

# Wegmans Celebration Brunch Heating Instructions and Party Set-Up Suggestions

***\*IMPORTANT NOTE: All catering items listed below are on the oven ready pan/tray, to be used in conventional ovens only. If you choose to reheat in a microwave, please move product into your own microwave safe container.***

<b>READY TO REHEAT ITEMS:</b>	<b>READY TO SERVE ITEMS:</b>
<ul style="list-style-type: none"> <li>• Signature Spiral Sliced Ham</li> <li>• Roasted Red Potatoes</li> <li>• Quiche Lorraine (Quantity 2)</li> <li>• Asparagus with Lemon Zest</li> </ul>	<ul style="list-style-type: none"> <li>• Sliced Fruit Tray</li> <li>• Petite Pastry Tray</li> <li>• Coffee Cake Tray</li> <li>• Cannoli Chip and Dip Tray</li> </ul>

***Serving utensils provided:*** (2) large and (4) small tongs, 1 spoon, 1 server

<b>SET UP:</b>
<ul style="list-style-type: none"> <li>• While food is warming, set buffet</li> <li>• Start with plates and ready to serve items</li> <li>• End with warm items, napkins and silverware</li> <li>• Set beverages in a separate area, if possible</li> <li>• You may want to set additional 6" dessert plates near the Cannoli Chip and Dip Tray</li> </ul>

## **REHEATING INSTRUCTIONS**

### **SIGNATURE SPIRAL SLICED HAM - total reheating time 1½ to 2 hours**

***Conventional Oven:*** Preheat oven to 350°F. Remove outer wrapping and bone guard, if applicable. Place ham sliced side down in **your own** shallow roasting pan with ½ cup of water. Cover with foil and heat 10-11 minutes per pound. Remove from oven, keep covered, and let stand 15 to 30 minutes.

***Note: Ham is fully cooked and can be served without heating if desired***

### **ROASTED RED POTATOES(See \*Important Note)**

***Conventional Oven:*** Preheat oven to 350°F. Remove lid from potatoes. Roast on top shelf of oven for 45 minutes, or until reaching an internal temperature of 165°F.

### **QUICHE LORRAINE - Quantity of 2**

***Conventional Oven:*** Preheat oven to 350°F. Remove wrap from quiche. Roast on top shelf of oven for 40 minutes, or until reaching an internal temperature of 165°F. Set aside in a warm place. Let quiche rest for 12-15 minutes before slicing.

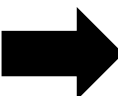
### **ASPARAGUS WITH LEMON ZEST(See \*Important Note)**

Preheat oven to 350°F. Remove lid from Asparagus, cover with foil. Bake for 35 minutes, or until reaching an internal temperature of 165°F.

**To Microwave:** Move contents to your own microwavable container, and cook on high for 4 to 5 minutes or until hot. Carefully remove from microwave and let rest for 2 to 3 minutes before serving.

***Always exercise caution when handling hot pans.***

Dinner  
Timetable





**IF your catering pan is covered with a foil lid:  
For reheating or baking, you may leave the lid on the pan in the oven  
Instead of replacing with foil.**

## Celebration Brunch Timetable

***Standard ovens may not have the capacity to fit all items at the same time.***

***Use this guide as a general reference.***

***Note: Since oven wattage varies, cooking times may require adjusting.***

***\* Ham is fully cooked and may be served without heating if desired***

Preheat Oven to 350°	Expected Meal Time			
	11:00 AM	12:00 PM	1:00 PM	2:00 PM
	Place items in oven at the following times			
Signature Brown Sugar Spiral Sliced Ham*	9:30 AM	10:30 AM	11:30 AM	12:30 PM
Quiche Lorraine	10:00 AM	11:00 AM	12:00 PM	1:00 PM
Roasted Red Potatoes	10:15 AM	11:15 AM	12:15 PM	1:15 PM
Asparagus with Lemon Zest	10:25 AM	11:25 AM	12:25 PM	1:25 PM

### ***Steps to have your meal components ready to serve at your expected mealtime:***

1. Arrange two racks in oven, first to lowest position and second to the upper position
2. Pre-heat oven to 350°F
3. Unwrap and prepare the Signature Ham following the directions on the label
4. Place Ham in oven on lower rack, set timer for 30 minutes
5. Remove wrap from quiche(s)
6. Remove lid from potatoes
7. When 30 minute timer sounds, place roasted red potatoes and quiche(s) in oven
8. Set timer for 40 additional minutes
9. After timer sounds remove quiche(s), set aside in warm place
10. Set timer for 5 additional minutes
11. When timer sounds remove potatoes and Ham from oven, let rest
12. Place asparagus in the oven for
13. Slice quiche(s)