



*Everyday Catering*

## REHEATING INSTRUCTIONS

Your catering order has been prepared with care, and all items have been fully cooked. While you will receive most catering items warm, you may wish to reheat some items before serving them.

The instructions below are only guidelines. Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and other variables.

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### **BEEF, LAMB, AND PORK**

Preheat oven to 325°F. Transfer meat to an oven-safe dish, and cover tightly with aluminum foil. Heat for about 10-15 minutes. Internal temperature should read 165°F.

### **CHICKEN**

Preheat oven to 325°F, and transfer chicken to an oven-safe dish. Place in oven, and heat for 10-15 minutes. Internal temperature should read 165°F.

### **FISH**

Preheat oven to 275°F. Transfer fish to an oven-safe dish, and cover lightly with foil. Place fish in oven, and heat for 10-15 minutes. Internal temperature should be between 125°F to 130°F.

### **GREEK CHICKEN TENDER PLATTER**

Preheat oven to 325°F, and transfer chicken and rice to an oven-safe dish. Place in oven, and heat for 10-15 minutes. Internal temperature should read 165°F.

### **ITALIAN SAUSAGE**

Preheat oven to 375°F. Transfer sausage to an oven-safe tray or dish, and heat for 30-45 minutes. Water may need to be added to pan to prevent sausages from drying out. Internal temperature should read 165°F.

### **MEATBALLS & KABOBS**

Preheat oven to 375°F. Transfer meatballs or kabobs to an oven-safe tray or dish, and heat for 30-45 minutes. Internal temperature should read 165°F.

### **PARTY WING TRAY**

Remove from packaging, and place wings in microwave-safe dish. Microwave on high for 2 minutes.

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## PIZZA

Preheat oven to 400°F. Transfer pizza to an oven-safe tray, and bake for 10-12 minutes.

## PULLED PORK AND BRISKET

Preheat oven to 225°F. Transfer pork into an oven-safe dish, and cover with aluminum foil. Heat for about 10-15 minutes. Internal temperature should read 165°F.

## RIBS

Preheat oven to 325°F. Transfer ribs to an oven-safe dish, and cover tightly with aluminum foil. Heat for about 10-15 minutes. Internal temperature should read 165°F.

## SOUP

**Stovetop:** Transfer soup to a pot or saucepan. Set heat to medium and bring soup to a rolling boil while stirring intermittently. Turn off heat, and let cool back down to edible temperature.

**Microwave:** Transfer soup to a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1-2-minute intervals as needed until heated through.

## TACOS

### Meat

**Oven:** Preheat oven to 325°F, and transfer meat to an oven-safe dish. Place in oven, and heat for 10-15 minutes. Internal temperature should read 165°F.

### Tortillas

**Oven:** Wrap corn tortillas in aluminum foil, and place in 325°F oven for 5-10 minutes.

**Microwave:** Wrap corn tortillas in a damp paper towel, and microwave on high at one-minute intervals until desired temperature is achieved.

## TAMALES

**Oven:** Preheat oven to 425°F. Transfer tamales to an oven-safe dish. Cover tightly with aluminum foil, removing as much air as possible. Bake for 20 minutes, flipping them over at the halfway mark.

**Microwave:** Wrap each tamale in a damp paper towel, and arrange on a microwave-safe dish. Microwave on high for 1-2 minute intervals as needed until heated through.

