

TOM'S COUNTY PLACE

LUNCH & DINNER - REHEATING INSTRUCTIONS

For all items, pre-heat oven to 350°F **Oven temperatures may vary - this guide is an estimate for average heating times.*
All lunch & dinner menu items are fully cooked and safe to eat cold, follow these instructions to serve the food hot. For all items, the internal temperature of hot food should reach 165°F.

Menu Item Pan Size Oven Cook Time *Keep the lid on all items (except for scalloped potatoes)*

Chicken

1/2 Pan	45-60 minutes or until warm, leave the lid on the pan
Full Pan	60-75 minutes or until warm, leave the lid on the pan

Oven Roasted Eye of Round / Sliced Turkey / Pork Loin (au jus or gravy on the side)

**Special instructions: Pour gravy in a sauce pan on the stove. Bring to a boil while stirring frequently. Pour gravy on evenly to coat. Cover the pan and place meat with gravy in the oven.*

1/2 Pan	30-45 minutes or until warm, leave the lid on the pan
Full Pan	45-60 minutes or until warm, leave the lid on the pan

Baked Ham / City Chicken / Pork Chops or Cutlets / Sausages / Ribs / Swiss Steak

1/2 Pan	45-60 minutes or until warm, leave the lid on the pan
Full Pan	60-75 minutes or until warm, leave the lid on the pan

Cabbage Rolls

Deep 1/2 Pan	60-75 minutes or until warm, leave the lid on the pan
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Penne Pastas / Macaroni & Cheese / Cabbage & Noodles / Beef Stroganoff / Pulled Pork

1/2 Pan	45-60 minutes (stir after 20-30 minutes), leave the lid on the pan
Full Pan	60-75 minutes (stir after 30-40 minutes), leave the lid on the pan

Red Potatoes / Rice Pilaf / Baked Beans / Sweet Potatoes / Pierogis / Stuffing

Vegetable Lasagna / Tortelloni / Baked Potatoes

1/2 Pan	45-60 minutes or until warm, leave the lid on the pan
Full Pan	60-75 minutes or until warm, leave the lid on the pan

Scalloped Potatoes Au Gratin

1/2 Pan	45-60 minutes or until warm, remove the lid from the pan
Full Pan	60-75 minutes or until warm, remove the lid from the pan

Mashed Potatoes

**Special instructions: Stir in warm milk, if necessary*

**Gravy (included with Mashed Yukon Gold Potatoes):*

Pour gravy in a sauce pan on the stove. Bring to a boil while stirring

1/2 Pan	45-60 minutes (stir after 20-30 minutes), leave the lid on the pan
Full Pan	60-75 minutes (stir after 30-40 minutes), leave the lid on the pan

Vegetables

1/2 Pan	45-60 minutes (stir after 20-30 minutes), leave the lid on the pan
Full Pan	60-75 minutes (stir after 30-40 minutes), leave the lid on the pan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

TOM'S COUNTY PLACE

BREAKFAST & BRUNCH - REHEATING INSTRUCTIONS

For all items, pre-heat oven to 350°F **Oven temperatures may vary - this guide is an estimate for average heating times.*
All breakfast & brunch menu items except for Crème Brûlée French Toast Casserole are fully cooked and safe to eat cold, follow these instructions to serve the food hot. For all items, the internal temperature of hot food should reach 165°F.

<u>Menu Item</u>	<u>Pan Size</u>	<u>Oven Cook Time</u>
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Crème Brûlée French Toast Casserole *contains raw eggs and should not be eaten until after it is baked*

Full Pan	45 minutes with the lid on the pan Remove the lid and bake for another 15-30 minutes until brown
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Scrambled Eggs

Full Pan	45-60 minutes, leave the lid on the pan, stir after 30 minutes
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Broccoli & Cheese Strata / Sausage & Cheese Strata

Full Pan	45-60 minutes or until warm, leave the lid on the pan
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Red Roasted Breakfast Potatoes / Home Fries

1/2 Pan	30-45 minutes or until warm, leave the lid on the pan
Full Pan	45-60 minutes or until warm, leave the lid on the pan

Ham / Pork Sausage

1/2 Pan	30-45 minutes or until warm, leave the lid on the pan
Full Pan	60-75 minutes or until warm, leave the lid on the pan

Sliced Smoked Bacon / Mini Sausage Links

1/2 Pan	20-30 minutes, with the lid off
Full Pan	30-45 minutes, with the lid off

Sausage Gravy

**Oven Heating Instructions:*

Deep 1/2 Pan	45-60 minutes, leave the lid on the pan, stir after 20-30 minutes stir in warm milk, if needed
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**Stove Top Heating Instructions:*

Deep 1/2 Pan	Pour into large sauce pan, heat on medium heat for 30-45 minutes or until hot, stirring continuously, stir in warm milk if needed
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Belgian Waffles

1/2 Pan	20-30 minutes or until warm, with the lid off
Full Pan	30-40 minutes or until warm, with the lid off

Pancakes

1/2 Pan	20-30 minutes or until warm, leave the lid on the pan
Full Pan	30-40 minutes or until warm, leave the lid on the pan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.