Catering Reheating Instructions

VERY IMPORTANT: Take all the food out of the refrigerator 1-2 hours before you plan to eat to allow food to come up to room temperature. Leave food on a rack to allow circulation so the food can come up to room temperature. Leaving the food directly on a counter will keep the food cold and not allow it to come up to room temperature

Turn the oven to 350 1/2 hour before you plan to eat

- *Penne vodka 25 minutes with lid on(stir after 20 minutes)*
- *Fried Calamari 15-20 minutes lid off*
- *Clams Oreganata 15 minutes lid off*
- *Penne peasano 5-10 min just to warm a little - too hot and the mozzarella will melt and get stringy*
- *Cavatelli or Orechetti with pasta 20-25 min with lid on*
- *Lasagna 25-30 min with lid on then this must rest for about 15-20 minutes before cutting*
- *Eggplant parm 20-30 minutes with the lid on then this must rest for about 15 minutes before cutting*
- *Ravioli 15-20 min with lid on*
- *Chicken / Veal dishes 20-25 minutes with lid on*
- *Meatballs 25-30 minutes with lid on*
- *Eggplant Rollatini / Parmigiano 10-15*
- *Green beans, broccoli rabe, sautéed spinach, Brussel sprouts 10-15 minutes with lid on*
- *Fish Francese/ Broild 10-15 minutes with lid on*
- *Shrimp scampi 12-15 minutes (DO NOT OVERCOOK FISH WILL TOUGHEN)*
- *Stuffed mushrooms 10-15 minutes with the lid off*
- *Roasted potatoes 15-20 minutes with the lid off*
- *Rice balls- 10 minutes with lid off*
- *Rack of Lamb 15 minutes with lid off*
- *Chicken fingers 15 minutes lid off*

ALL COOK TIMES ARE APPROXIMATE AND FOR FOOD THAT HAS BEEN BROUGHT UP TO ROOM TEMPERATURE