



Catering Reheating Instructions

PLATTERS / APPETIZERS

Arancini Pull the marinara out of the larger foil pan first to give arancini room to crisp. Cook arancini uncovered at 350° for 12-15 minutes. Warm marina at the same time for ~ 10 mins.

Buffalo Chicken Dip Preheat oven to 350°. Place uncovered aluminum tray in oven for 10-15 minutes until warmed through. Dip can also be eaten cold!

Chicken Wings Cook covered at 350° for 20 minutes. Cook uncovered additional 5-10 minutes until desired brownness/crispiness is reached.

Chicken Tender Cook uncovered 375° for 15-18 minutes until crispy.

Chicken Satay Cook covered at 350° for 10-12 minutes until warmed through. Finish uncovered for browning if desired. Satay is fully cooked & can be eaten cold or room temp.

Falafel Place uncovered aluminum tray (without dip) in 350° oven for 8-10 minutes until warmed through. Falafel can also be eaten cold!

Samosas or Spanakopita Cook uncovered at 350° for 12-15 minutes until golden.

Stuffed Quahog or Stuffed Scallop Cook uncovered at 350° for 30 minutes

Teriyaki Beef Skewers Cook uncovered at 350° for 8-10 minutes.

SIDES

Baked Beans Cook covered at 350° for 25 minutes.

Basmati Rice Add a splash of water to pan and cook covered at 350° for 18 minutes.

Broccoli Cook covered at 350° for 15 minutes.

Cauliflower (parmesan or curried) Cook covered at 350° for 15 minutes.

Butternut Squash Cook covered at 350° for 25 minutes.

Green Beans Almondine Cook covered at 350° for 15 minutes.

Mac & Cheese Cook covered at 350° for 35 minutes.

Mashed Potatoes Cook covered at 350° for 35 minutes.

Roasted Vegetables Cook covered at 350° for 20 minutes.

Roasted Red or Sweet Potatoes Cook covered at 350° for 20 minutes, finish uncovered to brown as desired

Quiche Remove from plastic. Cook uncovered in aluminum tray at 350° for 15 minutes.

Additional instructions on next page

**Updated June 2026*

MAIN COURSES

Baked Ziti Cook covered at 350° for 40 minutes. Finish uncovered to brown if desired.

BBQ Ribz Preheat oven to 350°. Cook covered for 20 minutes.

Chicken Broccoli Alfredo Preheat oven to 350°. Cook covered for 40 minutes.

Chicken Piccata Preheat oven to 350°. Cook covered for 30 minutes.

Chicken Parmesan Preheat oven to 350°. Cook covered for 25 minutes. Finish uncovered to brown as desired.

Chicken Tikka Masala Preheat oven to 350°. Cook covered for 30 minutes.

Chickpea & Veggie Curry Preheat oven to 350°. Cook covered for 30 minutes.

Coconut Shrimp Curry Preheat oven to 350°. Cook covered for 20 minutes.

Cod Piccata Preheat oven to 350°. Cook covered for 10 minutes.

Eggplant Parmesan Preheat oven to 350°. Cook covered for 25 minutes. Finish uncovered to brown as desired.

Grilled Chicken Preheat oven to 350°. Cook covered for 18 minutes.

Herb Crumbed Cod Preheat oven to 350°. Cook covered for 8 minutes. Finish uncovered to brown crumbs as desired.

Jerk Chicken Preheat oven to 350°. Cook covered for 30 minutes.

Lasagna (meat, veggie or enchilada) Preheat oven to 350°. Cook covered for 40 minutes. Finish uncovered to brown as desired.

Meatballz Preheat oven to 350°. Cook covered for 30 minutes.

Pulled Pork or Chicken Preheat oven to 350°. Cook covered for 30 minutes.

Salmon Preheat oven to 350°. Cook covered for 8-12 minutes.

Sausage & Peppers Preheat oven to 350°. Cook covered for 25 minutes.

Steak Tipz Preheat oven to 350°. Cook uncovered until desired temp is reached. Beef has been seared and is ready to reheat to temp. ~8-10 minutes for medium-rare

Rare: 125° Medium Rare: 135° Medium: 145° Medium Well: 150° Well Done: 160°

PLEASE NOTE THAT COOKING TIMES AND TEMPERATURES VARY FROM OVEN TO OVEN. FOR BEST RESULTS, WE RECOMMEND USING A FOOD THERMOMETER.

