



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

REHEATING INSTRUCTIONS FOR CHRISTMAS MENU

We hope you enjoy your selections and wish you a Merry Christmas!

IMPORTANT SAFETY NOTES

- All food should be refrigerated, unless stated, and brought to room temp before reheating or serving.
- Transfer food from any plastic container to an oven-proof baking dish.
- All ovens should be pre-heated at the recommended temperature.
- All food is fully cooked, and only needs to be reheated.

Thank you for having Julienne at your table!

SAVORY ITEMS	COOKING TEMP	REHEATING TIMES	NOTES
Warm Brie with Apples and Pears	350	5-10 minutes, or until heated through	<i>Serve with provided baguette slices</i>
Pizzetta	375	10-15 minutes, or until heated through	<i>Slice into wedges.</i>
Filet of Beef	375	15-25 minutes, or until heated through	<i>Let meat rest 10-15 minutes before slicing.</i>
Beef Stroganoff	Medium, <i>Stovetop</i>	Reheat for 15 minutes until heated through	
Maple Ham	375	20-30 minutes, or until heated through	<i>Cover with foil, remove when heated through.</i>
Individual Ham Cups	350	15-20 minutes, or until heated through	
Salmon	350	8-12 minutes, or until heated through	
Creamed Spinach	350	15-20 minutes, or until heated through	
Mashed Potatoes	350	30-40 minutes, or until heated through	
Couscous	350	15-20 minutes, or until heated through	<i>Can be served room temp.</i>
Grilled Asparagus	350	15-20 minutes, or until heated through	
Haricot Verts	350	5-10 minutes, or until heated through	<i>Can be served room temp.</i>
Rosemary Roasted Potatoes	350	15-20 minutes, or until heated through	
Grilled Vegetables	350	15-20 minutes, or until heated through	
CASSEROLES			
Chicken Enchiladas	350	20-30 minutes, or until heated through	<i>Place on a cookie sheet.</i>
Scalloped Potatoes	350	30-40 minutes, or until heated through	<i>Place on a cookie sheet.</i>
Baked Risotto	350	30-40 minutes, or until heated through	<i>Place on a cookie sheet.</i>
Christmas Strata	350	25-30 minutes, or until heated through	<i>Place on a cookie sheet.</i>
Crepe Brulee Bread Pudding	350	25-30 minutes, or until heated through	<i>Place on a cookie sheet.</i>
BREAKFAST			
Frozen Scone Dough	325	20-25 minutes, or until heated through	<i>Thaw overnight in the refrigerator. Place on greased cookie sheet. OPTIONAL: Baste "egg wash" over each scone and top with granulated sugar for a crispy top coat</i>
BEVERAGES			
Apple Cider	Low, <i>Stovetop</i>	Simmer gently over stovetop	
Mulled Wine	Low, <i>Stovetop</i>	Simmer gently over stovetop	