



CATERING HEATING INSTRUCTIONS

Bring all items to room temperature before cooking. Remove sauces prior to heating.
Place in an oven safe dish. Ensure all items are heated thoroughly until reaching 165°F.

Appetizers

Bacon-Wrapped Dates

Preheat oven to 375° F. Place in oven safe dish. Bake for 8–10 minutes.

Brie en Croûte

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

Chicken Tenders

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

Chicken Wings

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

Jumbo Pretzel

Preheat oven to 350° F. Place pretzel directly on the oven rack for 5-10 minutes—or enjoy at room temperature!

Mini Meatballs

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 12–14 minutes.

Pigs in a Blanket/Mini Corn Dogs

Preheat oven to 350° F. 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.

Quiche

Preheat oven to 350° F. Cover with foil to prevent burning. Cook for 10–15 minutes.

Sliders

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

Skewers

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

Sriracha Cauliflower Bites

Preheat oven to 350° F.
Place in oven safe dish.
Heat for 10-15 minutes.

Entrees

Buddha Bowl

Preheat oven to 375° F.
Leave items at room temperature for 20 minutes. Place in oven safe dish. Bake for 15 minutes. Remove, stir, and heat 5-10 more minutes, or until heated thoroughly.

Chicken Parmesan

Preheat oven to 350° F. 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.

Lasagna/ Eggplant Parmesan

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

Sausage & Peppers

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 20-25 minutes.

Fried Chicken

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

Grilled Salmon

Preheat oven to 350° F.
Place in oven safe dish.
Cover and bake for 20-25 minutes.

Lemon Grilled Chicken Breasts

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 18-20 minutes.

Pastas

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

Beef Tenderloin

Preheat oven to 375° F.
Place in oven safe dish. Cook times for rare, 20-25 minutes, 30-35 minutes for medium, 40-45 minutes for well done.

Hand-Pulled Pork

Preheat oven to 350° F. 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.

Baked Chicken

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

Sides

Breakfast Sammies

Preheat oven to 350° F.
Unwrap sammies and open them up. Cook for 5-7 minutes or until warmed throughout.

Double Baked Potatoes

Preheat oven to 350° F. Bake for 12-15 minutes until heated through and cheese is melted.

Macaroni & Cheese

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

Mashed Potatoes

Preheat oven to 375° F. Place in oven safe dish and bake for 15–20 for every 2 lbs. Bake for an additional 2–3 minutes per lb. until heated through.

Rice, Beans or Elote

Preheat oven to 350° F. Cover with foil and heat for 20 minutes. Stir and continue heating for 10 minutes or until heated through.

Tamale Platter

Preheat oven to 350° F. Cover with foil and bake for 15 minutes. Uncover and heat for an additional 5 minutes or until heated through.

Taco Platter/ Fajita Platter

Preheat oven to 350° F. Cover with foil and bake for 10-15 minutes. Stir and bake until heated through.

Vegetables

Preheat oven to 375° F.
Place in oven safe dish. Cover and bake for 12–15 minutes for every 2 lbs. Bake for an additional 2–3 minutes per lb. until heated through.