



KATHERINE'S CHRISTMAS CELEBRATION PACKAGES

Heating Instructions

December 2020

We hope you enjoy your Christmas meals prepared by the Katherine's culinary team - Happy Holidays to all!

These cooking instructions are for non-convection ovens. If using a convection oven reduce oven temperature by 25-degrees and cook on low fan. Please note that everything is fully cooked, you are simply re-heating it. Heating times may vary based on your oven and how many items are you heating at once. Feel free to transfer each dish to a microwave safe container and heat in your microwave until warmed or on the stove top.

Heating Instructions are written for dishes serving 8 guests. If you ordered smaller sized dishes, please shorten the cooking time for each dish. We recommend the same oven temperature, but for less time, while keeping a close eye on the dish as it warms.

Thank you for choosing Katherine's Catering. Enjoy!!

Cinnamon and Spice Holiday Breakfast Package

Crème Brûlée French Toast *Grand Marnier, sweet custard* **V**

Place covered pan in 325-degree oven for 15-20 minutes or until temperature reaches 145 degrees.

Festive Egg Casserole *aged white cheddar, broccoli, onion, potato, spinach, tomato* **V, GF, NF**

Place covered pan in 325-degree oven for 20-30 minutes or until temperature reaches 145 degrees.

Applewood Smoked Bacon **DF, NF**

Uncover pan and place in 325-degree oven for 10-15 minutes or until warm.

Festive Appetizer Package

Bacon Wrapped Dates *goat cheese, honey drizzle* **GF, NF**

Uncover pan and place in 325-degree oven for 10-15 minutes or until warm. Top with a drizzle of honey and crumbled goat cheese before serving.

Tuscan Meatballs *pork, beef, tomato basil sauce* **NF**

Place covered pan in 325-degree oven for 20-30 minutes or until temperature reaches 145 degrees.

Fireside Favorites Holiday Dinner Package

Braised Short Ribs *onion, celery, carrots, red wine, tomato paste, fresh herbs* **GF, NF**

Place covered pan in 325-degree oven for 45-50 minutes or until temperature reaches 145 degrees.

Basil Chicken *sun-dried tomato cream sauce* **NF**

Place covered pan in 325-degree oven for 35-40 minutes or until temperature reaches 145 degrees.

Spinach Artichoke Strudel *feta, Parmesan, lemon, phyllo dough* **V, NF**

Uncover pan and place in 325-degree oven for 30-40 minutes or until temperature reaches 145 degrees.

Mashed Potatoes *chives, sweet butter, cream* **V, GF, NF**

Place covered pan in 325-degree oven for 45-50 minutes or until temperature reaches 145 degrees.

Gala Vegetable Medley *carrots, roasted cauliflower, green beans, red peppers, herbed olive oil* **V+, GF, DF, NF**

Place covered pan in 325-degree oven for 20-25 minutes or until temperature reaches 145 degrees.

Enjoy!!

GRACIOUS • FRESH • CREATIVE • DEDICATED

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