20 Minutes	Remove plastic lid and cover with foil. Place on center rack for 20 minutes.
Smashed Sweet Potatoes	35 Minutes	Remove plastic lid and cover with foil. Place on bottom rack and heat for 35 minutres. Stir before placing in serving dish.
Maple Sriracha Brussels Sprouts	20 Minutes	Remove plastic lid and cover with foil. Place on center oven rack and heat for 20 minutes.
Cauliflower Gruyere Gratin	40 Minutes	To heat, remove plastic lid and cover with foil. Place on middle rack for the first 30 minutes. Remove foil and finish heating for the remaining 10 minutes.
Cornbread Stuffing	35 Minutes	Remove plastic lid and heat uncovered on middle or top oven rack for 35 minutes.
Lemon-Garlic Green Beans	20 Minutes	Remove plastic lid and cover with foil. Place on center rack for 20 minutes.
Butter Whipped Potatoes	35 Minutes	Remove plastic lid and cover with foil. Heat on bottom oven rack for 35 minutes. Stir before placing in serving dish.
Macaroni & Cheese	35 Minutes	Remove plastic lid and cover with foil. Heat covered on middle oven rack for 25 minutes. Remove foil top and finish heating for remaining 10 minutes. Stir before placing in serving dish.
SAUCES		
DISH	**HEATING TIME @ 350º**	**SPECIAL INSTRUCTIONS**
Black Pepper and Sage Gravy	10 Minutes on Stovetop	Pour gravy into saucepan. Heat on stovetop at medium-low heat. Stir frequently. DO NOT BOIL.
Cranberry Sauce	Traditionally served chilled. May also be served warm.	Loosen lid and heat in microwave on high for 1 minute & 15 seconds to serve warm.
BREADS		
DISH	**HEATING TIME @ 350º**	**SPECIAL INSTRUCTIONS**
Parker House Rolls (White or Wheat)	5 to 10 minutes	Remove from plastic wrap and wrap rolls with foil. Heat on center oven rack, after removing dinner items from oven, for 5 to 10 minutes.
Cornbread	Room Temperature or Warmed	Remove plastic lid and cover with foil. Heat on center oven rack, after removing dinner items from oven, for 10 minutes.
Jalapeño Cornbread	Room Temperature or Warmed	Remove plastic lid and cover with foil. Heat on center oven rack, after removing dinner items from oven, for 10 minutes.
Nutella Babka	Room Temperature	N/A
Stollen	Room Temperature	N/A
SWEETS		
DISH	**HEATING TIME @ 350º**	**SPECIAL INSTRUCTIONS**
Mocha Buche De Noel (Yule Log)	Traditionally Served Chilled	N/A
Apple Pie	Warmed	Remove from box, cover top with foil and heat for 20 minutes. Remove foil top and heat for an additional 5 minutes.