



Thank you for thinking of Sweet Butter  
to Celebrate the Holidays!



All Holiday items that require re-heating come in oven-safe containers.  
Place all items in refrigerator until the day they are being served.  
Remove ALL items from the refrigerator 1-HOUR prior to reheating.  
All items should be at room temperature before heating.  
REMOVE all Plastic Lids BEFORE placing in oven!



### Holiday Heating Instructions:

#### Hors d'Oeuvres

##### **Baguette (For Cheese Board and Cheese & Charcuterie)**

Preheat oven to 350. Place baguette on oven rack.  
Bake for 5 minutes.

##### **Crab Cakes with Lemon Aioli**

Preheat oven to 350. Place crab cakes on a foil-lined baking sheet.  
Bake for 10 to 15 minutes or until hot.

##### **Bacon-Wrapped Medjool Dates Stuffed with Grana Padana OR St. Agur Bleu Cheese**

Preheat oven to 350. Place dates on a rimmed baking sheet seam-side down.  
Bake for 8 minutes then turn the dates over and bake for another 8 to 10 minutes until  
bacon is crisp.

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### **Meatballs with Marinara**

Preheat oven to 350. Cover with foil.  
Bake for 30 to 40 minutes or until hot.

### **Ginger Beef Wontons**

Preheat oven to 350. Place wontons on a baking sheet  
and bake for about 15 minutes until heated through.

### **Latkes**

Preheat oven to 350. Place Latkes on a baking sheet  
and bake for about 5-7 minutes, until heated through.

### **Soup**

Pour into saucepan. Heat until boiling.

## **Entrees**

### **Turkey**

Preheat oven to 350.  
Remove garnishes (optional).  
Cover with foil. Bake for 30 to 35 minutes or until hot.

### **Niman Ranch Boneless Apricot-Glazed Ham Studded with Cloves**

Preheat oven to 325. Remove garnishes (optional). Add ¼ cup of water to bottom of pan.  
Cover with foil. Heat for 20 to 30 minutes or until hot. May be served at room  
temperature.

### **Imperial Valley American Wagyu Beef Oven-Roasted with Horseradish Sauce**

Preheat oven to 350.  
Heat for 20 to 25 minutes or until hot.

## **Sides**

### **Herb Stuffing**

Preheat oven to 350. Cover with Foil. Bake 25 - 30 minutes or until warm.

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### **Mashed Potatoes**

Preheat oven to 350. Cover with Foil. Bake 20 minutes or until hot.

### **Green Beans with Sweet Butter & Lemon Zest**

Preheat oven to 350. Bake uncovered 8 to 10 minutes or until warm.

### **Cauliflower Gratin**

Preheat oven to 350. Cover with foil. Bake for 20 to 25 minutes. Remove foil. Bake another 5 to 7 minutes (until golden/brown and hot/bubbly).

### **Creamed Spinach**

Preheat oven to 350. Bake uncovered 20 to 25 minutes or until hot and bubbly.

### **Corn Spoon Bread**

Preheat oven to 350. Add extra butter on top (optional)  
Bake 10 - 15 minutes or until warm (not hot), or serve at room temperature.

### **Seasonal Roasted Vegetables**

Preheat oven to 350. Bake uncovered for 10 to 15 minutes or until warm.

### **Our Famous Mac 'n' Cheese (& Truffle Mac 'n' Cheese)**

Preheat oven to 350. Cover with foil.  
Bake for 30 to 40 minutes or until hot and bubbly.

### **Brussels Sprouts with Applewood Smoked Bacon**

Preheat oven to 350. Bake uncovered for 10 to 15 minutes or until warm.

### **Sweet Potatoes**

Preheat oven to 350. Bake uncovered for 40-50 minutes or until golden on top.

### **Gravy**

Pour Gravy into a pot. Heat over low flame on the stove until warm.

## **Breakfast Menu**

### **Pancakes**

- 1) In a large bowl, combine the pancake flour mix with the buttermilk and egg mix. Stir slowly until lumps of flour are no longer visible.
- 2) Put a large pan on the stove and turn the stove flame to medium heat. Make sure the pan is hot before adding the pancake mix.

\*Alternatively, if you have a griddle, set the griddle to medium heat. Make sure the griddle is hot before adding the pancake mix.

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3) Put a 2-3oz portion of the pancake mix in the pan or on the griddle using a ladle (2oz of the pancake mix is approximately the size of a golf ball). Once the mix starts to cook at bottom and top starts forming bubbles (after about 3 minutes), flip the pancake and finish cooking (another 3-4 minutes). Make sure middle is completely cooked through.

#### **Egg Strata**

Preheat oven to 350.

Cover with foil. Heat for 25-40 minutes or until heated through.

#### **Sweet Butter Quiche**

Preheat oven to 350.

Cover with foil and bake for 15-20 minutes or until warmed.

#### **Bacon**

Preheat oven to 350.

Bake for 7 to 8 minutes.

#### **Chicken Apple Sausage**

Preheat oven to 350.

Bake for 8 to 10 minutes.

## **Sweet Butter Pies**

#### **Apple Pie**

Refrigerate Pie, bring to room temperature 1-hour before warming.  
Preheat oven to 350. Cover pie with Foil and Bake for 10 – 15 minutes until warm.

#### **Pumpkin Pie**

Refrigerate Pie, bring to room temperature 1-hour before serving.  
Serve cold or at room temperature

#### **Eggnog Pie**

Refrigerate Pie, bring to room temperature 1-hour before serving.  
Serve cold or at room temperature

#### **Pecan Pie**

Keep at room temperature, can be served at room temperature or Warm.  
Preheat oven to 350. Cover pie with Foil and Bake for 10 – 15 minutes until warm.

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For immediate questions and concerns,  
call our Catering Department #818.788.8814