

CATERING

REHEATING INSTRUCTIONS



Be sure to begin reheating in a preheated oven.

Before reheating, remove item from refrigerator and allow to sit at room temperature for at least 15 minutes.

Oven temperatures and capabilities vary greatly, reheat to an internal temperature of 165°F.

Reheating times may vary based on accuracy of oven temperature, container size, quantity of food, and/or other variables.

Please follow the general reheating guidelines below

BREAKFAST/BAKERY	TEMPERATURE/TIME	NOTES
Apple Crisp	350°F, 30-35 minutes	Cover for 25 minutes; Uncover, Cook for 5-10 minutes
Apple Raisin Bread Pudding	350°F, 30-45 minutes	Cover; Check after 30 minutes
Bacon	400°F, 10-15 minutes	Transfer to a baking sheet to evenly spread out
Breakfast Sausage	375°F, 10-12 minutes	Covered
French Toast Casserole	350°F, 30-45 minutes	Remove sauce; Cover; Check after 30 minutes
Home Fries	400°F, 20-25 minutes	Cover for 10 minutes; Uncover; Toss, Cook for 10-15 minutes
Meat Frittata	350°F, 20-25 minutes	Covered
Vegetable Frittata	350°F, 20-25 minutes	Covered
Quiche [Florentine, Lorraine, Tomato Broccoli]	350°F, 20-25 minutes	Remove from plastic container, Transfer to a baking sheet pan, Check after 20 minutes

APPETIZERS	TEMPERATURE/TIME	NOTES
Buffalo Cauliflower	350°F, 10-15 minutes	Uncovered for 10 minutes; Toss, Cook 5 more minutes
Buffalo Chicken Dip	350°F, 20 minutes	Cover for 10 minutes; Uncover, Stir, Cook for 10 more minutes
Chicken Bites [BBQ, Buffalo, General Tso's, Nashville Hot, Sweet & Sour, Sweet Chili, Teriyaki, Zesty Orange]	350°F, 15-20 minutes	Uncovered for 15 minutes; Toss, Cook 5 more minutes
Chicken Fingers	350°F, 15-20 minutes	Remove Sauce; Uncovered for 15 minutes; Flip over, Cook 5 more minutes
Chicken Skewers [Satay, Sweet Chili, Teriyaki]	350°F, 7-10 minutes	Cover
Chicken Teriyaki Potstickers	350°F, 8-10 minutes	Remove Sauce; Uncovered
Chicken Wings [BBQ, Buffalo, Garlic Parmesan, Sweet Chili, Teriyaki]	350°F, 15-20 minutes	Uncovered for 15 minutes; Toss, Cook 5 more minutes
Clams Casino	350°F, 15-20 minutes	Uncovered; Check at 15 minutes
Classic Chicken Quesadilla	350°F, 15-20 minutes	Transfer to a baking sheet to evenly spread out; Check at 15 minutes
Cocktail Meatballs [Bourbon, Garlic Parmesan, General Tso's, Sweet & Sour]	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Coconut Chicken Tenders	375°F, 20 minutes	Uncovered for 10 minutes; Flip over, Cook 10 more minutes
Dave's Crispy Chicken Tenders	350°F, 15-20 minutes	Remove Sauce; Uncovered for 15 minutes; Flip over, Cook 5 more minutes
Edamame Cakes	375°F, 10-15 minutes	Uncovered for 10 minutes; Flip over, Cook 5 more minutes
Gourmet Florentine Stuffed Mushrooms	350°F, 15-20 minutes	Uncovered
Gourmet Italian Stuffed Mushrooms	350°F, 15-20 minutes	Uncovered
Honey Stung Wings	350°F, 15-20 minutes	Uncovered for 15 minutes; Toss, Cook 5 more minutes
Jumbo Sea Scallops Wrapped in Bacon	250°F, 10-15 minutes	Uncovered; Check at 12 minutes
Lobster Risotto Balls	375°F, 10-15 minutes	Uncovered
Marinara Cocktail Meatballs	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Mini Crab Cakes	375°F, 10-15 minutes	Uncovered for 10 minutes; Flip over, Cook 5 more minutes
Mini Vegetable Spring Rolls	375°F, 10-15 minutes	Remove Sauce; Uncovered for 10 minutes; Flip over, Cook 5 more minutes
Seafood Stuffies	350°F, 15-20 minutes	Uncovered
Spanakopita	350°F, 8-10 minutes	Transfer to a baking sheet to evenly spread out
Spinach & Artichoke Dip	350°F, 20 minutes	Cover for 10 minutes; Uncover, Stir, Cook for 10 more minutes
Stuffed Quahogs	350°F, 15-20 minutes	Uncovered
Stuffed Scallops	350°F, 15-20 minutes	Uncovered
Swedish Meatballs	350°F, 20-25 minutes	Cover; Stir halfway, Recover

