



## **Parties to Go Menu Reheating Instructions**

### **HOR D'OEUVRES**

Cool Noodle Salads, Shrimp and Vegetable Summer Rolls should all be served room temperature.

#### All other items:

Preheat oven to 350°F. Place items in a single layer on a baking sheet and bake for 8-10 minutes until hot. Serve with sauce or garnish given (sauces do not need to be heated, let Marinara for Lasagne Bites come to room temperature)

Smoked Pear Tarts: will only take 5-7 minutes. Allow to sit for at least 2 minutes before serving.

Sliders: add 1-2 tablespoons of water to the bottom of the pan. This will keep the buns from drying out.

### **DIPS**

Preheat oven to 350°F. Place container on cookie sheet, cover with foil. Bake for 30 minutes, stirring halfway. Uncover for the last 10 minutes.

### **SOUPS**

Put into thick bottom sauce pot over low medium heat, bring to a simmer, stir occasionally to avoid sticking.

### **SIDES**

Seasonal Roasted Vegetables, Oven Roasted Root Vegetables, Roasted Butternut Squash, Shallot Roasted Green Beans: Preheat oven to 350°F. Transfer to an oven proof dish and heat for 15-20 minutes. Add 5 minutes for each additional quart being heated in the same dish.

Grilled Vegetable Platter: Remove from refrigerator allow to come to room temperature before serving.

Carrots: Vent container. Microwave 2-3 minutes, stir, may require another minute.

Mashed and Red Bliss Mashed Potatoes: Preheat oven to 350°F. Transfer to an oven proof dish, cover and heat for 20-25 minutes or microwave 2-3 minutes, stir, then additional 1-2 minutes if needed.

Herb Roasted and Roasted Sweet Potatoes: Preheat oven to 350°F. Place on baking sheet in single layer. Heat for 15- 18 minutes.

Rice or Cous Cous: Preheat oven to 350°F. Transfer to an oven proof dish and add a tablespoon of water. Heat for 15-18 minutes, stirring halfway through.

Twice Baked Potato Casserole: Preheat oven to 350°F. Place container on cookie sheet, leave out while oven preheats. Heat covered 30-40 minutes, then uncover and heat for additional 10-15 minutes for crispy crust.

Rolls: Place in warm oven for 5-8 minutes.

## ENTREES

### POULTRY

Lemon and Thyme Crusted Statler Chicken: Preheat oven to 350°F. Vent lid and bake for 25-35 minutes. Let rest for 5-10 minutes after baking.

Salt Roasted Chicken with Orrechetti, Baked Penne Chicken, and Chicken Broccoli and Penne: Preheat oven to 350°F. Bake 40-45 minutes covered stirring halfway. Uncover the Baked Penne Chicken for the last 10 minutes.

Chicken Roulades: Preheat oven to 350°F. Add 4 oz of liquid to the bottom of the pan, either chicken stock or water. Heat 35-45 minutes, covered. Remove from oven and let stand 10 minutes before opening and serving.

Chicken Piccata and Marsala: Preheat oven to 350°F. Heat for 35-40 minutes covered.

Cider Brined Boneless Turkey: Preheat oven to 350°F. Vent lid and heat 30-35 minutes.

### CURED AND SMOKED BBQ

Full Racks of Ribs: Preheat oven to 325°F. Keep wrapped and heat for 20 - 30 minutes. BBQ Sauce is best at room temperature.

Beef Brisket: Preheat oven to 350°F. Remove plastic but leave foil in place. Heat for 50-60 minutes. Heat BBQ Sauce in small sauce pot over low heat until slow simmer, stir occasionally.

Pulled Pork: Preheat oven to 325°F. Heat covered for 30-40 minutes, stirring halfway through. Do not heat rolls. Serve coleslaw on the side.

Chicken Quarters: Preheat oven to 325°F. Heat for 35-40 minutes. BBQ sauce is best served room temperature.

Jerk Chicken Thighs: Preheat oven to 325°F. Heat uncovered for 20 -30 minutes.

Bacon Slabs: Preheat oven to 325°F. Bake uncovered for 30-40 minutes. Slice or use as an ingredient in other dishes.

Sausages: Preheat oven to 350°F. Place on cookie sheet and bake for 10 minutes.

### BEEF

Filet of Beef Platter: Serve room temperature with Horseradish Cream.

Sirloin: Preheat oven to 350°F. Heat for 15-20 minutes. Let rest for 5-10 minutes before slicing.

Beef Bourginon and Short Ribs: Preheat oven to 325°F. Heat covered for 35 – 40 minutes.

Teriyaki Tips: Preheat oven to 350°F. Heat covered for 20 - 25 minutes.

### VEGETARIAN

Ravioli, Primavera, and Bowtie: Preheat oven to 350°F. Heat with vented cover for 35-40 minutes, stir half way.

Black Bean Cake: Preheat oven to 350°F. Bake uncovered with caviar for 15 – 20 minutes.

## SEAFOOD

Garlicky Shrimp Bowtie: Preheat oven to 350°F. Heat with vented cover for 30-40 minutes, Stir halfway.

Mustard Ginger Glazed Salmon: Preheat oven to 350°F. Heat uncovered for 20-25 minutes until hot through.

Grilled Salmon: Put salsa aside. Preheat oven to 350°F. Heat with vented cover for 20-25 minutes. Pour room temperature salsa over the top of the salmon.

Sole: Preheat oven to 350°F. Bake covered for 20 minutes. Remove cover and bake an additional 15 minutes.

Scituate Lobster Tortellini: Preheat oven to 350°F. Heat with vented cover for 35-40 minutes, stir halfway.

## LASAGNES

Preheat oven to 325°F. Heat with cover on for 45-50 minutes.

## KIDS

Chicken Tenders: Preheat oven to 350°F. Bake 15 -18 minutes, uncovered. Rotate halfway.

Mac and Cheese: Preheat oven to 350°F. Heat uncovered for 45-50 minutes.

Meatballs: Preheat oven to 350°F. Heat covered 40-45 minutes, stir halfway.

## BRUNCH

Ham: Preheat oven to 325°F heat for 40-50 minutes.

Texas French Toast: Preheat oven to 325°F Heat for 30 minutes with vented cover.

Stratas and French Toast Bake: Preheat oven to 325°F. Heat for 35-50 minutes.

Quiches: Serve room temperature.

Home fries: Preheat oven to 350°F. Heat covered for 30 minutes, uncover for last 5-8 minutes, stir occasionally.

Bacon: Preheat oven to 350°F. Heat for approx 15 minutes, may be longer with more slices.