

Holiday Catering Re-heating and Finishing Instructions

Holiday Menu 2020

- **quiche**—pre-heat to 325 (no convection); remove quiche from outer packaging, place foil pie pan straight on rack in the middle of the oven. Heat until glistening on the top and lightly browning; approximately 20-25 minutes in most ovens
- **brie en croute**—*keep brie WELL-CHILLED until just before placing in the oven.* Remove from foil pan and place parchment paper on cookie sheet. Preheat oven to 375 (convection bake mode if available), and do not place brie in oven until preheat is complete. Bake small brie for 15-18 minutes, or until golden and puffed. Large brie should take 25-35 minutes, depending on the oven. Check frequently. When evenly browned and puffy, remove from oven, and let stand for 8-10 minutes before enjoying with crackers and baguette slices. (Baguette can also be placed in oven for 5-8 minutes prior to slicing for optimal quality).
- **coconut shrimp**—remove from foil pan, place on cookie sheet spaced out for air circulation. Place in 350 degree oven (pure convection or convection roast setting if available), and re-heat for 12-15 minutes, or until you can see sizzling on the surface of the shrimp.
- **featured platters**—*these ARE NOT intended to be served warm, but please do not serve them COLD, either*—remove from refrigeration at least one hour prior to serving, then simply remove plastic wrap and serve!
- **smoked salmon platter**—allow to come to room temp for 15-20 minutes prior to serving, remove plastic wrap, and enjoy!
- **beef short ribs**—heat in foil pan, covered, in sauce; approximately 10-12 minutes per pound (check frequently—just needs to be heated through)
- **beef tenderloin and prime rib**—see accompanying sheet; *longer cooking times for prime rib*
- **whole turkeys**—see instructions on our website www.holiday-market.com
- **stuffed shells and spaghetti squash nests**—heat, covered, at 350 degrees for 15-25 minutes, depending on quantity. Small portions of spaghetti squash can also be microwaved.
- **all vegetables**—reheat covered, at 350 degrees, for 15-25 minutes depending on quantity
- **mashed potatoes**—these are dense, and will take the longest to reheat, so they should go in the oven before everything else! Reheat, covered, at 350 degrees, for approximately 12-15 minutes per pound.
- **rice pilaf**—heat, covered, at 350 degrees for 15-25 minutes, depending on amount

We hope you enjoy our work—we enjoyed preparing it for you! Merry Christmas!

Reheating Beef Tenderloin

If you don't have external probe with the wire, we suggest for you to purchase one. It will help you make that meat to be perfect to the doneness you prefer. You just set up the temperature on the probe and set alarm to on, place wire probe into the middle of the meat as directed in the instructions of the probe and let it cook till alarm goes off.

1. Pre-Heat oven to 325 F
2. Uncover Beef Tenderloin pan
3. Place Beef into the oven and place the wire probe in the middle of the meat. Pointy end of the first 1 inch of the stick should be in the middle dead center of the meat.
4. Reheat till alarm goes off, then take probe out.
5. If you don't have probe reheat for 20 min (it about 5 min per lb)
6. Take Beef Tenderloin out and let it rest for 10-15 min before serving, this process let the juices of the meat to spread out though and this way it doesn't bleed all over. Chef's Tip (When meat just being pulled out of the oven that is 325 F all the juices of the meat are boiling inside and if you cut meat right away all those juices escape out of the cut pores. That is why it is so important to let meat rest and so temperature lowers down so boiling process stops)
7. Enjoy your perfectly reheated Beef Tenderloin.



| | Temp | Look | Feel |
|-------------|--------|----------------------------------|--|
| Rare | 120° F | Red, shiny appearance | Very soft to the touch |
| Medium-rare | 130° F | Deep red to pink | Soft to the touch with slight resistance |
| Medium | 135° F | Light pink in the middle | Right in between soft and firm |
| Medium-well | 140° F | Light pink with graying on edges | Firm with some tenderness |
| Well | 150° F | No Pink | Firm |