

**Thank You for celebrating  
Easter with us!**



### **Reheating Ham, Salmon & Turkey**

Set the oven temperature no lower than 325° F. To keep moist, add broth or water and cover with foil. Reheat to an internal temperature of 165° F, use a food thermometer to check the internal temperature. Ham and turkey are pre-cooked so if you do not have a thermometer, just make sure that it is hot enough to serve!

Gravy- place in microwave for one minute or sauce pan until hot.

### **Reheating Beef Tenderloin**

Take out the tenderloin, let it get to room temperature (30-45 min). Place on a rack on a sheet tray uncovered in your oven at 300 F until its internal temperature reaches at least 130 F for Medium Rare which should take about 30 minutes.

*Rare: 125 degrees F*

*Medium rare: 130 to 135 degrees F*

*Medium: 135 to 140 degrees F*

*Medium well: 140 to 150 degrees F*

*Well done: 155+ degrees F*

Au poivre/steak sauce- place in microwave for one minute or in sauce pan until hot.

### **Cooking Prime Rib**

Preheat oven to 425 F. Take out prime rib, let it get to room temperature (30-40 min). Roast uncovered for 45 minutes and until its internal temperature reaches at least 130 F (30-45 min.) for medium rare. Let stand for 10-15 min before slicing

### **Lamb Rack**

Preheat oven to 350 F, let stand at room temperature for 30 minutes. Bake on sheet pan uncovered for 15-20 minutes and until its internal temperature reaches at least 130 F for medium rare. Cook to desired temperature. Remove from oven. Let stand 5 minutes.

### **8oz Filet Mignon**

Bake on sheet tray at 350 until desired temperature

*Rare: 125 degrees F*

*Medium rare: 130 to 135 degrees F*

*Medium: 135 to 140 degrees F*

*Medium well: 140 to 150 degrees F*

*Well done: 155+ degrees F*

## **Appetizers – Preheat Oven to 350 F**

**Salads** - Toss greens with dressing- top with garnishes

**Crab Cakes** - Bake for 15 minutes

**Soup** - On the stovetop, reheat in a large saucepan over medium heat, stirring occasionally, until internal temperature reaches 165°F

**Pierogies** - Bake in oven on sheet tray for 10- 12 minutes

**Spinach Artichoke Dip** - Bake uncovered for 15-20 minutes until golden brown

**Coney Island Dogs** - Preheat oven to 350—bake for 8-10 minutes

**Smoked Salmon & Crudite** – served cold

## **Desserts**

Let all stand at room temperature for 30 minutes.

Bread pudding bake for 20-25 minutes at 350 F

## **Sides**

All should be reheated in oven to 160 F at 350 F

## **Reheating Vegetables and Fingerling Potatoes**

Remove the lid, sprinkle with water or broth, cover loosely with foil and bake at 350°F for 20-30 minutes or internal temperature reaches 165°F. For a golden crunchy top, remove the foil for the last 10 minutes of cooking.

## **Reheating Potato Gratin & Mac and Cheese**

Cover your potatoes with a layer of foil. Preheat your oven to 350 F, and place the dish on the middle rack. Cook for 30 to 40 minutes, or until the internal temperature reads 165 F.

***NOTE:** Discard any food product left out at room temperature longer than 2 hours; 1 hour in temperatures above 90° F.*

Please call or email with any questions

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