



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.**

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

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 (*see important note)

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

Pan Seared Ham Steak (*see important note)

1. Preheat oven to 275 degrees. Remove lid and place 2oz of water into pan and cover loosely with foil. Place into oven for 10-15 minutes until desired temperature.

Note: Ham is fully cooked and can be serve without heating if desired. Do not place ham in microwave.

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 40-45 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.

Grilled 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.

Honey Brined Fried Chicken (*see important note)

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

Pulled BBQ Pork (*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 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.

Chicken Wings; Tenders or Bites (*see important note)

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.



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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.

Sides:

Signature Whipped Potatoes (*see important note)

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.

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

1. Preheat oven to 375 degrees. Remove lid, cover pan with foil.
2. Bake for 35 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.

Spring-Summer 2021