



HEATING INSTRUCTIONS

Instructions are for food items that have been par-cooked and cooled for you to reheat with your oven.

- Preheat the oven to 375 degrees.
- Remove plastic from the pans of food. Do not throwaway or rip the foil until reading instructions.

ENTREES

BEEF

- **Gravy Beef Brisket:** Leave the foil/lid on the pan and cook for approximately 20-25 minutes. Shake the pan after 10 minutes.
- **Homemade Italian Meatballs:** Leave paper and foil/lid on top of the meatballs and cook for approximately 45 minutes.
- **Roast Top Sirloin of Beef Au Jus:** Open the pan and pour in the au jus. Place the lid/foil back on the pan and place in oven to cook for approximately 35 minutes. Gently shake pan every 15 minutes.
- ****Sliced Choice Prime Rib Au Jus (275 degrees):** Open the pan and pour in the au jus. Place the lid/foil back on the pan and place in the oven to cook for approximately 10-15 minutes.

CHICKEN

- **Chicken Piccata:** Leave foil/lid on the pan and cook chicken for approximately 25 minutes. Sauce can be heated in the microwave or on the stove. Once the chicken is hot, you can pour the cream sauce over the chicken.
- **Roasted Italian (leg-thigh):** Remove foil/lid from the pan and cook approximately 30-35 minutes.
- **Lemon Artichoke Chicken:** Leave foil/lid and paper on the pan and cook for approximately 30 minutes. Gently shake the pan every 10 minutes.
- **Italian Marinated Grilled Chicken:** Remove foil and cook for approximately 15 minutes.
- **Chicken Stuffed with Dressing or Chicken Stuffed with Spinach & Gorgonzola:** Leave foil/lid on the pan and cook for approximately 45 minutes to an hour. Sauce can be heated in the microwave or on the stove. Once the chicken is hot, you can pour the sauce over the chicken.
- **Chicken Marsala:** Leave foil/lid and paper on the pan and cook for approximately 30 minutes. Gently shake the pan every 10 minutes.
- **Chicken Parmesan:** Remove foil/lid and cook for approximately 10-15 minutes. Place the mozzarella cheese on top of the chicken and cook for an additional 3-4 minutes. Tomato Sauce is on the side which can be heated in the microwave (remove lid, heat 30 seconds & stir and then heat another 30 seconds & stir) or on the stove. Once hot, add sauce to bottom of serving dish and place chicken on top.

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PORK

- **Garlic & Rosemary Sliced Pork Tenderloin & Gravy:** Leave foil/lid on the pan and cook for approximately 25 minutes. Gravy is on the side which can be heated in the microwave (remove lid, heat 30 seconds & stir and then heat another 30 seconds & stir) or on the stove. You can either pour gravy over the pork or leave on the side.
- **Sliced Pork Tenderloin with Fig & Port Wine Reduction:** Leave foil/lid on the pan and cook for approximately 25 minutes. Fig & Port Reduction is on the side which can be heated in the microwave (remove lid, heat 30 seconds & stir and then heat another 30 seconds & stir) or on the stove. You can either pour the sauce over the pork or leave on the side.
- **BBQ Pulled Pork:** Leave foil/lid on the pan and cook for approximately 35 minutes. After 20 minutes, lightly toss pork with a spoon.
- **Honey & Brown Sugar Glazed Ham:** Leave foil/lid on the pan and cook for approximately 20 minutes.
- **Homemade Italian Sausage with Peppers & Onions:** Leave foil/lid on the pan and cook for approximately 40 minutes. Gently shake the pan every 15 minutes.

PASTA

- **Homemade Portabella Mushroom Ravioli:** Leave foil/lid and cook for approximately 40 minutes. Gently shake the pan every 10-15 minutes.
- **Homemade Lasagna:** Leave paper and foil on top of the lasagna. Cook for approximately 50-60 minutes. Extra sauce is on the side which can be heated in the microwave (remove lid, heat 30 seconds & stir and then heat another 30 seconds & stir) or on the stove.
- **Baked Ziti:** Leave paper and foil/lid on the pan and cook for approximately 20 minutes.
- **Homemade Cheese Manicotti:** Leave foil/lid on the pan and cook for approximately 25 minutes.

