



## **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 (\*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.

### **Penne Pasta with Seasoned Tomato Sauce and Mozzarella 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.

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

1. Preheat oven to 400 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.

### **Seasoned Green Beans (\*see important note)**

1. Preheat oven to 350 degrees. Remove lid, cover pan with foil.
2. Bake for 30- 35 minutes until internal temperature reaches 165 degrees. Stir and serve.

### **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 30-35 minutes or until hot.



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### **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**

\*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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