

INSTRUCTIONS

Caramel Crumb French Toast & Farmhouse Casseroles:

Remove the casserole from the refrigerator and let it sit at room temperature for 30 minutes.

Preheat the oven to 350°F. Remove the plastic lid and cover the casserole with aluminum foil. Bake for 20–25 minutes.

For French Toast Casserole: Remove the foil and bake for an additional 15–20 minutes, or until heated through and golden brown.

Cinnamon Rolls

Cinnamon rolls can be slowly reheated in a 325° oven. Remove plastic lid.

Petite Biscuits & Gravy

Place the biscuits on a sheet pan and warm in a 250°F oven until heated through.

Pour the gravy into a small saucepan over low to medium-low heat. Stir frequently as it warms, heating until hot throughout.

Sausage Pancake Poppers

Preheat the oven to 350°F. Place the sausage pancake poppers on a baking sheet and cover loosely with aluminum foil. Bake for 10–15 minutes, or until heated through to an internal temperature of 165°F.

Whole Quiches

Place the quiche on a baking sheet. Preheat the oven to 350°F and bake for approximately 40 minutes.

PARTY TRAYS & DIPS

Butter Board - Remove the butter board from the refrigerator and let it sit at room temperature for approximately 30 minutes before serving, or until the butter is softened and easy to spread.

SNACKS

Chardonnay Sausage Bites - Preheat oven to 350°F. Spread chardonnay sausage bites out on baking sheet. reheat for 10-12 minutes.

Pretzel Bites - Preheat the oven to 375°F. Place the pretzel bites on a sheet pan and sprinkle with pretzel salt. Bake for 8–10 minutes, or until warmed through.
Cheese Sauce: Transfer the cheese sauce to a small saucepan and warm over low heat, stirring frequently until heated through. (Can also be heated in a crock pot on low)

Southwest Chicken Potstickers - Preheat the oven to 375°F. Remove the cover and reheat for 12–15 minutes, or until heated through.

Bacon Wrapped Roasted Potatoes - Preheat the oven to 375°F. Place the bacon-wrapped roasted potatoes on a baking sheet in a single layer. Bake for 10–15 minutes, or until heated through.

Chicken Scampi Bites - Preheat oven to 350°F. Spread chicken scampi bites out on baking sheet. reheat for 10-12 minutes. Place white wine sauce in a microwavable container, heat for 3 minutes and gently drizzle over scampi bites

Candied Kielbasa Bites - Preheat the oven to 350°F. Place the candied kielbasa bites in an oven-safe dish and cover with aluminum foil. Bake for 10–15 minutes, or until heated through.

Fried Artichoke Heart - Preheat the oven to 375°F. Place the fried artichoke hearts on a baking sheet in a single layer. Bake for 8–12 minutes, or until heated through and crispy.

BBQ Shrimp - Preheat the oven to 325°F. Place the shrimp and sauce in an oven-safe dish and cover with aluminum foil. Heat for 10–15 minutes, or until heated through, stirring gently halfway through. Avoid overheating to prevent the shrimp from becoming rubbery.

Italian Meatballs - Preheat the oven to 350°F. Place the meatballs in an oven-safe dish and cover with aluminum foil to prevent them from drying out. Heat for 15–20 minutes, or until heated through

Asian Meatballs - Preheat the oven to 350°F. Place the meatballs in an oven-safe dish and cover with aluminum foil to prevent them from drying out. Heat for 15–20 minutes, or until heated through

Apricot Goat Cheese Phyllo Cups- Preheat the oven to 375°F. Remove the cover and reheat for 8–10 minutes, or until heated through.