



# KINGS Catering

## Cooking/Reheating Instructions

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- 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:
  - 1) Never put foil or metallic containers in the microwave.
  - 2) Keep foods loosely covered with microwave-safe wrap.
  - 3) 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 serving. **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

### **Spanakopita / Raspberry and Brie in Filo / Wild Mushroom Tarts:**

Bake 400° for 5-7 min in preheated oven. Do not overbake. Bake from frozen state.

**Mini Franks in Blanket:** Bake 400° in preheated oven for 15-18 min.

Cook from frozen state.

**Chicken Wellington Puffs:** Bake 375° in a preheated oven for 12-15 minutes.

Cook from a frozen state.

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## Entrees

**Grilled Salmon Fillets:** Place container in a 350° preheated oven, uncovered, for 7-10 min

**Buffalo Chicken Wings:** Place in an oven safe container and cover. Place container in a 350°F oven for 10-15 minutes, until the internal temperature is 165°F.

**BBQ Pulled Pork:** Place in an oven safe container. Mix in 1/8th inch of water or stock. Cover the pulled pork tightly with foil and place in a 350°F oven for about 30 minutes, until internal temperature reaches 165°F. Mix the pulled pork well.

**BBQ Pork Spare Ribs:** Place in an oven safe container. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the ribs tightly with foil and place in a 350°F oven for about 20-25 minutes, until the internal temperature reaches 165°F.

**Fried Chicken:** Place in an oven safe container and cover. Place container in a 350°F oven for 15-20 minutes, until internal temperature is 165°F. Remove lid for the last 5 minutes.

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## Side Dishes

**Rainbow Carrots with Snap Peas:** Serve chilled or at room temperature if desired.

If preferred warm:

**Stove:** Remove from plastic container and place in a sauté pan over medium heat.

Heat, stirring occasionally, for approx. 3-5 minutes until internal temperature registers 165°F.

**Microwave:** Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes.

**White Mac 'n Cheese:** Place in an oven safe container and cover. Place container in a 350°F oven for 25-30 minutes, until internal temperature is 165°F.

### **BBQ Baked Beans:**

**Oven:** Place in an oven safe container and cover. Place container in a 350F oven for 15-20 minutes, until internal temperature is 165F..

**Stove:** Remove baked beans from container and place in a pot over medium heat. Heat, stirring occasionally, for 8-12 minutes until the internal temperature reaches 165F.