

Mother's Day Menu Heating Instructions

It is easy to heat and serve your Mother's Day 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," 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
Challah 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
Quiche	15 -20 Minutes	Heat on the top oven rack
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.
Spring Vegetable Medley	15 - 20 Minutes	Heat covered on the middle or top oven rack.
Macaroni & Cheese	40-45 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 15 minutes. Stir before placing in serving dish
Scalloped Potatoes	45-50 minutes	To heat, remove plastic lid and cover with foil. Place on bottom rack. Stir before placing in serving dish.
Orange Vanilla Bourbon Glazed Ham	30-35 Minutes	Add 1/2 cup of water to the bottom of the pan and 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 ham is hot.
Citrus Herb Turkey Breast	25-30 Minutes	Add 1/2 cup of water to the bottom of the pan and heat covered on the middle oven rack for the first 15 minutes. Remove foil and finish heating for the remaining 10 minutes, or until turkey is hot.
Peppercorn Crusted Sirloin	25-30 Minutes	Remove sauce from the pan and reserve. Add 1/2 cup water to the bottom of the pan and Heat uncovered on the middle or top oven rack. Pour sauce on top when you serve
Miso Salmon	10 - 15 Minutes	Add 1/2 cup of water to the bottom of the pan and heat covered on the middle oven rack for 15 minutes.