

OLIVES Holiday Menu

Heating Instructions

- Oven temperatures vary so use these instructions as a guide for cooking in your own oven.
- Most items CANNOT be heated in the original container - please transfer these to oven safe dishes.
- As you add items to the oven, rotate items by shifting items currently in the oven to the front and new items to the back of the oven. Avoid stacking items if at all possible. Keep the oven door closed to maintain temperature.
- These directions can also be found on our website - www.olivesgourmetgrocer.com.

**THANK YOU FOR LETTING US CATER YOUR EVENT.
EVERYONE AT OLIVES WISHES YOU A WONDERFUL HOLIDAY SEASON!**

HEATING CHART			
DISH	HEATING TIME	TEMPERATURE	DIRECTIONS
Prime Rib	2½ - 3½ hours	Pre-heat oven to 450° F Then reduce to 350° F	<ul style="list-style-type: none"> • Remove the prime rib from the refrigerator 1 hour before placing in oven. • Place prime rib in a large roasting pan with onions, carrots and celery on the bottom, along with a small amount of water, wine or beef stock. • Roast for 20 minutes at 450°, then reduce oven heat to 325° and cook for 2½ to 3 hours longer. • If using a meat thermometer remove prime rib once the internal temperature of 110° is reached for rare, 120°-125° for medium rare. • Allow prime rib to "rest" 10-15 minutes before carving to allow juices to redistribute.
Diestel-Par Cooked Turkey	1 hour (for 5-9lbs) 1-1 1/4 hours For 10-12lb <i>For each additional pound, add approx. 15 minutes.</i>	350° F in oven <i>Refer to the label on the back of the turkey for more direction.</i>	<ul style="list-style-type: none"> • Place the foil pan, covered, on the bottom rack of the oven. • <u>Optional</u> - Season with salt and pepper. Add 1-2 cups of turkey stock to the bottom of the pan, along with chunks of carrots, onions & celery. • For 10-12 lbs - roast for 1 hour, then remove cover. • For 5-9lb Turkey-roast for 45min then remove cover • Continue cooking until you reach an internal temperature of 170° F.
Boar's Head Brown Sugar & Spice Glazed Ham	15 minutes per pound	Pre heat oven to 325° F	<ul style="list-style-type: none"> • Add ½ cup of water to pan. • Tent with aluminum foil; sealing edges lightly to the pan • Remove ham 15 minutes before it finishes baking & remove cover • .Raise temperature to 425 and bake uncovered for the remaining 15 minutes.
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DISH	HEATING TIME	TEMPERATURE	DIRECTIONS
Macaroni & Cheese	30-40 minutes	350° F in oven	<ul style="list-style-type: none"> Set at room temperature 1 hour before heating. Heat covered for 20-25 minutes, then uncover and heat for 10-15 minutes more.
Traditional Stuffing	35 minutes	350° F in oven	<ul style="list-style-type: none"> Heat uncovered on the top rack of the oven.
Mashed Potatoes	35 minutes	350° F in oven	<ul style="list-style-type: none"> Heat covered on the bottom rack of the oven. Stir before placing in serving dish. <i>Alternative</i> - Place in a sauce pan & heat on the stovetop over medium heat.
Turkey Sausage Lasagna and Chicken Enchilada Casserole	1 hr	350° F in oven	<ul style="list-style-type: none"> Remove from refrigerator 1 hr before cooking. Place in oven covered for 40-45 minutes. Uncover and cook 15-20 minutes longer.
Green Beans with Hazelnuts	10-12 minutes	350° F in oven	<ul style="list-style-type: none"> Heat covered on the center rack of the oven for 10 minutes. Top with hazelnuts before serving. <i>Alternative</i> - Place in a non-stick frying pan over medium heat for 5-7 minutes. Stir frequently until warm.
Delicious Sprouts	15 minutes	350° F in oven	<ul style="list-style-type: none"> Heat uncovered, can place on any rack in the oven.
Creamed Corn and/or Creamed Spinach	10 minutes	Heat on stovetop Medium-low heat	<ul style="list-style-type: none"> Place items in saucepans and heat on stovetop. Stir frequently. Do NOT boil.
Turkey Gravy	10 minutes	Heat on stovetop Medium-low heat	<ul style="list-style-type: none"> Place items in saucepans and heat on stovetop. Stir frequently. Do NOT boil.
Cranberry Sauce	45 seconds - 1 minute	Microwave	<ul style="list-style-type: none"> Traditionally served chilled. May also be served warm, if desired. To serve warm - place in microwave safe bowl, heat on high for 45 seconds to 1 minute.
Quiches	10-12 minutes (or until warm)	300° F in oven	<ul style="list-style-type: none"> Can be served at room temperature. If you would like to heat, place uncovered on center rack in the oven. Heat just enough to warm.
Apple Pie	8-10 minutes (or until warm)	325° F in oven	<ul style="list-style-type: none"> Can be served at room temperature. If you would like to heat, place uncovered on center rack in the oven. Heat just enough to warm.
Crème Brûlée French Toast	20-25 minutes	350° F in oven	<ul style="list-style-type: none"> Remove from the refrigerator 45 minutes before baking. Heat uncovered for 20-25 minutes. Serve warm.

*These directions can also be found on our website - www.olivesgourmetgrocer.com.
WE WILL BE CLOSED ON CHRISTMAS DAY!*



www.olivesgourmetgrocer.com

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