



Catering

REHEATING INSTRUCTIONS

All items are fully cooked except where indicated. 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 & Party Trays

Before reheating in the oven, food should either be transferred to a lined baking sheet or remain in its provided oven-safe packaging as noted below.

Transfer to Lined Baking Sheet

OVEN (preferred method)

Preheat oven to 350°F. Heat each item, uncovered, for suggested length of time or until heated through and crispy.

10–12 minutes

- Popcorn Shrimp

15–20 minutes

- Empanadas
- Cheese and Chicken Quesadillas
- Chicken Strips
- Boneless Chicken Bites
- Chicken Wings

Oven-Safe Packaging Provided

OVEN (preferred method)

Preheat oven to 350°F. Heat each item for suggested length of time or until heated through.

20–25 minutes

- Cocktail Beef and Turkey Meatballs (*bake covered until sauce is simmering*)
- Cocktail Meatless “Meatballs” (*bake covered until sauce is simmering*)

MICROWAVE

Note: For best results, heat all items in the oven. However, Cocktail Beef Meatballs, Turkey Meatballs and Meatless “Meatballs” can be heated in the microwave.

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Build-Your-Own Bars

Build-Your-Own Taco Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Transfer covered trays of chicken and beef to hot oven and heat for 15 minutes. Remove tortillas from packaging and wrap in foil. Transfer tortillas to oven and continue heating the chicken, beef and tortillas for 5–10 additional minutes, or until heated through. Remove from oven and transfer to serving bowls. Tortillas can be kept in their foil packet or transferred to a folded tea towel. Transfer remaining cold items to serving bowls.

For the most efficient taco bar, set up your table in the following order from left to right: plates or bowls, tortillas, beef, chicken, black beans, lettuce, sour cream, guacamole, salsa, cheese and pickled red onion, with napkins and flatware at the end.

Build-Your-Own Mac & Cheese Bar

Position racks in upper and lower thirds of oven and preheat to 350°F. Remove lid from macaroni and cheese packaging and transfer to lower rack of oven for 15 minutes. Next, transfer covered tray of chicken to upper rack of oven. Continue heating both the chicken and macaroni and cheese for 20 additional minutes, or until heated through. Remove from oven and transfer chicken to a serving bowl, keeping macaroni and cheese in its provided pan.

For the most efficient macaroni and cheese bar, set up your table in the following order from left to right: plates or bowls, macaroni and cheese, chicken, roasted tomato, broccoli, jalapeño, blue cheese, parmesan, scallion, bacon, crispy fried onion and sriracha, with napkins and flatware at the end.

Build-Your-Own Salad Bar

For the most efficient salad bar, set up your table in the following order from left to right: plates or bowls, spring mix, romaine, chicken, tofu, hard-boiled egg, cabbage, cucumber, tomato, shredded carrot, snap peas, red onion, roasted red pepper, cheese, bacon, sunflower seeds, crispy fried onion, croutons and dressings, with napkins and flatware at the end.

Entrées

Before reheating in an oven preheated to 350°F, food should either be transferred to a lined baking sheet (or one fitted with an oven-safe rack) or remain in its provided oven-safe packaging as noted below. Some entrées (except for Chicken Scallopini and Ultra-Green Spanakopita) can be microwaved. Working in batches, transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 3–4 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Chef-Created Crab Cakes

Remove packaging and place crab cakes on a lined baking sheet. Heat for 10–12 minutes in preheated oven or until heated through.

Honey-Lemon Roasted Salmon

Remove lemon slices from salmon. Transfer salmon to a lined baking sheet, skin-side down, and bake in preheated oven until heated through, about 10–12 minutes. Remove from oven and transfer to a serving dish. Garnish each salmon portion with lemon.

Grilled Salmon

Transfer salmon to a lined baking sheet, skin-side down, and bake in preheated oven until heated through, about 10–12 minutes.

Lemon-Rosemary Chicken Breast

Remove packaging and place chicken on a lined baking sheet. Heat in preheated oven for 10–15 minutes or until heated through.

