

Thank you for choosing Wegmans Catering!

Please follow these reheating instructions for your ready to heat items.

***IMPORTANT NOTE:**

Catering items listed below are in oven ready pans/trays, reheat in conventional ovens only.

If you prefer to reheat in a microwave, please move product into your own microwave safe container and heat until hot. Remove plastic lid before heating.

Macaroni & Cheese, Rigatoni Bolognese, Penne with Vodka Blush Sauce & Sausage, Lobster Mac & Cheese, Penne Pasta with Seasoned Tomato Sauce and Penne Alfredo with Chicken *

1. Preheat oven to 400 degrees. Remove lid, cover pan with foil; place on a baking sheet.
2. Bake for 30 minutes until internal temp reaches 165 degrees.

BBQ Roasted Chicken *

1. Preheat oven to 400 degrees with rack in the center. Remove lid, cover pan with foil.
2. Bake for 30-35 minutes until internal temperature reaches 165 degrees

Chicken French *

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

Chicken Parmesan with Seasoned Tomato Sauce and Mozzarella Cheese *

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 *

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.

Grilled Boneless Chicken Breast Pans *

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

Honey Brined Fried Chicken *

1. Preheat oven to 350 degrees. Remove lid, then place platter on baking sheet.
2. Bake for 35-40 minutes or until hot.

Sliced Turkey Breast Platter *

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.

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Pulled BBQ Pork *

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 in Slow Cooker

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.

Ready to Cook Lobster & Shrimp Steam Pot(s) *

1. Preheat oven to 400 degrees; remove wrap from pans, pour sauce over meal. Place pans on your own baking sheet. Bake on lower rack of oven for about 25 minutes or until internal temp of seafood reaches 130 degrees. Let rest 2 minutes.

Chicken Wings; Tenders or Bites *

Cold Upon Special Request

2. 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.

Potatoes Gratin *

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.

Sides:

Signature Whipped Potatoes *

1. Preheat oven to 375 degrees with. Remove lid, cover pan with foil. Place pan on baking sheet.
2. Bake for 40 minutes, stirring half-way through bake time, until internal temperature reaches 165 degrees.

Vegetables *

1. Preheat oven to 375 degrees. Remove lid, cover pan with foil.
2. Bake for 15-20 minutes until internal temperature reaches 165 degrees. Stir and serve.

*****IMPORTANT NOTE – MICROWAVE INSTRUCTIONS ONLY***

Pork Potsticker & Teriyaki Chicken Dumplings Tray 12 Ct & 24 Ct **

1. Remove dipping sauce from the tray. Set aside.
2. Place damp paper towel over potstickers or dumplings.
3. Place tray in **microwave** and heat on high for 3-4 minutes until internal temperature reaches 165 degrees.
4. Carefully remove from the **microwave**; remove paper towel and serve with sauce on the side.
5. Serve and Enjoy! Refrigerate leftovers promptly.