D KITCHEN
~fresh food creations~

2026 HOLIDAY MENU HEATING INSTRUCTIONS

PLEASE SEE SEPARATE TABS FOR BUTTERBALL FULLY COOKED TURKEY, SPECIALTY BEEF, SPECIALTY PORK, PASTA AND BRUNCH INSTRUCTIONS.

GENERAL HEATING INFORMATION

All heat and serve menu items are packaged in oven-safe containers. For optimum quality, we recommend re-heating most items in a conventional oven. There are some side dishes however, that are best suited for microwave warming to retain more moisture in the side dish. All items are perishable and require refrigeration until ready to heat.

Microwave Safe Gold Foil Containers:

All heat-and-serve menu items packaged in the gold foil containers are safe to microwave when you follow six easy steps:

1. Take lid or aluminum foil wrap off the container before heating.
2. Make sure the food almost fills the container (minimum 75% full).
3. Cover the container with microwave safe plastic wrap or wax paper.
4. Place foil container on a microwave plate or glass dish.
5. Position the container in the middle of the microwave at least one inch from sidewalls. To prevent sparking, make sure the container is not touching any metallic surface.
6. Heat the food to desired temperature.

Pre-Heat Oven Prior to Heating: Conventional Oven: 350° F degrees (Convection Oven: 325° F degrees). Follow heating guidelines on the reverse side.

Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional **5 to 15 minutes** may be needed to ensure all items are heated through. **To ensure even heating, rotate pans halfway through the cooking time.**

WE VALUE YOUR COMMENTS!

Please let us know if our customer service and prepared foods met your expectations.

Visit Dierbergs.com/menu-feedback or call (314)-916-1811 to complete our brief survey.

Heating Instructions

Preheat Oven to 350° F (Convection Oven 325° F) unless specified below.
Remove entrées and sides from refrigerator 15-30 minutes prior to baking.

Note: Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional 5 to 10 minutes may be needed to ensure all items are heated through. To ensure even heating, rotate dishes halfway through the cooking time from the top shelf to the bottom shelf and rotate dishes that are near the oven walls

ENTRÉES

Honey Crusted Sliced Ham
•Remove foil, glaze, and topping cups.
•Evenly spread pineapple crusting over ham and top with pineapple rings.
•Large: Bake 40 to 45 minutes uncovered.
•Baste with meat juices or glaze every 15 minutes.

Bob's Smokehouse Ham or Turkey, Roasted Turkey Breast
•Remove foil and cup(s), bake uncovered.
•Small: Bake 25 to 30 minutes.
•Large: Bake 40 to 45 minutes.
•Microwave sauce/glaze on 50% power until warm.
•Slice ham or turkey if needed and serve with sauce/glaze.

Herb Encrusted Roasted Pork Loin
•Remove lid and sauce cups if in pan. Cover with foil.
•Large: Bake 20-30 minutes.
•Microwave sauce on 50% power until warm.
•Remove foil for last 5 minutes.

Succulent Prime Rib
•Uncover and remove sauce cups.
•Cover with foil and bake for 50-60 minutes.
•Uncover and continue baking to desired doneness. Let rest with foil tent 10-15 minutes (temp will rise approx. 5 degrees).
•Temperature Guide: 120-125° F Rare, 130-135° F Med Rare, 140-145° F Medium, 145-150° F Medium Well, 150-160° F Wel Done.
•Microwave Demi Glace on 50% power until warm.
•Serve with horseradish sauce on the side.

London Broil
•Remove lid and cover with foil.
•Bake at 350° F for 20-30 minutes, or until heated through.

Brisket with Bordelaise Sauce
•Remove lid and cover with foil.
•Bake at 350 F for 35-40 minutes, or until heated through.

Marry Me Chicken
•Remove lid and cover with foil.
•Bake 25 minutes. Uncover and bake for an additional 5 minutes.

Individual Tureky Meal
•Transfer all food except for roll and Cranberry Relish to a microwave safe container.
•Microwave on 50% power for 3 - 4 minutes, or until heated through. If desired, add roll during the last 30 seconds of heating.

Smoked Salmon
•Remove lid, sauce cup, kale and lemon.
•Cover with foil and bake at 325° F for 10-15 minutes.
•Uncover and bake an additional 5-7 minutes until heated through.
•Baste salmon with glaze.

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SIDE DISHES

Microwave warming recommended for these sides:
Honey Glazed Petite Carrots, Mashed Potatoes
•Remove lid, cover with plastic wrap or wax paper.
•Microwave on 50% power 7–10 minutes or until heated through and to desired doneness. Stir every 3-4 minutes.

Oven warming recommended for these sides:
Bread Stuffing, Smoked Gouda Potato Au Gratin, Gourmet Three Cheese White Mac & Cheese, Green Bean Casserole, Praline Pecan Sweet Potato Casserole
•Remove plastic lid and cover with foil.
•Small: Bake 20 minutes.
•Large: 30 minutes.
•Uncover and continue baking for 5-10 minutes or until browned.

Twice Baked Potato Casserole
•Remove plastic lid and bake uncovered until top is browned.
•Small: Bake 20 minutes.
•Large and Extra Large: Bake 30 minutes.

Fresh California Veggie Blend
•remove lid and cover with foli.
•Bake at 350° F for the appropriate time based on size.
•1.25lb.: 12-14 Minutes
•2.5lb.: 16-18 Minutes
•3lb.: 20-22 Minutes
•Remove foil and bake for an additional 5-7 minutes or until desired browning is achieved.

Garlic Asparagus
•Remove plastic lid and cover with foil.
•Bake 5 minutes at 400° F
•Uncover and stir. Continue baking until tender and browned.
•Small: Bake 8–10 minutes.
•Large: Bake 12–15 minutes.

Dinner Rolls: Place on parchment or foil lined sheet pan. Bake 6-8 minutes until heated and browned to desired doneness.