



Easter — at home with
HAMBY
catering & events



WARMING INSTRUCTIONS 2026

For All Dishes, Preheat Oven To 350 Degrees.

■ *Sliced Bourbon Maple Glazed Ham*

20-30 mins. Keep lid on.

■ *Bourbon Maple Glaze*

Pop lid halfway and heat in microwave for 20 secs. Remove and carefully stir, then place back in microwave for 20 secs. Carefully remove and drizzle over ham after ham has been removed from oven. Bourbon Maple Glaze can also be gently warmed on stove top.

■ *Pecan Smoked Garlic Rosemary Crusted Leg of Lamb*

The smoked lamb will be prepared to an internal temp of 115 degrees (R-MR). The package will come with 4oz of jus to assist with reheating and maintaining moisture. Reheat for **20 minutes** covered. If desired, remove from the jus and on a separate tray continue to heat for 5 minutes to crisp the meat slightly.

■ *Southern Green Beans*

Heat at 350 degrees with the lid on for **30-35 minutes**. Stir at the 15 minute mark.

■ *Smoked Gouda Scalloped Potatoes*

Remove lid and allow the scalloped potatoes to come to room temperature for 5-10 mins while the oven heats up - cover the dish with foil.

Heat for **45-60 mins**. For the last ten minutes, remove the foil.

■ *Quiche Alsacienne*

The quiche will need to rest at room temperature for up to an hour before reheating. Reheat for **10-15 minutes** in a 325 degree oven.

Insert the tip of a pairing knife or slender table knife and touch to see if the warmth is what is desired.

■ *Homestyle Mac + Cheese*

Remove lid and heat for 30-40 mins.

■ *Garlic Mashed Potatoes*

Allow the potatoes to come to room temperature for up to an hour. Place the covered mashed potatoes on the middle rack. Heat for **15 mins**. Remove the potatoes from the oven and uncover and stir. Recover and heat an additional 15 mins.

■ *Brussels Sprout Salad*

Dressing will be on the side. Keep refrigerated until time to serve. Add dressing and give salad a good toss before serving.

■ *Desserts*

Remove from refrigerator and allow to rest at room temperature before serving.