



2021 Holiday Menu Heating Instructions

General Heating Information

All heat and serve menu items are packaged in oven-safe containers. For optimum quality, we recommend re-heating most items in a conventional oven. There are some side dishes however, that are best suited for microwave warming to retain more moisture in the side dish. All items are perishable and require refrigeration until ready to heat.

Microwave Safe Foil Containers:

All heat-and-serve menu items packaged in the gold foil containers are safe to microwave when you follow six easy steps:

1. Take lid or aluminum foil wrap off the container before heating.
2. Make sure the food almost fills the container (minimum 75% full).
3. Cover the container with microwave safe plastic wrap or wax paper.
4. Place foil container on a microwave plate or glass dish.
5. Position the container in the middle of the microwave at least one inch from sidewalls. To prevent sparking, make sure the container is not touching any metallic surface.
6. Heat the food to desired temperature.

Pre-Heat Oven Prior to Heating: Conventional Oven: 350 degrees (Convection Oven: 325 degrees). Follow heating guidelines on the reverse side.

Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional **5 to 15 minutes** may be needed to ensure all items are heated through. **To ensure even heating, rotate pans halfway through the cooking time.**

We Value Your Comments!

Please let us know if our customer service and prepared foods met your expectations by completing the enclosed comment card. If not already indicated on the comment form, please write in the store where you purchased your food.

Heating Instructions

Preheat Oven to 350° F (Convection Oven 325° F) unless specified below.

Remove entrées and sides from refrigerator 15-30 minutes prior to baking.

Entrees

Honey Crusted Sliced Ham

- Remove foil, glaze, and topping cups.
- Remove plastic wrap on ham and drain, evenly spread pineapple crusting over ham and top with pineapple rings and cherries.
- Small Ham: Bake 25 to 30 minutes uncovered. Large Ham: Bake 40 to 45 minutes uncovered.
- Baste with meat juices or glaze every 15 minutes.
- Microwave glaze on 50% power until warm.

Bob's Smokehouse Ham or Turkey Breast

- Remove foil and glaze cup(s); bake uncovered.
- Small Ham or Turkey: 25 to 30 minutes. Large Ham or Turkey: 40 to 45 minutes.
- Baste with meat juices or glaze every 15 minutes.
- Microwave glaze on 50% power until warm.
- Slice ham or turkey and serve with glaze.

Roasted Pork Loin Entrées

- Remove lid and sauce cups** if in pan. Tightly cover with foil.
- Small Entrée: Bake 30-40 minutes.
- Large Entrée: Bake 40-50 minutes.
- **Warm sauce in microwave on 50% power until warm prior to serving.

Succulent Prime Rib

- Uncover and remove sauce cups.
- Cover with foil and bake for 30 minutes.
- Uncover and continue baking to desired doneness. Let rest with foil tent 10-15 minutes (temp will rise approx. 5 degrees).
- Temperature Guide: 135° Rare, 140° Med, 145° Med-Well.
- Warm Sherry Wine Sauce in microwave on 50% power prior to serving. Serve Horseradish sauce at room temperature.

Side Dishes

Microwave warming recommended for these sides:

Honey Glazed Petite Carrots, Homestyle Mashed Potatoes

- Remove lid, cover with plastic wrap or wax paper. Microwave on 50% power for 8 to 10 minutes or until heated through and to desired doneness. Stir every 3-4 minutes.
- To heat in oven, remove plastic lid and cover container with foil. Bake small sides for 20 minutes and large sides for 30 minutes or until heated through and to desired doneness.

Oven warming recommended for these sides:

Gourmet White Mac 'n Cheese Green Bean Casserole Herb Roasted Red Skin Potato Wedges Praline Pecan Sweet Potato Casserole Quiches/Frittata/Bakes Cheesy Texas Potatoes Bread and Cranberry Stuffing

- Remove plastic lid and cover with foil.
- Small: Bake 20 minutes. Large: 30 minutes.
- Uncover and continue baking for 5-10 minutes or until heated through.

Fresh California Veggie Blend

Fresh Roasted Asparagus

- Remove lid & cover with foil, bake for 20 minutes. Remove foil and bake uncovered 10-15 minutes until desired browning.

Dinner Rolls: Place on parchment or foil lined sheet pan. Bake 6-8 minutes until heated and browned to desired doneness.