



Happy Mother's Day!

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All items that require re-heating come in oven-safe containers.  
Place all items in refrigerator until the day they are being served.  
Remove ALL items from the refrigerator 1-HOUR prior to reheating.  
All items should be at room temperature before heating.  
**REMOVE all Plastic Lids BEFORE placing in oven!**

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#### **Belgian Waffles**

Preheat oven to 350. Place uncovered in a single layer in the oven.  
Bake for 3 min or until desired crispiness is achieved.

#### **Bacon**

Preheat oven to 350.  
Bake for 7 to 8 minutes.

#### **Chicken Apple Sausage**

Preheat oven to 350.  
Bake for 8 to 10 minutes.

#### **Crab Cakes with Lemon Aioli**

Preheat oven to 350. Place crab cakes on a foil-lined baking sheet.  
Bake for 10 to 15 minutes or until hot.

#### **Croissants**

Keep in freezer prior to baking.  
Preheat oven to 350.

SWEET BUTTER CATERING

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Let proof (thaw) for 10 - 20 minutes, until they look shiny.  
Bake for 15 minutes. Rotate them 180 degrees.  
Bake for 5 to 10 more minutes.

### **Croissant Sandwiches**

Preheat oven to 350. Bake uncovered for 8-10 minutes or until warmed.

### **Pancake Mix**

Grease or Spray Griddle or Skillet.

Turn heat to 375 degrees *or* to medium-high.

Scoop out 3oz of Pancake Mix and Pour into Griddle or Skillet  
Cook until edges are dry and flip the pancakes. Cook until golden brown.

### **Sweet Butter Quiche**

Preheat oven to 350.

Cover with foil and bake for 15-20 minutes or until warmed.

### **Scones**

Keep in freezer prior to baking.

Preheat oven to 350. Let thaw for 10 minutes.

Bake for 15 minutes.

Rotate them 180 degrees. Bake for 5 to 10 more minutes.

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Thank you for thinking of Sweet Butter!

For immediate questions and concerns,  
call our Catering Department #818.788.8814