

STANDARD MARKET®

Easter Catering

HEATING INSTRUCTIONS



SIDES

BUTTERMILK MASHED POTATOES / POTATOES AU GRATIN

Conventional Oven: Remove lid and cover container with aluminum foil. Place container into a preheated 375° F oven for 15–20 minutes. **Microwave:** Transfer to microwave safe dish, loosely lay a piece of wax paper on top and microwave on high for 2½ minutes. Stir, replace wax paper, and heat for an additional 2 minutes. Stir, replace foil, and heat for an additional 5 minutes.

BOURBON GLAZED CARROTS / CREAMY SPRING PEAS

Conventional Oven: Remove lid, and cover with aluminum foil. Place container into a preheated 350° F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes. **Microwave:** Transfer to microwave safe dish, loosely lay a piece of wax paper on top and microwave on high for 2 minutes. Stir, replace wax paper and heat for an additional 1½ minutes.

CLASSIC MACARONI & CHEESE

Conventional Oven: Remove lid and cover food with aluminum foil. Place container into a preheated 375° F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes. **Microwave:** Transfer to microwave safe dish, loosely lay a piece of wax paper loosely on top, and heat on high for 2 minutes. Stir, replace wax paper, and heat for an additional 2 minutes.

LEMON GARLIC ROASTED ASPARAGUS

Conventional Oven: Preheat oven to 350° F. Remove from Packaging, separate Lemons and place spears in an Oven or Microwave Safe Container. Place container into a preheated 350° F oven for 8–10 minutes. **Microwave:** Heat on High for 2½ minutes. Garnish with Lemons when fully heated.

ROASTED VEGETABLES / GREEN BEANS / HONEY & BROWN SUGAR ROASTED CARROTS / ROASTED GARLIC BROCCOLI

Preheat oven to 375°. Place in oven safe dish. Cover and bake for 12–15 minutes for every 2 lbs. Bake for an additional 2–3 minutes per lb.

PARSLEY POTATOES

Conventional Oven: Remove lid and cover container with aluminum foil. Place container into a preheated 375° F oven for 5–7 minutes per half pound. **Microwave:** Transfer to microwave safe dish, loosely lay a piece of wax paper on top and microwave on high for 2–3 minutes per half pound.

PARKER HOUSE ROLLS / HOT CROSS BUNS

Preheat oven to 375° F. Wrap the rolls completely in aluminum foil. Bake for 8–10 minutes or until warm. Serve immediately.

QUICHE

Preheat oven to 375° F. Cover with foil. Bake for 15–25 minutes, or until warm.

APRICOT MUSTARD GLAZE

Microwave: Transfer to microwave safe dish, and heat in 1 minute intervals, stirring each time, until heated through. **Stove top:** Transfer glaze to a saucepan, and heat over medium low heat, stirring frequently, until it comes to a simmer.

CREAMED SPINACH

Microwave: Transfer to microwave safe dish, lay a piece of wax paper loosely over the top, and microwave on high for 2 minutes, stir and heat for 1 1/2 minutes longer. **Conventional Oven:** Remove lid and cover. Place container into a preheated 350° F oven for 12–15 minutes. Uncover and heat 3–5 minutes longer.

MAPLE ROASTED BRUSSEL SPROUTS

Microwave: Transfer to microwave safe dish, lay a piece of wax paper loosely over the top, and microwave on high for 2 minutes, stir and heat for 1 1/2 minutes longer. **Conventional Oven:** Remove lid, and cover. Place container into a preheated 350° F oven for 12–15 minutes. Uncover and heat 3–5 minutes longer.

APPETIZERS

GIANT PRETZEL

Preheat oven to 350°. Place pretzel directly on the oven rack for 5–10 minutes. Or enjoy at room temperature.

BRIE EN CROÛTE

Preheat oven to 375° F. Place on a sheet pan and bake for 20 minutes, or until golden brown.

PIGS IN A BLANKET

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 10–15 minutes. Remove cover and bake for an additional 5 minutes or until golden brown.

BACON-WRAPPED DATES

Preheat oven to 375°. Place in oven safe dish. Bake for 8–10 minutes.

MINI MEATBALLS

Preheat oven to 375° F. Remove lid and bake for 12–14 minutes.

REMEMBER

- Place all items in an oven safe dish before cooking.
- Bring all items to room temperature before cooking.
- Remove sauces prior to heating.

