

CHRISTMAS HOLIDAY DINNERS 2022

We've included re-heating instructions for maximum deliciousness.

Max's wants to thank you for choosing us to be a part of your holiday celebration. Great care has been put into providing you with our holiday selections.

Below are general reheating instructions we do encourage making sure all items are cooked and heated thoroughly.

A kitchen thermometer is recommended, all items should be REHEATED to 160 degrees unless stated.

Wishing you a great holiday. We are also providing New Year's Eve dinners through Max Catering & Events. Cheers!

Please use this guide for meat temperatures

Rare 125°F	Med 145°F
Med Rare 135°F	Med Well 150°F
	Well Done 160°F

Prime Rib-Preheat oven to 425 degrees, Remove from butcher paper and plastic. Place on a roasting pan on a rack if possible, let stand at room temperature for 30 minutes.

No need to season. Place in oven for 25 minutes and turn oven down to 325. For 25 more minutes. Check temperature.

Cook to desired temperature. Remove from oven.

Let stand 15 minutes before slicing

Au jus- Place container in microwave heat for one – two minutes stirring between

Roasted Tenderloin- Preheat oven to 350 degrees, Remove from butcher paper and plastic wrap. Place on a roasting pan on a rack if possible, let stand at room temperature for 30 minutes. No need to season. Place in oven for 20 minutes.

Check temperature. Cook to desired temperature.

Remove from oven. Let stand 15 minutes before slicing

Au poivre sauce- Place container in microwave heat for one – two minutes stirring between

Tenderloin- Preheat oven to 400 degrees. Remove from butcher paper and plastic. Place on a roasting rack if possible, let stand at room temperature for 30 minutes. No need to season. Place in oven for 30 minutes, Check temperature.

Cook to desired temperature. Remove from oven.

Let stand 15 minutes before slicing

Steak sauce- Place container in microwave heat for one – two minutes stirring between.

Ham- Preheat oven to 350 degrees. Let stand at room temperature for 30 minutes-top with brown sugar glaze, bake for 25- 30 minutes.

Turkey- Preheat oven to 350. Let stand at room temp for 30 minutes. Keep covered. Bake for 25- 30 minutes.

Gravy- Place container in microwave heat for one – two minutes stirring between.

Baked stuffed Shrimp- Preheat oven to 350. Let shrimp stand at room temp for 30 minutes. Remove top and bake for 20-25 minutes

Scampi sauce- Place container in microwave heat for one – two minutes stirring between.

Veal and Spinach Lasagna- Lasagna is not cooked.

Preheat oven to 350 degrees. Let stand at room temperature for 30 minutes. Bake on a sheet tray covered for one hour, remove cover and bake for another 30 minutes until thermometer reads 175 degrees,

Let sit for 10 minutes before serving

Garlic bread- remove from foil, place bread open faced and bake at 350 degrees for 12 minutes until cheese has melted.

Sides

all should be reheated in oven to 160 degrees

Lobster Bisque- place in a sauce pot, gently heat on medium stirring till simmer.

Asparagus- Place on sheet tray heat in oven for 12 minutes, top with crumble, serve hot

Appetizers

Pigs in a blanket- preheat oven to 350- bake for 15 minutes

Crab cakes- preheat oven to 350. Bake for 15 minutes

Potato latkes- preheat oven to 350- place on a sheet pan- bake for 15 minutes until crispy

Stuffed mushrooms- preheat oven to 350— bake for 20-25 minutes

Cheddar rolls- remove from plastic, place on sheet tray, heat for 6 minutes

Desserts- Let all stand at room temperature for 30 minutes

Cookies- Don't forget to leave for Santa- milk not included!

Brunch

Quiche- Preheat oven to 300 – bake for 20 minutes cover with foil, remove foil place back in oven for 10 more minutes. Bake to 160 degrees

French toast casserole- Preheat oven to 300 – bake for 20 minutes cover with foil, remove foil place back in oven for 10 more minutes. Bake to 160 degrees

Home Fries- Preheat oven to 350-place in oven uncovered for 20 minutes