

CATERING HEATING INSTRUCTIONS

HOLIDAY SIDES

Traditional Herb Stuffing

Microwave: Transfer to microwave safe dish, lay a piece of wax paper or plastic wrap loosely over the top, and microwave on high for 2 minutes. Stir, replace wax paper and heat for an additional 1½ minutes. Stir again and heat uncovered for 1 minute longer.

Conventional Oven: Remove lid and cover food with aluminum foil. Place container into a preheated 375°F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5–8 minutes.

Chipotle Corn Casserole / Creamed Spinach / Mashed Cauliflower

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper or plastic wrap on top and microwave on high for 2½ minutes. Stir, replace wax paper and heat for an additional 2 minutes.

Conventional Oven: Remove lid, and cover with aluminum foil. Place container into a preheated 350°F oven for 12–14 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Green Bean Casserole / Green Beans Amantine / Bourbon Glazed Carrots / Seasonal Vegetables

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper or plastic wrap on top and microwave on high for 2 minutes. Stir, replace wax paper and heat for an additional 1½ minutes.

Conventional Oven: Remove lid, and cover with aluminum foil. Place container into a preheated 350°F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Mashed Potatoes / Sweet Potato Mash

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper or plastic wrap on top and microwave on high for 2½ minutes. Stir, replace wax paper, and heat for an additional 2 minutes.

Conventional Oven: Remove lid and cover container with aluminum foil. Place container into a preheated 375°F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Macaroni & Cheese

Microwave: Transfer to microwave safe dish, loosely lay a piece of wax paper or plastic wrap loosely on top, and heat on high for 2 minutes. Stir, replace wax paper, and heat for an additional 2 minutes.

Conventional Oven: Remove lid and cover food with aluminum foil. Place container into a preheated 375°F oven for 15–20 minutes. Stir, replace foil, and heat for an additional 5 minutes.

Turkey Gravy / Beef Gravy / Cabernet Reduction

Microwave: Transfer to microwave safe dish, and heat in 1 minute intervals, stirring each time, until heated through.

Stovetop: Transfer gravy to a saucepan, and heat over medium-low heat, stirring frequently, until it comes to a simmer.

Parker House Rolls

Preheat oven to 375°. Wrap the rolls completely in aluminum foil. Bake for 8–10 minutes or until warm. Serve immediately.

Quiche

Preheat oven to 375°. Cover with foil. Bake for 15–25 minutes, or until warmed through.

APPETIZERS

Mini Meatballs

Preheat oven to 375°.
Remove lid and bake for 12–14 minutes.

Mini Crab Cakes

Preheat oven to 375°.
Remove lid and bake for 12–15 minutes.

Brie en Croûte

Preheat oven to 375°.
Place on a sheet pan and bake for 20 minutes, or until golden brown.

Bacon Wrapped Dates

Preheat oven to 375°.
Remove lid and bake for 8–10 minutes or until bacon is crisp.

Stuffed Mushrooms

Preheat oven to 375°.
Remove lid and bake for 10–12 minutes.

Sliders

Preheat oven to 350°.
Remove meat from buns (unless already deconstructed) and place in oven safe dish. Heat for 6–7 minutes.

Skewers

Preheat oven to 350°.
Place in oven safe dish. Heat for 6–7 minutes.

Pigs in a Blanket

Preheat oven to 350°.
Place in oven safe dish. Cover and bake for 10–15 minutes. Remove cover and bake for an additional 5 minutes or until golden brown.

Crab & Brie Bites

Preheat oven to 350°.
Keep foil lid on pan and bake for 10 minutes. Remove lid and bake for an additional 5 minutes until pastry is crispy.

Jumbo Pretzel

Preheat oven to 350°.
Place pretzel directly on the oven rack for 5–10 minutes. Or enjoy at room temperature!

Chicken Wings

Preheat oven to 350°.
Place in oven safe dish. Cover and bake for 12–15 minutes.

