

Catering Heating Instructions

Chicken | Meatballs | Sausage & Peppers | Filet (Braciolo)

Preheat Oven to 375 Degrees and Bake Uncovered for 25-30 Minutes, or Until Hot

Baked Clams

Preheat Oven to 375 Degrees. Lay Clams (Frozen) in Pan
Pour Stock to Cover the Bottom of the Pan, Making Sure the Stock is Only Touching the
Shell. Bake Uncovered for 20-25 Minutes.
Optional Broil for Additional 2-5 minutes for Well Done

Involtini (Eggplant Rolls) / Zucchini Pazzi / Stuffed Mushrooms

Preheat Oven to 375 Degrees and Bake Uncovered for 15-20 Minutes, or Until Hot

Pasta Dishes

Preheat Oven to 375 Degrees and Bake Uncovered for 20-30 Minutes, or Until Hot,
Stirring Occasionally

Risotto

Preheat Oven to 375 Degrees and Bake Uncovered for 15-20 Minutes, or Until Hot,
Stirring Occasionally

Lasagna & Eggplant Parmigiana

Bring Lasagna to Room Temperature (Or Bake Time Increases)
Preheat Oven to 350-375 Degrees Bake for 25-30 Minutes (Uncovered) or Until Center
is Thoroughly Warmed

Mixed Vegetables & Roasted Potatoes

Preheat Oven to 375 Degrees and Bake Uncovered for 15-20 Minutes, or Until Hot,
Stirring Occasionally

Arancini

Preheat Oven to 375 Degrees and Bake Uncovered for 15-20 Minutes, or Until Center is
Hot

Fried & Grilled Calamari

Preheat Oven to 375 Degrees and Bake Uncovered for 10-15 Minutes, or Until Center is
Hot, Stirring Occasionally

Shrimp De Jonghe / Zuppa di Pesce / Sauteed Mussels / Sauteed Clams

Preheat Oven to 375 Degrees and Bake Uncovered for 10 Minutes

Thank You For Your Order!
Happy Holidays