



Reheating Instructions

All times based on 5-6lb (or more) orders. For items 1-3lbs, bake at 350°F and check after 25 minutes- the item should be warm all the way through. ****Reheat to 165°F on a food thermometer.**

Hors D'Oeuvres

BRIE WITH RASP. IN PHYLLO CUPS COCONUT SHRIMP MINI REUBENS TERIYAKI SKEWERS MINI CRAB CAKES	BAKE @ 350°F FOR 10-15 MINS-UNCOVERED
PINEAPPLE WITH BACON	BAKE @ 350°F FOR 45 MINS-UNCOVERED
SCALLOPS WRAPPED IN BACON	
ARTICHOKE PITA CHICKEN SATE SKEWERS CHICKEN YAKATORI SKEWERS MINI COCKTAIL FRANKS WRAPPED IN PUFF PASTRY MINI QUICHE / TARTLETS OR SESAME CHICKEN SKEWERS SPANAKOPITA SPINACH PESTO PUFFS STUFFED MUSHROOMS	BAKE @ 350°F FOR 20-25 MINS UNCOVERED OR UNTIL GOLDEN BROWN AND HOT
SUN-DRIED TOM. CHICKEN SKEWERS	
CRAB AND ARTICHOKE DIP	BAKE @ 350°F, KEEP COVERED FOR 40 MINS

Italian

TORTELLINI ALFREDO	BAKE @ 350°F FOR 50-60 MINS STIR AND KEEP COVERED
TORTELLINI PUTANESCA	
LASAGNA MEAT AND PLAIN CHEESE	BAKE @ 350°F FOR 50 MINS COVERED, THEN UNCOVER AND BAKE FOR 10 MINS LONGER UNCOVERED
BAKED ZITI EGGPLANT PARMESAN MANICOTTI STUFFED SHELLS	BAKE @ 350°F FOR 50 MINS KEEP COVERED
CHICKEN PARMESAN (6OZ SERVINGS)	BAKE @ 350°F KEEP COVERED FOR 35 MINS THEN UNCOVER FOR 10 MINS
BITE-SIZED CHICKEN PARMESAN (6LB ORDERS)	BAKE @ 350°F KEEP COVERED FOR 40 MINS- UNCOVER AND BAKE FOR 15 MINS LONGER UNCOVERED
VEGETABLE LASAGNA	BAKE @ 350°F FOR 45-60 MINS KEEP COVERED



