



GOURMET TO GO REHEAT INSTRUCTIONS

Please take all items that need to be heated out of the refrigerator 30 minutes prior to putting them in the oven. This helps them warm more evenly.

BREAKFAST

- Deep Dish Quiche with our Handcrafted Golden Buttery Crust: 350° for 15 - 20 minutes, uncovered
- Buttermilk Pancakes: 350° for 10 minutes
- Breakfast Strata: 350° for 55 minutes, covered
- Mixed Potato Home Fries: 350° for 40 minutes
- Texas French Toast: 350° for 15 minutes
- All-Natural Bacon: 350° for 10 minutes
- Sausage Patties: 350° for 10 minutes

APPETIZERS: HORS D'OEUVRES

- Artichoke Beignets: 350°F for 10 - 15 minutes
- Asparagus/Shitake Spring Rolls: 350°F for 10 - 15 minutes
- Mini Crab Cakes: 350°F for 10 - 15 minutes
- House Empanadas: 350°F for 10 - 15 minutes
- Herbed Cheese Cakes: 350°F for 10 - 15 minutes
- Bacon Wrapped Scallops: 350° for 10 minutes
- Chicken Lemongrass Dumplings: 350° for 10 minutes
- Edamame Dumplings: 350° for 10 minutes
- Spinach Feta Triangles: 350° for 10 minutes
- House Mini Quiche: 350° for 10 minutes
- Buffalo Chicken Bolitos: 350° for 10 minutes

SIDES

- Creamy Mashed Potatoes: 350° for 45-50 minutes
- Mashed Sweet Potatoes: 350° for 45-50 minutes
- Potato Gratin: 350° for 45-50 minutes
- Penne with Eggplant Caponata: 350° for 45-50 minutes
- Mediterranean Pasta Medley: 350° for 45-50 minutes
- Farfalle Pasta: 350° 45-50 for minutes

SIDE CAKES/PATTIES

- All Cakes & Patties (Red Bliss Potato, Quinoa & Lentil, Tomato Risotto, Spinach Feta, Sweet Potato, Potato Latke) : 350° for 10-15 minutes

Please note: cooking times are approximate and may vary based on individual oven temperatures.

VEGETABLES

- Brussel Sprouts with Bacon: 350° for 30 minutes
- Asian Braised Bok Choy: 350° for 20 minutes
- Swiss Chard with Garlic: 350° for 20 minutes
- Seasonal Root Vegetables: 350° for 30 minutes
- Green Beans with Shallots: 350° for 20 minutes
- Grilled Asparagus: 350° for 20 minutes
- Grilled Vegetable Platter: Room Temperature
- Vegetable Medley: 350° for 20 minutes
- Herb Roasted Potatoes: 350° for 30 minutes
- Butternut Squash: 350° for 30 minutes
- Roasted Carrots: 350° for 20 minutes

PROTEINS - BEEF

- All Natural Flap Beef: 350°F for 20 minutes, uncovered
- Red Wine All Natural Beef Short Ribs: 350° for 45-50 minutes covered

PROTEINS - SEAFOOD

- Whole Poached Salmon Room Temperature
- Shrimp/Corn Cakes 350° for 10 minutes
- Very Crabby Crab Cakes 350° for 10 minutes
- Asian Glazed Salmon 350° for 10 minutes

PROTEINS - CHICKEN

- Asiago Chicken Cutlets 350° for 30 minutes
- Grilled Provencal Chicken 350° for 20 minutes
- Lemon Porcini Chicken 350° for 55 minutes
- Chicken Picatta 350° for 55 minutes
- Chicken Marsala 350° for 55 minutes
- Chicken Florentine 350° for 55 minutes
- Hunter's Chicken 350° for 55 minutes
- Chicken Roulade 350° for 55 minutes
- Mediterranean Airline Chicken Breast 350° for 25 minutes
- Spinach & Apple Stuffed Chicken Breast 350° for 55 minutes

PROTEINS - PORK

- Pork Loin Saltimbocca 350° for 55 minutes
- Pulled Pork 350° for 40-45 minutes

KABOBS

- All Natural Beef/Vegetable 350° for 10 minutes
- All Natural Chicken/Vegetable 350° for 20 minutes
- Vegetable 350° for 10 minutes

COMFORT FOODS

- Asiago Chicken Parmesan 350° for 55 minutes
- Lasagna (Beef/Vegetable) 350° for 55 minutes
- Enchiladas (Chicken/Pork) 350° for 35 minutes
- All Natural Chicken Tenders 350° for 30 minutes
- Quesadillas (Chicken, Pork, Vegetable) 350° for 10-15 minutes
- Eggplant Parmesan 350° for 55 minutes
- Tortellini A La Vodka 350° for 55 minutes
- Baked Mac N' Cheese 350° for 55 minutes

PIES

- Place in a warm (not hot) oven for 15 minutes

ROOM TEMPERATURE ITEMS:

- All room temperature items should be taken out of the fridge an hour before serving.

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