# TAVOLA

## Reheating & Assembly Instructions

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

## APPETIZERS

BAKED BRIE

a. remove from packaging and place on a parchment lined baking sheet.

b. Bake 350°F / 176°C convection, for 25-30 minutes, or golden brown

CORN DOGS, PIZZETTE, SAMOSAS, SPRING ROLLS, GRILLED CHEESE, CRAB CAKES, SHRIMP, ARANCINI
a. warm uncovered, 350°F / 176°C convection, for 12 to 15 minutes

MAC AND CHEESE BOATS
b. warm uncovered, 350°F / 176°C convection, for 15 to 18 minutes

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

BEEF SLIDERS
a. heat patties uncovered 350°F convection for 12-15 minutes.
b. warm buns for 2 minutes. garnish with toppings provided

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
b. 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

PULLED PORK TOSTADAS
a. reheat pork, covered at 350°F convection for 20-25 minutes, spoon over tostadas then add the toppings

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 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

Cooking times may vary by oven. An accurate probe thermometer should be used to check the internal temperature of cooked and reheated foods for at least 15 seconds. For the most accurate probe reading place the point of a clean thermometer into the thickest part of the protein, pie, stew etc. It is also advisable to probe more than one area. Do not place probe against bones or food containers.

# 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 overtop 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

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