



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 & Soup

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

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

##### **Crab Cakes**

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

##### **All Beef Pigs in a Blanket with Honey Mustard Dipping Sauce**

Preheat oven to 350. Place pigs in a blanket on a lined baking sheet.  
Bake for 15 to 20 minutes or until golden brown.

**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.

**Meatballs with Marinara**

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

**Taquitos**

Preheat oven to 350. Place taquitos on a foil-lined baking sheet.  
Bake for 10-15 minutes covered with foil, or until crispy.

**Ginger Beef Wontons**

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

**Gougeres**

Preheat oven to 350. Place gougeres on a baking sheet  
and bake for about 5-10 minutes.

**Latkes**

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

**Grilled Chicken Yakitori Skewers Peanut Dipping Sauce**

Preheat oven to 350. Place skewers on a lined baking sheet.  
Bake for 10 to 15 minutes or until hot.

**Grilled Beef Skewers with Chimichurri Sauce**

Preheat oven to 350. Place skewers on a lined baking sheet.  
Bake for 10 to 15 minutes or until hot.

**Brie and Dalmatia Fig Jam en Croute**

(Baked Best When Frozen)

Preheat oven to 400. Take Brie out of the freezer. Place brie en croute on a baking sheet  
(or place steam pan directly in oven). Bake for about 30 to 40 minutes or until golden  
brown (oven times may vary). Let rest for 15 minutes before serving.

**Soup**

Pour into saucepan. Heat until boiling.

### **Fried Chicken**

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

### **Cheeseburger Sliders**

Preheat oven to 350. Place patties on a foil lined sheet. Bake for 15 to 20 minutes. Take out of oven, sprinkle cheddar cheese on top, place back in oven and bake for another 2 to 3 minutes to melt the cheese. Assemble burgers to your liking (we recommend toasting the bread in the oven for about 3 minutes).

### **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 225 (Standard bake, not convection).  
Heat for 30-35 minutes, until internal temperature is 130-135 degrees Fahrenheit.

#### **Spicy Asian Panko-Crusted Wild Salmon Filets**

Preheat oven to 350. Remove plastic lid.  
Heat for 10 to 15 minutes or until hot.

#### **Baked Chicken Breasts Stuffed with Goat Cheese and Herbs**

Preheat oven to 350. Remove plastic lid.  
Add provided chicken broth to bottom of pan.  
Heat for 20 to 25 minutes or until hot.

#### **Chicken Marbella**

Can be served at room temperature or if you prefer to serve it warm preheat oven to 350 degrees. Remove plastic lid and cover dish with foil. Bake for 20 minutes. Remove the foil and bake for another 5 to 10 minutes or until warm.

## **Sides & Gravy**

### **Herb Stuffing**

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

### **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.

### **Whipped 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.

# 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.

## **Breakfast Menu**

### **Sweet Butter Scramble**

Turn stove to medium.  
Add chips and tomato to pan, cook for 15 seconds.  
Add eggs and cook until scrambled.  
Add cheese and melt.

### **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.
- 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.

### **Belgian Waffle**

Preheat oven to 350. Place uncovered in a single layer in the oven.  
Bake for 3 min or until desired crispiness is achieved.

### **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.

### **Pork Sausage Patties**

Preheat oven to 350.

Bake for 7 to 10 minutes.

### **Bread Pudding**

Preheat oven to 350. Slice individual pieces of Bread Pudding and place on a sheet pan. Heat for 10-15 minutes or until heated through. Alternatively, pieces can be reheated in the microwave.

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Thank you for thinking of Sweet Butter!

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

SWEET BUTTER CATERING

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