

Easter Dinner Re-Heating

BLOOD ORANGE BEER BRINED TURKEY BREAST

Preheat oven to 325°. Place a small amount of water/stock in the pan with the turkey. Place in the oven, covered, and heat for approximately 15 minutes per pound until the internal temperature reaches a minimum of 165°F (approx. times: 4 servings = 35-45 mins / 8 servings = 70-80 mins).

SMOKED HAM WITH GRILLED PINEAPPLE

Preheat oven to 325°. Place in the oven, covered, and heat for approximately 7 minutes per pound until the internal temperature reaches a minimum of 165°F (approx. times: 4 servings = 10-12 mins / 8 servings = 20-24 mins)

ROSEMARY MUSTARD CRUSTED PORK LOIN

Preheat oven to 325°. Place in the oven, covered, and heat for approximately 10 minutes per pound until the internal temperature reaches a minimum of 145°F (approx. times: 4 servings = 15-20 mins / 8 servings = 30-40 mins).

PINOT NOIR BRINED GRILLED BISTRO STEAK

Preheat oven to 325°. Place in the oven, uncovered, and heat to desired temperature (approx. 12-15 minutes to reach medium rare).

ASIAGO-WHITE CHEDDAR GRATIN POTATOES

Preheat oven to 350°. Place in the oven, covered, for 15-20 minutes until heated thoroughly.

SAUTEED BROCCOLI WITH SHALLOT BUTTER

Preheat oven to 350°. Place in the oven, uncovered, for 8-15 minutes or until hot.

HOMEMADE NATURAL GRAVY / WILD MUSHROOM RAGOUT

Warm on the stove top on medium for 5-7 minutes, stirring frequently.

WARM DINNER ROLLS

Warm in the oven for a few minutes.

SAZ'S
CATERING