



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

Beef bavette, and buttermilk fried chicken do not need to be reheated.

BOURBON PEACH GLAZED BEEF (ONE POUND)

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.

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..

PINOT NOIR GLAZED CHICKEN (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.

HONEY GARLIC SALMON (ONE POUND)

conventional oven

- Bring salmon to room temperature.
- Preheat oven to 375°F.
- Transfer to an oven safe container.
- Cover with foil and cook for 5-10 minutes, or until hot.

CASSEROLES

CHICKEN POT PIE

- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 30 minutes.
- Remove foil and cook for an additional 5 minutes.

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 40 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 40 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

CHEF SCOTT'S ANGUS MEATLOAF

- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 30 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 40 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 40 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 25 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 25 minutes.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

SIDE DISHES

Grilled seasonal vegetable tray and broccolini with garlic & fresno pepper do not need to be reheated.

OVEN ROASTED HERBED POTATOES

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

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.

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.



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SPICE-ROASTED CAULIFLOWER

- Bring 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.

HORS D'OEUVRES & PARTY TRAYS

Teriyaki salmon, deviled eggs, stuffed peppadews, smashed potatoes, and shrimp with mustard basil vinaigrette do not need to be reheated.

BUFFALO CHICKEN 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.
- Serve sauce on the side for dipping.

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

- Preheat oven to 400°.
- 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 400°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot.

ARANCINI PRIMAVERA

- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Reheat for 10-15 minutes or until hot.

BLACK BEAN CAKES

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

CHICKEN SATAY TRAY

- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Reheat for 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.

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 375°.
- Cover container with foil and put on baking sheet.
- Place in oven for 30 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 30 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.