

It's A Matter Of Taste

Catering/Holiday Heating Instructions Preheat Oven for ALL Items to 350°

Brie Cheese Wreath - Remove plastic but allow foil cover to remain. Put in center of oven and bake 10 minutes with foil on and 10 additional minutes with foil off for small or 25 minutes with foil on and 20 additional minutes with foil off for large. Watch for cheese to swell and turn golden brown as a sign of doneness. Place on serving platter, remove foil & cut bread into wedges. Pierce cheese and serve warm.

Phyllo Brie Cheese – Bake 350° uncovered 25-30 minutes small, 45 minutes large or until golden & swollen slightly

Mashed Potatoes & Butternut Squash- Microwave smaller quantities to heat thru, bake larger amounts covered in a casserole approx. 50-60 minutes or until heated through. Stir occasionally.

Green Beans & Asparagus- Microwave smaller quantities to warm or place larger amounts in oven covered 20-30 minutes.

Potatoes Gruyere- Remove plastic wrap and bake covered with foil top. Large bake 1 1/2 hours then uncover and continue to bake 30-45 minutes until cheese turns golden. Small bake 1 hour then uncover and continue to bake 20-25 minutes until cheese turns golden.

Roasted Redskin Potatoes- Lay flat on cookie sheet and bake for 12-15 minutes.

Basmati Rice- Microwave in smaller amounts or place larger amounts in oven covered tightly for approx. 30-40 minutes, stir occasionally.

Hot Appetizers- Bake on cookie sheet 5-8 minutes to heat thru, serve immediately. Top tostadas with avocado salsa before serving.

Beef Tenderloin- Oven ready, place on cookie sheet and bake 30 minutes uncovered for medium rare. Let rest before slicing. Heat sauce separately. If precooked and sliced, reheat in microwave or bake covered until heated thru and heat additional sauce separately.

Pork Loin- Oven ready, place on cookie sheet and bake 45 minutes uncovered for medium rare. Let rest before slicing. Heat sauce separately. If precooked and sliced, reheat in microwave or bake covered until heated thru and heat additional sauce separately

Pasta Dishes – Heat covered for 1 hour for small or 1 hours and 15-30 minutes for large (Or microwave in smaller quantities).

Cappelini Pasta- Prefer to microwave only.

Lasagna- Bake covered for 1 hour and 30 minutes and then uncover the last 20 minutes till brown golden.

Chicken Risotto, Florentine or Saltimbocca- Microwave to warm or bake covered for 25-30 minutes.

Roast Turkey Breast- Oven ready, bake uncovered 45-60 minutes. Let rest before removing twine and slicing. Heat gravy separately. If precooked and sliced, microwave to warm or bake covered until heated thru and heat additional gravy separately.

Stuffed Side Of Salmon- Remove foil, place on cookie sheet (we recommend using parchment paper) and bake uncovered for 20-30 minutes.

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Stuffed Turkey Breast

Oven ready- Bake uncovered on cookie sheet at 55-60 minutes until golden and heated thru. Remove from oven and allow to rest 15 minutes before removing butcher string & slicing.

Pre Cooked- Arrange slices on platter and reheat in microwave covered loosely or baked covered until heated thru.

Whole Turkey

Oven Ready-place in 325-350° oven uncovered. Allow approx. 20 minutes per pound. Roast until golden, basting occasionally. Check doneness by twisting thigh, pierce thigh & check for clear juices or use thermometer for 150° internal temperature at thickest part of thigh. Let rest 10 minutes, remove stuffing & carve.

Pre Cooked- Carve turkey & place meat on serving platter. Moisten meat with broth if available and warm covered loosely in microwave or conventional oven. Remember your meat is already cooked, please be sure to only warm it.

Fritattas & Breakfast Quesadilla- Cover loosely with foil and bake for 40- 45 minutes or until heated thru.

Quiche- Cover loosely with foil and bake for 30- 35 minutes until heated thru.

Milanese Torte- Cover loosely with foil and bake for 45-50 minutes or until heated thru.

These heating instructions are intended as a general guideline to assist you in the final preparation of the food items ordered. Please keep in mind that there are many variables that may affect heating times as ovens and microwaves vary as well as the amount of items being heated at one time.

It's A Matter of Taste thanks you for placing your holiday order with us, enjoy and Happy Holidays!