






BRUNCH TO GO

REHEATING INSTRUCTIONS

	OVEN TEMP	REHEAT TIME*
BREADS		
Cinnamon Rolls Remove lid and bake until warmed through. Remove from oven and cover with cream cheese icing while still hot. Serve immediately.	300°	10-15 mins
Bake at Home Buttermilk Biscuits Place biscuits on a sheet pan lined with parchment or wax paper and bake until golden brown. Tip: Brush with melted butter when biscuits are done.	400°	13-15 mins
Skillet Cornbread Place cornbread on a sheet pan and bake until warm.	400°	6-8 mins
BAKERS BREAD PUDDING FRENCH TOAST		
Original, Chocolate Remove lid and reheat until warm with a slight crisp. Serve with butter and syrup.	375°	10-12 mins
EGGS		
Breakfast Burritos Wrap each burrito in foil and bake until warm or to internal temperature of 155 degrees.	375°	5-7 mins
Quiche Bake in oven until internal temperature of 155 degrees.	375°	10-12 mins
CHIPS & DIPS		
Crab & Artichoke Dip Remove lid and bake until bubbling or to internal temperature of 165 degrees.	375°	10-12 mins
Smoked Gouda & Cheddar Queso Dip Heat in a saucepan over medium heat until warm.		until warm
HAND-MADE PASTA		
Beef Bolognese Cheese Ravioli Cook ravioli in salted boiling water until pasta floats. Heat sauce on stove top in a saucepan to a simmer. (If the sauce is too thick, add a little bit of the pasta water to thin down.) Remove ravioli with a slotted spoon and toss well with sauce while both are hot.		6-8 mins
Linguine Pomodoro Cook linguine in salted boiling water until pasta floats. Heat sauce on stove top in a saucepan to a simmer. (If the sauce is too thick, add a little bit of the pasta water to thin down.) Strain pasta and toss well with sauce while both are hot.		6-8 mins
Butternut Squash Ravioli Cook ravioli in salted boiling water until pasta floats. Heat cold butter sauce on stove top in a separate pan over low to medium heat until it starts to bubble. Remove ravioli with a slotted spoon and toss well with sauce while both are still hot, adding in Brussels sprouts. Sprinkle with grated parmesan cheese.		6-8 mins
Gnocchi Parmesan Cook gnocchi in salted boiling water until all of them float. Heat sauce on stove top in a sauce pan to a simmer. (If the sauce is too thick, add a little bit of the pasta water to thin down.) Remove gnocchi with a slotted spoon and toss well with sauce while both are hot.		

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PASTA ADD-ONS		
Chicken Parmesan Remove lid and bake until cheese is slightly bubbling on the edges.	375°	12-15 mins
Chicken Milanese Remove lid and bake.	375°	8-10 mins
CARVERS TABLE		
Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage Remove lid and bake.	375°	8-10 mins
Spicy Fried Chicken, Southern Fried Chicken, Herb-Roasted Chicken Spread on sheet pan and bake.	375°	15-18 mins
Herb-Roasted Turkey Breast, Sliced Molasses Glazed Baked Ham Remove lid and bake to internal temperature of 165 degrees.	375°	10-12 mins
Texas BBQ Brisket Wrap brisket in foil, reheat in oven until warm. For each additional 1/2 pound, add 7 minutes.	250°	15-20 mins
Sliced Marinated Flank Steak Enjoy chilled or reheat briefly in microwave for about 1 minute.		
Glazed Cedar Plank Salmon Remove lid and heat to internal temperature of 155 degrees.	375°	8-10 mins
ADD-ON SIDES		
Seven Cheese Macaroni, Herb-Roasted Potatoes, Mashed Potatoes, Herb Green Beans, Roasted Vegetables Bake in oven until temperature of 145 degrees,	375°	10-12 mins
Cilantro-Lime Rice Reheat in microwave for 1 1/2-2 minutes, or to internal temperature of 145 degrees. Please note: If your order is in a 100% clear plastic container, it is NOT microwave safe. Please move it to another container or plate to heat.		1 1/2-2 mins
DESSERTS		
Butterscotch Bread Pudding Bake in oven until golden brown with a slight crispiness to the crust. Serve with vanilla sauce on the side.	375°	12-15 mins
Bake at Home Cookies Place cookie dough on baking sheet, evenly spaced 1 1/2-2 inches apart and bake until golden brown.	300°	15 mins

Not all of the containers you're receiving are all oven safe. Please follow suggested instructions or transfer the food to an oven-safe baking dish.

*Times are a guideline. Temperatures may vary based on different ovens, and the amount of food in the oven. All food should be heated to 165 degrees.

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