SEAFOOD

- **Lemon & Rosemary Salmon:** Leave foil/lid on the pan and cook for approximately 20 minutes.
- **Seafood Newburg:** Leave foil/lid on pan and cook for approximately 35 minutes. Stir every 15 minutes. Serve with phyllo shells.

TURKEY

- **Sliced Roasted Tom Turkey:** Fold back foil and add the cold turkey broth to the pan. Place foil back over the pan and cook for 25-30 minutes. Lightly shake the pan every 15 minutes.
- ****Whole Tom Turkey (300 degrees):** Fold back foil and add the cold turkey broth to the pan. Place foil back over turkey and cook for approximately 2 hours. Baste the turkey every 30 minutes.

Food items should reach a temperature of 165 degrees.

SIDES

POTATOES

- **Fresh Whipped Traditional or Garlic Potatoes & Gravy:** Leave foil/lid on the pan and cook for approximately 30 minutes. Heat the extra milk/butter in the microwave (remove lid, heat 30 seconds & stir) or on the stove and add it to the potatoes after 10 minutes in oven and stir. Stir again every 10 min.
- **Fresh Red Skin Whipped Potatoes & Gravy:** Leave foil/lid on the pan and cook for approximately 30 minutes. Heat the extra milk/butter in the microwave (remove lid, heat 30 seconds & stir) or on the stove and add it to the potatoes after 10 minutes in oven and stir. Stir again every 10 minutes.
- **Au Gratin Potatoes:** Leave foil on the pan and cook for approximately 20-25 minutes.
- **Italian Roasted Red Skin Potatoes:** Remove foil from the pan and cook for approximately 15 minutes
- **Candied Yams:** Leave foil/lid on the pan and cook for approximately 20 minutes.

RICE, PASTA & STARCHES

- **Rice Pilaf:** Leave foil/lid on the pan and cook for approximately 20-25 minutes. Stir after 10 minutes.
- **Tortellini with Homemade Vodka Sauce:** Leave foil/lid on the pan and cook for approximately 25 minutes. Stir after 10 minutes in the oven.
- **Homemade Gnocchi:** Leave foil/lid on the pan and cook for approximately 20-25 minutes. Stir gently with a small spoon from the edge of the pan towards the middle after 8 minutes in the oven.
- **Penne Pasta with Homemade Tomato Sauce:** Leave paper and foil/lid on top of the pasta and cook for approximately 20 minutes. Stir after 10 minutes in the oven.
- **Spinach or Wild Mushroom Risotto:** Leave foil/lid on the pan and cook for approximately 35 minutes. Stir after 20 minutes.
- **Homemade Macaroni & Cheese:** Leave foil/lid on the pan and cook for approximately 30 minutes. Stir every 10 minutes.
- **Sweet Corn Bake:** Leave foil/lid on the pan and cook for approximately 25 minutes.
- **Dressing (cornbread & traditional):** Leave foil/lid on the pan and cook for approximately 35-40 minutes. Gently stir every 15 minutes.

VEGETABLES

- **Southern Collard Greens:** Leave foil/lid on the pan and cook for approximately 20 minutes.
- **Italian Style Green Beans:** Leave foil/lid on the pan and cook for approximately 15 minutes.
- **Italian Mixed Vegetables:** Leave foil/lid on the pan and cook for approximately 25 minutes. Gently shake the pan every 10 minutes.
- **Buttered Corn:** Leave foil/lid on pan and cook for approximately 20-30 minutes. Gently stir after 15 minutes in the oven.
- **Lemon Parmesan or Balsamic Roasted Brussels Sprouts:** Remove foil/lid and cook for approximately 20-25 minutes. Stir after 15 minutes in the oven.

ADDITIONAL ITEMS:

- **Wedding Soup:** Cook on the stovetop in medium heat. Heat until it comes to a light boil.
- **Tomato Sauce & Vodka Sauce:** Heat in a pot on the stove at medium heat. Stir occasionally until it comes to a light boil.
- **Fresh-Baked Rolls:** Place in the oven and heat until hot and golden brown.