

# Easter Menu Heating Instructions

It is easy to heat and serve your Easter Feast from Eatzi's Just follow the heating instructions so all of your dishes arrive at the table or buffet at the same time! Please note that oven temperatures vary, so please use these instructions as a guide to the best preparation for your oven. Remove the plastic lid before heating

- 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.
- Lay out your serving bowls and platters so that you are ready to transfer the piping hot food as soon as it comes out of the oven.

**Notes:**

- If directed to heat "covered"; remove the plastic lid and 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.
- Avoid stacking items if at all possible. 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 @ 350°	SPECIAL INSTRUCTIONS
Hot Cross Buns	10 Minutes	Heat covered on the top oven rack
Quiche	15 -20 Minutes	Remove from plastic container. Heat on the top oven rack
French Toast	20 -25 Minutes	Remove the berry compote and set aside. Heat covered on the middle oven rack for the first 15 minutes. Remove cover and finish heating for the remaining 5-10 minutes. Serve topped with berry compote
Potato Casserole	25-30 Minutes	Heat covered on the middle oven rack for the first 20 minutes. Remove cover and finish heating for the remaining 5-10 minutes
Mushroom Risotto	20 - 25 Minutes	Heat covered on the bottom oven rack; uncover for last 5 minutes
Garlic Roasted Broccoli	20 -25 Minutes	Heat covered on the middle oven rack for the first 10 minutes. Remove top and finish heating for the remaining 5 minutes.
Honey Ginger Carrots	20 -25 Minutes	Heat covered on the middle oven rack for the first 10 minutes. Remove top and finish heating for the remaining 5 minutes.
Hot Honey Salmon	10-15 Minutes	Add 1/4 cup of water to the bottom of the pan. Heat uncovered on the middle or top oven rack.
BBQ Brisket	30-35 Minutes	Place in an oven safe container. Add 1/4 cup of water to the bottom of the pan. Heat covered on the middle oven rack
Citrus Herb Turkey Breast	30-35 Minutes	Add 1/4 cup of water to the bottom of the pan. Heat covered on the middle oven rack for the first 20 minutes. Remove top and finish heating for the remaining 10-15 minutes, or until turkey is hot.
Lamb Chop with Mint Pesto	20 - 25 Minutes	Remove sauce from the pan and reserve. Add 1/4 cup of water to the bottom of the pan. Heat uncovered on the middle or top oven rack. Transfer lamb to a serving dish and spoon the pesto over the top
Orange Bourbon Vanilla Glazed Ham	20 -25 Minutes	Add 1/4 cup of water to the bottom of the pan. Heat covered on the middle oven rack for the first 10 minutes. Remove top and finish heating for the remaining 5 minutes, or until ham is hot. Pour any glaze from the bottom of the pan over ham after plating.