

# 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 unless otherwise noted

Heating times given are for conventional ovens *\*Oven temperatures may vary – Times are approximate\** Place foil container on a cookie sheet before heating

### **Pre-heat oven to 350° for all items unless otherwise stated**

**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.

**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.

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

**Francese Garlic Bread** – heat under broiler until golden.

**Quiche** - place quiche on a cookie sheet and cover with foil. Heat for 10-15 minutes.

**Basil Torte** - keep refrigerated until 1 hour before serving.

**All Dips & Spreads** – keep refrigerated until serving.

**Deviled Eggs** – keep refrigerated until serving.

**Savory Cheese Puffs** - Refrigerate until 1 hour before serving.

**\*\*\*Refrigerate all leftovers\*\*\***

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Place on a cookie sheet before heating \**Oven temperatures may vary -- Times are approximate* \* Heating times given are for conventional ovens only.

### *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,

**Caesar Salad** – Refrigerate until serving. Toss with the dressing and croutons as desired.

**Lemon Broccolini** – Remove plastic lid or wrap. Cover with foil and heat small 15-20 minutes, "large 25-35 minutes.

**Salted Caramel Chocolate Cake or Winter Princess Cake** - Keep refrigerated until 30 minutes before serving

***\*Refrigerate all leftovers\****

**ENJOY!**

**GAYLE'S BAKERY & ROSTICCERIA**

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- Place on a cookie sheet before heating \**Oven temperatures may vary - Times are approximate*\* Heating times given are for conventional ovens only.

*Hearty Lasagne Dinner*

Pre-heat oven to 350°

**Basil Torte** - keep refrigerated until 1 hour before serving.

**Lasagne Bolognese** - 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.

**Caesar Salad** – Refrigerate until serving then toss with the dressing and croutons as desired.

**Garlic Bread** – Remove wrapping and heat directly under broiler until golden.

**Burnt Almond Cake or Chocolate Mousse** - Keep refrigerated until 30 minutes before serving.

***\*Refrigerate all leftovers\****

**ENJOY!**

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Place on a cookie sheet before heating : *\*Oven temperatures may vary - Times are approximate \** Heating times given are for conventional ovens only.

### *Holiday Hearthside Dinner*

**Pre-heat oven to 350°**

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

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

**Buttermilk Mashed Potatoes** - 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.

**Green Beans with fresh thyme** - 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.

**Pie** - Serve at room temperature.

***\*Refrigerate all leftovers (except rolls)\****

**ENJOY!**