ENTREES	TEMPERATURE/TIME	NOTES
Asian Salmon	350°F, 10-15 minutes	Uncovered
Baked Meatballs with Sauce	350°F, 35-45 minutes	Cover; Stir halfway, Recover
BBQ Pulled Chicken	350°F, 30-40 minutes	Cover; Stir halfway, Recover
BBQ Pulled Pork	350°F, 30-40 minutes	Cover; Stir halfway, Recover
Beef Stroganoff	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Chicken Caprice	350°F, 20-25 minutes	Cover
Chicken Francese	350°F, 20-25 minutes	Remove Sauce, Add sauce to pan; Cover
Chicken Marsala	350°F, 20-25 minutes	Cover
Chicken Parmesan	350°F, 30-40 minutes	Cover for 30 min.; Uncover, Cook for 10 more min.
Chicken Piccata	350°F, 20-25 minutes	Cover
Chicken Sausage & Peppers	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Chicken Sorrentina	350°F, 30-40 minutes	Cover for 30 min.; Uncover, Cook for 10 more min.
Citrus Salmon	350°F, 10-15 minutes	Uncovered
Creamy Chicken Rosa	350°F, 20-25 minutes	Cover
Dave's Shepherd's Pie	375°F, 60 minutes	Cover for 45 min.; Uncover, Cook for 15 more min.
Dave's Sizzle Sauce Salmon	350°F, 10-15 minutes	Uncovered
Eggplant Meatless Meatballs	350°F, 30-40 minutes	Cover; Stir halfway, Recover
Eggplant Parmesan	350°F, 30-40 minutes	Cover for 30 min.; Uncover, Cook for 10 more min.
Grilled Chicken [Italian Style, Roasted Garlic, Salt & Pepper, Sweet Chili]	375°F, 15-20 minutes	Uncovered
Italian Sausage & Peppers	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Italian Sausage & Potatoes	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Maple Mustard Pork Tenderloin	350°F, 15-20 minutes	Cover
Maple Mustard Salmon	350°F, 10-15 minutes	Uncovered
Marinated Tenderloin Tips [Bourbon, Dave's Sizzle Sauce, Korean BBQ, Teriyaki, Zinfandel]	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Meat Lasagna	375°F, 60 minutes	Cover for 45 min.; Uncover, Cook for 15 more min.
Miso Ginger Salmon	350°F, 10-15 minutes	Uncovered
New England Baked Scrod	350°F, 20-25 minutes	Cover for 15 min.; Uncover, Cook 5-10 more min.
Roasted Pork Loin with Brown Gravy	350°F, 20-25 minutes	Cover
Roasted Pork Loin with Bourbon Sauce	350°F, 20-25 minutes	Cover
Roasted Turkey & Gravy	350°F, 20-25 minutes	Cover
Stuffed Chicken Breasts [Sausage & Apple]	350°F, 25-30 minutes	Cover
Stuffed Shrimp (Raw)	350°F, 15-20 minutes	Uncovered
Stuffed Sole [Crab, Florentine, Lobster]	325°F, 20-25 minutes	Cover
Stuffed Sole w/ Lobster Sauce [Crab, Florentine, Lobster]	325°F, 20-25 minutes	Cover
Sweet Chili Salmon w/ Macadamia	350°F, 10-15 minutes	Uncovered
Traditional Meatloaf w/ Gravy	350°F, 20-25 minutes	Cover
Veal & Peas	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Vegetable Lasagna	375°F, 60 minutes	Cover for 45 min.; Uncover, Cook for 15 more min.
Yakiniku Salmon	350°F, 10-15 minutes	Uncovered
Yankee Pot Roast	350°F, 20-25 minutes	Cover; Stir halfway, Recover

PASTA	TEMPERATURE/TIME	NOTES
Adult Macaroni & Cheese	350°F, 50-55 minutes	Remove sauce; Mix in sauce; Cover for 40 minutes; Uncover, Stir, Cook for 10-15 more minutes
American Chop Suey	350°F, 35-45 minutes	Cover; Stir halfway, Recover
Buffalo Chicken Mac & Cheese	350°F, 45-55 minutes	Cover; Stir halfway, Recover
Buttered Egg Noodles	375°F, 10-15 minutes	Cover; Stir halfway, Recover
Chicken Broccoli Alfredo	350°F, 35-45 minutes	Cover; Stir halfway, Recover
Chicken Penne Vodka	350°F, 35-45 minutes	Cover; Stir halfway, Recover
Farfalle Ala Norma	350°F, 30-35 minutes	Cover; Stir halfway, Recover
Farfalle Primavera	350°F, 30-35 minutes	Cover; Stir halfway, Recover
Lasagna Florentine Rolls	350°F, 35-45 minutes	Cover for 30 minutes; Uncover, Cook for 5-10 more minutes
Linguine & Shrimp Florentine	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Linguine with White Clam Sauce	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Lobster Mac & Cheese	350°F, 50-55 minutes	Cover for 40 minutes; Uncover, Stir, Cook for 10-15 more minutes
Pasta with Garlic & Oil	375°F, 10-15 minutes	Cover; Stir halfway, Recover
Pasta with Marinara	350°F, 15-20 minutes	Remove sauce; Mix in sauce; Cover; Stir halfway, Recover
Penne a la Vodka	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Penne Primavera [No Cream]	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Pork Lo Mein	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Ravioli in Sauce	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Sausage & Rabe Orecchiette	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Sesame Wheat Noodles	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Shrimp Scampi	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Spicy Peanut Noodles	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Stuffed Shells	350°F, 35-40 minutes	Cover for 30 minutes; Uncover, Cook for 5-10 more minutes
Sweet Chili Beef Noodles	350°F, 15-20 minutes	Cover; Stir halfway, Recover
Traditional Mac & Cheese	350°F, 45-55 minutes	Cover; Stir halfway, Recover
Vegetable Lo Mein	350°F, 15-20 minutes	Cover; Stir halfway, Recover

