

TAVOLA

Reheating & Assembly Instructions

We recommend preheating your oven on convection settings. Bring proteins to room temperature before reheating.

HORS D'OEUVRES

instructions for no assembly required apps:
1. Preheat oven to 350°F / 176°C convection

a. warm uncovered for 12 to 15 minutes: corn dogs, pizzette, samosa, spring rolls, lobster grilled cheese, crab cakes, Mexican shrimp, arancini
semplice and fontina and mushroom arancini

b. warm uncovered for 15 to 18 minutes: mac & cheese boats, lobster mac and cheese, truffle mac and cheese

APPETIZERS

LOBSTER CRUNCH TACOS, CHICKEN TINGA, VEGAN BURRITO, CLASSIC BEEF TACOS

a. uncover and heat protein or vegetable base at 350°F convection for 10-15 minutes or until hot
b. warm taco shells in microwave 1 minute
c. transfer mixture to center of taco shell then top with salsa and avocado crema

BRISKET SLIDERS

a. heat patties uncovered 350°F convection for 12-15 minutes.
b. warm buns for 2 minutes. top burgers with aioli and arugula

PORCHETTA SLIDERS

a. warm porchetta covered, 350°F convection 15-20 minutes
b. warm rapini, covered, for 5-7 minutes; warm buns for 2 minutes
c. layer bottom bun with porchetta, drizzle with la bomba sauce, add rapini and cover with top bun

NASHVILLE CHICKEN SLIDERS

a. mix slaw with southwestern dressing
b. heat chicken uncovered 350°F convection for 12-15 minutes, warm buns for 2 minutes. Transfer chicken to base of bun and top with slaw and hot sauce

JUMBO CRAB CAKES

a. reheat cakes uncovered 350°F convection for 12-15 minutes, serve with dip

HERB MARINATED LAMB CHOPS

a. reheat chops uncovered 350°F convection for 12-15 minutes, serve with dip

SEARED TUNA WITH CAPONATA

a. add a thin layer of tapenade onto the top of a crostini
b. transfer sliced tuna over tapenade then add spoonful of caponata over tuna

POT PIES

Preheat oven to 350°F / 176°C

Cover loosely with foil and heat for 30-40 minutes, or until internal temp. reaches 160°F / 71°C

GRAVIES, DEMIS, SOUPS, SAUCES

pour into a saucepan and reheat on low
a. for gravy, stir frequently until it begins to simmer.
b. heat sauces for 1-2 minutes or until internal temp. reaches 165°F/74°C. Do not bring to a boil, let stand for 1 minute

microwave:

Heat gravy/sauce for 1-2 minutes or until internal temperature reaches 165°F/74°C; stir halfway through heating. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

SOUPS/CHILI

pour into a saucepan and reheat over medium heat. Stir frequently. heat for 5 to 8 minutes or until internal temp. reaches 165°F/74°C. Let stand for 1 minute

STUFFING

a. preheat oven to 350°F / 176°C
b. cover loosely with foil and heat covered for 15-20 minutes
c. remove foil and heat for an additional 5 minutes for crispier stuffing, spread out on a parchment paper lined baking sheet before heating

microwave

Microwave on high for 4 minutes, stir to heat evenly. Return to microwave, uncovered, for an additional 2-3 minutes or until the internal temperature reaches 165°F / 74°C.

VEGETABLE SIDE DISHES

Green beans, rapini, carrots, root veg, etc

a. preheat oven to 350°F / 176°C convection
b. cover loosely with foil and heat covered for 15-20 minutes
c. remove foil and heat for an additional 5 minutes

POTATO SIDE DISHES

Mashed potatoes, scalloped potatoes

1. Preheat oven to 350°F / 176°C convection
2. cover loosely with foil and heat for 20-30 minutes; for mashed potatoes stir halfway through
3. Remove the foil and heat for an additional 5-10 minutes

stovetop (alternative method for mashed potatoes)

Reheat in a large saucepan over medium heat, adding a little milk, soy beverage or broth as necessary to achieve desired consistency. Stir until hot.

*please note for roasted potatoes and pesto fingerlings cook uncovered
350°F / 176°C convection for 18-20 minutes

PASTAS

Baked pastas and eggplant parmigiana

Small/medium sizes: uncover and reheat at 350°F for 20-25 minutes . Rest for 5 minutes

Large sizes- cover and reheat at 350°F for 30 minutes, uncover and bake an additional 15-20 minutes. Rest for 5 minutes

Lasagna - cover and reheat at 350°F for 40 minutes, uncover and bake an additional 15-20 minutes. Rest for 5 minutes

POULTRY

WHOLE TURKEY

Reheat in the provided packaging at 325°F / 160°C for 1 hour.

