



REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Allow up to 2 hours for mains, 30 minutes for sides. Oven temperatures vary, these are our best estimates on re-heating times. Enjoy!

<p>OVEN ROASTED HOLIDAY TURKEY FULLY COOKED 6.5 - 8 LB</p> <p>OVEN ROASTED HOLIDAY TURKEY FULLY COOKED 12 - 14 LB</p> <p>MARY'S OVEN ROASTED HOLIDAY TURKEY BREAST BONE-IN FULLY COOKED 3-5LB</p> <p>MARY'S ORGANIC SLICED TURKEY BREAST FULLY COOKED 2.5LB</p>	<p>Oven: Preheat to 350°F.</p> <p>Remove packaging (for bone-in turkeys that have a leg band the leg band can be left in place during heating). Place turkey in roasting pan and add 1 cup of water to bottom of pan. Cover turkey loosely with foil. Remove foil from top of turkey last 15 minutes to brown. Let turkey rest for 10 minutes before carving. To reheat turkey to an internal temperature of 140°F, use the following chart:</p> <p>Approximate Cooking Times:</p> <ul style="list-style-type: none"> • 12-14 lbs – 2 - 2 hours and 30 minutes • 6.5-8lbs – 1 hour and 30 minutes - 2 hours • Breast Bone-in 3-5 lbs – 1 hour • Organic Sliced Turkey Breast 2.5 lbs – 30 minutes
<p>MOLLIE'S GLAZED BONE-IN SPIRAL HAM 8LBS</p> <p>MOLLIE'S GLAZED SPIRAL HAM 2.5LBS</p> <p>BEEF BRISKET</p> <p>FLAME ROASTED CUT UP ROTISSERIE CHICKEN</p>	<p>Oven: Preheat to 350°F.</p> <p>Remove the entrée from the refrigerator and allow it to sit out and come back to room temperature for about 30 minutes. Place the entrée in a pan or baking dish and add ½ cup of water to the bottom of the pan. Cover with foil and place in the oven for the time specified below or until heated through.</p> <p>Approximate Cooking Times:</p> <ul style="list-style-type: none"> • Bone-in Spiral Ham 8lbs – 1 hour and 30 minutes • Spiral Ham 2.5lbs – 30 minutes • Beef Brisket – 30-40 minutes • Flame Roasted Cut Up Rotisserie Chicken – 20-30 minutes + 10 more minutes with the foil removed.
<p>MOLLIE'S FAMOUS TRI-TIP</p>	<p>Oven: Preheat to 350°F.</p> <p>Remove tri-tip(s) from the refrigerator and allow it to sit out and come back to room temperature for about 30 minutes. Wrap each tri-tip in foil, adding 2 tbsp. of water to each tri-tip. Be sure the foil is wrapped tight. Place the tri-tip(s) in a roasting pan or on a sheet pan and heat for approximately 30-45 minutes or until heated through. Slice and enjoy.</p>
<p>CEDAR PLANK SALMON BOARD</p>	<p>Oven: Preheat to 350°F.</p> <p>Gently remove salmon from foil pan and place on a parchment lined sheet pan. Add a bit of water to the pan. Loosely cover with foil and reheat for approximately 15 minutes or until heated through.</p>

ENTRÉES

**WILD RICE, CRANBERRY AND KALE
STUFFED GARDEIN ROAST****Oven:** Preheat to 350°F.

Remove plastic lid. Cover loosely with foil. Bake covered for 35 – 40 minutes or until heated through. Remove foil and bake for an additional 5 minutes. Remove roast from oven and allow to rest 2 minutes prior to slicing. Slice roast with a serrated knife.

USDA CHOICE PRIME RIB ROAST**Oven:** Preheat to 350°F.

Let prime rib(s) rest at room temperature for 30 minutes. Remove prime rib(s) from packaging and place into a baking pan. Cooking time is approximately 30-40 minutes depending on desired degree of doneness and color. Remove prime rib(s) from oven and rub garlic and rosemary seasoning over the top of the prime rib(s). Return to the oven and heat for 5 minutes. Check in the center of the prime rib(s) with a meat thermometer to check for desired degree of doneness.

- Rare: 100–110°F
- Medium: 110–120°F
- Well: 120 +°F

Remove and let rest for 5 minutes before carving. Serve with Horseradish Cream Sauce and Beef Au Jus.

