



EASTER CATERING

REHEATING INSTRUCTIONS

IMPORTANT:

Remove everything from the refrigerator and allow to come to room temperature before reheating.

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SOUPS

CHICKEN NOODLE SOUP CHICKEN VEGETABLE SOUP CREAM OF CARROT SOUP

Bring soup to a simmer in a saucepan over medium heat. Cover and leave on lowest heat until ready to serve. Sprinkle with finely chopped parsley or dill.

MEAT | PROTEINS

BRISKET

Bake, covered, in a preheated 350°F oven, for 20-30 minutes. Quantities over 3 pounds may take 10-20 minutes longer. Can also be reheated on top of the stove in its own gravy.

BRISKET GRAVY

TURKEY GRAVY

On top of the stove, over low heat, simmer in a saucepan or double boiler. Add a couple of tablespoons of water if you are concerned it will stick to the pot.

ROASTED CHICKEN

Whole: Bake in a preheated 375°F oven, uncovered, for 10-12 minutes until you see the bird start to sizzle or bubble.

Cut up: Bake in a preheated 350°F oven, covered, for 10 minutes. Uncover for an additional 5 minutes to crisp.

CAPON

Bake in a preheated 350°F oven, uncovered, for 15-20 minutes until you see the bird start to sizzle or bubble.

ROASTED FREE-RANGE TURKEY

All turkeys are delivered in an aluminum pan wrapped in foil.

10-12 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 30 minutes.

Then uncover, raise heat to 375°F and roast an additional 15-20 minutes.

14-16 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 35 minutes.

Then uncover, raise heat to 375°F and roast an additional 15-20 minutes.

22-24 pounds: Preheat oven to 350°F. Put one cup of water in the bottom of the pan. Place foil-wrapped turkey in the oven for 45 minutes.

Then uncover, raise heat to 375°F and roast for an additional 20-30 minutes.

WHOLE BONELESS ROASTED TURKEY BREAST

Bake wrapped turkey breast in preheated 350°F oven for 15-20 minutes.

ROLLED ROASTED TURKEY BREAST

3-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 20-25 minutes.

6-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 30-35 minutes.

SLICED FRESH TURKEY BREAST

Best served at room temperature or warmed on top of stove in a little turkey gravy or chicken stock.

FILET OF BEEF

Place on a cookie sheet or in a roasting pan, and bake at 375°F, lightly covered with foil, for 10-12 minutes. Slice and serve. This is also delicious at room temperature.

ROASTED LEG OF LAMB

Place in a preheated 350°F oven. Bake, covered, for 20-25 minutes. Uncover and bake for an additional 10-15 minutes.

BERKSHIRE BONE-IN SMOKED HAM (20-25 lbs.)

Bake in a 325°F preheated oven, covered, for 30 minutes, then uncovered for 15 minutes.

WHOLE GLAZED SPIRAL CUT HAM (10-12 lbs)

Bake in a 325°F oven, covered, for 20 minutes, then uncovered for 10 minutes.

SLICED GLAZED BAKED HAM

Bake in a 350°F oven, wrapped in foil, for 15 minutes. Equally delicious served at room temperature.

SALMON WITH ROASTED VEGETABLES

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, covered, for 10-12 minutes.

VEGETABLES & SIDES

STEAMED VEGETABLES WITH DILL

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently. OR preheat oven to 375°F. Spread vegetables out on a baking sheet and roast for 5-8 minutes.

SAUTÉED ROOT VEGETABLES

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently.

MASHED POTATOES SWEET POTATO PURÉE CREAMED SPINACH

A double boiler is the best way to reheat these items. If you don't have one, use a heavy-bottomed pot, put some milk (and butter, if you want) in the pot, add the vegetable, and stir often until they start to steam.

ROASTED SWEET POTATOES HERB-ROASTED POTATOES

Bake in an ovenproof baking dish, in a preheated 350°F oven, for 8-10 minutes, until they start to bubble and sizzle.

POTATO GRATIN

Preheat oven to 350°F. Place gratin, covered, in oven for 20 minutes. Uncover for last 10 minutes.

STEAMED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and sprinkle 3 to 4 tablespoons of water or melted butter over them and bake for 3-4 minutes.

GRILLED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and bake for 3-4 minutes.

GREEN BEANS WITH GARLIC BROCCOLI WITH GARLIC ROASTED CAULIFLOWER

Spread the vegetables on a baking sheet and roast in a preheated 375°F oven for 5-8 minutes.

GLAZED BRUSSELS SPROUTS AND PEARL ONIONS

Spread the vegetables out on a baking sheet and roast in a preheated 375°F oven for 5-8 minutes. OR reheat on top of the stove with 1/4 cup hot water in the bottom of the saucepan. Toss 2-3 times. Should be hot in 5 minutes.

ONE DISH MEALS

MEAT LASAGNA WILD MUSHROOM LASAGNA

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10-15 minutes. Should be bubbling like crazy.

CHICKEN POT PIE

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10-15 minutes.

MACARONI & CHEESE

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10-15 minutes. Should be bubbling madly.

DESSERTS, SWEETS & BAKED GOODS

ALL FRUIT PIES (APPLE, BLUEBERRY, STRAWBERRY RHUBARB, PEACH)

Bake in a preheated 350°F oven for 12-15 minutes. Foil can be placed loosely over pie to prevent further browning.

MILE-HIGH LEMON MERINGUE CAKE CHOCOLATE LAYER CAKE CARROT CAKE LEMON MERINGUE TART MARBLE TART COCONUT CAKE EASTER SWEETS CRATE

Store in a cool place until ready to serve.