VEGETABLES	TEMPERATURE/TIME	NOTES
Asparagus Almondine	350°F, 10-15 minutes	Uncovered; Stir halfway
Broccoli Au Gratin	375°F, 30-35 minutes	Cover for 25 minutes; Uncover, Cook for 5-10 minutes
Broccoli Italiano	350°F, 10-20 minutes	Uncovered; Stir halfway
Butternut Squash with Apples	350°F, 15-25 minutes	Cover; Stir halfway, Recover
Butternut Squash with Craisins & Walnuts	350°F, 15-25 minutes	Cover; Stir halfway, Recover
Green Bean Almondine	350°F, 10-15 minutes	Uncovered; Stir halfway
Green Bean Casserole	375°F, 30-35 minutes	Cover for 25 minutes; Uncover, Cook for 5-10 minutes
Grilled Marinated Vegetables	350°F, 10-20 minutes	Uncovered; Stir halfway
Healthy Roasted Cauliflower	350°F, 10-20 minutes	Uncovered; Stir halfway
Honey Ginger Carrots	350°F, 15-20 minutes	Cover for 10 minutes; Uncover, Toss, Cook for 5-10 minutes
Julienne Vegetables	350°F, 10-20 minutes	Uncovered; Stir halfway
Maple Roasted Harvest Vegetables	350°F, 15-25 minutes	Cover; Stir halfway, Recover
Maple Tarragon Roasted Carrots	350°F, 15-20 minutes	Cover for 10 minutes; Uncover, Toss, Cook for 5-10 minutes
Mashed Butternut Squash	375°F, 30-35 minutes	Cover; Stir halfway, Recover
Roasted Brussels Sprouts w/ Pancetta	350°F, 15-25 minutes	Uncovered; Stir halfway
Roasted Brussels Sprouts w/ Red Peppers	350°F, 15-25 minutes	Uncovered; Stir halfway
Roasted Garlic Green Beans	350°F, 10-15 minutes	Uncovered; Stir halfway
Sauteed Broccoli Rabe	350°F, 10-15 minutes	Uncovered; Stir halfway
Sweet Chili Brussels Sprouts	350°F, 15-25 minutes	Uncovered; Stir halfway

STARCHES/SIDES	OVEN TEMPERATURE/TIME	NOTES
Apple Sausage Cranberry Stuffing	350°F, 35-40 minutes	Cover for 25 minutes; Uncover, Cook for 10-15 minutes
Au Gratin Potatoes	375°F, 30-35 minutes	Cover for 25 minutes; Uncover, Cook for 5-10 minutes
Garlic Mashed Potatoes	325°F, 30-40 minutes	Cover; Stir halfway, Recover
Garlic Rosemary Baby Potatoes	400°F, 20-30 minutes	Cover for 20 minutes; Uncover; Toss, Cook for 5-10 minutes
Oven Roasted Potatoes	400°F, 20-30 minutes	Cover for 20 minutes; Uncover; Toss, Cook for 5-10 minutes
Potato Latkes	375°F, 10-15 minutes	Transfer to a baking sheet to evenly spread out
Rice Pilaf	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Sweet Potato & Brussels Sprouts Hash	350°F, 25-30 minutes	Cover for 20 minutes; Uncover, Cook for 5-10 minutes
Sweet Potato Wedges	400°F, 10-12 minutes	Transfer to a baking sheet to evenly spread out; Toss halfway
Traditional Mashed Potatoes	325°F, 30-40 minutes	Cover; Stir halfway, Recover
Traditional Stuffing	350°F, 35-40 minutes	Cover for 25 minutes; Uncover, Cook for 10-15 minutes
Vegetable Fried Rice	350°F, 20-25 minutes	Cover; Stir halfway, Recover
Vegetarian Stuffing	350°F, 35-40 minutes	Cover for 25 minutes; Uncover, Cook for 10-15 minutes