

Hanukkah Menu Heating Instructions

It's easy to heat and serve your Hanukkah Feast from Eatzi's! Just follow these heating instructions so all of your dishes arrive at the table or buffet at the same time. Note that oven temperatures vary, so please use these instructions as a guide to the best utilization of your oven.

Preheat oven to 350° - All times are for conventional ovens

Place the longest heating-time item in the oven first. Add each dish to the oven as the time difference passes. Lay out your serving bowls and platters so that you are ready to transfer the hot food as soon as it comes out of the oven. The more dense foods will hold their temperature longer (Prime Rib, Chateau, etc.), so place them in the serving dishes first. Save plating the latkes and vegetables until last. Heat the rolls after you empty the oven and while you're transferring the food to serving dishes.

Notes:

Most items are presented with a clear, plastic lid. Always remove the plastic lid before warming. If directed to heat "covered," cover with aluminum foil. As you add items to your oven, rotate items by shifting items currently in the oven to the front and place the new additions in the back of the oven. If possible, avoid stacking items. If you must stack, be sure to rotate items so they are not "on top" for the entire heating process. Keep oven door closed to maintain temperature. If your oven is full; reheat times will need to be increased

APPETIZERS		
DISH	HEATING TIME @ 350°	SPECIAL INSTRUCTIONS
Matzo Ball Soup	10-15 Minutes on stovetop	Pour soup into a saucepan. Heat on stovetop on medium-low heat, stirring periodically; bring to a simmer, then reduce to low heat.
ENTREÉS & ROASTS		
DISH	HEATING TIME @ 350°	SPECIAL INSTRUCTIONS
Cranberry Pecan Crusted Salmon	15-20 Minutes	Remove plastic lid and cover with foil. Place on middle oven rack and heat for 15-20 minutes.
Rosewood Ranch Smoked Prime Rib Roast	1.5-2 Hours at 300°	To heat, place roast in pan and cover with aluminum foil. Place in pre-heated 300° oven. Monitor roast with meat thermometer and heat to desired doneness 1-2 hours. Let rest at least 10 minutes before slicing.
Rosewood Ranch Wagyu Sirloin Roast	30-35 Minutes	Remove plastic lid and cover with foil. Place on middle oven rack and heat for 30-35 minutes.
Chateaubriand Filet	25-30 Minutes	Remove plastic lid and cover with foil. Place on middle oven rack and heat for 25-30 minutes.
Port Wine Demi Glace	10 Minutes on Stovetop	Pour sauce into saucepan. Heat on stovetop at medium-low heat. Stir frequently. DO NOT BOIL.
SIDES		
DISH	HEATING TIME @ 350°	SPECIAL INSTRUCTIONS
Potato Latkes	10 minutes	To heat, remove plastic lid; place on center rack. For crispier latkes - place in the hottest part of your oven
Cranberry Maple Brussels Sprouts	30-35 minutes	To heat, remove plastic lid and cover with foil. Place on center rack.
Honey Roasted Butternut Squash	40 minutes	To heat, remove plastic lid and cover with foil. Place on middle rack for the first 30 minutes. Remove foil and finish heating for the remaining 10 minutes.
BREADS		
DISH	HEATING TIME @ 350°	SPECIAL INSTRUCTIONS
Challah	Room Temperature	N/A
Nutella Babka	Room Temperature	N/A