



## PARTY & EVENT MENU REHEATING INSTRUCTIONS

For best results, bring items to room temperature before warming.

Always remove clear plastic lids and wrap before placing in the oven or microwave.

Containers may be placed on sheet pan for easy mobility. Reheating times may vary with oven.

### ENTRÉES

#### BEEF BOURGUIGNON

*conventional oven*

- Preheat oven to 400°F
- Cover container with foil
- Cook for 15-20 minutes or until hot

#### BOURBON PEACH GLAZED BEEF

*conventional oven*

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

#### BRAISED BEEF IN CREAMY MUSHROOMS

*conventional oven*

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

#### BUTTERMILK FRIED CHICKEN

- No reheating necessary, ready to eat

#### CATALAN SALMON

*conventional oven*

- Preheat oven to 375°F
- Cover with foil and cook for 5-10 minutes, or until hot

#### CHICKEN MARBELLA BIANCA

*conventional oven*

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

#### CHICKEN SALTIMBOCCA

*conventional oven:*

- Preheat oven to 400°
- Cover with foil and cook for 15-20 minutes, or until hot

#### CHILI-GLAZED TOFU SKEWERS (ONE DOZEN)

*conventional oven*

- Preheat oven to 375°F
- Cover with foil and cook for 5-10 minutes, or until hot

#### COCONUT CURRY STUFFED PEPPER

*conventional oven*

- Preheat oven to 400°F
- Cover with foil and cook for 15-20 minutes, or until hot

#### CRANBERRY BEEF BRISKET

*conventional oven*

- Preheat oven to 400°F
- Cover with foil
- Cook for 15-20 minutes or until hot

#### FLANK STEAK DISPLAY

- No reheating necessary, ready to eat

#### GLAZED HAM

*conventional oven:*

- Preheat oven to 375°
- Remove sauce container
- Cover container with foil
- Cook for 15-20 minutes or until hot

#### HONEY GARLIC SALMON

*conventional oven*

- Preheat oven to 375°F
- Cover with foil and cook for 5-10 minutes, or until hot

#### HONEY-GLAZED CITRUS CHICKEN

*conventional oven*

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

#### MAPLE CHILI GLAZED SALMON

*conventional oven*

- Preheat oven to 375°F
- Cover with foil and cook for 5-10 minutes, or until hot

#### OVEN ROASTED TURKEY BREAST

*conventional oven*

- Preheat oven to 375°F
- Cover with foil
- Cook for 15-20 minutes or until hot

#### PINOT NOIR GLAZED CHICKEN

*conventional oven*

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

#### ROASTED SQUASH WITH LENTILS

*conventional oven:*

- Preheat oven to 375°
- Cover with foil and cook for 15-20 minutes or until hot

#### ROASTED STUFFED PEPPERS

*conventional oven*

- Preheat oven to 400°F
- Cover with foil and cook for 15-20 minutes, or until hot

#### SALMON WITH ORANGE HORSERADISH CREAM

*conventional oven*

- Preheat oven to 375°F
- Cover with foil and cook for 5-10 minutes, or until hot

#### SMOKED BBQ BRISKET

*conventional oven*

- Preheat oven to 400°F
- Cover container with foil
- Cook for 15-20 minutes or until hot



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### SPICE-RUBBED BBQ CHICKEN

#### *conventional oven*

- Preheat oven to 400°F
- Remove sauce container
- Cover with foil and cook for 15-20 minutes or until hot

### SMOKED HAM

#### *conventional oven:*

- Preheat oven to 375°
- Remove sauce container
- Cover with foil and cook for 10-15 minutes or until hot
- Serve with Cumberland sauce

### TERIYAKI CHICKEN

#### *conventional oven*

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

## CASSEROLES

### CHICKEN ENCHILADA VERDE

- Preheat oven to 400°F
- Cover container with foil and cook for 40 minutes
- Remove foil and cook for an additional 5-10 minutes, or until 165°F

### CHICKEN POT PIE

- Preheat oven to 400°F
- Cover container with foil and cook for 30 minutes
- Remove foil and cook for an additional 5 minutes

### LASAGNA BOLOGNESE

- Preheat oven to 400°F
- Cover container with foil and cook for 40 minutes
- Remove foil and cook for an additional 5-10 minutes, or until 165°F

### LASAGNA MARINARA

- Preheat oven to 400°F
- Cover container with foil and cook for 40 minutes
- Remove foil and cook for an additional 5-10 minutes, or until 165°F

### MACARONI & CHEESE

- Preheat oven to 400°F
- Cover container with foil and cook for 25 minutes
- Remove foil and cook for an additional 5-10 minutes, or until 165°F

