



# REHEATING INSTRUCTIONS

Because ovens can vary in cooking time, the **USDA recommends reheating all protein items to an internal temperature of 165° F as measured with a food thermometer**. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat. This retains moisture and ensures that food will heat all the way through. If reheating items that come in foil pans, remove plastic wrap under foil lid before putting in oven.

**Microwave:** When reheating in the microwave, cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish and add some liquid *if needed*. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. Not all microwaves heat uniformly. Check the temperature of the food in several places with a food thermometer. Halfway through, give contents a stir when possible.

**Note:** Plastic packaging containers are microwavable. However, all food must be transferred from microwavable containers to casserole dishes or a baking sheet before reheating in the oven.

**Larger quantities may take approx. 10-15 min longer than suggested reheating times. If applicable, please remove the dish, stir contents and return to oven or cooktop. Frozen appetizers will take approx. 15-20 minutes.**

MENU NAME	REHEAT INSTRUCTIONS
Blueberry Pancakes	Preheat oven to 350. Reserve maple syrup. Place pancakes on oiled sheet tray in single layer and bake for 4-5 minutes, flip french toast and cook for 3-4 minutes more until heated through. Serve with maple syrup.
Chocolate Chip Pancakes	Preheat oven to 350. Reserve maple syrup. Place pancakes on oiled sheet tray in single layer and bake for 4-5 minutes, flip french toast and cook for 3-4 minutes more until heated through. Serve with maple syrup.
Banana Bread French Toast Sticks	Preheat oven to 350.
French Toast	Preheat oven to 350. Reserve maple syrup and fresh strawberries. Place french toast on oiled sheet tray in single layer and bake for 6-8 minutes, flip french toast and cook for 3-5 minutes more until heated through. Serve with maple syrup and strawberries.
Overnight Oats Parfait	Enjoy overnight oats chilled out of the refrigerator
Fruit Salad	Enjoy fruit salad chilled out of the refrigerator
Cheese Appetizer Platter	Enjoy cheese appetizer platter chilled out of the refrigerator
Antipasto Appetizer Platter	Enjoy antipasto appetizer platter chilled out of the refrigerator
Charcuterie Appetizer Platter	Enjoy charcuterie appetizer platter chilled out of the refrigerator
Dumpling Appetizer Platter	Enjoy the dumpling appetizer platter directly from the refrigerator. Alternatively, you can reheat the dumplings and green beans in a 350 oven on a prepared sheet tray for 7-10 minutes.
Tuscan Appetizer Platter	Enjoy the Tuscan Vegetable platter directly from the refrigerator. Select a favorite bread or cracker to dip into the tuscan white bean dip.
Sesame Lavash Crackers	Hold at room temperature and enjoy with your charcuterie or Tuscan appetizer platters.
Chicken Quesadillas	Preheat oven to 350. Reserve salsa and sour cream. Place quesadilla on flat tray. Bake for 5-7 minutes. Remove from oven, allow to rest minutes and serve with sour cream and salsa.
Vegetable Quesadillas	Preheat oven to 350. Reserve salsa and sour cream. Place quesadilla on flat tray. Bake for 5-7 minutes. Remove from oven, allow to rest minutes and serve with sour cream and salsa.
Cowboy Butter Steak Tips	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven and allow to rest a few minutes.
The Works Steak Tips	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven and allow to rest a few minutes.
BBQ Steak Tips	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven and allow to rest a few minutes.
Teriyaki Steak Tips	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven and allow to rest a few minutes.
