



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°.

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!



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°.



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MACARONI & CHEESE

- 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°.

MACARONI & CHEESE WITH SMOKED BACON

- 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°.

SIDE DISHES

GARLIC RICE

- Preheat oven to 375°.
- Remove lid and place on a sheet pan.
- Cover with foil 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.