



Reheating Instructions

Appetizers

Black Bean Fritters

Heat in 325° oven for 10 minutes, top with guacamole after plattered

Crab Cakes, Fritters, Chicken Fingers, Stuffed Mushrooms

Heat in a 325° oven for 10-12 minutes

Pigs in the Blanket

Heat uncovered in 325° oven for 8-10 minutes

Wing Dingz

Heat uncovered in a 325° oven for 15-20 minutes

Vegetables, Pasta, Potatoes & Rice Dishes

Asparagus (Roasted)

Place in a 300° oven for 10-15 minutes until heated through

Carrots & Parsnips

Place in a 350° oven for 10-15 minutes or place in a microwavable container uncovered, and heat 2 to 3 minutes at a time, stirring occasionally, until hot

Creamy Pearl Onions & Corn Pudding

Place in an oven safe pan, cover with foil and heat in a 350° oven for 10 - 20 minutes or place in a microwavable container, uncovered, and heat in 1 minutes intervals, stirring occasionally, until hot

Eggplant Parmesan (Half pan size)

Preheat oven to 325°. Cook for 40-60 minutes until heated through

Lasagna

Preheat oven to 325°. Cook for 40 - 60 minutes until heated through

Potato Pancakes

Place in a 350° oven until hot, about 5-10 minutes

Potatoes (Mashed and Sweet Potatoes)



Transfer to oven safe pan and place in a preheated 350° oven for 20 to 25 minutes or place in a microwavable container, cover and heat at 5 minute intervals, mixing occasionally, until heated through

Potatoes Au Gratin

Preheat oven to 325°. Cook for 40 - 60 minutes until heated through

Potatoes (Roasted)

Transfer to oven safe pan and place in a 350° oven until hot, about 15 to 20 minutes or place in a microwavable container, cover and heat at 2 minutes intervals, mixing occasionally, until heated through

Twice Stuffed Baked Potatoes

Place potatoes in a 375° oven for 10-12 minutes

Rice Dishes

Transfer to oven safe pan and place in a preheated 350° oven for 20 to 25 minutes or place in a microwavable container, cover and heat at 5 minute intervals, mixing occasionally, until heated through

Steamed Vegetables, Brussels Sprouts & Roasted Squash, Autumn Vegetables

Place in an oven safe pan, cover with foil and heat in a 350° oven for 10-20 minutes or place in a microwavable container, uncovered, and heat in 1 minutes intervals, stirring occasionally, until hot

String Beans

Place in microwavable container and heat on high for 2-4 minutes in 1 minute intervals

Meat, Poultry & Seafood Dishes

Brisket

Add beef au jus. Place in a 300° oven for 25-35 minutes until heated through

Chicken (Boneless Breast)

Place in a 325° oven for 12-15 minutes until heated through

Chicken (Roasted Bone-In Breast)

Place in a 325° oven for 25-30 minutes until heated through

Chicken Francaise

Place in a 325° oven for 15-20 minutes until heated through



Filet Mignon (Pre-cooked)

Place in an oven safe pan, cover with foil loosely, and heat in a 350° oven until heated through, 10-12 minutes. For well done, heat for 25 minutes

Filet Mignon

Place on a grill on medium heat for 10-12 minutes, or place in 325° oven for 20-25 minutes

Sweet Sliced Holiday Ham (Pre-cooked)

Cover with foil and place in a preheated 350° oven for 30 to 35 minutes, remove foil for the last 10 minutes of heating

Ham (Pre-cooked)

Heat uncovered in oven safe pan for 30 minutes if under 3 lbs., 40-45 minutes for a larger ham

Lamb Place in a 300° oven covered for 25-30 minutes. Uncover for the last 10 minutes until heated through

Rack of Lamb

Place in an oven safe pan, and heat in a 350° oven, uncovered, 10 to 15 minutes until hot. For well done: cover for the first 10 minutes then cook uncovered for an additional 10 minutes

Pork Loin (Seared & Roasted)

Place in a preheated 325° oven for 30-40 minutes until heated through

Pork Roast

Add 1 container of pineapple juice. Place in a 300° oven covered for 25-30 minutes until heated through. Baste every 10 minutes, uncover the last ten minutes

Turkey Breast (Roasted)

Place in an oven safe pan; add 1/4 inch chicken or turkey broth, and cover loosely with foil. Heat in a preheated 350° oven until heated through, about 7-10 minutes per pound

Grilled Salmon (Pre-cooked)

Place in 350° oven, covered for 20-25 minutes until heated through

Seafood Pot Pies

Place in 350° oven for 20-30 minutes or until heated through



Mini Meal

Microwave 1 minute increments until heated to desired temperature (about 3 minutes). Oven place in Oven safe dish at 325 for 10-20 minutes until desired temperature is reached.

Family Size Mini Meals

Microwave: 1 minute increments until heated to desired temperature (about 5 minutes). Oven: place in oven safe dish at 325 and heat for 20-30 minutes until heated to desired temperature.

Soups, Sauces, Sides, Quiche & Dessert

Soups, Bisques & Chowders Place in a pot and heat on low until hot or place in microwave safe dish and heat at 1 minute intervals stirring in between until hot about 4 minutes

Sauces

All sauces can be heated in microwave on short intervals of 25-30 seconds until hot. Thin with water if too thick after heating

Gravies

Place in a pot and heat on low until hot or place in microwavable container and heat at 1 minute intervals stirring in between until hot, about 4 minutes

Rolls Place in a 300° oven for 3 minutes until warm

Matzo Ball Soup Place in pot and bring to simmer for 10-15 minutes

Stuffing

Place in an oven safe pan, cover loosely with foil and heat in a preheated 350° oven for 10-15 minutes

Quiche

Place a foil covered quiche in a 325° oven for 20 minutes. Remove foil and bake for an additional 10 minutes or until golden brown

Wemrock Pies

If you wish to serve warm, place pie in preheated 350° oven for 15 minutes