



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 PROVENÇAL

conventional oven:

- Preheat oven to 400°
- Set aside olives, grape tomatoes, basil, and parsley
- Cover with foil and cook for 15-20 minutes, or until hot
- Garnish with olives, grape tomatoes, basil, and parsley

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



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.

SALMON WITH ORANGE HORSERADISH CREAM

conventional oven

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

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 CARROT & FENNEL MELANGE

- Preheat oven to 375°F
- Set aside fresh basil garnish
- Cook for 10-15 minutes, or until hot
- Garnish with fresh basil



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.

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

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

WINTER HARVEST MEDLEY

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

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

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