

EASTER REHEATING INSTRUCTIONS 2019

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:

*Balsamic Roasted Brussels Sprouts**

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:

Mashed Potatoes & Butternut Squash

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)* and Risa's Turkey Burgers*

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

Note: Heat covered with aluminum foil.

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