

EASTER REHEATING INSTRUCTIONS 2020

SPECIAL NOTE: All reheating instructions are for food that is room temperature, also, please preheat oven before cooking. Food to be reheated should be covered while in the oven, unless otherwise noted.

*** May be served room temperature.**

All directions are the same for:

*Spring Vegetable Ragout**

In a 350 oven, reheat:

1-3 lbs for approximately 20-25 minutes
3-5 lbs for approximately 30-35 minutes
5-10 lbs for approximately 35-40 minutes

In microwave oven on high, reheat:

1-3 lbs for approximately 30-60 seconds
3-5 lbs for approximately 1 – 2 minutes
5-10 lbs for approximately 2 – 4 minutes

All directions are the same for:

Roasted Rosemary Fingerling Potatoes

In a 350 oven, reheat:

1-3 lbs for approximately 30-40 minutes
3-5 lbs for approximately 40-50 minutes
5-10 lbs for approximately 50-60 minutes

In microwave oven on high, reheat:

1-3 lbs for approximately 45-60 seconds
3-5 lbs for approximately 2-3 minutes
5-10 lbs for approximately 3-5 minutes

Instructions for:

Honey Glazed Ham (Bone-in)

Bake in a 350 oven, **uncovered**, for approximately 5 – 6 minutes per pound.
Ham may be served at room temperature.

All directions are the same for:

Marinated Sage & Garlic Turkey Breast, Honey Glazed Ham (Boneless)*, Risa's Turkey Burgers and Asparagus & Herb Frittata*

In a 350 oven, reheat:

1-3 lbs for approximately 20-25 minutes
3-5 lbs for approximately 30-35 minutes
5-10 lbs for approximately 35-40 minutes
Note: Heat covered with aluminum foil.

In microwave oven on high, reheat:

1-3 lbs for approximately 45-60 seconds
3-5 lbs for approximately 2 – 3 minutes
5-10 lbs for approximately 3 – 5 minutes

Pastries

For optimal flavor, please allow all pastries that have been refrigerated to come to room temperature for approximately 30 minutes before serving.

EVANSTON
2106 Central Street
(847) 328-7704

GLENCOE
338 Park Avenue
(847) 835-5105

EVENTS & CATERING
2104 Central Street
(847) 328-8504

GLENVIEW
1456 Waukegan Rd
(847) 832-9999

LAKE FOREST
255 E Westminster
(847) 234-6600