



Holiday Menu Heating Instructions – 2024

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:

Crab Cakes – uncovered for 15 minutes.

Coconut Shrimp – uncovered for 15 min.

Potato Latkes –uncovered for 15 minutes

Mediterranean Triangles –20 minutes uncovered, turning once after 10 minutes

Entrees:

Lasagna – 30 minutes, then uncovered for 30 minutes.

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

Bouillabase – 15 minutes uncovered

Quiche – uncovered for 25 minutes.

Brisket – 25 minutes uncovered

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 Roasted Butternut – 20 minutes, uncovered, stirring once

Maple Brown Sugar Carrots– 20 minutes, uncovered, stirring once

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