PARTY & EVENT MENU REHEATING INSTRUCTIONS

Allow items to come to room temperature before placing in the oven.
Reheating times may vary with oven. Clear lids are not microwave or oven safe.

**ENTRÉES**

**TERIYAKI CHICKEN**
conventional oven
- Bring to room temperature.
- Preheat oven to 400°F.
- Remove sauce container and cover with foil.
- Cook for 15-20 minutes or until hot.

**NORTHWEST SALMON**
conventional oven:
- Bring salmon to room temperature.
- Preheat oven to 375°
- Place on a sheet pan and cover with foil
- Cook for 5-10 minutes or until hot

**BOURBON PEACH GLAZED BEEF**
conventional oven
- Bring to room temperature.
- Preheat oven to 400°F.
- Remove lid from container.
- Cover with foil and cook for 15-20 minutes or until hot.

**MANGO CHICKEN**
conventional oven
- Bring chicken to room temperature.
- Preheat oven to 400°F.
- Cover with foil and cook for 15-20 minutes or until hot.

**COCONUT CURRY STUFFED PEPPER**
conventional oven
- Bring pepper to room temperature.
- Preheat oven to 400°F.
- Cover with foil and cook for 15-20 minutes, or until hot.

**CASSEROLES**

If frozen, please make sure to fully thaw before heating

**CHICKEN POT PIE**
- If frozen, thaw first.
- Preheat oven to 350°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 30 minutes, or until 165°.

**CHICKEN ENCHILADA VERDE**
- If frozen, thaw first.
- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

**VEGETARIAN ENCHILADA ROJA**
- If frozen, thaw first.
- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

**DAD’S MEATLOAF**
- If frozen, thaw first.
- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

**LASAGNA BOLOGNESE**
- If frozen, thaw first.
- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

**LASAGNA MARINARA**
- If frozen, thaw first.
- Preheat oven to 400°
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 20 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

**METAL IN THE MICROWAVE?**
The two containers pictured below, can go in the microwave and a conventional oven, too.
** Please make sure the container doesn’t touch the inside walls of your microwave. **

Happy reheating!
MACARONI & CHEESE
- If frozen, thaw first.
- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

MACARONI & CHEESE WITH SMOKED BACON
- If frozen, thaw first.
- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

SIDE DISHES

GARLIC RICE
- Preheat oven to 375°.
- Remove lid and cook for 8-10 minutes, or until hot.

PRIMAVERA VEGETABLE SAUTÉ
- Bring vegetables to room temperature.
- Preheat oven to 375°.
- Remove the lid and cook for 10-15 minutes, or until hot.

FREEKAH & SAUTÉED VEGETABLES
- Bring vegetables sprouts to room temperature.
- Preheat oven to 350°.
- Cover with foil and cook for 10 minutes.
- Uncover and stir, then cook for an additional 5-10 minutes.

OVEN ROASTED HERBED POTATOES
- Bring potatoes to room temperature.
- Preheat oven to 375°.
- Remove lid and cook for 10-15 minutes, or until hot.

HORS D’OEUVRES & PARTY TRAYS

ZUCCHINI & PARMESAN STUFFED MUSHROOMS
- Preheat oven to 375°.
- Remove lid or plastic wrap and place on a sheet pan.
- Reheat for 10-15 minutes or until hot.

DUNGENESS CRAB CAKES
- Preheat oven to 375°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot.

GINGER HOISIN MEATBALLS
- If frozen, thaw first.
- Preheat oven to 375°.
- Remove lid or plastic wrap and sauce container; place on a sheet pan.
- Cover container with foil and cook for 10-15 minutes.
- Remove the foil and toss the meatballs in the sauce.
- Cook uncovered for another 5 minutes.

ARANCINI PRIMAVERA
- Preheat oven to 375°.
- Remove lid or plastic wrap and place on a sheet pan.
- Reheat for 10-15 minutes or until hot.

TOMATO BASIL TARTLETS
- If frozen, thaw first.
- Preheat oven to 350°.
- Remove tartlets from container and place on a sheet pan.
- Reheat for 5-10 minutes or until hot.

SOUPS

FOR ALL VARIETIES OF SOUP
stove top:
- Transfer soup to saucepan.
- Warm over medium heat, stirring occasionally until hot.

BREAD

FRENCH BAGUETTE
- Preheat oven to 350°.
- Put baguette loaf directly on oven rack.
- Place in oven for 3-5 minutes or until warm.

PIE

Pie can be enjoyed room temperature or reheated for a fresh out of the oven taste.
conventional oven
- Bring pie to room temperature and preheat oven to 325°.
- Bake uncovered for 10-15 minutes or until 165°.

BREAKFAST

BREAKFAST SANDWICHES
- Unwrap checkered paper from around sandwich.
- Place sandwich on paper in microwave for 1-2 minutes or until hot.
- Let rest 1 minute before eating.
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BREAKFAST BURRITOS
- Unwrap burrito from checkered paper.
- Place in microwave for 1-2 minutes or until 165°.
- Let rest 1 minute before eating.

QUICHE LORRAINE
conventional oven
- Bring quiche to room temperature 30-45 minutes.
- Preheat oven to 325°.
- Remove from plastic container.
- Reheat uncovered for 15-20 minutes.

SAUSAGE & POTATO FRITTATA
conventional oven
- Bring frittata to room temperature.
- Preheat oven to 325°.
- Cover container with foil and put on baking sheet.
- Place in oven for 35 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.

VEGGIE FRITTATA
conventional oven
- Bring frittata to room temperature.
- Preheat oven to 325°.
- Cover container with foil and put on baking sheet.
- Place in oven for 35 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.