

Roots Market Holiday Catering Menu

Reheating Instructions 2021

BRUNCH

Pumpkin Scones- Warm in oven at 350F for 3-4 minutes until warm or serve at room temperature.

Cinnamon Buns/Sticky Buns- Warm in oven at 350F for 4-6 minutes or serve at room temperature

French Toast - Bake at 350F, uncovered, until heated through about 15-20 minutes. Heat fruit sauce in sauce pan over low heat until warm.

Biscuits & Gravy - Place biscuits on baking sheet and bake at 375F for 6 minutes uncovered. Heat gravy in sauce pan over medium low heat. Whisk continuously until it reaches a boil.

Tofu Scramble- Bake at 350F, uncovered, until heated through about 15-20 minutes.

Breakfast Potatoes- Bake at 350F, uncovered, until heated through about 15-20 minutes.

APPETIZERS

Mini Fall Potato Cakes- Place bites on baking sheet. Bake at 350F, until heated through 10-15 minutes.

Butternut Squash Soup- Pour soup into small pot. Bring up to boil over medium high heat, whisking continuously. Once boiling, turn off heat and serve. Garnish with croutons.

Roasted Vegetable Fillo Bites- Place bites on baking sheet. Bake at 350F, until heated through 15-18 minutes.

Spinach Artichoke Dip- Serve at room temperature or place uncovered container in oven at 350F until heated through about 15-20 minutes.

ENTREES

Field Roast- Please follow the product's instructions as printed on the package.

Root Vegetable Lentil Loaf- Bake at 350F, covered in foil, until heated through about 20 minutes.

Herb-Panko 'Chicken'- Bake at 350F, uncovered, until heated through about 15-20 minutes.

Vegan 'Chicken' Pot Pie- Bake at 350F, covered in foil until heated through about 30-35 minutes.

See other side for more →

SIDES

Baked Mac & 'Cheese'- Bake at 350F, covered in foil, until heated through about 10-15 minutes, stir half way.

Glazed Carrots- Bake at 350F, covered in foil, until heated through about 15-20 minutes, stir half way.

Garlic Mashed Potatoes & Maple Whipped Sweet Potatoes- Preheat the oven to 400F. The potatoes will benefit from a dollop of vegan butter before reheating. Place them in the oven for 10-15 minutes. Stir continuously to ensure even reheating.

Green Bean Almondine- Bake at 350F, covered in foil until heated through about 20 minutes.

Root Vegetable Medley- Bake at 350F, covered in foil, until heated through about 20 minutes, stir half way.

Herbed Gravy- Pour the gravy into a sauce pot and warm slowly over medium heat, stirring regularly.

Traditional Sage Stuffing & Wheat-Free Stuffing- We recommend reheating the stuffing in a large sauté pan, add ½ cup of vegetable stock and 2 tablespoons of olive oil or vegan butter per pound. Heat over medium-high, mixing and fluffing, until heated through for about 5 minutes. If reheating in the oven, bake at 400F. Add ½ cup of vegetable stock and 2 tablespoons of olive oil or vegan butter per pound and mix well. Place in the oven for 10-15 minutes, stirring a few times to ensure even reheating.

Gingered Cranberry Sauce- Our sauce is best served at room temperature. If you prefer the sauce warm, warm slowly over low heat in small sauce pan. Add up to a half cup of water or orange juice to reach desired consistency. Stir regularly

DESSERTS

All Pies & Breads/Rolls- Warm in oven at 350F for 4-6 minutes or serve at room temperature