**FORAGER'S PIE WITH
CHAMP POTATOES****Oven:** Preheat to 350°F.

Tent Lid. Place tray on baking sheet. Heat for approximately 45 minutes or until internal temperature reaches 165°F. Remove lid and allow to sit for 5 minutes prior to serving.

**FAMILY LASAGNA RUSTICA
BOLOGNESE****FAMILY ARTICHOKE PESTO
ROASTED TOMATO LASAGNA****FAMILY LASAGNA RUSTICA
ITALIAN SAUSAGE****FAMILY LASAGNA RUSTICA
CHICKEN FLORENTINE****FAMILY LASAGNA RUSTICA
3 CHEESE****FAMILY SIZE 5 CHEESE STUFFED
SHELLS WITH MARINARA****FAMILY RICOTTA & HERB STUFFED
MANICOTTI WITH MARINARA****FAMILY RAVIOLI WITH
MARINARA SAUCE****Oven:** Preheat to 350°F.

Remove plastic lid. Cover loosely with foil. Place on oven safe baking sheet. Bake for 40-45 minutes or until heated through.

DINNERS FOR 2

- TURKEY DINNER FOR 2
- HAM DINNER FOR 2
- GRILLED SALMON DINNER FOR 2
- MOLLIE'S FAMOUS GRILLED TRI-TIP DINNER FOR 2
- BEEF BRISKET DINNER FOR 2
- PRIME RIB DINNER FOR 2
- PORK LOIN DINNER FOR 2
- VEGAN WILD RICE, CRANBERRY AND KALE STUFFED GARDEIN ROAST DINNER FOR 2

Oven: Preheat to 350°F.

Remove packaging and place in oven-safe pan or dish. Cover loosely with foil and place in oven. Heat for 15-25 minutes

HORS D'OEUVRES

- MOZZARELLA ARANCINI & MARINARA BY THE DOZEN
- CRISPY VEGGIE BASKET WITH LEMON AIOLI BY THE DOZEN
- COCONUT SHRIMP & SWEET CHILI SAUCE BY THE DOZEN
- BEEF EMPANADA WITH CHIMICHURRI BY THE DOZEN
- VEGETABLE SPRING ROLLS & SWEET CHILI SAUCE BY THE DOZEN
- PORK POTSTICKERS & SWEET CHILI SAUCE BY THE DOZEN
- SHRIMP TEMPURA & SWEET CHILI SAUCE BY THE DOZEN
- MINI SPANAKOPITA WITH TZATZIKI BY THE DOZEN

Oven: Preheat your oven to 375°F.

Transfer the appetizers to parchment lined baking sheet. Bake for 8-12 minutes or until heated through.

- MINI BEEF WELLINGTONS BY THE DOZEN
- PIGS IN A BLANKET WITH DELI MUSTARD BY THE DOZEN
- SCALLOPS WRAPPED IN BACON BY THE DOZEN
- STUFFED MUSHROOMS WITH MEAT & ASIAGO BY THE DOZEN

Oven: Preheat your oven to 350°F.

Transfer the appetizers to parchment lined baking sheet. Cover loosely with foil and bake for 8-12 minutes or until heated through.

- LOCAL CHARCUTERIE & CHEESE BOARD
- IMPORTED CHEESE BOARD
- CAVIAR DEVILED EGGS BY THE DOZEN

These items do not require any reheating.

BUTTERNUT SQUASH BISQUE
TOMATO BASIL BISQUE
MATZO BALL SOUP

Stove Top: Add Soup to a pot and heat on medium stirring occasionally until the soup comes to a simmer.

MASHED POTATOES

Oven: Preheat to 350°F.

Put mashed potatoes in a buttered oven-safe dish, cover with foil. Bake at 350°F for 30 minutes or until heated through. For a creamier texture, leave 4 tablespoons of butter or cream at room temperature for 30 minutes. When potatoes are done, stir in the butter or cream.

SCALLOPED POTATOES

Oven: Preheat to 350°F.

Remove the plastic lid and cover loosely with foil. Place in oven for 30 minutes. Remove foil and bake for another 10 minutes to brown the top of the potatoes.

ROASTED POTATOES

Oven: Preheat to 350°F.

Place potatoes on a sheet pan and heat for approximately 10 minutes.

**MAPLE ORANGE GLAZED YAMS
WITH CRANBERRIES**

Oven: Preheat to 350°F.

