



KINGS Catering

Cooking/Reheating Instructions

- 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 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.
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Hors D'oeuvres

Mini Kobe Beef Cheeseburgers: Thaw, under refrigeration, before heating. Sprinkle a small amount of water in pan before heating, cover with foil. Bake 325°, 7-10 min.

Spanakopita / Raspberry and Brie in Filo / Wild Mushroom Tarts / Buffalo Chicken

Purse: 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.

Miniature Premium Crab Cakes: Bake 375° in a preheated oven for 10-15 minutes. Can also be pan fried or deep fried. Cook from frozen state

Corn and Edamame Quesadillas: Bake 350° in a preheated oven for 5 – 6 minutes. Cook from a frozen state.

Chicken Wellington Puffs/Beef Short Rib Hand pies: Bake 375° in a preheated oven for 12-15 minutes. Cook from a frozen state.

Entrees

Almond Crusted Flounder / Black Pearl Grilled Salmon: Place container in a 350° preheated oven, uncovered, for 7-10 min

Fresh Roasted Turkey Breast: Remove the foil lid from the container and set aside. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for 20-25 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes. Allow the turkey to rest outside of the oven for 10 minutes before carving.

Chicken Parmesan / Rotisserie Chicken / Lemon Chicken/ Beef Meatballs: Place the container in a 375° preheated oven, covered, for 15-20 minutes. Remove lid the last 5 min to crisp.

Meat Lasagna / Veggie Lasagna/ Eggplant Parmesan: Place in a preheated 350° oven, covered, for 40-60 minutes. Remove lid last 10 minutes of heating.

BBQ Pulled Pork / Sausage and Peppers: Place in a 350° preheated oven, covered, for 20 – 30 minutes. Stir halfway through reheating time.

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Side Dishes

Roasted Fingerling Potatoes / Mashed Potatoes: Place container, covered, in a 350° preheated oven for 20 – 25 minutes. Stir half way through reheating time.

Green Bean Almondine / Grilled Asparagus / Seasonal Vegetables: Can be served at room temp as is. If heating is desired, heat covered, in 350° preheated oven for 7 – 9 min.

Roasted Brussel Sprouts: Remove foil top and place container in a preheated 350° oven for 10 -15 minutes. Cover with foil if sprouts brown too quickly.

Macaroni and Cheese: Place container in a 350° preheated oven, covered, for 20-30 minutes. Remove lid the last 5 minutes to crisp topping.