



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 (ONE POUND)

conventional oven

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

GRILLED CAULIFLOWER (ONE POUND)

conventional oven

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

BEEF BAVETTE DISPLAY WITH GREEN PEPPERCORN SAUCE

- No reheating necessary, ready to eat.

BRAISED BEEF IN CREAMY MUSHROOMS

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.

CHICKEN MARBELLA BIANCA (ONE POUND)

conventional oven

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

SALMON WITH ORANGE HORSERADISH CREAM

conventional oven

- Bring salmon to room temperature.
- Preheat oven to 375°F.
- Cover with foil and cook on a sheet pan for 5-10 minutes, or until hot

CASSEROLES

CHICKEN POT PIE

- 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

- 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

- 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

- 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

- 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

- 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

- 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

- 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.

BRUSSELS SPROUTS WITH PEARS & PISTACHIOS

- Bring brussels sprouts to room temperature.
- Preheat oven to 375°.
- Cover with foil and cook for 10-15 minutes, or until hot.



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ROASTED SEASONAL VEGETABLES

- Bring vegetables to room temperature.
- Preheat oven to 375°.
- Remove the lid and place container on a sheet pan.
- Cook for 10-15 minutes, or until hot.

OVEN ROASTED HERBED POTATOES

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

WINTER FARRO

- 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.

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.

STEAKHOUSE MEATBALLS

- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 10-15 minutes or until hot.
- Remove foil and toss the meatballs in half the sauce.
- Cook uncovered for another five minutes.
- Serve remaining sauce on the side for dipping.

ARANCINI WITH PORCINI & TRUFFLE

- 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

- 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

conventional oven

- Preheat oven to 350°F.
- Wrap whole baguette in foil and heat for 5-10 minutes.
- Remove foil and bake for two more minutes for a crisp crust.
- Remove from oven and let sit at room temperature until cool enough to handle, then slice into 1/4 inch pieces and serve.

PIES

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.

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.