

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.