



## **Catering General Reheating Instructions**

**\*IMPORTANT NOTE: All catering items listed below are on the oven ready pan/tray. Reheating is for conventional ovens only. If you choose to reheat in a microwave, please move product into your own microwave safe container and heat until hot. Remove plastic lid before heating.**

**If your catering pan is covered with a foil lid:**

**For reheating or baking, you may leave the lid on the pan in the oven Instead of replacing with foil.**

**Rigatoni Bolognese; Cavatappi with Vodka Blush Sauce and Chicken; Lobster Mac and Cheese; Penne Pasta with Seasoned Tomato Sauce and Mozzarella Cheese; Penne Alfredo with Chicken and Peas; or Macaroni & Cheese (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, cover pan with foil; place on a baking sheet.
2. Bake for 35 minutes. Remove from oven, remove foil; bake for 10 minutes or until internal temp reaches 165 degrees.

**Chicken French (\*see important note)**

1. Preheat oven to 350 degrees. Remove lid and garnish (lemon) and set aside; cover pan with foil.
2. Bake 40 to 45 minutes until internal temperature reaches 165 degrees then garnish with lemon slice.

**Chicken Parmesan with Seasoned Tomato Sauce and Mozzarella Cheese (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid; cover pan with foil; place on baking sheet.
2. Bake 40 minutes until internal temperature reaches 165 degrees and the cheese is melted.

**Chicken Cutlet Platter (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, then place platter on baking sheet.
2. Bake for 10 - 15 minutes or until internal temperature reaches 165 degrees.

**Chipotle Corn Cakes; or Kale Quinoa Cakes (\*see important note)**

1. Preheat oven to 350 degrees. Remove lid, place on baking sheet.
2. Bake for 15-20 minutes until internal temperature reaches 165 degrees.

**Grilled Chicken and Monterey Jack Quesadilla Platter**

1. Preheat oven to 375 degrees.
2. Remove lid, salsa and lime crema from platter, then place onto baking sheet.
3. Bake for 10 minutes or until hot.

**Honey Brined Roasted Chicken (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, cover pan with foil.
2. Bake for 35-40 minutes until internal temperature reaches 165 degrees

**Sliced Turkey Breast Platter (\*see important note)**

1. Preheat oven to 350 degrees. Remove lid.
2. Remove garnish (kale & oranges) and spread out slices evenly
3. Pour 8oz of Wegmans Culinary Chicken Stock over turkey (may use water or chicken broth as a substitute) and cover tray with foil.
4. Bake for 15 minutes.
5. Uncover and bake for an additional 10 minutes. Add garnish back to tray and serve with sauce on the side.

**Boneless Chicken Breast Pans (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, cover pan with foil.
2. Bake for 20-30 minutes until internal temperature reaches 165 degrees.



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### **Crab Cake Slider Platter (\*see important note)**

1. Preheat oven to 375 degrees. Remove lid, then place onto baking sheet.
2. Bake crab cakes for 12 minutes until internal temperature reaches 165 degrees.

### **Lasagna (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, cover pan with foil; place lasagna on baking sheet.
2. Bake for 45 minutes. Remove from oven, carefully remove foil; top with shredded mozzarella cheese.
3. Return to oven to bake for 15 minutes until the internal temperature reaches 165 degrees.
4. Let rest for 15 to 30 minutes before cutting.

### **Arancini (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, place pan on your own baking sheet.
2. Bake for 10-15 minutes until the internal temperature reaches 165 degrees. Let rest for 5 minutes, then serve.

### **Cauliflower Spinach Gratin (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, place on your own baking sheet.
2. Bake for 30-40 minutes until the internal temperature reaches 165 degrees.

### **Potatoes Gratin (\*see important note)**

1. Preheat oven to 450 degrees. Remove lid, place on your own baking sheet.
2. Bake for 20-30 minutes. Let rest for 5 minutes, then serve.

### **Pulled BBQ Pork & Pulled BBQ Chicken in Oven (\*see important note)**

1. Preheat oven to 400 degrees. Remove lid, cover pan with foil.
2. Bake for 50 minutes until internal temperature reaches 165 degrees, stir and serve.

### **Pulled BBQ Pork & Pulled BBQ Chicken in Slow Cooker (\*see important note)**

1. Remove contents from pan and place into Slow Cooker and cover with lid.
2. Turn Slow Cooker to High Heat for 1 hour, stirring occasionally, until internal temperature reached 165 degrees.

### **Roast Beef Au Jus (\*see important note)**

1. Heat beef stock in sauce pan until simmering. Salt to taste (or season with gravy master seasoning or browning sauce).
2. Dip sliced roast beef in hot au jus and place on cut roll. Top with a dollop of horseradish and dip the top roll in the au jus.

### **Sides**

#### **Whipped or Mashed Potatoes (\*see important note)**

- a. Preheat oven to 400 degrees with. Remove lid, cover pan with foil. Place pan on baking sheet.
- b. Bake for 40 minutes, stirring half way through bake time, until internal temperature reaches 165 degrees.

#### **Grains; Roasted Potatoes or Vegetables (\*see important note)**

- a. Preheat oven to 400 degrees. Remove lid, cover pan with foil.
- b. Bake for 35 minutes until internal temperature reaches 165 degrees. Stir and serve.

### **Chicken Wings; Tenders or Bites**

**\*Cold Upon Special Request\***

1. Preheat oven to 350 degrees; remove Chicken Wings, Tenders or Bites from package. Place in a single layer on your own baking sheet. Bake uncovered for approximately 10-15 minute.