



Thank you for choosing Wegmans Catering!

***IMPORTANT NOTE:** All items listed below are in the oven ready pan/tray to be used in conventional ovens only. If you choose to reheat items in a microwave, please place product into your own microwave safe container.

Macaroni & Cheese, 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°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake for 30 minutes or until internal temperature reaches 165°F.

BBQ Roasted Chicken *

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake for 30-35 minutes or until internal temperature reaches 165°F.

Sliced Turkey Breast Platter *

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

Chicken French *

1. Preheat oven to 350°F. Remove lids and place pans on baking sheets.
2. Open lemon butter sauce and pour evenly over each pan and cover each pan with foil.
3. Bake 40-45 minutes or until internal temperature reaches 165°F.

Chicken Parmesan *

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

Chicken Cutlet Platter *

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

Grilled Boneless Chicken Breast Pans *

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on a baking sheet.
2. Bake for 20-30 minutes or until internal temperature reaches 165°F.

Fried Chicken *

1. Preheat oven to 350°F. Remove lid and place platter on baking sheet.
2. Bake for 35-40 minutes or until internal temperature reaches 165°F.

Pulled BBQ Pork *

1. Preheat oven to 400°F. Remove lid, cover pan with foil and place pan on baking sheet.
2. Bake for 50 minutes or until internal temperature reaches 165°F, stir and serve.

Pulled BBQ Pork in Slow Cooker

1. Remove contents from pan and place into slow cooker, cover with lid.
Turn slow cooker to high heat for 1 hour, stirring occasionally, until internal temperature reached 165°F.

Chicken Wings, Tenders or Bites * (Cold Upon Special Request)

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



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Chicken & Cheese Quesadillas *

1. Preheat oven to 375°F. Remove label, lid, salsa and lime crema from tray.
2. Bake from 10 minutes or until hot.

Ready to Cook – Tristan Lobster Tails

1. Remove wrap, roast at 450°F for about 12 min or until internal temperature reaches 145°F.
2. Let rest for 2 minutes.

Potatoes Gratin *

1. Preheat oven to 450°F Remove lid and place pan on baking sheet.
2. Bake for 20-30 minutes. Let rest for 5 minutes, then serve.

Signature Whipped Potatoes *

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

Vegetables *

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

Kale & Quinoa Cakes *

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

****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.

Spicy Pork Steamed Buns (6 Ct & 12 Ct) **

1. Remove label, lid, and sauce.
2. Place a damp paper towel over buns and microwave 2-3 minutes until heated through. Heating time may vary.

Spicy Pork Wontons (12 Ct & 24 Ct) **

1. Remove label, lid, and sauce.
2. Place a damp paper towel over wontons and microwave 1-2 minutes until heated through.
3. Once hot, pour sauce directly over the wontons and enjoy. Heating time may vary.

Seasonal items that don't need to be posted on .com right now

Herb Stuffing *

1. Preheat conventional oven to 350°F. Remove lid and seal from container. Cover loosely with foil. Place pan on baking sheet.
2. Bake for 60 minutes or until internal temperature reaches 165°F.