Grilled Chicken Breast

Remove packaging and place chicken on a lined baking sheet. Heat in preheated oven for 10–15 minutes or until heated through.

Chicken Scallopini

Remove packaging and transfer chicken scallopini to an oven-safe rack fitted within a rimmed baking sheet. Heat in preheated oven for 10–15 minutes or until heated through and crispy.

Bone-In Barbecue Chicken

Remove packaging and transfer barbecue chicken to a lined baking sheet. Heat in preheated oven for 15–25 minutes or until heated through.

Herb-Roasted Turkey Breast

Remove packaging and place turkey breast on a lined baking sheet. Heat in preheated oven for 15–25 minutes or until heated through.

Beef Meatballs Marinara

Keep covered in provided oven-safe packaging and bake in preheated oven for 10 minutes, then uncover and stir. Cover again and bake until sauce is simmering and meatballs are heated through (about 10–15 more minutes).

Lasagna (Five-Cheese and Beef)

Keep covered in provided oven-safe packaging and bake in preheated oven for 20–25 minutes, then uncover and bake until cheese is golden brown and bubbling and lasagna is heated through (about 10–15 more minutes). Rest 10 minutes before serving.

Ultra-Green Spanakopita

Remove packaging and transfer spanakopita to a lined baking sheet. Heat in preheated oven for 10–15 minutes or until heated through and crispy.

Sesame Tofu

Remove packaging and transfer tofu to a lined baking sheet. Heat in preheated oven for 10–15 minutes or until heated through.

Ready-to-Cook Seafood

Shrimp and Lobster Grillers

Preheat grill to 350°F. Grill each side 2–3 minutes or until cooked through.

Seafood Bake with Dungeness Crab

Preheat oven to 350°F. Place covered foil pan of vegetables in oven for 30 minutes. Then add covered foil pan of seafood and bake another 30–45 minutes.

Seafood Bake with Snow Crab

Preheat oven to 350°F. Place covered foil pan of vegetables in oven for 30 minutes. Then add covered foil pan of seafood and bake another 30–45 minutes.

Cedar-Planked Shellfish

Preheat grill to 400°F. Season shellfish with salt and pepper. Place plank on grill and close the lid. Cook 15–20 minutes or until shellfish are cooked through.

Cedar-Planked Cajun Salmon

Preheat grill to 400°F. Place plank on grill and close the lid. Cook 20–30 minutes or until salmon is cooked through to desired doneness.*

Cedar-Planked Salmon

Preheat grill to 400°F. Season salmon with salt and pepper. Place plank on grill and close the lid. Cook 20–30 minutes or until salmon is cooked through to desired doneness.*

Sides

OVEN *(preferred method)*

Preheat oven to 350°F. Carefully remove lid from packaging unless otherwise noted. Heat each dish for suggested length of time or until heated through.

10–15 minutes

- Green Beans with Roasted Shallots

15–20 minutes

- Roasted Brussels Sprouts
- Steamed Broccoli, Peppers and Green Beans *(leave covered; stir halfway through heating)*
- Roasted Vegetables
- Roasted Garlic-Lemon Cauliflower
- Truffle-Parmesan Fingerling Potatoes
- Herb-Roasted Sweet Potato Wedges
- Brown Rice *(leave covered; stir halfway through heating)*

25–30 minutes

- Sour Cream & Chive Mashed Potatoes *(leave covered; stir halfway through heating)*

30–40 minutes

- Macaroni and Cheese *(uncover after 25 minutes to brown)*

MICROWAVE

Transfer to a microwave-safe dish, cover with a microwave-safe lid and heat on high for 2 minutes, then check temperature. Microwave for additional 1- to 2-minute intervals as needed until heated through.

Note: For best results, Vegan Macaroni and “Cheese” should be microwaved.

Boxed Lunches

- Spicy Red Pepper Salmon
- Chicken Tikka Masala
- Grilled Chicken Fettuccine Alfredo

Vent lid and microwave on high for 2 minutes or until heated through.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Note: Please refrigerate all items upon receiving them. Menu items not included within these reheating instructions are best served cold or at room temperature. Caution: Dishes and contents will be hot when removed from oven.