

Eatzi's Mother's Day Menu Heating Instructions

Heating and serving your Mother's Day feast from Eatzi's is simple and hassle-free. Follow the provided heating instructions to ensure all your dishes are ready to serve at the same time, whether at the table or on a buffet. Keep in mind that oven temperatures may vary, so use these instructions as a guide to achieve the best results with your oven.

• Preheat the oven to 350°F

- Place the item with the longest heating time in the oven first, adding each dish as the time difference passes
- Lay out serving bowls and platters in advance to quickly transfer food once it's hot and out of the oven
- Transfer denser foods (e.g., cheesy potato casserole, ricotta mashed potatoes) to serving dishes first, as they retain heat longer

Notes:

- Transfer food to oven-safe containers before heating
- If instructed to heat "covered," use aluminum foil as the cover
- Rotate items in the oven as you add new dishes by moving existing items to the front and placing new additions in the back
- Avoid stacking items. If stacking is necessary, rotate items to ensure they are not on top for the entire heating process.
- Keep the oven door closed to maintain a consistent temperature

DISH	HEATING TIME @ 350° F	INSTRUCTIONS
BRUNCH		
Cheesy Potato Casserole	25-30 minutes	Remove lid and cover with foil. Heat on the middle oven rack for 20 minutes. Uncover and continue heating for an additional 5-10 minutes.
Challah French Toast	20-25 minutes	Remove berry compote and set aside. Cover container with foil and heat on the middle oven rack for 15 minutes. Uncover and continue heating for 5-10 minutes. Serve topped with berry compote.
Quiche	15-20 minutes	Remove from plastic container. Heat on the top oven rack.
SIDES		
Ricotta Mashed Potatoes	35-45 minutes	Remove the plastic lid and cover with foil. Place on the bottom rack to heat. Stir before transferring to a serving dish.
Macaroni & Cheese		Remove the plastic lid and cover with foil. Heat on the middle oven rack for 30 minutes, then remove the foil and continue heating for an additional 15 minutes. Stir before transferring to a serving dish.
Garlic Roasted Broccoli	20-25 minutes	Remove lid and cover with foil. Heat on the middle oven rack for 15 minutes. Uncover and continue heating for 5 minutes.
Spring Vegetable Medley		
ENTRÉES		
Orange Bourbon Vanilla Glazed Ham	30-35 minutes	Add 1/4 cup of water to the pan. Heat covered on the middle oven rack for 10 minutes. Uncover and continue heating for 5 minutes, or until the ham is hot. Pour any glaze from the pan over the ham before serving.
Citrus Herb Turkey Breast	20-25 minutes	Remove lid and add 1/4 cup of water to the pan. Cover with foil and heat on the middle oven rack for 20 minutes. Uncover and continue heating for 10-15 minutes, or until the turkey is hot.
Wagyu Sirloin with Cognac Cream		Remove the sauce from the pan and set aside. Add 1/2 cup of water to the bottom of the pan. Heat uncovered on the middle or top oven rack. Heat sauce separately on a pan over medium heat until warm. When ready to serve, pour sauce over dish.
Cajun Salmon	10-15 minutes	Add 1/4 cup of water to the pan. Heat uncovered on the middle or top oven rack for 10 minutes. Uncover and continue heating for 5 minutes.