



MENU REHEATING INSTRUCTIONS

FOR BEST RESULTS ON ALL REFRIGERATED ITEMS

Please allow for up to 30 minutes for the items to sit out before putting into the oven to knock the chill off of the item. Check temperature as items cook as every oven is different.

SOUPS, GRAVIES, QUESO AND SAUCES

These items may be microwaved in the container provided according to the microwave manufacturer's instructions. For best results, sauces and gravies should be heated in a saucepan on a range top burner over low to medium heat stirring often until bubbly hot. Queso may be microwaved in 45 second increments stirring in between. Queso is best served in a crock pot or chafing dish to keep warm!

TURKEYS & HAMS

Your turkey or ham has been fully cooked and is oven ready. Place in a preheated 275°F oven allowing it to remain covered in the center of the oven. Cook for approximately 35-45 minutes or until hot in center. You may wish to uncover for the last 15 minutes to allow for crisping and caramelizing. Please allow for more time with the uncarved items to get them to temperature. Turkey should be above 165°F before serving and Ham should be above 145°F before serving.

PRIME RIB

Your prime rib has been cooked to medium-rare. Remove it from the plastic bag and wrap in foil. Place it in a 300°F oven for approximately 1 - 1.5 hours and monitor with a meat thermometer until desired internal temperature is reached. Time will vary based on weight and oven temperature so please monitor as it reheats. Recommended internal temperature is 135°F.

MENU REHEATING INSTRUCTIONS CONTINUED

ACCOMPANIMENTS and DRESSINGS

All items have been fully cooked and are oven ready.

Place foil pans with lids in a preheated 350°F oven for a minimum of 20-30 minutes or until bubbly hot. Dense food items such as dressings may require additional heating time. Items with breadcrumb toppings are best if oven baked and may be browned during the last 10-15 minutes of cooking time by removing the lid. All items may be microwaved, by removing items from the foil pan and placing in a microwave safe dish and heating according to the microwave manufacturer's recommended cooking time.

BREADS, ROLLS AND CORN BREADS

May be heated in an oven at 350°F in the foil pan with lid provided for approximately 5 to 6 minutes or until they reach desired temp.

BELMONT SLIDERS

These sliders come assembled and you will cover them and place them in a preheated 250°F oven for about 5 minutes.

SHORT RIB SLIDERS

These sliders come unassembled and you will place the short rib meat in a preheated 300°F oven until hot. Then you will place about 2oz of beef short rib on each slider, top it with a small garnish of the tobacco onions, and pick it with a toothpick.

SAUSAGE LINKS

Place in a preheated 300°F oven until hot (about 5 minutes).

FRENCH TOAST CASSEROLE

Cover and heat in a 300°F oven for 30 minutes. Heat the sauce on top of the oven in a saucepan. Serve sauce on the side!