

REHEATING & SERVING INSTRUCTIONS

Our dishes are prepared to be easily reheated in the oven, on the stove top, or in a microwave. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, remember that it requires quite a bit of attention.

PRELIMINARY INSTRUCTIONS	STIR FREQUENTLY	Set that timer for 4 to 5 minutes, but every sixty seconds you should be opening the door, carefully removing the lid or covering, and stirring. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.
	BE CAREFUL!	The microwave heats things FAST, including the container. Be extra careful when handling foods being reheated in a microwave.
	AVOID A MESS	Cover soups and gravies - we recommend covering them loosely while reheating. They quickly begin to spatter and can burn you quite easily. Use a microwave cover - parchment paper or a folded paper towel will do the job.

ENTREES	<p>ALL NATURAL ROASTED TURKEY BREAST SERVES 3 SERVES 6</p> <hr/> <p>ALL NATURAL WHOLE ROASTED CHICKEN WITH APRICOT GLAZE</p> <hr/> <p>ALL NATURAL NIMAN RANCH BEEF BRISKET SERVES 3 SERVES 6</p>	<p>SMALL ENTREES OVEN: Preheat oven to 325°F. These entrees come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until you reach an internal temperature of 145°F. Remove lid and continue cooking for 5-10 minutes.</p> <p>LARGE ENTREES OVEN: Preheat oven to 325°F. Leave lid on aluminum container, heat for approximately 20-30 minutes or until you reach an internal temperature of 145°F. Remove lid and continue cooking for 5-10 minutes.</p>
	<p>USDA CHOICE WHOLE ROASTED BEEF TENDERLOIN SERVES 8</p>	<p>OVEN: Preheat oven to 325°F. Heat for approximately 20-30 minutes covered or until you reach an internal temperature of 125°F. Check temperature every 10 minutes. Remove lid and continue cooking for 5-10 minutes.</p>
	<p>OLD FASHIONED CARVED HAM SERVES 3 SERVES 8</p>	<p>SMALL ENTREES OVEN: Preheat oven to 350°F. This entree come in oven safe packaging. Remove lid and cover with foil. Heat for approximately 15-20 minutes or until you reach an internal temperature of 145°F.</p> <p>LARGE ENTREES OVEN: Preheat oven to 350°F. Loosely wrap clean foil around ham while leaving an opening at the top. Heat for approximately 30-45 minutes or until you reach an internal temperature of 145°F.</p>
	<p>CEDAR PLANK SALMON SERVES 3 SERVES 6</p>	<p>SMALL ENTREES OVEN: Preheat oven to 350°F. This item is raw and needs to be fully cooked. Leave lid on aluminum container, heat for approximately 30-45 minutes or until you reach an internal temperature of 145°F.</p> <p>LARGE ENTREES OVEN: Preheat oven to 350°F. This item is raw and needs to be fully cooked. Leave lid on aluminum container, heat for approximately 45-60 minutes or until you reach an internal temperature of 145°F.</p>
	<p>SPINACH PIE</p>	<p>OVEN: Preheat oven to 325°F. Remove from plastic container, place in an oven safe dish, and cover. Heat for approximately 10-15 minutes or until you reach an internal temperature of 145°F, stirring half way through.</p> <p>MICROWAVE: Crack lid and microwave for 3-6 minutes making sure you stir every minute to ensure food is heated through. Set that timer for 4 to 5 minutes, but every sixty seconds you should be opening the door, carefully removing the lid or covering, and stirring. Microwaves heat quickly but unevenly - without stirring frequently you'll have cold spots as well as overcooked areas.</p>
	<p>QUICHE WHOLE HALF</p>	<p>OVEN: Preheat oven to 325°F. Place in oven safe dish. Heat for approximately 15-20 minutes covered or until you reach an internal temperature of 145°F. Remove lid and continue cooking for 5-10 minutes.</p>

SOUP & GRAVY	TURKEY GRAVY	<p>STOVE TOP: On the stove top, warm in a heavy-bottomed saucepan over low heat stirring occasionally to a simmer. Serve immediately.</p>
	MATZO BALL SOUP	
	BRISKET JUS	

APPETIZERS	MINI BEEF WELLINGTONS	<p>OVEN: Preheat oven to 350°F. Remove lid from aluminum container and heat for approximately 20 minutes.</p>
	MINI KOSHER BEEF FRANKS	
	MINI SPINACH PIES	
	COCONUT SHRIMP	
	ASIAN VEGETABLE SPRING ROLLS	<p>OVEN: Preheat oven to 350°F. Remove lid from aluminum container and heat for approximately 30 minutes.</p>
	SPINACH & ARTICHOKE DIP	

SIDES	LATKES (POTATO & SWEET POTATO)	<p>OVEN:: Preheat oven to 325°F. Remove lid from aluminum container, heat for approximately 20-25 minutes or until you reach an internal temperature of 145°F.</p> <p>MICROWAVE: Place in microwave safe container and microwave for 45-90 seconds until food is heated through.</p>
	ROASTED SWEET POTATOES WITH RAISINS & WALNUTS	<p>SMALL SIDES</p> <p>OVEN: Preheat oven to 325°F. The sides come in oven safe packaging. Heat for approximately 10-15 minutes or until you reach an internal temperature of 145°F, stirring half way through.</p> <p>MICROWAVE: Crack lid and microwave for 3-6 minutes making sure you stir every minute to ensure food is heated through.</p> <hr/> <p>LARGE SIDES</p> <p>OVEN: Preheat oven to 325°F. Leave lid on aluminum container, and heat for approximately 20-30 minutes or until you reach an internal temperature of 145°F, stirring half way through.</p> <p>MICROWAVE: Place in microwave safe container and microwave for 3-6 minutes until food is heated through.</p>
	BROCCOLINI	
	GREEN BEANS	
	ASPARAGUS	
	POTATOES (CRÈME FRAÎCHE, FINGERLING POTATOES, KNISH, AND CHEESY POTATO CASSEROLE)	
	ROASTED CARROTS	
	MUSHROOM & TOASTED ALMOND COUSCOUS	
	TZIMMES	
	THREE CHEESE CAVATAPPI	
	MAPLE ROASTED BEETS & CARROTS	
	VEGETABLE KUGEL	
	KNISH	