Put yams in a buttered oven-safe dish and cover with foil. Bake for approximately 30 minutes or until heated through.

**ORGANIC ROASTED BUTTERNUT
SQUASH WITH CRANBERRIES
& PECANS**

Oven: Preheat to 350°F.

Put squash in a buttered oven-safe dish and cover with foil. Bake at 350°F for approximately 20 minutes or until heated through. Also enjoy chilled or at room temperature.

POTATO LATKES

Oven: Preheat to 450°F.

Place potato pancakes on a sheet pan and bake for 8 minutes. Flip them over and bake for another 4 minutes. Serve with apple sauce, sour cream, and chives.

ROASTED BRUSSELS SPROUTS & CARROTS WITH CRISPY CAPERS
ROASTED RAINBOW CARROTS WITH THYME
GRILLED ASPARAGUS WITH LEMON & HERBS

Oven: Preheat to 350°F.
 Place vegetables on a sheet pan and heat accordingly. Also enjoy these vegetables chilled or at room temperature.
Approximate Cooking Times:

- Roasted Brussels Sprouts & Carrots with Crispy Capers – 5 minutes
- Roasted Rainbow Carrots with Thyme – 5 minutes
- Grilled Asparagus with Lemon & Herbs – 10 minutes

BUTTERMILK & THYME ROASTED ROOT VEGETABLES

Oven: Preheat to 450°F.
 Place on a sheet pan and roast for 5 minutes.

HARICOT VERT-GREEN BEANS

Stove Top: Place green beans in a large skillet on medium heat, sauté until heated through. Season with salt and pepper.

ORGANIC CREAMED CORN
CREAMED SPINACH

Oven: Preheat to 350°F.
 Put creamed corn or spinach in a buttered oven-safe dish, cover with foil. Bake at 350°F for approximately 20 minutes, stirring occasionally, or until heated through.

HONEY ROASTED BRUSSELS SPROUTS
ORGANIC MINTED CARROTS

Oven: Preheat to 350°F.
 Place vegetables on a sheet pan and heat accordingly.
Approximate Cooking Times:

- Honey Roasted Brussels Sprouts – 10 minutes
- Organic Minted Carrots – 15 minutes

CARROT SOUFLÉ
ORGANIC MARINATED BEETS
ORGANIC ARUGULA & CITRUS SALAD WITH FETA CHEESE
ARUGULA POMEGRANATE SALAD WITH BLUE CHEESE & BALSAMIC VINAIGRETTE
ORGANIC SPRING MIX WITH ROASTED BEETS AND FETA CHEESE

These items do not require any reheating.

STUFFING & SAUCES

TRADITIONAL BREAD STUFFING
STUFFING MADE WITH GLUTEN-FREE BREAD
CORNBREAD STUFFING

Oven: Preheat to 350°F.
 Put stuffing in a buttered oven-safe dish, cover with foil. Bake for 30 minutes or until heated through.
 Optional: For a texture that is moister, you can mix in a ¼ cup of chicken stock before baking.

RICH PAN GRAVY
VEGAN MUSHROOM GRAVY
BEEF AU JUS

Stove Top: Place sauce or gravy in a saucepan on low heat, stirring occasionally, until hot.

NEW ENGLAND CRANBERRY SAUCE
LEMON AIOLI
HORSERADISH CREAM
SOUR CREAM
APPLE SAUCE

These items do not require any reheating.

DESSERTS & BREAD

MOLLIE'S RUSTIC APPLE PIE
MOLLIE'S RUSTIC CHERRY PIE
RUSTIC DINNER ROLLS
ORGANIC RUSTIC PEASANT BREAD
BRAIDED CHALLAH

Optional: After the meal is reheated and oven is off, use the residual heat to warm the bread or pie. Place bread on a sheet pan and put in the oven for approximately 10 minutes.

SWEET KUGEL

Oven: Preheat to 350°F.
 Bake in the oven for approximately 20 minutes.

MOLLIE'S HARVEST PUMPKIN PIE
MOLLIE'S HARVEST PECAN PIE
VEGAN PUMPKIN PIE
MOLLIE'S FRESH FRUIT TART
NEW YORK CHEESECAKE
CHOCOLATE HANUKKAH CELEBRATION CAKE
HOLIDAY COOKIE PLATTER

These items do not require any reheating.