Chicken Tenders

Preheat oven to 350°.
Keep foil lid on pan and bake for 10 minutes. Remove lid and gently rotate tenders from the bottom of the pan. Return to oven and bake for an additional 5–10 minutes.

Mac & Cheese Bites

Preheat oven to 375°.
Place in a single layer on sheet pan. Bake for 10–12 minutes. Rotate halfway through cooking process.

ENTRÉES

Rotisserie Chicken

Preheat oven to 375°. Place in oven safe dish. Cover and bake 18–22 minutes.

BBQ Ribs

Preheat oven to 375°. Place in oven safe dish. Cover and bake for 18–22 minutes.

Enchiladas

Preheat oven to 375°. Place in oven safe dish. Cover and bake for 25–30 minutes.

Chicken Parmesan

Preheat oven to 350°. Place in oven safe dish. Cover and bake for 30–35 minutes. Remove cover to brown cheese for the last few minutes of baking prior to serving.

Fried Chicken

Preheat oven to 375°. Place in a single layer in an oven safe dish. Bake for 15–20 minutes.

Lemon Grilled Chicken Breasts

Preheat oven to 350°. Place in oven safe dish. Cover and bake for 14–18 minutes.

Eggplant Parmesan

Preheat oven to 400°. Place in oven safe dish. Cover and bake for 45–50 minutes.

Pulled Pork or Chicken

Preheat oven to 350°. Keep foil lid on pan and bake for 15–20 minutes. Remove lid and stir well. Replace lid and bake an additional 10 minutes or until heated through.

BBQ Sauce

Heat on stovetop over medium-low heat, stirring frequently, until warm throughout. Or place sauce in microwave safe container; heat in 1 minute intervals, stirring each time, until heated through.

Lasagnas

Preheat oven to 400°. Place in oven safe dish. Cover and bake for 45–50 minutes.

Pastas

Preheat oven to 350°. Keep cover on and bake for 20 minutes. Remove cover, stir, and bake with lid off for 10 minutes.

BEEF ROASTS

Beef Rib Roast

Roasting times for a beef rib roast in a 325°F conventional oven

Ribs	Approximate Weight	Time
2	4–5 lbs	60–70 minutes
3	7–8½ lbs	1½–1¾ hours
4	9–10½ lbs	1¾–2¼ hours
5	11–13½ lbs	2¼–2¾ hours
6	14–16 lbs	3–3¼ hours
7	16–18½ lbs	3¾–4 hours

Temperatures for a Beef Rib Roast

Rare	120–125°F	center is bright red, pinkish toward the exterior portion
Medium Rare	130–135°F	center is very pink, slightly brown toward the exterior portion
Medium	140–145°F	center is light pink, outer portion is brown
Medium Well	150–155°F	not pink
Well Done	160°F and above	steak is uniformly brown throughout

Beef Tenderloin Roast

Roasting times for a beef tenderloin roast in a 425°F conventional oven

Whole	4–6 lbs	425°F	45–60 minutes	Medium Rare–145°F
Half	2–3 lbs	425°F	35–45 minutes	Medium Rare–160°F

LAMB RACK / CHOPS

Roast in a 450°F conventional oven for 10–15 minutes per pound. Let rest for 5–7 minutes. For Medium Rare, cook to an internal temperature of 145°F.

PORK CROWN / BONE-IN ROAST

Roast in a 375°F conventional oven for 10–15 minutes per pound or until internal temperature reaches 145°F. Let rest for 20–30 minutes. Note, the temperature will rise 5–10° as it rests.

PORK TENDERLOIN

Roast in a 400°F conventional oven for 18–20 minutes per pound or until internal temperature reaches 145°F. Let rest for 20–30 minutes. Note, the temperature will rise 5–10° as it rests.

HEATING YOUR HAM

Preheat oven to 275°F. Place ham on a wire rack in a shallow roasting pan with ½ inch of water at the bottom. Cover with aluminum foil. Roast until ham reaches an internal temperature of 145°F, about 10–12 minutes per pound. If the ham is fire glazed, uncover for the last 10–15 minutes of baking time to brown the glaze.