



# 2021 Summer Catering

## REHEATING INSTRUCTIONS

All items are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

### Appetizers, Entrées & Sides

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#### OVEN (preferred method)

Preheat oven to 350°F. Transfer food to an oven-safe baking dish or rimmed baking sheet. Heat each item for the suggested length of time (or longer if necessary) until heated through, stirring or flipping halfway through heating.

#### 10–15 minutes

- Paleo-Friendly Grilled Salmon
- Chef-Created Crab Cakes
- Pot Stickers
- Grilled Veggies
- Fingerlings with Pesto Vinaigrette

#### 15–20 minutes

- Ranch-Seasoned Crispy Chicken (*bake until crispy*)
- Chicken Tenders (*bake until crispy*)
- Black Cherry BBQ Chicken (*bake until sauce is simmering*)
- Paleo-Friendly Grilled Chicken
- BBQ Chicken Wings (*bake until crispy*)
- Buffalo Chicken Wings (*bake until crispy*)
- Chicken Quesadillas (*bake until tortillas are crispy and cheese is melted*)
- Shrimp Quesadillas (*bake until tortillas are crispy and cheese is melted*)
- Roasted Brussels Sprouts (*bake until crispy*)
- Creamy Mashed Potatoes (*cover with an oven-safe lid, parchment paper or foil*)
- Buffalo Cauliflower “Wings” (*bake until crispy, then remove from oven and toss with the sauce*)

#### 20–25 minutes

- Classic Turkey Meatloaf
- BBQ Beef Meatballs (*bake until sauce is simmering*)
- Ultra-Green Spanakopita (*bake until crispy*)

#### 30–40 minutes

- Macaroni and Cheese (*cover with an oven-safe lid, parchment paper or foil for the first 20 minutes, then uncover to brown*)

#### MICROWAVE

*Note: For best results, heat all items in the oven. However, Meatballs with BBQ Sauce, Classic Turkey Meatloaf and Pot Stickers heat well in the microwave, too.*

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

*Note: The following items from the menu are also excellent served at room temperature:*

- Paleo-Friendly Grilled Chicken
- Paleo-Friendly Grilled Salmon
- Ultra-Green Spanakopita
- Grilled Veggies

### Soups

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*Note: Summer Gazpacho does not require heating and should be served chilled.*

#### STOVE TOP

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through, about 10 minutes.

#### MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

**Note: Please refrigerate all items upon receiving them. Unless otherwise noted, all items will require heating prior to serving.**  
**Caution: Dishes and contents will be hot when removed from oven.**

REVISED