

Fall & Winter Reheating Instructions

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 300°F CONVECTION OVEN or 350°F CONVENTIONAL

Breakfast

- French Toast - 15– 20 minutes, uncovered
- Frittata - 35-45 minutes, loosely covered
- Quiche - 20-25 minutes, uncovered

Starters

- Popovers - heat for 10-15 minutes or until hot
- Sickles Sliders - place onions on top of sliders and place in oven for 15-20 minutes or until cheese is melted. Place patties on slider buns and top with fire roasted tomato jam
- All other appetizers - 10-15 minutes or until hot

Entrees

- Roasted Beef Tenderloin / Grass Fed Filet Mignon - 5-7 minutes or until warm for medium, 7-10 minutes for medium-well, 10-15 minutes for well done
- Sausage & Peppers - 25-30 minutes, covered and stirring occasionally
- Chicken Marsala - 30-35 minutes, covered or until hot
- Pulled Pork/Pulled Chicken - 30-40 minutes, stirring occasionally
- Chicken Francaise / Chicken Parmesan/ Fajita Chicken / Sweet & Spicy Chicken - 15 - 20 minutes
- Eggplant Rollatini & Parmesan / Meatballs / Balsamic Chicken - uncovered for 20-25 minutes
- Chicken Milanese / Lemon Herb Chicken - 10-15 minutes, uncovered
- Coconut Shrimp - 10-15 minutes or until hot
- Scallops / Crab Cakes - 15-20 minutes or until hot
- Clams / Shrimp Scampi / Chili Shrimp over Rice / Salmon - 20-25 minutes or until hot

Rice & Pasta Dishes

- All rice dishes - uncovered for 30-35 minutes, stirring occasionally
- Mac & Cheese / Lobster Mac & Cheese - 30-40 minutes, or until hot and bubbly
- Lasagnas - covered for 40-45 minutes or until headed through
- All other pasta dishes - uncovered for 25-35 minutes or until hot & bubbly

Vegan & Vegetable Dishes

- Mushrooms / Harissa Cauliflower / Soy Chili Glazed Squash / Grilled Vegetables / Vegetable Medley - uncovered for 20-30 minutes
- Mashed Potatoes / Artichokes / - uncovered for 25-35 minutes stirring occasionally
- Steamed Broccoli - 5-7 minutes or until warm
- Brussels Sprouts with Bacon / String Beans with Almonds - uncovered for 20-30 minutes
- Vegetable Towers - 20-25 minutes, uncovered
- Tofu / Chickpea Curry - 25-30 minutes, or until heated through
- Stuffed Peppers - 30-40 minutes or until hot