

# Eatzi's Easter Menu Heating Instructions

Heating and serving your Easter 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., risotto) 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 AT 350°F	INSTRUCTIONS
<b>BRUNCH</b>		
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.
<b>SIDES</b>		
Garlic Roasted Broccoli	20-25 minutes	Remove lid and cover with foil. Heat on the middle oven rack for 10 minutes.
Spiced Baby Carrots		Uncover and continue heating for 5 minutes.
Mushroom Risotto		Remove lid and cover with foil. Heat on the bottom oven rack. Uncover for the last 5 minutes.
<b>ENTRÉES</b>		
BBQ Brisket	30-35 minutes	Remove lid and add 1/4 cup of water to the pan. Cover with foil and heat on the middle oven rack for 30 minutes.
Oven Roasted Turkey Breast		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.
Rosewood Ranch Seared Wagyu Sirloin with Port Wine Demi-Glace		Remove the plastic lid and the Port Wine Demi-Glace. Add 1/2 cup of water to the pan, cover with foil, and heat in the oven for 30–35 minutes. Separately, heat the demi-glace in a saucepan on the stovetop over medium-low heat. Once the sirloin is heated, remove it from the oven and top with the warmed demi-glace. Do not microwave.
Herb Marinated Lamb Lollipops	20-25 minutes	Add 1/4 cup of water to the pan. Heat uncovered on the middle or top oven rack. Transfer lamb to a serving dish and spoon pesto over the top before serving.
Orange Bourbon Vanilla Glazed Ham		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.
Potato & Horseradish Crusted 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.
<b>SWEETS</b>		
Hot Cross Buns	10 minutes	Remove lid and cover with foil. Heat on the top oven rack for 10 minutes.