

TABLE 301 “MOTHER’S DAY TO GO” REHEATING INSTRUCTIONS

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Preheat oven to 350°F for all items and allow pans to rest at room temperature from the fridge for approximately 30 minutes to temper before placing in the oven for reheat. Internal temperature for all reheated items should reach at least 135°F before serving.

OVEN ROASTED BEEF TENDERLOIN*

- Remove the foil covering and bake the tenderloin in the oven for 20 minutes. A thermometer inserted into the thickest part should read 135°F for medium rare (145 for medium, 155 for medium well). Allow to rest at least 10 minutes covered before carving.

**Contains ingredients that are raw or undercooked: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

BOURBON GLAZED PIT HAM

- Set pan out 30 minutes before cooking, preheat oven to 350 degrees. With foil covering on, place in oven and cook for 20-25 minutes. Remove foil and serve.

HERB ROASTED BONELESS LEG OF LAMB

- Remove foil and bake approximately 20-30 minutes or until heated through.

SEARED SALMON

- Remove cover and bake approximately 15-20 minutes or until heated through. Serve with chilled sauce on the side.

ROASTED GARLIC SMASHED BABY POTATOES

- Remove cover and bake approximately 15-18 minutes or until heated through.

GRILLED ASPARAGUS

- Remove cover and bake approximately 10-15 minutes or until heated through.

ROASTED VEGETABLES

- With the foil lid on, place the pan in the oven for 15 minutes. Remove foil lid and stir. Bake uncovered for an additional 5 – 10 minutes.

QUICHE

- Loosely cover with foil and place the pan in the oven for 20 minutes. Remove cover and bake an additional 15 minutes til hot.

CINNAMON ROLLS

- Heat uncovered approximately 5-8 minutes or until warm.

BRIE EN CROUTE

- Bake uncovered directly from the fridge for approx. 20 minutes or until the pastry is golden brown.