

Happy Easter!!

May the Good Lord Shine His Light On You!

REHEATING INSTRUCTIONS

for your fully prepared Holiday Dinner

1

1 ½ hr before eating

- Preheat Oven to 400°
- Place Scalloped Potato's and Holiday Cavetelli Bake in the oven

2

1 hr before eating

- Place Chicken Cutlets, Green Beans In The Oven Covered
- Bring the rolls and butter to room temperature or warm on top of the stove with a cloth or napkin covering
- Place your Lisa's Salad in a bowl with gorgonzola and nuts on the top (at Marios we always design our food using the sign of the cross)

3

½ hr before eating

- Uncover Chicken – Pour lemon butter on top , return to the oven cook uncovered cook until 140° minimum
- Uncover Cavatelli and lightly brown the Ricotta. Uncover the Scalloped Potato and brown for 15 minutes
- Place Crostini on a platter- put italian salsa in a serving bowl - Set out for friends and & pre-dinner nibbles!

4

10 min before eating

- Pull all items out of the oven once at 140°, (if not at temperature place back in oven uncovered)
- Plate Food, garnish and Enjoy a fabulous Meal!!

CHECK ALL OF YOUR FOOD REGULARLY!

USE YOUR THERMOMETER!

ALL HOT FOOD SHOULD REACH 150° OR HIGHER.

Party Planning Tips from the Bunny!!

- On Saturday Decorate like You are the Easter Bunny Spread the Love(chocolate) Around!!
- Lay out your Holiday Outfit, make plans to go to church
- Set the Table, make a centerpiece!
- Clean the house and the bathrooms
- Put out hand towels and get some candles
- Make Some decisions!!
- Are you serving at the table or making a buffet? Do you have serving platters or are you using the foil pans?
- Which china and cutlery are you using?
- Choose your beverage selections (ask someone else to be in charge of setting up and serving them)
- Everybody loves to be included!! When someone asks what they can do put them in charge of something-
- Examples – be the bunny- make Easter baskets for everyone_ make a jello mold- make a coconut lamb cake!!
- Say a prayer* Count your blessings* hug a loved one* Play A GAME

*Please know it was our pleasure and privilege to cook for you this Holiday season
 Love and Joy - Lisa and the Mario Fazio's Team*