Steak Fajitas	Preheat oven to 350. Reserve tortillas, sour cream, salsa and guacamole. Turn contents out into single layer on oiled baking sheet. Roast for 8-10 minutes stirring once. Remove from oven, allow to rest a few minutes.
Chicken Fajitas	Preheat oven to 350. Reserve tortillas, sour cream, salsa and guacamole. Turn contents out into single layer on oiled baking sheet. Roast for 8-10 minutes stirring once. Remove from oven, allow to rest a few minutes.
Mushroom Fajitas	Preheat oven to 350. Reserve tortillas, sour cream, salsa and guacamole. Turn contents out into single layer on oiled baking sheet. Roast for 8-10 minutes stirring once. Remove from oven, allow to rest a few minutes.
Italian Meatballs and Linguine	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave minutes more. Allow to rest 2-3 minutes.
Beef and Sausage Lasagna	Preheat oven to 300. Turn contents out into single layer on oiled baking dish with sides, cover with foil or paper. Roast 40-45 minutes rotating once. Check temperature is above 165°. Remove from oven, allow to rest 5-10 minutes.
Sesame Roasted Cauliflower	Preheat oven to 350. Reserve tortillas, sour cream, salsa and guacamole. Turn contents out into single layer on oiled baking sheet. Roast for 8-10 minutes stirring once. Remove from oven, allow to rest a few minutes.
Deconstructed Vegetable Kebabs	Preheat oven to 350. Reserve tortillas, sour cream, salsa and guacamole. Turn contents out into single layer on oiled baking sheet. Roast for 8-10 minutes stirring once. Remove from oven, allow to rest a few minutes.
Creamy Mac N Cheese	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave minutes more. Allow to rest 2-3 minutes.
Eggplant Parmesan	Preheat oven to 300. Turn contents out into single layer on oiled baking dish with sides, cover with foil or paper. Roast 40-45 minutes rotating once. Check temperature is above 165°. Remove from oven, allow to rest 5-10 minutes.
Coconut Curry Tofu Noodles	Place medium saute pan (depending on portion size), over medium low heat on stove top. Add contents of container and stir to distribute sauce. Cover and cook on medium low heat for 6-8 minutes stirring or tossing often.
Gluten Free Baked Penne	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave minutes more. Allow to rest 2-3 minutes.
Chicken Marsala	Preheat oven to 350. Turn contents out into single layer in baking dish with deep sides. Roast for 10-15 minutes. Remove from oven, allow to rest a few minutes.
Citrus Herb Grilled Chicken Breast	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving honey mustard sauce for later. Roast for 8-12 minutes stirring once. Remove from oven, allow to rest 5 minutes. Serve with honey mustard sauce on the side.
Chicken Parmesan	Preheat oven to 350. Turn contents out into single layer in baking dish with deep sides. Roast for 10-15 minutes. Remove from oven, allow to rest a few minutes.
Chicken Piccata	Preheat oven to 350. Turn contents out into single layer in baking dish with deep sides. Roast for 10-15 minutes. Remove from oven, allow to rest a few minutes.
General Tso Chicken	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave minutes more. Allow to rest 2-3 minutes.
Chicken Stir Fry	Place medium saute pan (depending on portion size), over medium low heat on stove top. Add contents of container and stir to distribute sauce. Cover and cook on medium low heat for 6-8 minutes stirring or tossing often.
Chicken Pesto Kebabs	Preheat oven to 350. Turn contents out into single layer in baking dish with deep sides. Roast for 10-15 minutes. Remove from oven, allow to rest a few minutes.
Grilled Chicken Primavera	Preheat oven to 350. Turn contents out into single layer in baking dish with deep sides. Roast for 10-15 minutes. Remove from oven, allow to rest a few minutes.

