



Easter Brunch!

HEATING INSTRUCTIONS

ITEMS ARE PARTIALLY COOKED SO THAT WHEN YOU HEAT THEM, THEY ARE PROPERLY PREPARED

- Remove all items from refrigeration 30 – 45 minutes prior to heating (while preheating oven)
- Preheat oven to 375°
- Leave lids on while heating (leave white paper in while heating to prevent food from sticking to lid)

BRUNCH ITEMS

Egg Frittatas—Heat covered for 35-45 minutes at 375°

French Toast Casseroles--Heat covered for 35-45 minutes at 375°

Stuffed Biscuits –Take the cover off before heating. Heat 15 minutes, then turn tray around in the oven.

Heat for another 10-15 minutes until golden brown.

Chicken Apple Sausage—Heat covered 20-25 minutes at 375°

Country Style Breakfast Potatoes-- Heat covered 20-25 minutes at 375°. (Stir halfway through time.)

Buttermilk Biscuits-- Heat covered 20-25 minutes at 375°

Hash Brown Potato Casserole-- Heat covered 45 minutes at 375°

Safe food temperature for all egg items is 165° internal temperature. Personal preference may dictate more or less cooking time. A kitchen thermometer is an important tool in every kitchen. If you need one, we have them available for purchase for \$16. Please let us know if you would like one added to your order.

Thank you for including A&S Culinary Concepts in your Easter Brunch! ENJOY YOUR MEAL

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