

# Parties to Go Reheating Instructions

**ALL OVEN PREHEAT TEMPS ARE 350°**

Any sauces or vessels of salsas, sauces or condiments are to be kept on the side and used after reheating.

## Hors D'Oeuvres

**All Stationary Displays | Vegetable Summer Rolls | Maki Rolls:** Serve at room temperature.

**All other items:**

Preheat oven to 350°F. Place items in a single layer on a baking sheet and bake for **8-10 minutes** until hot.

Serve with sauce or garnish given.

Sauces do not need to be heated, let Marinara for Lasagne Bites come to room temperature.

**Sliders:** add 1-2 tablespoons of water to the bottom of the pan. This will keep the buns from drying out.

## Cured and Smoked BBQ Entrees

**Full Racks of Ribs** \*: Preheat oven to 350°F. Remove any plastic wrap, but keep foil wrap in place. Bake on sheet pan for 30-35 minutes. BBQ Sauce is best served at room temperature and is meant to be used as a “finishing sauce”.

**Beef Brisket** \*: Preheat oven to 350°F. Remove plastic, but leave foil in place. Bake for 1 hour. Check internal temp, if it is below 190°F bake for 30 minutes longer or until 190°F is reached. BBQ Sauce is best served at room temperature and is meant to be used as a “finishing sauce”.

**Pulled Pork | Pulled Chicken:** Preheat oven to 350°F. Heat covered for 40-45 minutes, stirring halfway through. Do not heat rolls. Serve coleslaw on the side.

**Sausage, Peppers & Onions** \*: Preheat oven to 350°F. Bake uncovered **15-20 minutes**. Stir halfway through.

## Poultry Entrees

**Baked Chicken Penne | Chicken Broccoli and Penne | Chicken Parmesan | Chicken Piccata** \* | **Chicken Marsala** \* | **Tikka Masala** \*

**Full Pans**

Preheat oven to 350°F. Bake 40-45 minutes, covered until hot through. Then, remove the lid, and bake for an additional 7-10 minutes.

**Half Pans**

Preheat oven to 350°F. Bake 30-35 minutes, covered until hot through. Then, remove the lid, and bake for an additional 7-10 minutes.



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## Beef Entrees

**Filet of Beef Platter:** Serve room temperature with Horseradish Cream.

**Herb Crusted Sirloin** \*: Preheat oven to 350°F. Bake on flat sheet pan. Heat for 30-30 minutes, rotating half-way through. Let rest for 5-10 minutes before slicing. (ideal internal temp is 125°F).

**Short Ribs** \*: Preheat oven to 350°F. Heat covered for 45-55 minutes (ideal internal temp is 160°F).

**Teriyaki Tips | Skewers** \*: Preheat oven to 350°F. Heat covered for 25-30 minutes.

## Seafood Entrees

**Garlicky Shrimp Bowtie:** Preheat oven to 350°F. Bake 40-50 minutes for a full pan, 30 - 35 minutes for a half pan, covered until hot through. Then, remove the lid, and bake for an additional 7-10 minutes.

**Shrimp & Scallop Skewers:** Preheat oven to 350°F.

Place up to 10 portions on a sheet pan and heat uncovered for 20-25 minutes until hot through.

Place 10-20 portions on a sheet pan or in hotel pan and heat uncovered for 30-35 minutes.

**Mustard Ginger Glazed Salmon | Mahi Mahi**

Put salsa aside. Preheat oven to 350°F. Heat with vented cover for 20-25 minutes.

Pour room-temperature salsa over the top of the fish.

**Baked Stuffed Shrimp:** Preheat oven to 350°F. Bake covered for 15 minutes, rotate & remove lid. Bake an additional 15 minutes uncovered.

## Vegetarian Entrees

**Pasta Primavera:** Preheat oven to 350°F. Bake 40-45 minutes for a full pan, 30 - 35 minutes for a half pan, covered until hot through. Then, remove the lid, and bake for an additional 7-10 minutes.

**Black Bean Cake** \*: Preheat oven to 350°F. Bake uncovered with caviar for 15-20 minutes.

## Lasagnes

Preheat oven to 350°F. Heat with cover on for 45-55 minutes (ideal internal temp is 160°F).



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## Sides

**Seasonal Roasted Vegetables \*** | **Oven Roasted Root Vegetables \*** | **Roasted Butternut Squash \*** | **Green Beans Almondine \***:

Preheat oven to 350°F. Transfer to an oven-proof dish and heat for 15-20 minutes.

Add 5 minutes for each additional quart being heated in the same dish.

**Grilled Vegetable Platter \***: Remove from refrigerator and allow to come to room temperature before serving.

**Carrots \***: Vent container. Microwave 2-3 minutes, stir, may require another minute.

**Mashed Potatoes \***: Preheat oven to 350°F. Transfer to an oven proof dish, cover and heat for 20-25 minutes or microwave 2-3 minutes, stir, then additional 1-2 minutes if needed.

**Herb Roasted Potatoes \***: Preheat oven to 350°F. Place on baking sheet in single layer. Heat for 15 - 18 minutes.

**Rice \***: Preheat oven to 350°F. Transfer to an oven-proof dish and add a tablespoon of water. Heat for 15-18 minutes, stirring halfway through.

**Rolls**: Place in warm oven for 5-8 minutes.

## Brunch

**Ham \***: Preheat oven to 350°F heat for 40-50 minutes.

**Stratas** | **Frittata \*** | **French Toast Bake**: Preheat oven to 350°F. Heat for 35-50 minutes.

**Quiches**: Serve room temperature. If desired to serve warm, heat in 350°F oven for 12-15 minutes.

**Home Fries \***: Preheat oven to 350°F. Heat covered for 30 minutes, uncover for last 5-8 minutes, stir occasionally.

**Bacon \***: Preheat oven to 350°F. Heat for approx. 15 minutes, may be longer with more slices.

## Kids

**Chicken Tenders**: Preheat oven to 350°F. Lay flat on sheet pan. Bake 20-22 minutes until hot and crispy.

**Mac and Cheese**: Preheat oven to 350°F. Heat uncovered for 45-50 minutes.

**Meatballs**: Preheat oven to 350°F. Heat covered 40-45 minutes, stir halfway.



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