<b>Coconut Fried Shrimp</b>	Preheat oven to 350. Reserve Lemon and mango sauce. Place shrimp on low side sheet tray and bake for 5-7 minutes turning once. Remove from oven and serve with mango sauce and squeeze of lemon.
<b>Shrimp Stir Fry</b>	Place medium saute pan (depending on portion size), over medium low heat on stove top. Add contents of container and stir to distribute sauce. Cover and cook on medium low heat for 6-8 minutes stirring or tossing often.
<b>Swordfish Kebabs</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven and allow to rest a few minutes.
<b>Teriyaki Salmon</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving pickled ginger for later. Roast for 8-12 minutes turning once. Remove from oven, allow to rest a few minutes. Serve with Pickled Ginger on the side.
<b>Grilled Salmon</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving mango tomatillo salsa for later. Roast for 8-12 minutes turning once. Remove from oven, allow to rest a few minutes. Serve with Mango Tomatillo sauce on the side.
<b>Pan Seared Salmon</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven and allow to rest a few minutes.
<b>Vegetable Medley</b>	Vent lid, place container in microwave. Microwave for 1-2 minutes depending on portion size, stir contents, microwave for 1-2 minutes more.
<b>Roasted Red Bliss Potatoes</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once.
<b>Grilled Broccolini</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving. Roast for 5-7 minutes stirring once.
<b>Basmati Rice</b>	Vent lid, place container in microwave. Microwave for 1-2 minutes depending on portion size, stir contents, microwave for 1-2 minutes more.
<b>Roasted Three Potato Medley</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once.
<b>Sweet Chili Haricot Verts</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving. Roast for 6-8 minutes turning once.
<b>Thai Basil Fried Rice</b>	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave minutes more.
<b>Vegetable Fried Rice</b>	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave minutes more.
<b>Lemon Spinach Risotto</b>	Vent lid, place container in microwave. Microwave for 1-2 minutes depending on portion size, stir contents, microwave for 1-2 minutes more.
<b>Potato Salad</b>	Enjoy potato salad chilled out of the refrigerator
<b>Steakhouse Fingerling Potatoes and Roasted Shallots</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven, allow to rest minutes.
<b>Yukon Gold Mashed Potatoes</b>	Vent lid, place container in microwave. Microwave for 1-2 minutes depending on portion size, stir contents, microwave for 1-2 minutes more. Allow to rest minutes.
<b>Grilled Vegetables</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 8-12 minutes stirring once. Remove from oven, allow to rest minutes.
<b>Garlic Bread</b>	Preheat oven to 350. Turn contents out into single layer on a foil lined baking sheet. Roast for 4-5 minutes. Remove from oven, allow to rest minutes.
<b>Greek Orzo Pasta Salad</b>	Serve chilled or allow to sit out at room temperature for 30 minutes prior to serving
<b>Citrus Bowtie Salad</b>	Serve chilled or allow to sit out at room temperature for 30 minutes prior to serving
<b>Pasta Leonardo Salad</b>	Serve chilled or allow to sit out at room temperature for 30 minutes prior to serving
<b>Sesame Noodle Salad</b>	Serve chilled or allow to sit out at room temperature for 30 minutes prior to serving
<b>Quinoa Tabbouleh</b>	Serve chilled or allow to sit out at room temperature for 30 minutes prior to serving
<b>Primavera Quinoa</b>	Serve chilled or allow to sit out at room temperature for 30 minutes prior to serving
<b>Garden Salad</b>	Toss all ingredients with dressing well. Serve chilled.
<b>Market Chopped Salad</b>	Toss all ingredients with dressing well. Serve chilled.
<b>BB's Classic Caesar Salad</b>	Toss all ingredients with dressing well. Serve chilled.
<b>Cobb Salad Topper</b>	Arrange chilled salad components on top of romaine lettuce. Top with dressing.
<b>Nashville Salad</b>	Arrange chilled salad components on top of romaine lettuce. Top with dressing.
<b>Kid's Pizza Bites</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet. Roast for 6-8 minutes rotating once.
<b>Kid's Cheeseburger Sliders</b>	Vent lid, place container in microwave. Microwave for 1 minutes depending on portion size, stir contents, microwave for 1 minutes more.
<b>Kid's Ham and Cheese Monsieur Bites</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving honey mustard for later. Roast for 6-8 minutes turning once. Serve with honey mustard on the side.
<b>Kid's Three Cheese Ravioli</b>	Vent lid, place container in microwave. Microwave -3 minutes on 70% power depending on portion size, stir contents. Microwave 1 minutes more.
<b>Kids Chicken Tenders</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving honey mustard for later. Roast for 6-8 minutes turning once. Serve with honey mustard on the side.
<b>Kids Mac N Cheese Bites</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving ranch for later. Roast for 5-7 minutes turning once.
<b>Kids Broccoli Cheddar Mac Bites</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving ranch for later. Roast for 5-7 minutes turning once.
<b>Kids Turkey and Cheese Rollers</b>	Serve from the refrigerator. Alternatively, place onto a lined baking sheet reserving honey mustard for later. Toast for 3-5 minutes until cheese is melted. Serve with honey mustard sauce.
<b>Kids Cheese Quesadilla</b>	Preheat oven to 350. Turn contents out into single layer on oiled baking sheet reserving salsa and sour cream for later. Roast for 3-5 minutes turning once.
<b>Kids Sunbutter Jelly Rollup</b>	Enjoy sunbutter and jelly rollup chilled out of the refrigerator
<b>Kids Fresh Veggies and Ranch</b>	Enjoy fresh veggies and ranch chilled out of the refrigerator
<b>Marinara Sauce</b>	Use in your favorite pasta recipe, dipping our famous garlic bread, or any other application that uses a gourmet house-made marinara sauce
<b>All Soups and Chili</b>	Heat soup to a minimum temperature of 165F and serve.
<b>Chilled Gazpacho</b>	Serve Chilled
<b>Southern Charmer</b>	In cocktail shaker, pour 1-1.5 ounces of mixer, plus 1.5 ounces of bourbon. Close shaker, shake aggressively until well chilled. Pour over fresh ice in rocks glass.
<b>House-made Margarita Mix</b>	In cocktail shaker, pour 1-1.5 ounces of mixer, plus 1.5 ounces of tequila. Close shaker, shake aggressively until well chilled. Pour into salt rimmed glass.
<b>House-made Apple Orange Sangria</b>	In large carafe or pitcher, pour wine and mixer into the jar. Add Ice and stir. Serve over ice.
<b>House-made Strawberry Margarita Mix</b>	In cocktail shaker, pour 1-1.5 ounces of mixer, plus 1.5 ounces of tequila. Close shaker, shake aggressively until well chilled. Pour into salt rimmed glass.
<b>Bake-your-own Cookies</b>	Remove cookie dough from freezer, preheat oven to 350 degrees. Arrange dough balls on paper lined baking sheet. Bake for 7 minutes, turn, bake for 5 minutes more depending on your desired texture.