

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!

ENTRÉES

**OVEN ROASTED HOLIDAY TURKEY
FULLY COOKED 6.5 - 8 LB**

**OVEN ROASTED HOLIDAY TURKEY
FULLY COOKED 12 - 14 LB**

**MARY'S OVEN ROASTED HOLIDAY
TURKEY BREAST BONE-IN FULLY
COOKED 3-5LB**

**MARY'S ORGANIC SLICED TURKEY
BREAST FULLY COOKED 2.5LB**

Oven: Preheat to 350°F.

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:

Approximate Cooking Times:

- 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

**MOLLIE'S GLAZED BONE-IN
SPIRAL HAM 8LBS**

**MOLLIE'S GLAZED
SPIRAL HAM 2.5LBS**

BEEF BRISKET

**FLAME ROASTED CUT UP
ROTISSERIE CHICKEN**

Oven: Preheat to 350°F.

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.

Approximate Cooking Times:

- 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.

MOLLIE'S FAMOUS TRI-TIP

Oven: Preheat to 350°F.

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.

CEDAR PLANK SALMON BOARD

Oven: Preheat to 350°F.

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.

VEGAN WELLINGTON**Oven:** Preheat to 350°F.

Remove plastic lid. Cover loosely with foil. Bake for 15 minutes. Then remove foil and heat for approximately 5 more minutes to allow the dough to crisp up.

USDA CHOICE PRIME RIB ROAST

(DECEMBER ONLY)

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****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.

**MOLLIE'S FAMOUS GRILLED
TRI-TIP POT PIE****FAMILY FLAME ROASTED
TURKEY POT PIE****FAMILY FLAME ROASTED
CHICKEN POT PIE****Oven:** Preheat to 350°F.

Place pie on baking sheet. Heat for 30 to 35 minutes or until heated through. Remove from oven and allow to cool for 3 minutes.

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 WELLINGTON 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
COCKTAIL CRAB CAKES BY THE DOZEN
CRISPY VEGGIE BASKET WITH LEMON AIOLI 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
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.

SCALLOPS WRAPPED IN BACON BY THE DOZEN

Oven: Preheat your oven to 375°F.

Transfer the appetizers to parchment lined baking sheet. Cover loosely with foil and bake for 7-9 minutes or until heated through.

**CAVIAR DEVILED EGGS
BY THE DOZEN**

DEVILED EGGS BY THE DOZEN

ANTIPASTI SKEWER BY THE DOZEN

**ARTISAN CHEESE & CHARCUTERIE
BOARD, SM OR L**

IMPORTED CHEESE BOARD

RETRO CHEESE BOARD, SM OR L

LOCAL CHEESE BOARD

**STUFFED BRIE & TRUFFLE
BRIE BOARD**

**CROSTINI KIT WITH BRIE &
FIG CIPOLLINE BALSAMICO
ONION COMPOTE**

**CROSTINI KIT WITH BRAISED
LEeks, MARINATED MUSHROOMS
& GOAT CHEESE**

**OLIVE TAPENADE AND
BRUSCHETTA BOARD**

**FOCACCIA DIPPING BOARD
WITH OLIVES**

DIPPING BOARD

**ASSORTED STUFFED
MUSHROOM BOARD**

**MOLLIE'S FAMOUS GRILLED
TRI-TIP CANAPÉ BOARD**

PRAWN PLATTER

SPINACH DIP IN BREAD BOWL

**CRUDITES VEGETABLE
PLATTER, SM OR L**

MEDITERRANEAN BOARD, SM OR L

ANTIPASTI PLATTER, SM OR L

These items do not require any reheating.

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 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 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.

**ROASTED BRUSSELS SPROUTS
ORGANIC MINTED CARROTS****Oven:** Preheat to 350°F.

Place vegetables on a sheet pan and heat accordingly.

Approximate Cooking Times:

- Roasted Brussels Sprouts – 10-12 minutes
- Organic Minted Carrots – 15 minutes

CARROT SOUFFLÉ**ORGANIC MARINATED BEETS****ORGANIC ARUGULA & CITRUS
SALAD WITH FETA CHEESE****POMEGRANATE & ROASTED
PECAN SALAD****HARVEST SALAD****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

ZANZE'S CHEESECAKE

HOLIDAY COOKIE PLATTER

CHOCOLATE HANUKKAH CELEBRATION CAKE (DECEMBER ONLY)

YULE LOG (DECEMBER ONLY)

CHOCOLATE PEPPERMINT BARK CAKE (DECEMBER ONLY)

These items do not require any reheating.