

## CASTLETON'S WATERFRONT DINING *on Cobbetts*

### *Home for the holiday's*

# EASTER DINNER COOKING & WARMING INSTRUCTIONS

\*Please refrigerate all food items as soon as possible after pick up until they are ready to be cooked.  
Preheat your oven, heating tips are for conventional ovens. If using a convection oven reduce temperature by 25 degrees.

### Spiral Glazed Ham

- \*Preheat oven to 325 degrees, cook 1.5 hrs. – 1.45hrs.
- \*Internal temperature should read 140 degrees
- \*Let rest for 15 minutes then cut - Enjoy!

### Roast Leg of Lamb with Herbs

- \*Preheat oven to 325 degrees, cook 1.5 hrs. – 1.45hrs.
- \*Internal temperature should read 135 degrees (medium)
- \*Let rest for 15 minutes then cut - Enjoy!

### Tenderloin of Beef

- \*Preheat oven to 325 degrees, cook approx. 45min – 1hr.
- \*Internal temperature as follows:

Rare	110 degrees
Medium Rare	120 degrees
Medium	130 degrees
Medium Well	135 degrees
Well	145 degrees
- \*Let rest 25 minutes then cut – Enjoy!

### Roast Pork Loin with Cranberry Apple Stuffing

- \*Preheat oven to 325 degrees, cook approx. 1hr. – 1.45hrs.
- \*Internal temperature should read 165 degrees
- \*Let rest for 15 minutes then cut - Enjoy!

### Side Dishes

- \*Green Beans Almondine, Honey Glazed Carrots, Tender Spring Peas w/ Pancetta, Roasted Rosemary Red Bliss Potatoes, and Au Gratin Potatoes cook uncovered for 20 minutes at 375 degrees
- \*Garlic & Chive Whipped Potatoes, cook covered for 30 minutes at 350 degrees (add warm milk for a creamier mashed potato)
- \*Pan (Lamb) Gravy, Merlot Sauce, Mushroom Demi-Glace & Pineapple Raisin Sauce to be heated in saucepan on stove, add water if necessary

### Baked Goods

- \*Dinner Rolls, 350 degrees for 10 – 15 minutes

### Hors d'oeuvres

- \*Scallop & Bacon Skewer – 350 degrees, uncovered for 10 minutes
- \*Crabmeat Stuffed Mushrooms – 350 degrees, uncovered for 15 minutes
- \*Asparagus & Asiago Wraps - 350 degrees, uncovered for 10 minutes
- \*Smoked Gouda Mac & Cheese Bites – 350 degrees, uncovered for 10 minutes
- \*Petite Arancini – 350 degrees, uncovered for 10 minutes
- \*Almond Raspberry Brie Tart – 350 degrees, uncovered for 10 minutes
- \*Spanakopita – 350 degrees, uncovered for 10 minutes