

# *Easter Reheating Instructions*

**\*Preheat oven to 350°F**

## **Hors D'oeuvres**

Place items in a single layer on baking sheet | Bake for 8-10 minutes until hot |  
Serve with any given sauce or garnish. (Sauces do NOT need to be heated.) |  
Jumbo Shrimp Cocktail - serve chilled.

## **Herb Crusted Sirloin**

Sauce in a separate vessel | Remove Sirloin from bag | Bake Sirloin for 15-20  
minutes. Let rest 5-10 minutes before serving.  
Serve with Horseradish Cream.

## **Spiral Ham**

Remove Ham from refrigerator 1 hour to prior to heating | Bake Ham covered at  
375°F | Bake 40 minutes | Let rest 5-10 minutes.

## **Green Beans Almandine & Roasted Carrots**

Transfer to oven-safe dishes | Heat for 15-20 min | Heat additional 5 minutes if  
multiple quarts are being heated in the same dish | Stir halfway through.

## **Mashed Potatoes**

Transfer to oven-safe dish | Cover & heat for 20-25 min OR microwave for 3-4  
min | Stir | Microwave for additional 1-2 min if needed.

## **Scalloped Potatoes**

Remove cover and heat for 30 - 40 min | Rest for 5 min prior to serving.

## **Dinner Rolls**

Wrap in foil & place in warm oven for 5-8 minutes.

## **French Toast Bake**

Heat for 30-35 minutes | Serve with Blueberry Compote.

## **Broccoli and Cheese Quiche**

Serve at room temperature.