Uncover and baste with the pan juices (or add butter), roast for an additional 30 minutes to 1 hour; or until internal temp. in the breast area reaches 180°F / 82°C

Rest for 10 minutes before carving and serving

SLICED TURKEY BREAST

Reheat, covered, at 350°F / 176°C for 30 minutes

Uncover and baste with pan juices, then roast for an additional 10 minutes or until internal temp. reaches 180°F / 82°C

WHOLE ROASTED CHICKEN

Reheat, covered, at 325°F / 160°C convection for 25-30 minutes uncover for an additional 5 minutes until internal temp. reaches 180°F / 82°C

TUSCAN CHICKEN BREAST

Reheat, covered, at 350°F / 176°C convection for 15-20 minutes or until internal temp. reaches 180°F / 82°C uncover and cook for an additional 5 minutes

CHICKEN MARSALA, CHICKEN PARMIGIANA

Reheat covered at 350°F / 160°C convection for 18-20 minutes. Uncover and continue cooking for 12--15 minutes (medium rare to medium)

CHICKEN WINGS

Reheat uncovered at 350°F / 160°C for 20 to 25 minutes, or until internal temp. reaches 180°F / 82°C

FISH & SEAFOOD

FRIED SEAFOOD

Heat uncovered at 350°F / 176°C convection for 15 to 18 minutes.

ZUPPA DI PESCE

Heat covered at 350°F / 176°C convection for 30-40 minutes; or until internal temp. reaches 150°F / 70°C warm garlic bread uncovered for 5-7 minutes

FILETS (SALMON, SEA BASS, COD, HALIBUT)

Reheat, uncovered, 350°F / 176°C for 12-15 minutes or until the internal temp. reaches 158°F / 70°C

BRANZINO WITH SALMORIGLIO SAUCE

Reheat, uncovered, 350°F / 176°C convection, for 10-12 minutes or until the internal temp. reaches 158°F / 70°C shake sauce then spoon otop fish. Add lemon to garnish

LOBSTER

Reheat, uncovered, 350°F / 176°C convection, for 10-12 minutes or until the internal temp. reaches 158°F / 70°C

RED MEAT

BEEF TENDERLOIN

Reheat uncovered, 350°F / 160°C convection, for 15-18 minutes (medium rare to medium)

BEEF SHORTRIB, OSSOBUCCO

Reheat covered, 350°F / 176°C convection, for 30-35 minutes or until the internal temp. reaches 165°F / 74°C

VEAL MARSALA, VEAL PARMIGIANA

Reheat covered at 350°F / 160°C convection for 18-20 minutes. Uncover and continue cooking for 12--15 minutes (medium rare to medium)

HERB MARINATED LAMB CHOPS

reheat chops uncovered 350°F convection for 12-15 minutes, serve with dip

HAM

Bake, uncovered, 350°F / 176°C convection, on a sheet pan for 15-20 minutes or until the internal temperature reaches 165°F / 74°C

PORCHETTA

Cover with foil and heat 350°F / 176°C convection for 25 to 30 minutes, uncover and heat for an additional 5 minutes or until internal temp. reaches 160°F / 71°C

PORK RIBS

Reheat uncovered 350°F / 176°C , for 20 to 25 minutes, or until internal temp. reaches 160°F / 71°C

SLICED BEEF BRISKET

Reheat, covered, at 350°F / 176°C for 30 minutes Uncover and baste with pan juices, then roast for an additional 10 minutes or until internal temp. reaches 180°F / 82°C

BRUNCH

HAM - Bake, uncovered, 350°F / 176°C convection, on a sheet pan for 15-20 minutes or until the internal temperature reaches 165°F / 74°C

QUICHE & FRITTATA - Bake, uncovered, 350°F / 176°C convection, 12-15 minutes

FRENCH TOAST & PANCAKES- Bake, uncovered, 350°F / 176°C convection, 5 minutes

SCONES - Bake, uncovered, 350°F / 176°C convection, 10-12 minutes

HASH BROWNS - Bake, uncovered, 350°F / 176°C convection, 20 minutes. Stir & Bake for an additional 10 minutes

VEGAN

LENTIL LOAF - Bake, uncovered, 350°F / 176°C convection, for 15-18 minutes