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. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.
- 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.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at 41°F degrees or less.
- Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.
HORS D’OEUVRES

MINI KOBE BEEF CHEESEBURGER:
325° for 7-10 minutes. Cook from a thawed state.

SPANAKOPITA:
400° – 425° for 5-7 minutes. Must cook in a pre-heated oven. Do not overcook or filling may leak. Cook from a frozen state.

RASPBERRY & BRIE IN FILO:
400° – 425° for 5-7 minutes. Must cook in a pre-heated oven. Do not overcook or filling may leak. Cook from a frozen state.

MINI FRANKS IN A BLANKET:
375° – 400° for 10-15 minutes. Must cook in a pre-heated oven. Do not overcook or filling may leak. Cook from a frozen state.

MINIATURE PREMIUM LUMP CRAB CAKES:
375° for 10-15 minutes. Cook crab cakes according to preference. Can be deep fried, baked or sautéed. Cook from a thawed state.

WILD MUSHROOM TART:
350° for 8-12 minutes. Cook from a thawed state.

SPICY BEEF EMPANADA:
Either spray or toss with olive oil. Bake at 400° for 3-5 minutes. If preferred, may deep fry until gold & finish in oven. Cook from a frozen state.

BUFFALO SPRING ROLL:
Either spray or toss with olive oil. Bake at 400° for 3-5 minutes. If preferred, may deep fry until gold & finish in oven. Cook from a frozen state.

CHICKEN WELLINGTON PUFF:
375° – 400° for 10-15 minutes. Must cook in a pre-heated oven. Do not overcook or filling may leak. Cook from a frozen state.

MALIBU COCONUT SHRIMP:
Either spray or toss with olive oil. Bake at 400° for 3-5 minutes. If preferred, may deep fry until gold & finish in oven. Cook from a frozen state.
ENTRÉES

ALMOND CRUSTED FLOUNDER:
Remove foil top from container. Place container in a 350°F oven for 7-10 minutes until internal temperature reaches 165°F.

BUFFALO WINGS:
Place container in a 350°F oven for 12-15 minutes until internal temperature reaches 165°F. Remove foil lid for the last 5 minutes to crisp skin.

CHICKEN PARMESAN:
Place container in a 350°F oven for 15-20 minutes until internal temperature reaches 165°F. Remove foil lid for the last 5 minutes to crisp skin & melt cheese.

MEAT LASAGNA:
Keep foil lid on container. Place lasagna in a 350°F oven for 40-60 minutes, until temperature registers 165°F.

CHEESE LASAGNA:
Keep foil lid on container. Place lasagna in a 350°F oven for 40-60 minutes, until temperature registers 165°F.

HERB TURKEY BREAST:
Remove foil top from container. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace foil top; seal tightly. Place container in a 350°F oven for 45-60 minutes, until internal temperature reaches 165°F. Remove lid for the last 10 minutes of heating to crisp the skin.

QUARTERED ROTISSERIE CHICKEN:
Place container in a 350°F oven for 20-30 minutes until internal temperature reaches 165°F. Remove foil lid for the last 5 minutes to crisp skin.

BLACK PEARL GRILLED SALMON:
Remove foil top from container. Place container in a 350°F oven for 7-10 minutes until internal temperature reaches 165°F.

CREMINI MUSHROOM MEATLOAF:
Place container in a 350°F oven for 20-30 minutes until internal temperature reaches 165°F. Remove foil lid for the last 5 minutes to crisp top.
SIDES

**ROASTED FINGERLING POTATOES:**
Place container in a 350°F oven for 20-25 minutes, stirring halfway through, until internal temperature reaches 165°F.

**GREEN BEAN ALMONDINE:**
STOVE: Remove green beans from container and place in sauté pan over medium heat. Heat, stirring occasionally, for 3-5 minutes until internal temperature reaches 165°F.
MICROWAVE: Place in a microwave-safe container and microwave on HIGH for 2 minutes. Stir and continue heating 1-2 minutes more to 165°F.

**ROASTED BRUSSELS SPROUTS:**
OVEN: Remove foil top from container and place in a 350°F oven for 10-15 minutes, until internal temperature reaches 165°F. Stir sprouts halfway through heating. Cover with foil if sprouts brown too quickly.
MICROWAVE: Place in a microwave-safe container and microwave on HIGH for 3 minutes. Stir and continue heating 1-3 minutes more to 165°F.

**MACARONI & CHEESE:**
Keep foil lid on container. Place in a 350°F oven for 40-60 minutes, until temperature registers 165°F.

**POTATO TORTA:**
OVEN: Keep foil lid on container and place in a 350°F oven for 20-25 minutes, until internal temperature reaches 165°F.
MICROWAVE: Place in a microwave-safe container. Cover with a damp paper towel and microwave on HIGH for 2-3 minutes. Check temperature and continue heating 1-3 minutes more if necessary to internal temperature of 165°F.

**GRILLED ASPARAGUS:**
STOVE: Place in a sauté pan over medium heat. Heat, stirring occasionally, for 3-5 minutes until internal temperature registers 165°F.
MICROWAVE: Place in a microwave-safe container and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.