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Main Dishes

ARTICHOKE CHICKEN	BAKE @ 350°F COVERED FOR 30 MINS
	REMOVE COVER AND BAKE ANOTHER 10 MINS LONGER
DIJON VELOUTE SAUCE	PUT INTO A DOUBLE BOILER, SET UP, HEAT SLOWLY
VEGETABLE LASAGNA	BAKE @ 350°F FOR 45-60 MINS KEEP COVERED
CHICKEN BROCCOLI PENNE	BAKE @ 350°F FOR 40 MINS REMOVE AND STIR IN BROCCOLI FLORETS RECOVER BAKE 20 MINS LONGER -60 MINS TOTAL
CHICKEN BROCCOLI *NO PASTA	BAKE @ 350°F FOR 50 MINS COVERED
CHICKEN A LA KING, TETRAZZINI, OR CHICKEN SUPREME	BAKE @ 350°F FOR 60 MIN STIR AND KEEP COVERED
CHICKEN PIES MOUSSAKA PASTICHIO	BAKE @ 350°F FOR 50 MINS- KEEP COVERED
TURKEY SHEPARD'S PIE	
MACARONI + CHEESE	BAKE @ 350°F KEEP COVERED FOR 50 MINS- UNCOVER AND BAKE ANOTHER 10 MINS UNCOVERED
CHICKEN MARSALA CHICKEN PICATA (6OZ SERVINGS)	BAKE @ 350°F FOR 45-50 MINS- KEEP COVERED
BITE-SIZED CHICKEN MARSALA BITE-SIZED CHICKEN PICATA (6LB ORDERS)	BAKE @ 350°F FOR 50-60 MINS- KEEP COVERED
INDIVIDUAL BEEF WELLINGTONS	BAKE @ 350°F UNCOVERED FOR 25-30 MINS
HENRY'S HAM	PLACE A LITTLE WATER IN THE BOTTOM OF PAN BAKE @ 350°F FOR 45-50 MINS KEEP COVERED UNTIL THE LAST 20 MINS
BREADED CHICKEN FINGERS	BAKE @ 350°F KEEP COVERED FOR 20 MINS- UNCOVER- TURN-BAKE UNCOVERED FOR 15 MINS OR LAY OUT CHICKEN FINGERS ON COOKIE SHEET- BAKE UNCOVERED FOR 15 MINS @ 350°F
BAKED HADDOCK	BAKE @ 350°F KEEP COVERED FOR 30 MINS, THEN REMOVE COVER AND BAKE 10 MINS LONGER UNCOVERED
SALMON- CITRUS, TERIYAKI	BAKE @ 350°F FOR 45-50 MINS- KEEP COVERED
RAW SEASONED TENDERLOINS	BAKE @ 400°F FOR 40-45 MINS (INTERNAL TEMP 125F) LET REST- THE ENDS WILL BE MED-MED WELL
BUTTERNUT SQUASH RAVIOLI (6LB+)	PREHEAT OVEN @350°F - KEEP COVERED, STIR AFTER 20 MINUTES, RECOVER, PUT IN ANOTHER 20 MINS= 40 MIN TOTAL
WILD MUSHROOM RAVIOLI	
VEGETABLE FRITTATA	BAKE @ 350°F UNCOVERED FOR 25-30 MINS
QUICHE	PLACE ON COOKIE SHEET- COVER CRUST ONLY WITH FOIL- BAKE FOR 30 MINS @ 350°F
SEAFOOD NEWBURG/CASSEROLE	BAKE @350°F COVERED FOR 50-60 MINUTES
HADDOCK AU GRATIN	BAKE @350°F COVERED FOR 50 MINUTES
BBQ WINGS	BAKE @350°F FOR 50-60 MINS STIR AND KEEP COVERED
COCKTAIL MEATBALLS GRILLED KIELBASA IN MUSTARD SAUCE SAUSAGES W/PEPPERS + ONIONS	
DOUBLE STUFFED FRENCH TOAST	BAKE @ 350°F COVERED FOR 40-50 MINS
LAZYS MAN'S QUICHE	
SLICED COOKED TURKEY BREAST IN BROTH	BAKE @ 350°F KEEP COVERED FOR 40-50 MINS



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Sides

ASPARAGUS IN LEMON BUTTER SAUCE	BAKE @ 350°F FOR 20-25 MINS KEEP COVERED AND STIR
BRUSSELS SPROUTS GLAZED CARROTS VICHY GLAZED SWEET POTATO YAMS RED POTATOES WITH ROSEMARY ROASTED RED HONEY POTATOES ROASTED VEGETABLES ROOT VEGETABLES	BAKE @ 350°F COVERED FOR 40 MINS REMOVE COVER AND BAKE ANOTHER 10 MINS LONGER
TWICE BAKED POTATOES	
MASHED POTATOES SHALLOT MASHED POTATOES	BAKE @ 350°F FOR 50 MINS - KEEP COVERED
SMASHED GARLIC RED POTATOES	
BUTTERNUT SQUASH CHILI CREAMED ONIONS	BAKE @ 350°F FOR 30-40 MINS KEEP COVERED, STIR
TRADITIONAL BREAD STUFFING	
BROCCOLI DELIGHT GREEN BEAN ALMONDINE GREEN BEAN CASSEROLE	BAKE @ 350°F FOR 20-25 MINS KEEP COVERED AND STIR
HARICOT (GREEN BEAN)	
STIR FRIED VEGETABLES	BAKE @ 350°F FOR 25 MINS STIR- UNCOVERED
DELMONICO POTATOES SCALLOPED POTATOES	BAKE @ 350°F FOR 45 MINS KEEP COVERED, THEN REMOVE COVER AND THEN BAKE 15 MINS LONGER UNCOVERED
STIR FRIED PEAPODS	BAKE @ 350°F FOR 20-25 MINS KEEP COVERED
MARDI GRAS RICE RICE PILAF	PLACE 1 1/2 CUP WATER IN PAN BAKE 350°F FOR 40-45 MINS COVERED AND STIR HALFWAY THROUGH COOKING TIME
HENRY'S BAKED BEANS (1/2 PAN)	BAKE @ 350°F COVERED FOR 45-50 MINS