



Christmas Menu Heating Instructions – 2023

11 Wheeler Rd., Concord – 978-369-4494

Items will heat more evenly and quickly if removed from the refrigerator 30 min. prior to heating. We recommend heating at 350 degrees in oven unless otherwise noted. **Remove plastic cover before heating. Foil containers are oven or microwave safe (and are for one time use).** Cover with foil unless otherwise noted. Please keep in mind that all ovens are different and timing may vary.

Appetizers:

Italian Pancetta & Fig Stuffed Phyllo cups– (fully cooked) – uncovered for 12 minutes

Crab Cakes – uncovered for 15 minutes.

Sea Scallops – uncovered for 25-30 minutes.

Coconut Shrimp – uncovered for 15 min.

Mushroom & Goat cheese pastry puffs – uncovered for 15 min..

Entrees:

Lasagna – 30 minutes, then uncovered for 30 minutes.

Glazed Ham - 20 minutes to get warm, or longer if you like it hot.

Braised Beef Short Ribs Ragu – covered with foil for 30-40

Quiche – uncovered for 25 minutes.

Baked Salmon en Croute – uncovered, 20 min. at 375

Sides:

Butternut Squash Puree – Put into ceramic or glass dish and heat in microwave, 3-4 min, stirring halfway, or put in double boiler on stovetop.

Mashed Potatoes - Best heated in double boiler on stovetop (add a little milk if necessary), stirring a few times until heated through.

Gravy – Heat in a double boiler on stovetop, slowly, stirring often.

Stuffing – 30 minutes.

Green Beans with Carrots, Fennel & Mushrooms - uncovered for 20-30 minutes, stir once during heating.

Roasted Brussels Sprouts – uncovered for 30 minutes

Potatoes au Gratin – covered for 30 min., stirring once or twice during heating