

MCEWAN CATERING HOLIDAY MAINS

Cedar Roasted Salmon

☺☺☺ RE-HEATING GUIDE

Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.

Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

Cedar Roasted Salmon:

1. Preheat oven to 275°F (135°C), convection.
2. Place salmon on a **parchment-lined tray**.
3. Warm for **12–14 minutes**, avoiding overcooking.
4. **Yuzu Beurre Blanc**: Warm separately in a small saucepan over **very low heat**, stirring constantly.

Sides:

- **Fennel Citrus Salad**: Serve cold
- **Roasted Beets**: 350°F, 30 minutes
- **Farro Risotto**: Warm on the stovetop in a shallow pan over **low heat**; add a splash of vegetable or chicken stock to loosen farro while warming



*Season's
greetings!*

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