



Heating Directions

The selections you just received are already seasoned and have been specially prepared for easy reheating. The cooking times are guidelines and may vary with each home oven; the suggested reheating times will need to be adjusted if reheating multiple dishes at the same time.

Preheat Oven to 350°F

APPETIZERS

Zucchini and Crispy Potato Pancakes, Pigs in a Blanket, French Pizzettes, Vegetable Dumplings,

Spinach Wrapped Phyllo, and Petite Crabcakes

Remove from the container and separate on a lined cookie sheet; heat uncovered for approx. 10 to 15 minutes.

Bacon Wrapped Stuffed Dates

Remove from the container and separate on a lined cookie sheet; heat uncovered for approx. 13 to 18 minutes.

Vegetable Crudit , Cheese Platter, Shrimp Cocktail and Antipasto Platter – Serve chilled from fridge.

QUICHES

8" Quiche – Remove from the box and place quiche in the oven for 15-18 minutes

10"x 13" Quiche – Remove plastic wrap and keep covered with aluminum foil. Heat in the oven for 15 minutes, remove the foil and cook for another 5-10 mins

SIDES DISHES

Oven Baked Rosemary Potatoes – Spread out on a sheet pan, heat uncovered for 15-18 minutes

String Beans w/ Shallots – Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx.. 20-25 minutes.

Mac n Cheese – Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25-30 minutes. Remove the foil and cook for an additional 10-15 minutes.

Roasted Vegetable Medley, Broccoli w/ Red Peppers and Honey-Ginger Glazed Carrots

Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx.. 18-22 minutes.

Yukon Gold Mashed Potatoes – Transfer potatoes into a microwave container and heat for 2 minutes OR transfer potatoes into an oven safe container, cover tightly and heat for approx. 30-35 minutes stirring potatoes halfway through.

PASTA DISHES

Mac n Cheese, Penne Vodka, Pasta Bolognese and Baked Ziti— Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25-30 minutes. Remove the foil and cook for an additional 10-15 minutes.

Vegetable Lasagna, Beef Lasagna and Eggplant Parmesan - Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25-30 minutes. Remove the foil and cook for an additional 10-15 minutes.

Cavatelli w/ Broccoli Rabe and Sausage— Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25-30 minutes. Remove the foil and cook for an additional 5-10 minutes.

ENTREES

Chicken Piccata, Chicken Francaise, Chicken with Spinach, Chicken Puttanesca, Chicken Raspberry, Chicken Marsala, and Chicken Marbella— Remove foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25-35 minutes.

Chicken Parmesan— Remove foil lid and heat for approx. 15-20 minutes.

Chicken Tenders — Place on a sheet pan, Heat uncovered for approx. 18-22 minutes

Whole Roasted Lemon/Herb Chicken- Keep covered with foil lid and heat for 12-15 minutes. Remove cover and continue cooking for 8-10 more minutes.

Whole Filet Mignon — Heat uncovered for approx. 30 to 35 minutes. Remove from the oven, cover tightly with aluminum foil and let sit on the counter for 10 minutes before serving.

BBQ Pulled Pork and Black Angus Beef Brisket - Remove foil lid and cover tightly with aluminum, heat for 30-35 minutes

House Made Meatballs and Classic Meatloaf — Remove foil lid and cover tightly with aluminum, heat for 20 minutes

-Chef recommends allowing your food items to get close to room temperature before placing them in the oven for reheating-