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LAMB

FRENCH RIB CHOPS

Bring to room temp for it to cook evenly. Season both sides of the chops with salt and pepper. Heat 1 Tbsp oil in a 10-inch sauté pan on high heat until very hot. Sear the chops in batches until browned on both sides, 2–3 minutes for medium rare. Transfer chops to a platter, cover loosely with foil, and let rest for 5 minutes.

LEG OF LAMB

Bring to room temp for it to cook evenly. Preheat oven to 350°F. Line a roasting pan with aluminum foil. Pat lamb dry with paper towels. Place lamb, fat side up, on a rack in the roasting pan. Rub with olive oil and preferred seasonings. Place into oven and roast until desired doneness. Internal temperature should be 135°F for medium, about 1 hour 30 minutes to 1 hour 45 minutes. Let rest 15 minutes before slicing.

LAMB LOIN CHOPS

Bring to room temp for it to cook evenly. Rub lamb loin chops with olive oil and preferred seasonings. Heat 1 Tbsp olive oil in a large skillet until hot. Add lamb loin chops and cook on high heat about 3 minutes each side. Reduce heat to low, flip lamb chops, and cook on low heat for about 5 minutes. Remove the skillet from heat, cover with lid. Leave the chops in the skillet, off heat, covered for about 10–15 minutes. The internal temperature of chops should register at 145°F.



HAM

Fully cooked. To heat, place in baking pan with 1 cup water. Cover with foil and heat at 325° F for 20–30 minutes per pound, or until meat thermometer at center reaches 135° F. Slice across the grain to serve, (unless its precut).



PORK

PORK CROWN ROAST

Preheat the oven to 350° F. Season and put the pork on a rack in a roasting pan with the ribs pointing up. Roast until the internal temp is 145–160° F, 14–18 minutes per pound. Cover with foil and let rest for 30 minutes, and increase the oven to 475° F. Roast uncovered for another 10 minutes, until the meat is nicely browned. Carve the roast between the rib bones and serve immediately.

BEEF

Rib Count	Approx. Weight	Oven Temp.	Est. Time	Internal Temp.
2 ribs	4–5 lbs	450°/325° F	60–70 mins	120° F (Rare)
3 ribs	7–8.5 lbs	450°/325° F	1½–1¾ hrs	120° F (Rare)
4 ribs	9–10.5 lbs	450°/325° F	1¾–2¼ hrs	120° F (Rare)
5 ribs	11–13.5 lbs	450°/325° F	2¼–2¾ hrs	120° F (Rare)
6 ribs	14–16 lbs	450°/325° F	3–3¼ hrs	120° F (Rare)
7 ribs	16–18.5 lbs	450°/325° F	3¼–4 hrs	120° F (Rare)

BONE-IN STANDING RIB ROAST

This chart is only a guide. You must rely on an accurate Meat Thermometer and start taking temps half an hour before the end of the estimated roast time.

IMPORTANT: Remove the roast from the refrigerator 1½–2 hours before cooking, (if you don't let the roast come to room temp, it will take longer to cook).

Preheat oven to 450° F. Place the roast (ribs down) on the rack in a roasting pan.

Sear the rib roast for 15 minutes at the higher oven temp (450° F), and then turn the oven to the lower temp (325° F) for the rest of the cooking time.

About ½ hour before the estimated end of the roasting time, begin checking the internal temp (Insert meat thermometer so tip is in thickest part of beef, not resting in fat or touching bone). Cook until rib roast reaches an internal temperature of 120° F. Remove from oven, cover with aluminum foil, and let sit approximately 15–20 minutes.

NOTE: Roast will continue to cook as it rests. The temp will rise to 125–130° F internal temp (medium rare).

BEEF TENDERLOIN ROAST

Remove tenderloin from refrigerator 1 hour before roasting. Trim and tie beef tenderloin. Preheat Oven to 500° F with a rack in center. Pat tenderloin dry with paper towel and season with salt and pepper. Transfer to a roasting pan or oven safe skillet. Insert an oven-safe meat thermometer into the thickest portion of your tenderloin and roast in a preheated oven at 500° F for 28–30 min for medium doneness (140–145° F). Remove from oven and transfer to cutting board, tent loosely with foil and rest 10 minutes. Slice into 1/2" thick slices, and serve right away.



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