



Parties To-Go 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.

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,

Green Beans Almondine: 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 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 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.

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

ENTREES: POULTRY

Baked Chicken Penne, 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 Roulade: 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.

Chicken Skewers: Preheat oven to 350°F. Heat not touching for 15-20 minutes to reach desired temperature.

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

ENTREES: 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.

Beef Skewers: Preheat oven to 350°F. Heat not touching for 15-20 minutes to reach desired temperature.

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

ENTREES: 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 & Pulled Chicken: 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.

Sausage, Peppers & Onions: Preheat oven to 350°F. Bake uncovered 15-20 minutes. Stir halfway through

ENTREES: VEGETARIAN

Pasta 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.

ENTREES: 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.

Baked Stuffed Shrimp: Preheat oven to 350°F. Bake covered for 15 minutes, rotate & remove lid.

Bake an additional 15 minutes uncovered.

Shrimp and Scallop Skewers: Preheat oven to 350°F. Heat not touching for 12-15 minutes to reach desired temperature.

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.

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.