### VEGETARIAN ENCHILADA ROJA

- Preheat oven to 400°F
- Cover container with foil and cook for 40 minutes
- Remove foil and cook for an additional 5-10 minutes, or until 165°F

## SIDE DISHES

### APRICOT ROASTED VEGETABLES

- Preheat oven to 375°F
- Cook for 10-15 minutes, or until hot

### BROCCOLINI WITH GARLIC & PEPPERS

- No reheating necessary, ready to eat

### BRUSSELS SPROUT SALAD

- No reheating necessary, ready to eat

### CRANBERRY ORANGE RELISH

- No reheating necessary, ready to eat

### CREAMY MASHED POTATOES

- Preheat oven to 375°F
- Cover with foil and reheat for 25-30 minutes, or until hot
- Add a little hot milk or butter as needed

### FREEKAH & SAUTÉED VEGETABLES

- Preheat oven to 350°F
- Cover with foil and cook for 10 minutes
- Uncover and stir, then cook for an additional 5-10 minutes

### GARLIC RICE

- Preheat oven to 375°F
- Cover with foil and cook for 8-10 minutes, or until hot

### GREEN BEAN CASSEROLE

- Preheat oven to 375°F
- Cover with foil, and heat for 15-20 minutes, or until hot

### GRILLED SEASONAL VEGETABLE TRAY

- No reheating necessary, ready to eat

### MEXICAN STREET CORN SALAD

- No reheating necessary, ready to eat

### NUTTED WILD RICE

- No reheating necessary, ready to eat

### OVEN ROASTED HERBED POTATOES

- Preheat oven to 375°F
- Cook for 10-15 minutes, or until hot

### ROASTED SEASONAL VEGETABLES

- Preheat oven to 375°F
- Cook for 10-15 minutes, or until hot

### ROSÉ-GLAZED SPRING VEGETABLES

- Preheat oven to 375°F
- Cook for 10-15 minutes, or until hot

### SAVORY STUFFING

- Preheat oven to 375°F
- Cook for 20-25 minutes, or until hot



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### SPICED RICE & LENTILS

- Preheat oven to 375°F
- Cook for 10-15 minutes, or until hot

### SPICE-ROASTED CAULIFLOWER

- Preheat oven to 375°F
- Cook for 10-15 minutes, or until hot

### TURKEY GRAVY

- Transfer gravy to saucepan
- Warm over medium heat, stirring frequently until hot

### WINTER FARRO

- Preheat oven to 350°F
- Cover with foil and cook for 10 minutes
- Uncover and stir, then cook for an additional 5-10 minutes

## HORS D'OEUVRES & PARTY TRAYS

### ARANCINI APPETIZERS

- Preheat oven to 400°F
- Reheat for 10-15 minutes or until hot

### BLACK BEAN CAKES

- Preheat oven to 375°F
- 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°F
- Reheat for 10 minutes or until hot

### CHILI-GLAZED TOFU SKEWERS

- Preheat oven to 400°F
- Cover container with foil and cook for 5-10 minutes or until hot

### DUNGENESS CRAB CAKES

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

### MEATBALL APPETIZERS

- Preheat oven to 400°F
- Cover container with foil & 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

### SMASHED POTATOES

- No reheating necessary, ready to eat

### TERIYAKI SALMON BITES

- No reheating necessary, ready to eat

### ZUCCHINI STUFFED MUSHROOMS

- Preheat oven to 400°F
- Reheat for 10-15 minutes or until hot

## SOUPS

### FOR ALL VARIETIES OF SOUP

#### stove top:

- Transfer soup to saucepan
- Warm over medium heat, stirring occasionally until hot

## BREAKFAST

### BAGEL EGG SANDWICHES

- Remove bagel sandwich from plastic container
- Place on microwaveable plate open-faced. (For sausage sandwich, place the egg on one side, sausage on other)
- Microwave for 1 minute or until hot
- Let rest 1 minute before eating

### BREAKFAST SANDWICHES

- Remove egg sandwich from plastic container
- Place on microwaveable plate open-faced. (Place the egg on one side, bacon or sausage on other)
- Microwave for 1 minute or until hot
- Let rest 1 minute before eating

### BREAKFAST BURRITOS

- Unwrap burrito from paper.
- Place in microwave for 1.5 minutes
- Let rest 1 minute before eating

### QUICHE LORRAINE

#### conventional oven

- Preheat oven to 325°F
- Remove from plastic container
- Reheat uncovered for 15-20 minutes

### SAUSAGE & POTATO FRITTATA | VEGGIE FRITTATA

#### conventional oven

- Preheat oven to 375°F
- 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