

CATERING

REHEATING INSTRUCTIONS

Arancini Balls

Preheat oven to 350 degrees. Remove cover from container and place on a cookie sheet. Bake until hot and toasty, approximately 10 minutes.

Meatballs

Pour meatballs into a sauce pan and heat on stove top over medium heat until warmed through, stirring occasionally, for approximately 10 minutes.

Crabcakes

Preheat oven to 350 degrees. Place open container on a cookie sheet and bake until hot and toasty, approximately 10-15 minutes.

Garlic Knots

Preheat oven to 350 degrees. Put garlic knots on a cookie sheet, brush with olive oil, and heat until warm, approximately 10-15 minutes.

Lasagna

Preheat oven to 350 degrees. Remove foil lid, pour a little sauce over the top and cover lightly with foil. Bake until heated, approximately 45-60 minutes.

Eggplant Parmigiana

Preheat oven to 350 degrees. Remove foil lid, pour a little sauce over the top and cover lightly with foil. Bake until heated, approximately 45-60 minutes.

Braciola

Preheat oven to 350 degrees. Remove foil lid, pour a little sauce over the top and cover lightly with foil. Bake until heated, approximately 30-45 minutes.

Chicken Piccata, Chicken Marsala, & Chicken Parmigiana

Preheat oven to 350 degrees. Remove foil lid and heat for 10-15 minutes until warmed through.

Pasta Trays

Preheat oven to 350 degrees. Remove foil lid and heat for 10-15 minutes until warmed through and cheese is melted.

Italian Empanadas

Preheat oven to 325 degrees. Place empanadas onto a greased OR non-stick cookie sheet and warm in oven for 8-10 minutes until internal temperature reaches 135 degrees.

