

Eatzi's Christmas Menu Heating Instructions

Heating and serving your Christmas meal is easy! Follow these steps to ensure all dishes are ready to serve at the same time.

Note: Oven temperatures may vary, so please use these instructions as a general guide.

Preheat oven to 350°F. Begin with the dish that requires the longest heating time and add each additional dish based on its specific time. For example, if you're planning to serve dinner at 5 p.m., place the Butter Whipped Potatoes and Turkey in the oven at 4:00-4:10 p.m., and add the Cranberry Brussels Sprouts at 4:15-4:20 p.m.

While the food heats, prep your serving area by laying out bowls and platters. Start with dense foods like mashed potatoes and stuffing, as they retain heat longer. Save the turkey, other entrees, and vegetables for plating last. When your oven is empty, warm the rolls while you transfer the rest of the food to serving dishes.

Important Notes:

- **Remove Plastic Lids:** Most items come with a clear plastic lid. Always remove it before heating. If heating "covered," use aluminum foil.
- **Rotate Items:** As you add new dishes, shift existing ones to the front of the oven and place new additions at the back.
- **Avoid Stacking:** If you must stack items, rotate them throughout the heating process so they don't stay on top for the entire time.
- **Keep the Oven Door Closed:** This helps maintain the oven temperature for even heating.

DISH	HEATING TIME @ 350°F	INSTRUCTIONS
APPETIZERS		
Fig and Almond Baked Brie	15 minutes	Remove the plastic lid and cover with foil. Place on the middle rack for 10 minutes, then remove the foil and continue heating for an additional 5 minutes.
Mini Jumbo Lump Crab Cakes		
Spinach & Crab Dip		
Fried Mac & Cheese	20 minutes	Remove the plastic lid and heat on the middle or top oven rack, uncovered, for 20 minutes
Smoked Bacon & Bleu Cheese Dip	1 minute	Remove the lid and microwave on high for 1 minute, stirring halfway through
ENTRÉES		
Cranberry Pecan Salmon	15-20 minutes	Remove the plastic lid and add 1/4 cup of water to the bottom of the pan. Cover with foil and place on the middle oven rack. Heat for 15-20 minutes.
Cajun Turkey Breast	50-60 minutes	Remove the plastic lid, add 1/2 cup of water, and cover with foil. Heat for 40 minutes with the foil on. Then, uncover and continue heating for an additional 10-20 minutes, or until the turkey is hot. Pour
Oven Roasted Turkey Breast		
Orange Bourbon Vanilla Glazed Ham	1 hour	Remove the plastic lid, add 1/2 cup of water, and cover with foil. Heat for 45 minutes with the foil on. Then, uncover and continue heating for an additional 15 minutes, or until the ham is hot. Pour juices over the ham after plating.
CHRISTMAS ROASTS		
Rosewood Ranch Smoked Wagyu Prime Rib Roast	1-1.5 hours at 300°F	Preheat oven to 300°F. Place the roast in a pan, add 1 cup of water, and cover with aluminum foil. Heat until the roast reaches the desired doneness, about 1-2 hours, monitoring with a meat thermometer. Let the roast rest for at least 10 minutes before slicing.
Rosewood Ranch Wagyu Sirloin Roast	30-35 minutes	Remove the plastic lid and add 1/4 cup of water to the pan. Cover with foil and place on the middle oven rack. Heat for 30-35 minutes.
Chateaubriand Filet	25-30 minutes	Remove the plastic lid and add 1/4 cup of water to the pan. Cover with foil, place on the middle oven rack, and heat for 25-30 minutes.
Port Wine Demi Glace	10 minutes on stovetop	Pour the sauce into a saucepan and heat over medium-low heat, stirring frequently. Do not boil.
SIDES		
Honey Roasted Butternut Squash	35 minutes	Remove the plastic lid and cover with foil. Place on the middle rack and heat for 25 minutes. Then, remove the foil and continue heating for an additional 10 minutes.
Creamy Corn with Bacon		
Cranberry Maple Brussels Sprouts	30-35 minutes	Remove the plastic lid and cover with foil. Place on the center rack to heat.
Green Bean Casserole	25-30 minutes	
Sautéed Mushrooms with Pearl Onions	20-25 minutes	
Lobster Macaroni & Cheese	40-45 minutes	Remove the plastic lid and cover with foil. Place on the middle rack and heat for 30 minutes. Then, remove the foil and continue heating for an additional 15 minutes. Stir before transferring to a
Macaroni & Cheese		
Cornbread Stuffing	45-50 minutes	Heat uncovered on the middle or top oven rack
Smashed Sweet Potatoes		Remove the plastic lid and cover with foil. Place on the bottom rack to heat. Stir before transferring to a serving dish.
Butter Whipped Potatoes		
SAUCES		
Black Pepper & Sage Gravy	10 minutes on stovetop	Pour the gravy into a saucepan and heat on the stovetop over medium-low heat, stirring frequently. Do Not Boil.
Cranberry Sauce	Typically served chilled; may also be served warm	Loosen the lid and microwave on high for 1 minute and 15 seconds to serve warm
BREADS		
Pull Apart Rolls (White or Wheat)	5-10 minutes	Remove the plastic wrap and wrap the rolls in foil. Place on the center rack and heat for 5 to 10 minutes after dinner items are removed from the oven.
Garlic & Herb Rolls		
Cornbread	Room temperature; or warmed	Remove the plastic lid and cover the cornbread with foil. Place on the center rack and heat for 10 minutes after dinner items are removed from the oven.
Jalapeño Cornbread		
Nutella Babka	Room temperature	N/A
Stollen	Room temperature	
SWEETS		
Yule Log	Traditionally served chilled	Keep refrigerated until ready to serve
Pumpkin Cheesecake		
Chocolate Mice		
Assorted Pies	Warmed	Cover the top with foil and heat the pie for 20 minutes. Then, remove the foil and continue heating for an additional 5 minutes.