

## **BALDUCCI'S CATERING REHEAT INSTRUCTIONS**

- Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven.
- Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
  - NEVER put foil or metallic containers in the microwave.
  - Keep foods loosely covered with microwave-safe wrap.
  - Rotate and stir items at least once during the reheating process.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.
- ALWAYS check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F in the thickest part before consumption.
- ALWAYS keep stored food covered and refrigerated at 41 degrees or less. Party platters or items served at room temperature should be consumed within four hours after being removed from refrigeration.

### **BREAKFAST**

Pastries and breads may be stored at room temperature outside of refrigeration. Other items (such as condiments, sauces, fruit, juice and yogurt) should be kept refrigerated until service.

#### **QUICHE:**

Remove from plastic shell. Heat uncovered in a 350°F oven for 12-15 minutes or until temperature registers 165°F. Cover with foil if the crust begins to brown too quickly.

### **LUNCH**

Breads may be stored at room temperature outside of refrigeration. Other items (such as sandwiches, meats, cheeses and condiments) should be kept refrigerated until service.

### **SIDE SALADS**

Side salads should be refrigerated until just before service, and are best served chilled or at room temperature.

### **SALAD ENTRÉES**

Entrée salads should be refrigerated until just before service, and are best served chilled or at room temperature.

### **CLASSIC ENTRÉES**

#### **BUTTERMILK FRIED CHICKEN:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 15-25 minutes or until temperature registers 165°F. The breast will need more time to reheat than the legs and thighs.

#### **QUARTERED ROTISSERIE CHICKEN:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 15-25 minutes or until temperature registers 165°F. The breast will need more time to reheat than the legs and thighs.

#### **HERB MARINATED GRILLED CHICKEN:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 8-12 minutes or until temperature registers 165°F.

#### **GRILLED CITRUS SALMON:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 7-10 minutes or until temperature registers 165°F.

#### **MARYLAND CRAB CAKES:**

Place in an oven safe container. Heat uncovered in a 350°f oven for 12-15 minutes or until temperature registers 165°f. Keep remoulade refrigerated until service.

**BEEF TENDERLOIN\*:**

Best served rare at room temperature. If you choose to reheat, place in an oven safe container and cover with foil. Heat in a 350°f oven for 4-6 minutes for medium-rare, 6-8 minutes for medium, and 8-10 minutes for well-done.

**MEAT OR SPINACH LASAGNA:**

Cover pan tightly with foil. Heat in a 350°f oven for 40-60 minutes or until temperature registers 165°f.

**ENTRÉE SIDES**

**PENNE WITH RICOTTA SALATA:**

OVEN: Place in an oven safe container. Cover with foil and heat in a 350°f oven for 12-15 minutes, stirring half-way through, or until the sauce is bubbling and the temperature registers 165°f.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 2 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°f.

Also excellent served chilled or at room temperature.

**CREAMY MASHED POTATOES:**

OVEN: Place in an oven safe container. Cover with foil and heat in a 350°F oven for 15-25 minutes, stirring half-way through, until temperature registers 165°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°F.

**SWEET POTATO PUREE:**

OVEN: Place in an oven safe container. Cover with foil and heat in a 350°F oven for 15-25 minutes, stirring half-way through, until temperature registers 165°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°F.

**MOROCCAN COUSCOUS:**

Place in a microwave safe container. Cover with a damp paper towel and microwave on HIGH for 3 minutes. Stir and continue to heat if necessary until temperature registers 165°F.

Also excellent served chilled or at room temperature.

**RISOTTO MILANESSE:**

Place in a microwave safe container. Cover with a damp paper towel and microwave on HIGH for 3 minutes until internal temperature registers 165°F.

**GRILLED VEGETABLES:**

OVEN: Place in an oven safe container. Heat uncovered in a 350°f oven, stirring occasionally, for 6-8 minutes or until temperature registers 165°f.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 2 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°f.

Also excellent served at room temperature.

**GRILLED ASPARAGUS:**

OVEN: Place in an oven safe container. Heat uncovered in a 350°f oven, stirring occasionally, for 6-8 minutes or until temperature registers 165°f.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 2 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°f.

Also excellent served at room temperature.

**ROASTED FINGERLING POTATOES:**

Place in an oven safe container. Heat uncovered in a 400°F oven for 12-15 minutes, flipping half-way through, until temperature registers 165°F.

**SAUTEED SPINACH:**

OVEN: Place in an oven safe container. Cover with foil and heat in a 350°F oven for 10-15 minutes, stirring half-way through, until temperature registers 165°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 2 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°F.

**GREEN BEANS:**

OVEN: Place in an oven safe container. Heat uncovered in a 350°F oven for 4-6 minutes, stirring half-way through, until temperature registers 165°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for 2 minutes. Stir and continue heating 1-3 more minutes until temperature registers 165°F.

**HORS D'OEUVRES:**

**TOMATO AND FRESH MOZZARELLA CROSTINI:**

Best served chilled or at room temperature.

**MINI QUICHE:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 5-7 minutes until temperature registers 165°F. Cover with foil if the crust begins to brown too quickly.

**MINI BUTTERMILK BISCUITS:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 3-5 minutes to just warm the biscuits.

**LONG STEMMED ARTICHOKE HEARTS:**

Best served chilled.

**PROSCIUTTO DI PARMA WRAPPED MELON:**

Best served chilled.

**SPANAKOPITA:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 5-7 minutes until temperature registers 165°F. Cover with foil if the pastry begins to brown too quickly. Refrigerate sauce until service.

**MINI MARYLAND CRAB CAKES:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 5-7 minutes until temperature registers 165°F. Cover with foil if the crab cakes begin to brown too quickly. Keep remoulade refrigerated until service.

**MINI BEEF WELLINGTON\*:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 5-7 minutes until temperature registers 165°F. Cover with foil if the dough begins to brown too quickly.

**MEDJOL DATES IN BACON:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 3-5 minutes until temperature registers 165°F and bacon is golden and crispy.

**STUFFED MUSHROOMS:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 5-7 minutes, until mushrooms are bubbling and browned and temperature registers 165°F.

**LOBSTER BITES:**

Place in an oven safe container. Heat uncovered in a 350°F oven for 5-7 minutes until temperature registers 165°F. Cover with foil if the crab cakes begin to brown too quickly. Keep aioli refrigerated until service.

**KOBE PIGS IN A BLANKET:**

Place in an oven safe container. Heat uncovered in a 350°f oven for 4-6 minutes until temperature registers 165°f and pastry is golden brown. Cover with foil if the pastry begins to brown too quickly. Keep mustard refrigerated until service.

**TEA SANDWICHES:**

Best served chilled or at room temperature.

**CHEESEBURGER SLIDERS:**

Place in an oven safe container. Heat uncovered in a 350°f oven for 4-6 minutes until temperature registers 165°f and bun is lightly toasted. Cover with foil if the bun begins to brown too quickly.

**FRUIT KEBABS:**

Best served chilled or at room temperature.

**PARTY PLATTERS:**

Party platters should be refrigerated until just before service. Party platters should be consumed within four hours after being removed from refrigeration.

**\*Consumer Advisory:** These foods are raw, undercooked or lightly cooked. Consuming these foods may cause foodborne illness in children, pregnant women, the elderly and persons with weakened immune systems. NOTE: Many items on this menu are prepared in facilities that process peanuts, nuts, shellfish, or other potential allergens.