

REHEATING INSTRUCTIONS STARTERS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

WINGS N' THINGS

Jumbo Chicken Tender Platter/ Battered Chicken Strip Platter/Popcorn Chicken Platter/Boneless Wing Platter /Chicken Wing Platter/Mozzarella Stick Platter

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Place in a 350° preheated oven, uncovered.
2. Cook for approximately 10-15 minutes or until internal temperature reaches 165°.

Seasoned Wings/Boneless Wing Platter

1. Preheat oven to 350°.
2. Can be reheated in tray. Remove lid before placing in oven.
3. Place in oven for 20-25 minutes, or until internal temperature reaches 165°.

Spicy Korean Beef Skewers/Grilled Teriyaki Chicken Skewers

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Cover and Place in oven and reheat for 10-13 minutes, or until internal temperature reaches 165°.

DIPS & SPREADS

Bread Boule

Dips can be served hot or cold (reheating not recommended for Bruschetta)

1. Place in a microwave safe container.
2. Heat in the microwave for 1 ½ - 2 minutes or until hot, stirring every 30 seconds.

Baked Brie

1. Keep cold until ready to bake.
2. Preheat oven to 350°.
3. Cook for approximately 30 minutes or more depending on the size. Pastry should be golden brown.
4. Cool for 20 minutes before serving.

PARTY FAVORITES

Cocktail Meatballs / Swedish Meatballs

1. Preheat Oven to 350°.
2. Cover with aluminum foil and heat for approx. 40-50 minutes, or until internal temperature reaches 165°.

Meatballs are fully cooked, just needs to be heated through.

Spicy Korean Beef Skewers/Grilled Teriyaki Chicken Skewers

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Cover and Place in oven and reheat for 10-13 minutes, or until internal temperature reaches 165°.

Stuffed Mushrooms

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Cover with aluminum foil.
3. Bake for 10-15 minutes or until internal temperature reaches 165°.

FROM THE SEA

Seared Shrimp Platter

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Place in oven, covered, and heat for approximately 3-5 minutes, or until internal temperature reaches 145°.