

Holiday Catering REHEATING INSTRUCTIONS



Your holiday catering order has been prepared with care, and all items have been fully cooked. While you will receive most catering items warm, you may wish to reheat some items before serving them.

The instructions below are only guidelines. Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and other variables.

HAWAIIAN DINNER ROLLS

Fully baked and ready to eat. If you would like the rolls to be heated, follow the directions below.

Oven: Remove the plastic wrapping, but keep the dinner rolls inside their container. Place into a preheated oven at 350°F for 2-3 minutes, or until desired temperature is reached.

Microwave: Wrap in a damp paper towel and microwave for 5-10 seconds.

SIDES

Oven: (Preferred Method) Preheat oven to 375°F.

Transfer food to an oven-safe dish and cover with aluminum foil, or an oven-safe lid.

Reheat each side dish for the suggested time, or until heated through. Stir halfway through heating.

10-15 Minutes

Green Beans, Steamed Vegetables, and Corn

15-20 Minutes

Roasted Greek Potatoes, Broasted Potatoes, Creamy Mashed Potatoes, and Sweet Potatoes

15-20 Minutes (Uncover for final 10 minutes)

Stuffing and Macaroni & Cheese

Microwave: Transfer food to a microwave-safe dish. Cook on high for 2 minutes, stir and continue cooking until heated through.

CRANBERRY SAUCE

Let cranberry sauce sit out at room temperature for 30 minutes prior to serving. Do not microwave.

TURKEY GRAVY

Stove top: Pour gravy into a saucepan, uncovered on medium heat. Stir frequently, until gravy comes to a light boil.

Microwave: Place gravy in a microwave-safe dish, cover with a paper towel, and microwave on high for 2 minutes. Stir and return to microwave for an additional 2-3 minutes, or until desired temperature is reached.

PETE'S APPETIZER TRAY, MEDITERRANEAN TRAY, OR PARTY WING TRAY

Oven: Preheat oven to 350°F. Spread appetizers on a baking sheet in a single layer, and reheat for 5-6 minutes on one side, turn over and continue to heat for another 5-6 minutes.

Microwave: Remove from packaging and place in microwave safe dish. Microwave on high for 2 minutes.

TAMALES

Oven: (Preferred Method) Preheat oven to 425°F. Wrap the tamales in aluminum foil and place them in the oven. Cook for 10 minutes, flip tamales, and heat for another 10 minutes.

Microwave: Moisten tamale husks or wrap the tamales in damp paper towels before placing them in the microwave. Heat for 1-2 minutes.

LASAGNA OR PASTICHIO

Oven: Preheat oven to 350°F. Cover with aluminum foil and reheat for 15 minutes, or until the lasagna is hot all the way through.

OVEN ROASTED TURKEY

To Keep Warm: Cover turkey loosely with foil and leave on the counter top, or keep it in a 200°F oven.

To Reheat: If your turkey is warm, but you would prefer it to be hot, then preheat oven to 300°F. Cover turkey loosely with aluminum foil, place in oven, and reheat for 15 minutes. Check internal temperature using a cooking thermometer, placed in the thickest part, but away from any bones. Internal temperature should be 165°F. Increase reheating time until desired temperature is reached.

SPIRAL SLICED HAM, WHOLE HAM, PRIME RIB, PORK CROWN ROAST, OR LEG OF LAMB

To Keep Warm: Preheat oven to 200°F. Add ¼" water to the bottom of the pan and cover tightly with aluminum foil.

To Reheat: If your ham, lamb, or roast is warm, but you would prefer it to be hot, then preheat oven to 325°F. Add ¼" water to the bottom of the roasting pan, cover tightly with aluminum foil, and place in oven for 15 minutes. Check internal temperature using a cooking thermometer. Internal temperature should be 135°F. Increase reheating time until desired temperature is reached.