

GAYLE'S BAKERY & ROSTICCERIA

December Menu Re-Heating Instructions

All items are fully cooked – Heat only until hot

Foil containers are for CONVENTIONAL ovens only

Heating times given are for conventional ovens

Oven temperatures may vary – Times are approximate

Place foil container on a cookie sheet before heating

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Black containers are for MICROWAVE ovens only

Pre-heat oven to 350° for all items

Cocktail Meatballs – remove lid and heat in oven for 10-15 minutes. Stir, and continue to heat for an additional 3-5 minutes, until hot.

Creamy Brie Bake – Bring to room temperature before heating. Remove decorations, peel back foil and remove the bread lid. Bake for 35 minutes or until the brie is melted.

Mini Mushroom Turnovers – serve at room temperature or remove lid and warm in oven for 8-12 minutes.

Boneless Turkey Breast – remove plastic lid or wrap. Cover with foil and heat for 10-15 minutes.

Buttermilk Mashed Potatoes – remove plastic lid or wrap. Cover with foil and heat for 15-20 minutes.

Cornbread Stuffing – remove plastic lid, or wrap. Cover with foil and heat for 10-15 minutes.

Gravy – slowly heat and stir in a saucepan, on the stovetop, over medium-low heat until warm.

Lasagne Bolognese or Primavera – bring to room temperature before heating. Remove plastic lid or wrap. Cover with foil and heat small for 25-30 minutes, remove foil for last 5 minutes. Heat large for 45-50 minutes, remove foil for last 10 minutes.

All Pasta Dishes – remove plastic lid or wrap. Cover with foil and heat small for 20-25 minutes, large for 35-40 minutes. Remove foil halfway through and stir.

Chicken Enchiladas – remove plastic lid or wrap. Cover with foil and heat small order (6) for 30-35 minutes, heat large order (12) for 45-50 minutes. Remove foil for last 5 minutes.

Potato Enchiladas – remove plastic lid or wrap. Cover with foil and heat small order (6) for 20-30 minutes, heat large order (12) for 35*-40 minutes. Remove foil for last 5 minutes.

Twice Baked Potatoes – remove plastic lid or wrap. Heat 2 for 15-20 minutes, heat 8 for 25-30 minutes.

10" Bacon or Spinach-Tomato Quiche – place quiche on a cookie sheet and cover with foil. Heat for 10-15 minutes.

Whole Frittata – remove plastic lid or wrap. Cover with foil and heat for 15-20 minutes.

Holiday Strata – remove plastic lid or wrap. Cover with foil and heat for 20-25 minutes.

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Store all items in the refrigerator

Appetizers:

Basil Torte – keep refrigerated until 1 hour before serving.

All Dips & Spreads – keep refrigerated until serving.

Deviled Eggs – keep refrigerated until serving.

Party Trays:

Refrigerate until serving:

- Little Bites Antipasto Tray
- Colorful Crudite Tray
- Petite Croissant Sandwich Tray
- Mini Ficelle Sandwich Tray

Refrigerate until 1 hour before serving:

- Savory Cheese Puffs
- Mediterranean Platter
- Mini Mushroom Turnovers

Refrigerate all leftovers

ENJOY!!!

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Mexican Fiesta

Pre-heat oven to 350° for all items

Chicken Enchiladas– remove plastic lid or wrap. Cover with foil and heat small order (6) for 30-35 minutes, heat large order (12) for 45-50 minutes. Remove foil for last 5 minutes.

Potato Enchiladas– remove plastic lid or wrap. Cover with foil and heat small order (6) for 20-30 minutes, heat large order (12) for 35*-40 minutes. Remove foil for last 5 minutes.

Spanish Rice – remove plastic wrap and cover with foil. Heat for 20-30 minutes.

Spicy Black Beans – slowly heat and stir in a saucepan, on the stovetop, over medium-low heat until hot. Or cover with foil and heat in the oven for 20-30 minutes, until hot.

Crisp Green Salad – keep refrigerated until serving, then toll with vinaigrette, as desired.

Guacamole – keep refrigerated until serving.

Tres Leches Cake – keep refrigerated until 30 minutes before serving.

Refrigerate all leftovers

ENJOY!!!

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California Tri Tip Feast

Pre-heat oven to 350°

Savory Cheese Puff Tray– Keep refrigerated until one hour before serving.

Marinated & Grilled Tri Tip – Tri tip has been cooked to medium rare. Heat in oven until warmed through and to desired doneness. Times will vary.

Potatoes au Gratin – Remove plastic lid or wrap. Heat, uncovered, until cream is bubbling and top is beginning to brown; small 15-20 minutes, large 35-45 minutes.

Green Beans - Remove plastic lid or wrap. Heat small for 15-20 minutes, large for 20-25 minutes.

Crisp Green Salad – Refrigerate until serving. Toss with the vinaigrette as desired.

Salted Caramel Chocolate Cake or Pumpkin Cheesecake– Keep refrigerated until 30 minutes before serving.

**Refrigerate all leftovers*

ENJOY!

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Hearty Lasagne Dinner

Pre-heat oven to 350°

Mediterranean Platter – Keep refrigerated until 30 minutes before serving.

Lasagne Bolognese or Primavera – Bring to room temperature before heating. Remove plastic lid or wrap and cover with foil. Heat small for 20-25 minutes, remove foil for last 5 minutes. Heat large for 45-50 minutes. Remove foil for the last 10 minutes.

Winter Green Salad – Refrigerate until serving, then toss with the vinaigrette as desired.

Garlic Bread – Remove wrapping and heat directly under broiler until golden, or in oven for 10-12 minutes.

Tiramisu or Lemon Snowflake Cake – Keep refrigerated until 30 minutes before serving.

Refrigerate all leftovers

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Holiday Hearthside Dinner

Pre-heat oven to 350°.

Savory Cheese Puff Tray – Remove from refrigerator 1 hour before serving. Serve at room temperature.

Buttermilk Mashed Potatoes - Remove plastic lid or wrap. Cover with foil and heat small 30-35 minutes, large 35-45 minutes.

Turkey Breast – Remove plastic lid or wrap. Cover with foil and heat small 30-35 minutes, large 35-45 minutes.

Cornbread Stuffing – Remove plastic lid or wrap. Cover with foil and heat small for 20-25 minutes, large 30-35 minutes.

Steamed Green Beans – Remove plastic lid or wrap. Cover with foil and heat small 15-20 minutes, large 25-35 minutes.

Gravy – Slowly heat and stir in a saucepan, on the stovetop, over medium-low heat until hot.

Butterflake Rolls – Rolls may be heated in their containers. Remove from the plastic bag first. Heat for 3-4 minutes.

Cranberry Sauce – Refrigerate until serving.

Apple, Pecan, Pumpkin or Olallieberry Pie – Serve at room temperature.

**Refrigerate all leftovers (except rolls)*

ENJOY!