

## **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 degrees before consumption.
- ALWAYS keep stored food covered and refrigerated at 41 degrees or less.

### **BREAKFAST**

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

#### **QUICHE:**

Remove from plastic shell. Heat uncovered in a 350°F oven for approx. 20-30 minutes, or until temperature reaches 165°F. Cover with foil if the crust begins to brown too quickly.

#### **FRITTATAS:**

Place container, uncovered, in a 350°F oven for approx. 12-15 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if frittatas brown too quickly.

#### **FRENCH TOAST BREAD PUDDING:**

Remove compote and refrigerate until ready to serve. Cover the top of the aluminum container with foil. Place container in a 350°F oven for approx. 12-15 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

#### **BACON & GOUDA BREAD PUDDING:**

Cover the top of the aluminum container with foil. Place container in a 350°F oven for approx. 12-15 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to brown the top.

#### **DEEP DISH BUTTERMILK PANCAKE LOAF:**

Place the aluminum container, uncovered, in a 350°F oven for approx. 10-12 minutes, until the internal temperature reaches 165°F.

#### **SOUTHERN STYLE BISCUIT:**

Place the aluminum container, uncovered, in a 350°F oven for approx. 7-10 minutes, until the internal temperature reaches 165°F. Cover with foil if the biscuits begin to get too dark.

### **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.

## **ENTRÉE SALADS**

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 approx. 20-25 minutes, or until temperature reaches 165°F. The breast will need more time to reheat than the legs and thighs.

### **ROTISSERIE CHICKEN:**

Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 20-25 minutes, or until temperature reaches 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 approx. 8-12 minutes, or until temperature reaches 165°F.

### **GRILLED CITRUS SALMON:**

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

### **MARYLAND CRAB CAKES:**

Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 12-15 minutes, or until temperature reaches 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 approx. 4-6 minutes for medium-rare, 6-8 minutes for medium, and 8-10 minutes for well-done.

### **PORTABELLO WELLINGTON:**

Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 10-12 minutes or until internal temperature reaches 165°F.

### **MEAT OR SPINACH LASAGNA:**

Cover pan tightly with foil. Heat in a 350°F oven for approx. 40-60 minutes or until temperature reaches 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 approx. 12-15 minutes, stirring half-way through, or until the sauce is bubbling and the temperature reaches 165°F.

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 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 approx. 20-30 minutes, stirring half-way through, until temperature reaches 165°F.

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

**SWEET POTATO PUREE:**

OVEN: Place in an oven safe container. Cover with foil and heat in a 350°F oven for approx. 25-30 minutes, stirring half-way through, until temperature reaches 165°F.

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

**MACARONI & CHEESE:**

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

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

**RISOTTO MILANESE:**

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

**GRILLED VEGETABLES:**

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

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

**GRILLED ASPARAGUS:**

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

MICROWAVE: Place in a microwave safe container. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 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 approx. 12-15 minutes, flipping half-way through, until temperature reaches 165°F.

**SAUTEED SPINACH:**

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

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

**GREEN BEANS:**

OVEN: Place in an oven safe container. Heat uncovered in a 350°F oven for approx. 5-7 minutes, stirring half-way through, until temperature reaches 165°F.

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

## **HORS D'OEUVRES:**

### **TOMATO AND FRESH MOZZARELLA CROSTINI:**

Best served chilled or at room temperature.

### **MINI BUTTERMILK BISCUITS:**

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

### **STUFFED MUSHROOMS:**

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

### **KOBE PIGS IN A BLANKET WITH SPICY MUSTARD:**

Place in an oven safe container. Remove mustard and refrigerate until service. Heat uncovered in a 350°F oven for approx. 5-7 minutes, until pastry is golden brown and internal temperature reaches 165°F.

### **FINGER SANDWICHES:**

Best served chilled.

### **FRUIT KEBABS:**

Best served chilled.

### **BEEF BARBACOA TAQUITOS / BEET TENDERLOIN W/GORGONZOLA & BACON:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

### **BEEF SHORT RIBS & ROQUEFORT HAND PIES / BELLA FLORA PUFF**

#### **ASPARAGUS ROLLUP / VEGAN CAPONATA STAR:**

Remove the lid and place the uncovered aluminum pan in a 375°F oven for approx. 7-10 minutes, until golden brown and the internal temperatures reaches 165°F.

### **CORN & EDAMAME QUESADILLAS / LAMB GYRO:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

### **KALE & ROASTED VEG POTSTICKER / CHICKEN & LEMONGRASS POTSTICKER:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 6-8 minutes, until the internal temperature reaches 165°F.

**BUFFALO CHICKEN PHYLLO BEGGAR'S PURSE:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

**MAUI SHRIMP SPRING ROLL:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

**PEKING DUCK SPRING ROLL:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

**EDAMAME DUMPLING:**

Remove the lid and place the uncovered aluminum pan in a 350°F oven for approx. 6-8 minutes, until the internal temperature reaches 165°F.

**PARTY PLATTERS:**

Party platters should be refrigerated until just before service. Do not leave platters outside of refrigeration for more than 2 hours.

**\*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.