

# Reheating Instructions

9.24.22

Our chef suggests having all items at room temperature for at least 1 hour before reheating in the oven. Times may vary based on your oven and how many items you are reheating. If you are reheating many items at once, increase your oven temperature 25-50 degrees to expedite the reheating process.

**ALL REHEATING TIMES BELOW ARE FOR A 350°F OVEN**

## Starters

- Black Bean Fritters/Arancini/ Mac & Cheese Bites/ Chickpea Falafel/ Chicken and Shrimp Satay - heat uncovered for 7-10 minutes or until hot
- Chicken Fingers/ Buttermilk Chicken Bites/ Wing Dingz/ Mini Crab Cakes/ Pigs in a Blanket - heat uncovered for 10-15 minutes or until hot
- Prosciutto Wrapped Dates - cover loosely and warm for 6-8 minutes
- Bacon Wrapped Scallops - cover loosely and warm for 8-10 minutes until glaze is bubbly and hot
- Phyllo Appetizers - uncovered for 6-8 minutes or until warm

## Vegetables

- Mashed & Whipped Sweet Potatoes - place in oven covered for 15-20 minutes, or until hot
- Potatoes au Gratin/ Herb Roasted Potatoes - covered for 30-45 minutes, removing the lid for the last 15 minutes until hot
- Romano Cauliflower/ Snap Peas with Sesame / Steamed Broccoli - 5-8 minutes or until heated through
- All other vegetable dishes - heat for 15-20 minutes or until hot

## Seafood Entrées

- Crab Cakes - uncovered for 15 minutes or until hot
- Shrimp Dishes/ Linguine with Clam Sauce / Scallops - uncovered for 10-15 minutes or until hot
- Salmon, Swordfish and Flounder Dishes - uncovered for 15-20 minutes or until hot

## Meat, Pasta & Vegetable Entrées

- Roasted Beef Tenderloin / Filet Mignon - 5 to 7 minutes or until warm
- Pork Chops/ Pork Mostarda/ Sous Vide Turkey- 7-10 minutes or until hot
- Baby Back Ribs - place ribs in a shallow pan with a small amount of water. Cover pan with foil and place in oven for 20-30 minutes
- Pulled Pork/Chicken - 25-30 minutes or until hot. Stir occasionally
- Balsamic/Lemon Herb/Organic Chicken - 8-10 minutes or until hot
- Chicken Francaise/Chicken Parmesan/ Romano / Chicken Milanese - 10-15 minutes or until hot
- Chicken Marsala // Braised Short Ribs - 35 minutes or until hot
- Fried Chicken - 15-20 minutes or until hot
- Vegetable Towers - 10-15 minutes or until hot
- Meatballs / Sausage & Peppers - 30-35 minutes uncovered, or until hot
- Eggplant Parm/Eggplant Rollatini - 20-30 minutes or until hot
- Lasagnas - place in the oven covered for 30-45 minutes or until heated through
- Orecchiette - 10 - 15 minutes or until hot
- Tortellini Vodka/Baked Ziti/ Penne Vodka/ All other Pasta Dishes - 30-40 minutes or until hot
- Risottos - covered for 25-30 minutes or until hot. Stir well before serving.
- Rice Dishes - cover for 15-20 minutes or until hot. Fluff before serving
- Tofu Dishes - loosely cover and reheat for 5-10 minutes, or until hot
- Vegan BBQ Burgers/BBQ Chick'n / Chick'n Parm/ 'Sausage' and Peppers- 10-15 minutes or until hot
- White Bean Ragu/ Vegetable Curry/ White Bean Ragu/ Lentils - 20-25 minutes or until hot